

Menu

Starters

Euro

Couvert

7,60

“Reiterhof” bread made of assorted spices with lard,
herb quark and flavored butter

Carpaccio from Angus Beef

19,50

with lemon, olive oil and Grana Padano

Homemade soups

Franconian potato soup with bacon and onions

9,50

Hokkaido pumpkin soup

9,50

Our daily recommendation

In the evening you can also choose between

3 course-meal with soup

47,20

3 course-meal with a starter

52,60

4 course-meal

57,30

We take you on a wine tour corresponding to the Menu

to the three-course Menu 21,50 per person

to the four-course Menu 26,50 € per person

Cold plates

Euro

*Mixed salad (cucumber and tomatoes)
with balsamico bianco and olive oil
served with traditional homemade bread and butter*

9,60

As a side dish we recommend:

· <i>sheeps cheese cubes</i>	80 g	7,80
· <i>fried chicken strips</i>	160 g	10,90
· <i>smoked salmon</i>	80 g	12,10

Franconian specialty
Charcuterie board of typical Franconian "Presssack",
(red and white collared pork), Black Forrest ham,
juniper ham, salami, cheese,
our "Reiterhof" bread made of assorted spices and butter

19,50

Smoked salmon rose
with horseradish and baguette

19,50

Matjes fillet
in yoghurt sauce
with boiled potatoes or bread selection

19,50

Beef tatar
seasoned with capers, anchovies, pickles,
shallot, egg, mustard and our "Reiterhof" bread

19,50

Made of oven and pan

Euro

Vegetarian

Fried vegetables
with melted sheeps cheese and herb crumble

21,00

Glaces Hokkaido Pumpkin slices
on Tortelloni

21,00

Made of oven and pan

Fish and meat

Fried pike-perch fillet 26,70
with Riesling foam,
basil vegetables and tagliarini

Franconian delicacy pan 28,90
Fillet cubes of beef and pork
in bacon and mushroom sauce
with vegetables and crispy fried potatoes

Medallions of Parma pork fillet 24,90
with pepper sauce,
pepper sauce and, vegetables and spaetzle

Braised beef roulade 28,50
filled with meat and vegetables,
vegetables and napkin dumplings

Angus rump steak -250g- 34,00
herb butter, vegetables and crispy fried potatoes

Angus beef fillet steak
pepper sauce, vegetables, and crispy fried potatoes

180 g 39,00

120 g 31,00

Special Recommendation

from 2 persons

Chateaubriand – Double fillet steak of Angus beef
thereto pepper sauce, herb butter, market vegetables,
potato gratin and Franconian fried potatoes
-carved at the table-

only with pre-order by 17:00 at the latest clock

p. p. 39,00

Dessert & Cheese

	<i>Euro</i>
<i>Mousse au Chocolat</i>	9,90
<i>Trilogie by offer of the day</i>	10,60
<i>Cheese platter with fig mustard</i> <i>from the organic farm cheese dairy Wohlfahrt</i>	21,10

Special Recommendation

from 2 persons

<i>Crêpes Suzette -flambéed at the table-</i> <i>garnished with fruit served with vanilla ice cream</i>	<i>p. P. 16,60</i>
--	--------------------

Our fine brandies of Distillery Haas

<i>Mirabelle</i>	6,70
<i>Sloe</i>	6,70
<i>Raspberry</i>	6,70
<i>Quince</i>	6,70
<i>Hazelnut</i>	6,70
<i>Williams Christ Pear</i>	6,70
<i>Obstler – Fruit brandy</i>	6,70
<i>Apricot</i>	6,70
<i>Wild cherry</i>	8,20