To tune in

Glass of **Rheingau** vintage sparkling wine 0,1 l 4,50

+ a shot of **chestnut liqueur** +1,00

Sparkling quince from Ellwanger Winery 0,1 l 4,90

(Quince juice with added carbonic acid | non-alcoholic)

Hugo non-alcoholic 0,2l 4,50

Ginger Ale | Elderflower syrup |sparkling water | mint | lime

Aperol **Spritz** 7,90

Aperol | Prosecco | sparkling water | a slice of orange

Salads

Small colourful Salad 6,00

Leaf and raw vegetable salads | Vinaigrette

Large colourful Salad 9,50

Leaf and raw vegetable salads | Vinaigrette

+ marinated **turkey** breast **strips** +7,00

+ goat **cheese** gratinated with honey +7,50

Our salads and salad dressings sometimes contain sweeteners and milk protein.

Soups

Beef broth **Royal** 6,00

Egg roll | Root vegetables

Beef broth **Swabian** 7,00

Homemade "Swabian ravioli" (Maultasche) | Root vegetables

Vesper & small warm dishes

„Knüller“ **Ham** Sandwich 9,50
Smoked and cooked ham | Fried egg | Brown bread

Sausage salad "Swiss style“ 11,00
Vinaigrette | Pickle | Onions | Roasted potatoes

Homemade **Cheese spaetzles** 11,50
Gouda cheese | Emmentaler cheese | roasted onions

Homemade **Brawn** 12,00
Remoulade sauce | Coleslaw | Roasted potatoes

Homemade meat **loaf** 11,00
Jus | Fried egg | Coleslaw | Roasted potatoes

Homemade **"Swabian ravioli" (Maultaschen)** 13,50
Potato-cucumber salad | Braised onions

“Knüller” Vesper **Platter** 16,00
“Hausmacher” Sausage | Cheese | Pickle | Butter | Various types of bread
(we get the sausage from the Schaake farm in Niederjossa)

Fish

Matjes fillet **„Housewife style“** 17,00
„Housewife“ sauce | Apple | Parsley potatoes

From the grill

Turkey **Camembert** 18,00
Camembert au gratin | Cranberries

Two small **steaks** 19,50
Pork | Turkey | Herb butter | Braised mushrooms

Neuensteiner **grill plate** 22,30
Pork | Turkey | Beef | Herb butter | Green beans | Fried egg

Turkey steak Stewed tomato | herb butter	**200g*** cut	19,00
Rump steak (Uruguay, wet aged) Stewed tomato | herb butter	**150g*** cut	22,00
	200g* cut	28,00
	300g* cut	35,00

Schnitzel

Pork Schnitzel **„Wiener Art“** * 17,00

Münchenr Schnitzel * 17,50
(Horseradish and sweet mustard breading)

Cordon bleu of pork * 18,00

Jäger Schnitzel * 19,00
Mushrooms | Cream

Wiener Schnitzel (original veal*)* * 27,00

* We serve a side dish optionally with the schnitzels and grilled dishes:
Roasted potatoes | Croquettes| French fries | Homemade spaetzle | potato-cucumber salad| Garlic baguette| Small side salad

In addition, as a side dish, also gladly:

Mixed **salad plate** 6,00

Mixed **garden vegetables** 6,00