



Alexander Wiesenegg recommends

Home cured salmon

with sour cream, cucumber and salad bouquet

2023er Johannes von Steren - Cuvée of pinot gris- and blanc – dry 0,1l

Pumpkinsoup

with pumpkinseeds and pumpkinoil

2022er Würzburger Pfaffenberg Silvaner 1. Lage dry 0,1l

Pink fried back of deer

with potatoenoodles, apple-red-cabbage,
brussel sprouts and juniper jus

2022er Würzburger Domina dry 0,1l

Gingerbread Creme Brulée

with baked apple compote and vanilla ice cream

2012er Würzburger Stein Riesling Auslese 5cl

4 courses	73/95*
3 courses with soup	57/76*
3 courses with starter	64/81*

*with wine suggestion

If you want a vegetarian alternative, just ask one of our waiters

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



Aperitif

Joh. Secco	0.11/0.25l	4.00/8.00
Joh. Secco non alcoholic	0.11/0.25l	4.00/8.00
Sparkling wine Riesling brut	0.11/0.25l	7.00/14.00

Soups and Starters

Small basket of bread with herb curd		4.50
Small pot of crackling fat with bread		7.90
Beef bouillion with sliced herbal-pancakes		7.50
Liver dumpling soup with baking peas		7.90
Franconian wine soup (vegetarian)		7.90
Pumpkinsoup (vegetarian) with pumpkinseeds and pumpkinoil		7.90
Home cured salmon with sour cream, cucumber and salad bouquet		16.90
Roast beef rolls with waldorf salad, cranberries and salad bouquet		16.90
Caramelized goat's cream cheese (vegetarian) with cassis figs, bread chip and salad bouquet		15.90

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



Main Courses

Pink fried back of deer

with potatoenoodles, apple-red-cabbage, brussel sprouts
and juniper jus 36.90

„Wiener Schnitzel“ from the veal

with fried potatoes and cowberries 27.50

Rumpsteak in pepper sauce (gross weight 200g)

with fried potatoes 31.90

Veal Meatballs

on roasted bread dumpling,
with fried mushrooms and fried onions 23.90

Boiled beef

with boiled potatoes,
horseradish sauce and cowberries 24.90

Crispy pork shoulder

with homemade potatoe dumplings and coleslaw 27.50

„Mainflößersteak“

grilled pork steak with french fries and herb butter 19.90

Fried lemon chicken

with homemade bacon-potatoesalad and sour cream 24.90

Side Salad with cranberry redwine dressing 5.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



¼ stuffed duck
with homemade potatoe-dumplings,
red-cabbage or bacon-savoy-cabbage 27.50

½ stuffed duck
with homemade potatoe-dumplings,
red-cabbage or bacon-savoy-cabbage 35.90

Fish

Crispy pike perch
on pumpkin-ginger-barley risotto,
leaf spinach and white wine foam 29.90

Trout Meunière
with steamed potatoes and salad or large salad 29.90

Side Salad with cranberry redwine dressing 5.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



Vegetarian Main Courses

Veggie Burger (vegetarian)

with beetroot sticks in pumpkin seed breading, homemade bread, cottage cheese, radishes, onions, sprouts and salad bouquet 16.90

Sweet potato gnocchi (vegan)

with brussels sprouts, chestnuts and cranberry foam 21.90

„Teuffels“-Bowl

leaf salads with mango-chili dressing, prawns, mango edamame, quinoa, paprika, roasted seeds and garlic bread with avocado creme and falafel 24.90

vegan 19.90

Salads of the season (vegetarian)

leaf salads with cranberry redwine dressing, eggs, tomatoes, roasted pumpkin seeds and garlic bread 16.90

We recommend:

Crispy pike perch 15.00

Small Wiener Schnitzel from the veal 15.00

Stripes of fried lemon chicken 10.90

Side Salad with cranberry redwine dressing 5.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



“Rome wasn’t built in a day...”

According to old craftsmanship the Beef will be matured in a special “dry-age-box” directly in our Restaurant to the point. In this purpose we copy the conditions, following the latest hygiene standards, which the butchers had in their cellars in the beginning of the last century. The process changes beef by two means. Firstly, moisture is evaporated from the muscle. This creates a greater concentration of beef flavour and taste. Secondly, the beef’s natural enzymes break down the connective tissue in the muscle, which leads to more tender beef.

The process of dry-aging usually also promotes growth of certain fungal (mold) species on the external surface of the meat. This does not cause spoilage, but actually forms an external “crust” on the meat’s surface, which is trimmed off when the meat is prepared for cooking. These fungal species complement the natural enzymes in the beef by helping to tenderize and increase the flavor of the meat. The genus *Thamnidium*, in particular, is known to produce collagenolytic enzymes which greatly contribute to the tenderness and flavor of dry-aged meat.

New York Cut (Prime Rib) **gross weight 500g** **45.00**

Steak with fat content on the fringe.

Aromatic and juicy through the connection to the backbone

Tomahawk Steak **for 2 per 100g** **10.90**

carved at the table

Bone-in-Rib-Eye (without Bone) **gross weight 500g** **45.00**

Cut from the heart of the Prime Rib. The Steak with the prominent grease drop.

T-Bone **gross weight 500g** **48.00**

The classic. Named after the shape of the bone.

Cut from the Roastbeef including the Filet.

Bürgerspital Burger **gross weight 250g** **19.50**

Franconian dry-aged beef, homemade bread, bacon and salad bouquet

Glaced Vegetables	5.50	Fried potatoes	5.50
French Fries	5.50	Pepper-sauce	2.50
Corn Cob	4.50	Garlic Bread	4.50
Side Salad	5.50	Herbal Butter	2.90
BBQ-sauce	2.90		

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



Franconian

„Franconian Snack Platter“ for 2 per person 19.50
Typical franconian sausages and cheese,
franconia cucumber, radish,
butter and bread

Pair of franconian fried sausages
with sauerkraut or horseradish and bread 14.90

„Blaue Zipfel“ in vinegar stock
Sausages in vinegar stock, with onions and bread 13.50

Raw steak tatar
with egg yolk, anchovy, capers, onions,
pickles, butter and two slices of bread 19.90

Meatball
with homemade bacon-potatoe salad and fried onions
and saladbouquet 19.90



Franconian

Homemade brawn (in aspic jelly)
served with sauce vinaigrette and fried potatoes 19.90

Matjes Fillet „Hausfrauenart“
with apples, pickles, sour cream and steamed potatoes 19.90

„Gerupfter“ (pulled camembert, butter, cream cheese)
with bread 11.50

Scalloped „Gerupfter“ (vegetarian)
on bread put under the grill 11.50

„Küfer Toast“
boiled ham and williams pear on toast,
scalloped with cheese and a slice of bacon 11.50

Cheese platter (vegetarian)
Emmental, Gouda, Tilsiter, Brie, „Gerupfter“,
blue cheese, brie, goat cheese, olive tapenade,
fig mustard, butter and bread 19.90



Dessert

Affogato

Double-Espresso with vanilla ice cream 7.50

Homemade sorbet

infused with sparkling wine 7.50

Gingerbread Creme Brulée

with baked apple compote and vanilla ice cream 12.50

Dark chocolate mousse

with mango and coconut sorbet 12.50

Variation of cheese

with fig mustard and baguette 13.90

2012er Würzburger Stein Riesling Auslese 5cl 8.50

Fränkischer Tresterbrand vom Bürgerspital 2cl 7.00

Fränkischer Apfelbrand 2cl 6.00

slice of bread 0.80 / baguette 1.50 / Blatz 3.00