

Zum Gemalten Haus



**DRINKS & DISHES**

# FRANKFURT SPECIALTIES

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## Mixed Plate with Frankfurt Specialties <sup>2,3</sup>

Traditional cooked Frankfurt Classics like Beef- and Pork Shoulder Blade, Beef-Tongue, Pork Shank, German Style Pork Chop, Black Pudding and Liver Sausage, Beef Sausage, Frankfurter Sausage and Bratwurst served with Sauerkraut (cabbage).

for 2 Persons: 42,40 - for 3 Persons: 57,60 - for 4 Persons: 71,50

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<b>Homemade Goulash Soup</b>	5,50
<b>Beef Shoulder Blade</b> with Green Sauce and fried potatoes	19,80
<b>Brisket of Beef</b> with Green Sauce and fried potatoes	18,80
<b>Beef Shoulder Blade</b> with Sauerkraut <sup>2</sup>	15,50
<b>Beef Tongue</b> with Sauerkraut <sup>2</sup>	15,20
<b>Pork Shank</b> with Sauerkraut <sup>2</sup>	13,90
The Classical <b>German Style Pork Chop</b> with Sauerkraut <sup>2</sup>	12,00
<b>German Style Pork Chop</b> with Sauerkraut and mashed potatoes <sup>2</sup>	14,50
<b>Grilled German Style Pork Chop</b> with Sauerkraut <sup>2</sup>	13,00
<b>Pork Shoulder Blade</b> with Sauerkraut <sup>2</sup>	12,00
<b>Butcher's Plate</b> with Sauerkraut <sup>2</sup>	12,00
<b>Homemade Aspic</b> with remoulade sauce and fried potatoes	11,50
<b>Gemalte Haus Burger</b> with fried potatoes	11,50
<b>German Style Meat Loaf with Egg</b> and potato salad	10,50
<b>Black Pudding and Liver Sausage</b> with Sauerkraut <sup>2</sup>	9,90
<b>Nuremberger Bratwursts</b> with Sauerkraut <sup>2</sup> and mashed potatoes	8,20
<b>Bratwurst</b> with Sauerkraut <sup>2</sup>	7,50
<b>Beef Sausage</b> with Sauerkraut <sup>2</sup>	6,50
<b>Frankfurters</b> with Sauerkraut <sup>2,3</sup>	6,50
<b>Pork Sausage</b> with Sauerkraut <sup>2</sup>	6,20

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## FRANKFURTER GRÜNE SOSSE

The traditional Frankfurt Green Sauce is served cold and is made from seven herbs: parsley, chives, cress, pimpinella, sorrel, borage, chervil.

Portion 4,70

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All our products are local and from the region.

A menu according to the allergen labeling is available for inspection at the bar. All prices in EURO, tax included.

1 colorant; 2 food preservative; 3 phosphate; 4 flavor enhancer; 5 caffeine

## OUR SCHNITZEL

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<b>Frankfurter Schnitzel (pork)</b> with Green Sauce and fried potatoes	16,50
<b>Frankfurter Schnitzel (veal)</b> with Green Sauce and fried potatoes	21,80
<b>Wiener Schnitzel (veal)</b> with cranberries, fried potatoes and salad	20,80
<b>Schnitzel Vienna Style (pork)</b> with cranberries, fried potatoes and salad	15,80
<b>Schnitzel Vienna Style (pork)</b> with cranberries and potato salad	14,50

## VEGETARIAN

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<b>Vegetarian Frankfurter Schnitzel</b> with Green Sauce and fried potatoes	15,50
<b>Baked Camembert</b> with cranberries and salad	12,90
<b>Frankfurter Green Sauce with 2 eggs</b> and fried potatoes	11,50
<b>Seasonal Salad</b>	11,50

## SIDE DISHES

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Extra Portion Green Sauce	4,70
Extra Portion fried, boiled or mashed potatoes, potato salad, Sauerkraut <sup>2</sup>	3,00

Our meals are calculated as a total meal. Changes to the side dishes are possible at an additional cost. We ask for your understanding.

## COLD DISHES

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<b>Portion Tartar with Egg Yolk</b> , bread and butter	15,90
<b>Plate of Ham</b> <sup>2</sup> with raw and cooked ham, bread and butter	12,50
<b>Tartar-Sandwich</b> smashed with Egg Yolk	8,10
<b>Portion Pressed, Liver or Blood Sausage</b> , bread and butter	5,60
<b>Frankfurt Cheese Plate</b> , bread and butter	12,50
<b>Spundekäs'</b> cream cheese with bread	6,80
<b>Processed Sour Milk Cheese</b> , bread and butter	6,50
<b>Camembert</b> smashed with onions and butter, bread	6,50
<b>Gervais</b> smashed with onions, bread	6,50
<b>Handkäs-Sandwich</b> with herbal quark	6,50
<b>Handkäs' mit Musik</b> , reg. sour-milk cheese with onions, vinegar and oil	4,10

## DESSERT

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**Red Fruit Jelly with Vanilla Sauce** 5,20

## DRINKS

Our Apple Wine has been traditionally made from local apples since 1936 and matures every year in our wooden barrels into the golden-yellow drink that is known far beyond Frankfurt am Main.

**Apple Wine 0,3 l - 2,70**

**10er Bembel – 27,00 / 16er Bembel – 43,20**

**Apple Wine, non-alcoholic 0,3 l – 2,90**

### Non alcoholic DRINKS

<b>Apple Juice</b> , unfiltered 100% juice	0,3 l	3,10
<b>Coca Cola</b> <sup>1,2,5</sup>	0,3 l	2,90
<b>Bizzl Orange</b> <sup>1,2</sup>	0,3 l	2,90
<b>Zitronenlimonade</b> Voelkel BioZisch	0,33 l	3,50
<b>Rosbacher Mineralwater</b> naturell	0,25 l 1,0 l	2,50 5,20
<b>Rosbacher Mineralwater</b> classic	0,25 l 1,0 l	2,50 5,20

### WINE & Sparkling WINE

<b>Grauer Burgunder</b> with wine, dry, Weingut Finkenauer	0,2 l	5,20
<b>Pur Riesling</b> with wine, dry, Weinkellerei Schnitzius-Engels	0,2 l	5,20
<b>Les Rivages Cuvées Maitre</b> Olivier, red wine, dry, Les Domaines Auriol	0,2 l	5,20
<b>St. Auriol Rosé Reserve</b> rosé wine, dry, Les Domaines Auriol	0,2 l	5,20
<b>Sparkling Riesling</b> <sup>3</sup>	0,75 l	25,00
<b>Sparkling Apple Wine</b> <sup>3</sup> regional	0,75 l	24,00
<b>Sparkling Riesling</b> <sup>3</sup> Piccolo	0,2 l	7,80
<b>Sparkling Apple Wine</b> <sup>3</sup> Pic.	0,2 l	6,40

### BEER

<b>Büble Wheat Beer</b> , bottle	0,5 l	4,80
<b>Büble Wheat Beer</b> , bottle non-alcoholic	0,5 l	4,80
<b>Binding Beer</b> , bottle	0,33 l	3,20
<b>Frankfurter Helles</b> , bottle	0,33 l	3,20
<b>Clausthaler</b> , bottle non-alcoholic	0,33 l	3,20

### SPIRITS

<b>Calvados</b> with Mispelchen	2cl	4,10
<b>Calvados</b>	2cl	3,30
<b>Fruit Brandy</b>	2cl	3,30
<b>Fruit Brandy Cherry</b>	2cl	3,30
<b>Fruit Brandy Raspberry</b>	2cl	3,30
<b>Williams Christ Pear</b>	2cl	3,30
<b>Fruit Brandy Mirabelle</b>	2cl	3,30
<b>Peach Liqueur</b>	2cl	3,30
<b>Malteser</b>	2cl	3,30
<b>Asbach</b>	2cl	3,30
<b>Averna</b>	2cl	3,30
<b>Fernet</b>	2cl	3,30
<b>Apple Liqueur</b>	2cl	2,30
<b>Corn Schnaps</b>	2cl	2,30

## COFFEE

*Wacker's Coffee* <sup>5</sup> – 2,50 / *Wacker's Espresso* <sup>5</sup> – 2,20 / *Wacker's Cappuccino* <sup>5</sup> – 3,20

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