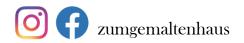


DRINKS & DISHES



FRANKFURT SPECIALTIES

Homemade Goulash Soup	7,20
Beef Shoulder Blade with Green Sauce and fried potatoes	22,10
Brisket of Beef with Green Sauce and fried potatoes	21,10
Beef Shoulder Blade with Sauerkraut ²	17,20
Beef Tongue with Sauerkraut ²	16,60
Pork Shank with Sauerkraut ²	15,50
Pork Shoulder Blade with Sauerkraut ²	13,50
The Classical German Style Pork Chop with Sauerkraut ²	13,50
German Style Pork Chop with Sauerkraut and mashed potatoes	16,00
Grilled German Style Pork Chop with Sauerkraut ²	14,50
Homemade Aspic with remoulade sauce and fried potatoes	12,90
German Style Meat Loaf with Egg and potato salad	12,50
Black Pudding and Liver Sausage with Sauerkraut ²	11,20
Nuremberger Bratwursts with Sauerkraut ² and mashed potatoe	es 9,20
Bratwurst with Sauerkraut ²	8,50
Beef Sausage with Sauerkraut ²	7,30
Frankfurters with Sauerkraut 2,3	7,30
Pork Sausage with Sauerkraut ²	7,10
Butcher's Plate with Sauerkraut ²	13,50
Black Pudding and Liver Sausage, German Style Pork	
Mixed Plate with Frankfurt Specialties 2,3	Pro Person: 20,80
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Traditional Frankfurt Classics like German Style Pork Chop, Black Pudding and Liver Sausage, Beef Sausage, Frankfurter Sausage and Bratwurst served with Sauerkraut (cabbage). For 3 or 4 Persons additional with Beef-Shoulder Blade, Beef-Tongue and/ or Pork Shank.

OUR SCHNITZEL

Frankfurter Schnitzel (pork) with Green Sauce and fried potatoes	18,50
Frankfurter Schnitzel (veal) with Green Sauce and fried potatoes	24,50
Wiener Schnitzel (veal) with cranberries, fried potatoes and salad	
Schnitzel Vienna Style (pork) with cranberries, fried potatoes and salad	17,50

VEGETARIAN

Vegetarian Frankfurter Schnitzel with Green Sauce and fried potatoes	17,20
Frankfurter Green Sauce with 2 eggs and fried potatoes	13,20
Baked Camembert with cranberries and salad	14,20
Seasonal Salad	13,20
Herbal Quark with potatoes	9,20
SIDE DISHES	
Extra Portion fried, boiled or mashed potatoes,	
potato salad, Sauerkraut ²	3,30
FRANKFURTER GRÜNE SOSSE	5,00
The traditional Frankfurt Green Sauce is served cold and is made from seven herbs: parsley, chives, cress, pimpinella, sorrel, borage, chervil.	

Our meals are calculated as a total meal.

Changes to the side dishes are possible at an additional cost.

COLD DISHES

Portion Beef-Tartare with Egg Yolk, bread and butter	17,80
Plate of Ham ² with raw and cooked ham, bread and butter	14,50
Beef-Tartare-Sandwich smashed with Egg Yolk	9,10
Plate of Sausages Pressed, Liver or Blood Sausage, bread and butter	8,80
Salmon ¹ or Anchovy Sandwich with boiled egg and meat salad ²	8,50
Handkäs-Sandwich with herbal quark	7,50
Spundekäs' cream cheese with bread	7,30
Processed Sour Milk Cheese, bread and butter	7,20
Camembert smashed with onions and butter, bread	7,20
Handkäs' mit Musik, reg. sour-milk cheese with onions, vinegar and oil	4,80

DESSERT

Red Fruit Jelly with Vanilla Sauce 5,80

A menue according to the allergen labeling is available for inspection at the bar. 1 colorant; 2 food preservative; 3 phosphate; 4 flavor enhancer; 5 caffeine.

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/M.

Apple Wine 0,3 1 - 2,70	5er Bembel – 13,50
	10er Bembel $-27,00$
Apple Wine, 0,3 1 – 2,90	16er Bembel – 43 ,20

Non alcoholic DRINKS		WINE & Sparkling Wine			
Apple Juice, unfiltered 100% juice	0,3 1	3,10	Grauer Burgunder white wine, dry	0,2 1	5,20
Coca Cola 1,2,5	0,31	2,90	Pur Riesling	0,21	5,20
Orangenlimonade 1,2	0,31	2,90	withe wine, dry		
Bio-Zitronenlimonade Voelkel BioZisch	0,33 1	3,50	Les Rivages Cuvées red vine, dry	0,21	5,20
Rosbacher Mineralwater Naturell	0,25 1 1,0 1	2,50 5,20	St. Auriol Rosé Reserve rosé wine, dry	0,21	5,20
Rosbacher Mineralwater	0,25 1	2,50	Sparkling Riesling ³	0,75 1	25,00
Classic	1,01	5,20	Sparkling Apple Wine	0,75 1	24,00
			Sparkling Riesling ³ Pic.	0,21	7,80
Wacker's Espresso 5		2,20	Sparkl. Apple Wine ³ Pic	. 0,21	6,40
Wacker's Kaffee 5		2,50			
Wacker's Cappuccino 5		3,20	SPIRITS		
BEER			Calvados "Mispelchen"	2cl	4,10
Büble Weizenbier, bottle	0,51	4,80	Calvados	2cl	3,30
Büble Weizenbier, bottle	0,5 1	4,80	Williams Christ Pear	2cl	3,30
non alcoholic	0,5 1	1,00	Fruit Brandy Mirabelle	2cl	3,30
Frankfurter Helles, bottle	0,33 1	3,40	Hazelnut Schnapps	2cl	3,30
Binding Pils, bottle	0,33 1	3,20	Jägermeister	2cl	3,30
Clausthaler, bottle non alcoholic	0,33 1	3,20	Corn Schnapps	2cl	2,30

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