

Applewine comes in at the mouth,  
and love comes in at the eye;  
that's all we shall know for truth  
before we grow old and die.  
So lift your glass to your mouth  
and look around and sigh !



## DRINKS & DISHES

## FRANKFURT SPECIALTIES

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<b>Homemade Goulash Soup</b>	8,20
<b>Beef Shoulder Blade</b> with Green Sauce and fried potatoes	23,00
<b>Brisket of Beef</b> with Green Sauce and fried potatoes	22,80
<b>Beef Shoulder Blade</b> with Sauerkraut <sup>2</sup>	18,20
<b>Beef Tongue</b> with Sauerkraut <sup>2</sup>	17,50
<b>Pork Shank</b> with Sauerkraut <sup>2</sup>	15,90
<b>Pork Shoulder Blade</b> with Sauerkraut <sup>2</sup>	14,50
The Classical <b>German Style Pork Chop</b> with Sauerkraut <sup>2</sup>	14,90
<b>German Style Pork Chop</b> with Sauerkraut and mashed potatoes <sup>2</sup>	17,40
<b>Grilled German Style Pork Chop</b> with Sauerkraut <sup>2</sup>	14,90
<b>Homemade Aspic</b> with remoulade sauce and fried potatoes	13,90
<b>German Style Meat Loaf with Egg</b> and potato salad	13,90
<b>Black Pudding and Liver Sausage</b> with Sauerkraut <sup>2</sup> / mashed potatoes	13,20
<b>Bratwurst</b> with Sauerkraut <sup>2</sup> and mashed potatoes	12,50
<b>Nuremberger Bratwursts</b> with Sauerkraut <sup>2</sup> and mashed potatoes	11,20
<b>Beef Sausage</b> with Sauerkraut <sup>2</sup>	7,90
<b>Frankfurters</b> with Sauerkraut <sup>2,3</sup>	7,90
<b>Pork Sausage</b> with Sauerkraut <sup>2</sup>	7,70
<b>Butcher's Plate</b> with Sauerkraut <sup>2</sup> and mashed potatoes	15,50

Black Pudding and Liver Sausage, German Style Pork

**Mixed Plate with Frankfurt Specialties** <sup>2,3</sup> Pro Person: 21,80

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

For 3 or 4 Persons additional with Beef-Tongue and/ or Pork Shank, Beef Sausage and Bratwurst.

## OUR SCHNITZEL

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<b>Frankfurter Schnitzel (pork)</b> with Green Sauce and fried potatoes	21,20
<b>Frankfurter Schnitzel (veal)</b> with Green Sauce and fried potatoes	26,50
<b>Wiener Schnitzel (veal)</b> with cranberries, fried potatoes and salad	24,90
<b>Schnitzel Vienna Style (pork)</b> with cranberries, fried potatoes and salad	18,90

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All our products are local and from the region. All prices in Euro, tax included.

Card Payments accepted for amounts of 15 Euro or more.

## VEGETARIAN

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<b>Vegetarian Frankfurter Schnitzel</b> with Green Sauce and fried potatoes	19,20
<b>Green Sauce with 2 eggs</b> and fried potatoes	14,90
<b>Baked Camembert</b> with cranberries and salad	16,20
<b>Seasonal Salad</b>	15,80
<b>Herbal Quark</b> with potatoes	10,50

## SIDE DISHES

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Extra Portion fried, boiled or mashed potatoes,  
potato salad, Sauerkraut<sup>2</sup> 3,50

Side Salad 4,90

**GRÜNE SOSSE** 5,90

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

## COLD DISHES

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**Portion Beef-Tartare with Egg Yolk**, bread and butter 19,80

**Plate of Sausages** Pressed, Liver or Blood Sausage, bread and butter 11,80

**Beef-Tartare-Sandwich** smashed with Egg Yolk 10,50

**Salmon<sup>1</sup> or Anchovy Sandwich** with boiled egg and meat salad<sup>2</sup> 10,40

**Handkäs-Sandwich** with herbal quark 8,10

**Spundekäs'** cream cheese with bread 7,90

**Processed Sour Milk Cheese**, bread and butter 7,80

**Camembert smashed with onions and butter**, bread 7,80

**Handkäs' mit Musik**, reg. sour-milk cheese with onions, vinegar and oil 5,10

## DESSERT

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**Red Fruit Jelly with Vanilla Sauce** 6,90

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A menu 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.

<b>Apple Wine</b> 0,3 l - 2,90	<b>5er Bembel</b> – 14,50
<b>Rosé Apple Wine</b> 0,3 l – 3,20	<b>5er Bembel</b> – 20,30
<b>Apple Wine</b> , 0,3 l – 3,20 non alcoholic	<b>10er Bembel</b> – 29,00
	<b>16er Bembel</b> – 46,40

### 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>Orangenlimonade</b> <sup>1,2</sup>	0,3 l	2,90
<b>Gadde-Limo Zitrone</b> kelterei Walther Bruchköbel	0,33 l	3,60
<b>Rosbacher Mineralwater</b> Naturell	0,25 l	2,90
	1,0 l	6,10
<b>Rosbacher Mineralwater</b> Classic	0,25 l	2,90
	1,0 l	6,10
<b>Espresso</b> <sup>5</sup>		2,50
<b>Kaffee</b> <sup>5</sup>		2,90
<b>Cappuccino</b> <sup>5</sup>		3,50

### BEER

<b>Büble Weizenbier</b> , bottle	0,5 l	4,90
<b>Büble Weizenbier</b> , bottle non alcoholic	0,5 l	4,90
<b>Frankfurter Helles</b> , bottle	0,33 l	3,90
<b>Binding Pils</b> , bottle	0,33 l	3,80
<b>Clausthaler</b> , bottle non alcoholic	0,33 l	3,80

### WINE & Sparkling Wine

<b>Grauer Burgunder</b> white wine, dry	0,2 l	5,20
<b>Pur Riesling</b> white wine, dry	0,2 l	5,20
<b>Les Rivages Cuvées</b> red wine, dry	0,2 l	5,20
<b>St. Auriol Rosé Reserve</b> rosé wine, dry	0,2 l	5,20
<b>Sparkling Riesling</b> <sup>3</sup>	0,75 l	25,00
<b>Sparkling Apple Wine</b>	0,75 l	24,00
<b>Sparkling Riesling</b> <sup>3</sup> Pic.	0,2 l	7,80
<b>Sparkl. Apple Wine</b> <sup>3</sup> Pic.	0,2 l	6,40

### SPIRITS

<b>Calvados „Mispelchen“</b>	2cl	4,10
<b>Calvados</b>	2cl	3,50
<b>Hazelnut Schnapps</b>	2cl	4,10
<b>Williams Christ Pear</b>	2cl	3,50
<b>Fruit Brandy Mirabelle</b>	2cl	3,50
<b>Jägermeister</b>	2cl	3,50
<b>Corn Schnapps</b>	2cl	2,50