

•×××• **Salads** •×××•



**WERNER'S HERB SALAD**

Small 4,5

Large 8

**SALAD TOPPINGS**

**LEMON CHICKEN CUTLETS** 5,5

**CHANTERELLE QUICHE** 8,5

**MINI VIENNESE SCHNITZEL** 10,5  
with cowberries

**HOME-SMOKED SALMON** 12

•×××• **Starters** •×××•



**VEGETARIAN SELECTION** 7,5  
per person  
marinated asparagus

with rosemary, courgette rolls filled with goat cream cheese, spread  
of white beans and lavender, sundried tomatoes

**FISH SELECTION** 11

per person  
Home-smoked salmon with truffle mayonnaise, octopus salad, sea  
bass in tomato sauce, pickled sardines

**MEAT SELECTION** 11

per person  
Chorizo with olive oil, „Frankfurter Grüne Sauce“, fennel salami  
Serrano ham

**HESSIAN VARIETY** 12

per person  
Handkäs' with Music, Smoked ham by butcher, Bumb Frankfurt  
Green Sauce with quail egg,  
Heaven und earth

•×××• **Soups** •×××•



**WERNER'S POTATO SOUP** 6  
with crispy honey bacon

**FRESH MARKET SOUP** 6  
Please ask for our current selection

•×××• **Fish** •×××•



**MATIE HOUSEWIFE'S RECIPE** 14  
with saltpotatoes

**ROASTED TROUT FILET\*** 18  
with cabbage ?, fried potatoes ? und Port wine  
jus

\*Trout farm Burkard

**TURBOT FILET** 32  
With roasted Milanese Risotto und  
Chantarelle

•×××• **Meat** •×××•



**BEEF OLIVE** 19,5  
with home made red cabbage  
and Thrunigian dumplings

**CORN CHICKEN BREAST** 19,8  
With braised sweetpotato in addition  
Zucchiniroles filled with goats cream

**ORIGINAL VIENNESE SCHNITZEL** 22  
with roast potatoes and lingonberries

**BRAISED VEEL CHEEKS** 24  
with mashed potatoes and roasted chantarelle

**GRILLED RUMPSTEAK(FROM THE HEIFER)250G** 26  
with roast potatoes, green beans  
and herb butter

**BEEF FILET** 32  
courgette flowers filled with cherrys and served  
with saffron risotto and port wine sauce

•×××• **Werner's pasta** •×××•



**HERB GNOCCHI** 10  
with braised rabbit

**HOMEMADE TAGLIATELLE** 14,5  
mit Chanterelleragout

**MACCARONI** 16,5  
With king prawn in Tomato-Basilsauce

•×××• **Burger** •×××•

<b>QUINOA BURGER</b>	14
<i>on a homemade brioche bun with apricot chutney and sour cream with herbs, served with fries</i>	
<b>WERNER'S BURGER</b>	16
<i>on a homemade brioche bun, 180 g beef, cheddar, tarragon mayonnaise and home-made BBQ sauce, served with fries</i>	
<b>PULLED PORK BURGER</b>	12
<i>on a homemade brioche bun, with coleslaw and fries</i>	
<b>SALMON BURGER</b>	17
<i>on a homemade brioche bun, home-smoked salmon fillet, truffle cream and sweet potato fries</i>	
<i>Our burgers are served with sweet potato fries, if desired</i>	+2

•×××• **Tapas** •×××•

<b>VEGETARIAN</b>		<b>FISH</b>	
<b>HALVES OF SUN-RIPENED TOMATOES</b>	3,5	<b>HOME SMOKED SALMON</b>	6,5
<i>In olive oil with herbs</i>		<i>with truffle mayonnaise</i>	
<b>COURGETTE ROLLS</b>	4,5	<b>SHRIMPS IN ORANGE MINT CREAM</b>	5,5
<i>Filled with goat cream cheese</i>		<b>MATIE HOUSEWIFE'S STYLE</b>	
<b>PEPPERS IN TOMATO SAUCE (warm)</b>	3	<i>5,5</i>	
<b>SMOKED AUBERGINE</b>	3	<b>BOCERONES EN VINAGRES (sardine filets)</b>	3,5
<b>TABOULÉ</b>	3,5	<b>PRAWNS</b>	
<i>Lebanese bulgur salad</i>		<i>in Tomatosauce (warm)</i>	
<b>MARINATED YELLOW GELBE BEETROOT</b>	3	<b>MUSSELS AU GRATIN (warm)</b>	3,5
<b>PICKLED ARTICHOCKES</b>	3,5	<b>TUNA IN CAPER-MINT-BREW</b>	6,5
<b>STEWED SWEET POTATO WEDGES</b>	3,5	<b>SEA DEVIL/ MONKFISH</b>	7,5
<i>With rosemary and tomatoes</i>		<i>in Orangemarinade</i>	
<b>"HANDKÄSE"</b>	3,5		
<i>Regional chees marinated with vinegar, onions and apple</i>		<b>MEAT</b>	
<b>MAMMOTH OLIVES WITH LEMON</b>	3	<b>RAW HAM BY BUTCHER AND BUMB</b>	4
<b>CUCUMBER SALAD</b>	3	<b>FENNEL SALAMI</b>	3
<b>DIPS AND SPREADS</b>		<b>SALAMI VENTRICINA</b>	3
<b>"FRANKFURTER GRÜNE SAUCE"</b>	2	<b>CHORIZO WITH OLIVE OIL (WARM)</b>	3
<b>WERNER'S HUMMUS</b>	2	<b>ALBONDIGAS IN TOMATO SAUCE (WARM)</b>	4,5
<b>SPREAD OF WHITE BEANS AND LAVENDER</b>	2,5	<b>FRANKFURTER sausages</b>	3
<b>AJVAR-FETA-SPREAD</b>	2,5	<i>By butcher Metzger Bumb with mustard(warm)</i>	
		<b>HEAVEN AND EARTH</b>	2,5
		<i>Blood sausage with apple</i>	
		<b>MINI VIENNESE SCHNITZEL</b>	10,5
		<b>LEMON CHICKEN CUTLETS</b>	5,5