

Appetizers and Frankfurt specialities Euro

Soups

71	<i>Clear beef soup with yolk of egg</i> 4	5,00
72	<i>Gulash soup of pure beef-meat, "Hungarian style"</i>	7,50
75	<i>Potatoe soup garnished with saugage "Hessian style"</i>	6,80

Appetizers and Salads

70	<i>Half dozen of snails, fried in French garlic butter baguette</i>	9,50
82	<i>Original boiled "Frankfurter sausage" 2,3,4 with home made potatoe salad</i>	6,80
117	<i>Small plate of fresh mixed salads</i>	5,80
67	<i>Big platter of mixed fresh salads garnished with grilled chicken breast</i>	14,80
76	<i>Shrimps cocktail, on chipped lettture, garnished with pink cocktail sauce, and pineapple, bread and butter</i>	11,20

Specialities

68	<i>Smoked salmon platter ganished with two crisp fried potatoe pan-cakes and raw horseradish</i>	16,80
87	<i>Minced raw beef-tatar, garnished with chipped onions, and three crisp fried potatoe pan cakes</i>	17,90
90	<i>Swiss sausages salad, marinated with onions, gherkins and stripes of cheese, pan fried potatoes</i>	10,80
85	<i>Home made pickle-aspic of sucking-pig meat, Frankfurter green herb-sauce and pan fried potatoes</i>	11,80
91	<i>Fried slice of pork meat loaf, 2,4</i>	

topped with fried egg and pan fried potaoes 9,80

Main-dishes from the grill or from the chefs pan Euro

98	<i>Escalope of pork "Farmers style" topped with fried onions crisp bacon and pan fried potatoes</i>	14,80
110	<i>Escalopes of veal meat (two pieces) "original Vienna style" bread-crumbbed and pan fried in pure butterghee, pan fried potatoes</i>	22,50
109	<i>Escalope of veal meat "Cordon bleu" 2,3,4 filled with cooked ham and swiss-cheese, pan fried potatoes</i>	23,50
99	<i>"Wirtshausteller" (our special house plate) two small pork loin steaks topped with creamed mushroom sauce, green herb-butter pan fried poatoes</i>	13,50
100	<i>"Big Lumberjacksteak" 250 g of fresh loin of pork, grilled marinated with horseradish, topped with fried onions and pan fried potatoes</i>	15,50
104	<i>Tenderloin of pork (three small medaillons) on creamed pepper sauce, pan fried potatoes</i>	15,50
115	<i>Grilled tender chickenbreast, topped with pineapple 2 and glazed with swiss-cheese, on swiss potatoe fritters (Rösti) and green leaf salad</i>	14,50

Steaks of beef-meat

111	<i>Sirloin steak topped with green herb butter, or fried onions pan fried potatoes and small mixed salad</i>	23,50
112	<i>Peppersteak "Madagaskar" on creamed peppersauce, French fries and a small mixed salad</i>	23,50
113	<i>Two small loin-steaks, on safron-garlic sauce "Cafe de Paris"</i>	

sautéed green string-beans, croquette potatoes 15,50

Specialities

- 93 *Minced raw beef-tatar, dressed on farmers bread garnished with chipped onions and gherkins* 14,50
- 81 *Cold green Herb-Sauce, (made with soured cream) served with 4 halved boiled eggs and boiled potatoes* 9,80
- 83 *Fresh boiled "breast of ox" 2 served with cold green herb-sauce and boiled potatoes* 16,80
- 84 *Cured loin-rip of pork "Frankfurter style" (boiled) with soured cabbage (Sauerkraut) and mashed potatoes* 12,50
- 86 *Fresh pork sausages "Nürnberger style" 2,3,4 (3 pieces) served with soured cabbage (Sauerkraut) and mashed potatoes* 11,50
- 88 *Platter of mixes sausages (beef saus., pork saus. and original Frankfurter saus.) 2,3,4 served with soured cabbage (Sauerkraut) and mashed potatoes* 13,60
- 89 *Crispy roasted knuckle of pork (Schweinehaxe) 4 served with soured cabbage (Sauerkraut) and pan fried potatoes* 13,80

Main-dishes from the grill or from the chefs pan

- 101 *Escalope of pork "Vienna style" (bread-crumbed), French fries* 13,20
- 102 *Escalope of pork "Gipsy style" topped with spicy capsicum sauce and French fries* 14,80
- 103 *Escalope of pork "Hunters style"*

	<i>topped with creamed mushroom sauce and French fries</i>	14,80
105	<i>Escalope of pork "Frankfurt", served with cold green herbe-sauce and pan fried potatoes</i>	14,80
106	<i>Escalope of pork "Cordon bleu" filled with cooked ham and swiss-cheese, on French sauce Bernaise, French fries</i>	15,20

Fish-Dishes

73	<i>Two marinated fillets of white herring, (cold dish) on a bed of fresh creamed yoghurt sauce, with onions apples and gherkins, boiled potatoes</i>	9,70
78	<i>Fresh fillet of catfish, plain fried, on Lemon sauce, buttered potatoes and tomato salad</i>	16,80
74	<i>Fresh fillet of pangasius fish, bread crumbed and pan fried, cold tartar sauce, home made potatoe salad</i>	13,80

Desserts-Sweets

119	<i>Hot baked apple pie "Strudel", garnished with vanilla ice cream and whipped cream 2</i>	6,50
120	<i>Stewed red fruits (Rote Grütze) "Frankfurt style" topped with liquid double sweet cream 2</i>	6,80
121	<i>"Coupe Danmark" 2 three balls of vanilla ice-cream with hot chocolate sauce</i>	8,50
122	<i>Cubes of "Dutch-Gouda" cheese, garnished with olives and baguettes</i>	8,70



Welcome to the Wirtshaus
and
thank you for your visit



Kennzeichnungspflichtige Stoffe:

1 koffeinhaltig, 2 konservier., 3 mit Farbstoff, 4 enthält eine Phenylalaninquelle,

5 (Brennwert pro 100 ml: 1,1 kj (0,26 kcal)), 6 chininhaltig, 7 mit Antioxidationsmittel

8 mit Geschmacksverstärker, 9 mit Phosphat, 10 mit Süßungsmitteln

