

side-dishes

goat cheese au gratin with baguette, pumpkin, orange chutney,
salad with cherry tomatoes 8.80 €

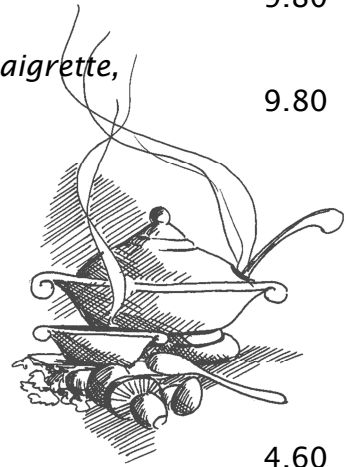
charcuterie of spessart wild pig – house made wild pig ham,
specialities of wild pig with salad, butter and bread 9.80 €

forest salad- sheet salads, herbs, beetroot, beluga lentils vinaigrette,
house-made deer ham 9.80 €

soups

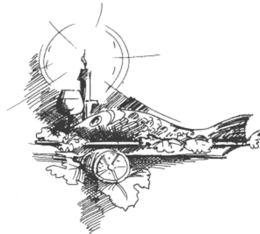
horseradish soup with beetroot and apple, croutons 4.60 €

Beef-tea with stripes of green herbs pancakes, vegetable and
Green spelt grain dumplings 4.80 €



Fränkische Fische & Silvaner zur Fastenzeit, ab 28. Februar 2020

Spessartforelle, Bachsaibling, Waller und Zander

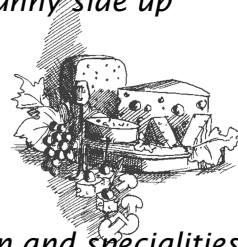


Ostern im Landgasthof 10.- 13. April 2020

*Sülze von jungem Gemüse, frische fränkische Fische, Poulardenbrust
Oster- Lammbraten mit Bärlauch, gratinierte Erdbeeren mit Sorbet*

small courts, vegetarian courts

Frankish cabbage salad	3.90 €
landhotel – season salad <i>salads of season with house-made sauce, fresh herbs</i>	3.90 €
fitness salad – sheet salad balsamico dressing, sprouts <i>carrot stripes, fresh fruits, corn bread</i> when desired with turkey or rump steak stripes	7.00 € + 6.50 €
green „Spätzle“ (kind of noodles – bavarian speciality) <i>with cheese, onions, spinach in foam, salad</i>	9.00 €
“Geröstl” of black pudding, onions, apple and Bio- potatoes, <i>cabbage salad with bacon</i>	9.80 €
wild pig sausages, white cabbage with cream, potato dumplings	11.50 €
 <u>cold dishes</u> – spessart specialities (from 14.00 clock)	
cheese- sausage salad with onions and sour cucumbers, bread	5.60 €
specialities of sausages in Spessart - liver press bag, <i>aspic press bag with wild garlic blood and liver sausage, bread</i>	6.40 €
cold dish with different sausage, ham and cheese, <i>butter and bread</i>	9.80 €
 <u>warm:</u>	
“Strammer Max” bread with raw or cooked ham, 2 eggs sunny side up	7.60 €
 <u>cheese:</u>	
“Obazda“ – camembert <i>with paprika, butter and bread</i>	5.60 €
 <u>for 2 persons:</u>	
Die Landgasthofplatte – mixed plate of home-made tureen and specialities <i>ham selection with home-made deer ham and wild pork ham</i> <i>spessart sausage specialities, frankish and bavarian cheese</i> <i>with fruits, butter and bread selection</i>	per person 12.00 €



Our aperitifs in winter

Blood orange limoncello with sparkling wine 0,1l 4.20 €

Our spessart menu

as 3- course menu € 21.50

horseradish soup, beetroot and apple, croutons

*pork cheeks and small roulade braised, red wine lentils sauce, apple cream
cabbage, red wine shallots, potato gratin*

or

*Frankish cutlet filled with sausage, lemon chives cream,
Fried potatoes, salad*

Hazelnut pancake, filled with blueberry jam, hazelnut icecream

our landhotel slow food menu

as 3- course menu 26.00 €

beeftea with vegetable, stripes of pancakes and dumplings

or

small winter salad with wild ham

*Filet of pikeperch and wels catfish under a crust of horse-radish, leek,
lemon-capers butter, bio potatoes*

or

*roulade of wild boar filled with bacon and mushrooms, pepper jus,
spicy red cabbage, potato dumplings*

Marinated citrus fruits, vanilla icecream, roasted pumpkin nuts, pumpkin oil

Our wine recommendation:

Franken

feine Mineralität, gelbfruchtig, viel Würze u. Druck **2018 Silvaner, Muschelkalk** trocken Weingut Rainer Sauer, Escherndorf, A 13% 24.00 €

Rheingau

feine Melonen u. Birnen aromen, Wiesenblumen, helles Gesteinsmehl, etwas Salz, knackig, saftig, hoher Extrakt, reif, **2015 Rüdesheimer Riesling, Schiefer Quarzit** Weingut Leitz, Rüdesheim, 12 % A 28.00 €

Pfalz

Wildkirsche, Waldhimbeere nachhaltig, guter Abgang, beere, feine Mundfülle, **2015 Spätburgunder S,** Weingut Bernhard Koch, Hainfeld 29.00 €
kräftig, **zu Spessartwild, Bauernente, Ochsenrumpsteak**

main courses

tortellis filled with chestnuts and cheese, port wine pepper sauce,
roasted chestnuts, salad 11.20€

filet of pike perch and wels catfish under a crust of horseradish
leek, lemon capers butter , bio potatoes 15.80 €

from our region:

cutlet „Wiener Art“ with french fries and salad 11.80€

pork cheeks and small roulade braised, red wine lentils sauce,
apple cream, cabbage, red wine shallots, fried onions, potato gratin 13.00€

Frankish cutlet filled with sausage, lemon chives cream,
Fried potatoes, salad 13.50€

onion roast joint on red wine sauce, with fried onions, 180 g 16.50€
fried potatoes and salad 250 g 18.50€

ox rump steak with café de paris butter, red wine sauce, 180 g 17.00€
vegetable and potato gratin 250 g 19.00€

from spessart region:

roulade of wild boar filled with bacon and mushrooms, pepper jus,
spicy red cabbage, potato dumplings 15.80 €

for 2 or more persons

entrecôte double, double rump steak, sauce bearnaise
mixed vegetables and potato gratin 45 min, per person 20.50€

change order + € 2.00

Tagesgerichte auf unserer Tafel:

Fränkischer Sauerbraten, Lebkuchensauce, Gewürzrotkraut, Kartoffelklöße 14.50 €

Kalbsleber, Burgunderjus, Apfelringe, Röstzwiebeln, Blattspinat, Kartoffelstampf 16.50 €

Bauernente, Calvadosrahm, Apfelschnitze, Rosenkohl, fränkische Kartoffelklöße 15.80 €

desserts

Hazelnut- pancake <i>filled with blueberry jam, vanilla ice cream</i>	5.00 €
pear Helene <i>with vanilla icecream, chocolate sauce and cream</i>	4.80 €
marinated citrus fruits <i>Vanilla ice cream, roasted pumpkin nuts, pumpkin oil</i>	5.50 €

for 2 Persons Flambée:	per person	9.50 €
<i>Crêpes Suzette, wafer-thin pancakes , lemon, orange juice, with Grand Manier, flaméed on the table , vanilla ice cream</i>		

Unsere Eiskarte

Kinderüberraschung	2.90 €	Eisbiene	2.90 €
Eiskaffee oder Eisschokolade mit Vanilleeis ¹ und Sahne			3.90 €
Vanille- Rahmeis ¹ 2 Kugeln mit Valrhona Schokoladensauce			4.20 €
Schwarzwaldbecher – <i>Schattenmorellen mit Kirschwasser, Vanilleeis, Schokoladeneis und Sahne</i>			5.60 €
Warmer Apfelstrudel mit Walnusseis und Sahne			4.80 €

Unsere Kuchenauswahl *hausgemacht, gerne auch zum mitnehmen*

Hefekuchen vom Blech, Steusel, Heidelbeer, Zwetschge	<i>saisonale Produkte</i>	2.60 €
Apfelwein-, Käsekuchen		2.80 €
Erdbeerkuchen	<i>saisonale Produkte</i>	2.90 €
Kirschstreusel		2.90 €

Torten: (saisonal wechselndes Angebot)

Himbeer- Käsesahne, Schwarzwälder Kirsch	3.20 €
Mango Joghurt, Schokolade Mousse	3.40 €
Sachertorte, Bienenstich mit Vanillesahne	3.60 €
Panna Cotta Heidelbeer	3.70 €
Marc de Champagne	3.80 €