

## Appetizers and Frankfurt specialities

Euro

### Soups

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

### Appetizers and Salads

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

### Specialities

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

*topped with fried egg and pan fried potaoes* 9,80

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

98 Escalope of pork "Farmers style" topped with fried onions  
crisp bacon and pan fried potatoes 14,80

110 Escalopes of veal meat (two pieces) "original Vienna style"  
bread-crumbed and pan fried in pure butterghee, pan fried potatoes 22,50

109 Escalope of veal meat "Cordon bleu" <sup>2,3,4</sup>  
filled with cooked ham and swiss-cheese, pan fried potatoes 23,50

99 "Wirtshausteller" (our special house plate) two small  
pork loin steaks topped with creamed mushroom sauce,  
green herb-butter pan fried poatoes 13,50

100 "Big Lumberjacksteak" 250 g of fresh loin of pork, grilled  
marinated with horseradish, topped with fried onions  
and pan fried potatoes 15,50

104 Tenderloin of pork (three small medaillons)  
on creamed pepper sauce, pan fried potatoes 15,50

115 Grilled tender chickenbreast, topped with pineapple <sup>2</sup> and glazed  
with swiss-cheese, on swiss potatoe fritters (Rösti)  
and green leaf salad 14,50

**Steaks of beef-meat**

111 Sirloin steak topped with green herb butter, or fried onions  
pan fried potatoes and small mixed salad 23,50

112 Peppersteak "Madagaskar" on creamed peppersauce,  
French fries and a small mixed salad 23,50

113 Two small loin-steaks, on safron-garlic sauce "Cafe de Paris"

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

### *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>	<i>9,70</i>
78	<i>Fresh fillet of catfish, plain fried, on Lemon sauce, buttered potatoes and tomato salad</i>	<i>16,80</i>
74	<i>Fresh fillet of pangasius fish, bread crumbed and pan fried, cold tartar sauce, home made potatoe salad</i>	<i>13,80</i>

### *Desserts-Sweets*

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



*Welcome to the Wirtshaus  
and  
thank you for your visit*



*Kennzeichnungspflichtige Stoffe:*

*1 koffeinhaltig, 2 konserviert, 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*











