

Traditional franconian – A piece of home for enjoyment

Braised beef cheek
Winter roots | sliced white bread dumpling

€ 23

Adi Dassler Menu

Cream of potato soup

„Adi Dassler’s Klassiker“

Marinated braised beef from franconian Angus
Spiced red cabbage | potato dumpling

Vroni’s apple strudel | vanilla ice cream

€ 36

**In order to gather information about the 14 main allergens
please feel free to ask one of the staff members for the special allergen menu**

Starters

Lamb's lettuce Liver & praline from the organic goose cranberry vinaigrette	€ 15
Hip of veal Salsify Anchovies Capers Purslane	€ 18
Pike perch & Pulpo Yellow beets Sourdough bread Smoked mayonnaise	€ 19

Soups

Cappuccino of artichoke Salted limes polenta	€ 9
Essence of the Franconian Angus Köfte	€ 10

Vegan / Vegetarian

Falafel made from yellow peas Pumpkin and coconut curry (<i>vegan</i>)	€ 18
Homemade tagliatelle truffle (<i>vegetarian</i>)	€ 21

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Fish

Hot smoked char Creamed cabbage Lime croquettes	€ 26
Wild-caught cod Red radish Barley risotto	€ 28

Meat

Barbarie duck Pichelsteiner stew	€ 25
Breast of black feathered chicken Truffle celery	€ 28
Wild boar fillet Salsify Chicory Risotto Venere	€ 30

Cheese from affineur Waltmann

Assorted selection of cheese with flavours | fruit cake *(5 sorts)* € 16

Dessert

Parfait of sparkling wine | mango € 12

Blood orange | Valrhona Tulakalum | Eclair € 13

Caramel soufflé | Popcorn | Physalis € 14

**For bread, spread, butter,
olive oil & sea salt we allow us
to calculate € 2.50 per person**

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