

Starters

<i>Side salad with homemade vinaigrette, cress and Baguette</i> $a(w),j,l$	3,90 €
<i>Beef consommé with dumplings of liver, bone marrow and semolina</i> $a(w),c,g,i$	5,20 €
<i>Cream soup of parsley root with Pesto and ham of wild pig</i> $8,9,g,i$	5,90 €
<i>Gladly we pass a slice of bread</i> $a(w)$ <i>or baguette</i> $a(w)$	0,50 €

Small dishes

<i>“Mühlensalat” - mixed salad with homemade vinaigrette, cress and Baguette</i> $a(w),j,l$	9,90 €
<i>Frankonian jellied terrine of mainly pork with herbal vinaigrette served with garden radish and fried potatoes</i> $9,a(w),g,j,l$	9,90 €
<i>“Obazda” - Regional cheese delicacy, camembert-spread seasoned with onions, garden radish and salt sticks served with sour dough bread</i> $1,4,9,a(w),g,l$	8,80 €
<i>“Mainmühlen- Brotzeit” with homemade sausage specials, spicy raw sausage called “Pfefferbeißer”, ham, “Obazda” and greaves lard served with sour dough bread</i> $2,3,9,a(w),g,j,l$	12,80 €
<i>Boiled Sausages in a wine broth with onions, carrots and celery, fresh horseradish and sour dough bread</i> $a(w),i,l$	9,00 €

For each modification of side dishes we calculate 1,00 € extra, thank you for your appreciation.

Prices incl. Tax

Main courses

Vegetarian

Barley Risotto with winter vegetables and Pesto of herbs and almond ^{a(w),c,g,i} 14,80 €

Meat

5 pieces grilled sausages with wine "Sauerkraut" and roast potatoes ^{2,3,8,9,a(w),g,f} 9,90 €

"Fränkisches Hochzeitsessen"
Boiled veal with horseradish sauce, breaded pasta and mountain cranberries ^{2,5,9,a(w),c,g,i,f} 16,90 €

Pork shoulder with dark beer sauce served with Bavarian white cabbage and roasted dumpling of potato and bread ^{9,a(w),c,g,} 16,90 €

Beef roulades with parsley potatoes and winter vegetables ^{9,a(w),g,i,f} 17,40 €

Medallions of pork filets with crust of mustard and Risotto of barley and vegetables ^{9,a(w),c,g,j} 18,50 €

Steak of Black Angus roast beef (220g) served with herb butter, roasted potatoes and small salad ^{9,a(w),g,i} 22,80 €

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Fish

<i>Whole smoked trout with baguette and cranberry-horseradish</i> <small>$a(w), i, j, l$</small>	17,90 €
<i>Roasted filet of char with Tagliatelle and smal salad</i> <small>$a(w), c, i, j, l$</small>	22,00 €

Desserts

<i>Fränkischer Ofenschlupfer” bread pudding with apple and almond with foam of “Landbier” malty beer</i> <small>$9, a(w), g, c$</small>	7,90 €
<i>Exotic fruit salad with mousse of cream cheese and vanilla</i> <small>$9, a(w), c, g$</small>	6,50 €
<i>Mainmühlen Pralines 8 delicious chocolate pralines</i> <small>$1, 9, 17, g, h, l$</small> (with alcohol)	8,00 €

Food additive:

*1 food colouring, 2 preserving agent, 3 antioxidant agent, 4 flavour enhancer, 5 sulphurated, 6 blackened,
7 waxed, 8 phosphate, 9 milk protein, 10 sweetening saccharin, 11 sweetening acesulphame,
12 sweetening cyclamate, 13 phenylalanine, 14 sorbitol, 15 contains quinine, 16 caffeinated, 17 contains sulfite*

Allergene / allergen:

*a gluten, b shellfishes, c eggs, d fish, e peanuts, f soy, g milk, h edible nuts, i celery, j mustard, k sesame,
l sulphur dioxide, m lupine, n mollusce*

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