



Tuesday:

Sliced beef liver with onions in a red wine sauce,
served with fried bread dumpling slices and salad 20,85

Wednesday:

Oven-roasted pork knuckle, (after 5 p.m. on, limited available)
served with sauerkraut and bread 21,60

Thursday:

“Haxenfetzen” (pork knuckle slices)
with gravy, served with pan-fried potatoes and salad 19,90

Friday

Freshly caught trout “Müllerin” (Miller’s style)
served with boiled potatoes and salad 22,80

Saturday:

Oven-fresh spare ribs
with homemade barbecue sauce,
served with baked potato with herb sour cream 19,85



Sunday:

Homemade (cooked) meatballs
in a creamy caper sauce, served with rice and salad 16,85

**We only use fresh meat of regional German origin from the butcher we trust.
We deliberately do not use overseas products or frozen meat.**

Soups “From the Steamy Soup Pot”



(all homemade)

Marrow dumpling soup 6,80

Goulash soup served with bread 8,90

 **Frankfurt’s creamy potato soup (with croutons)** 6,60

Starters and small dishes



 **Handkäs** - hand moulded cheese with onions and vinegar garnish, served with bread and butter 4,50
(double portion 8,80)

 **Bunter Hund** - hand moulded cheese with onions and vinegar garnish and herbs, served with bread and butter 4,60
(double portion 8,90)

 **Small mixed salad** with homemade yogurt dressing 5,90

Schmalztöpfchen

homemade pork lard spread, served with bread 5,90

Schneegestöber

cream cheese, with herbs and small pretzels,
served with bread and butter (starter – 8,50 / main dish – 12,85)

Strammer Max

dry-cured ham and two fried eggs on bread 13,90

House-cured salmon

served with a potato fritter and sour cream
(starter – 9,90 / main dish – 18,85)

Large Salads and Vegetarian Dishes



Large mixed salad

with cherry tomatoes, grated carrots, and bell peppers 12,90

...with tuna, olives, red onions and egg +4,80

 **...with feta, peperoni, olives and onion rings +4,80**

... crispy chicken breast strips +6,80

Gourmet salad

mixed greens with warm goat cheese, apple slices, caramelized peanuts, and roasted sunflower seeds 18,90

 **NEW: Baked sheep's cheese** on a large colourful salad plate 17,50

Fried bread-dumpling slices

served with cream sauce, salad and vegetables 16,85

Noodle-Pan

Penne pasta with fresh tomatoes, zucchini, and bell peppers in homemade tomato sauce, topped with freshly grated Parmesan 14,90

 **Potatoe-Vegetable-Pan**, Potato and vegetable bake (potatoes, carrots, zucchini, peppers, in tomato sauce, gratinated with cheese) 14,90

 **Cheese spaetzle** -served in a pan-
with melted mountain cheese, glazed onions and salad 18,50

 **Breaded, pan-fried mushrooms**
with sour cream and mixed salad 14,90

 **Fried potato peels**
served with sour cream and mixed salad 13,90

 **Baked potato**
served with sour cream and mixed salad 11,50
... in addition with home-graved salmon +7,50



Heaven and Earth

fried black pudding with grilled onions, served with mashed potatoes and apple sauce 16,85



Salted pork ribs (boiled or grilled)

served with homemade Sauerkraut and mashed potatoes 18,90

The original, à la homemade recipe:

Grüne Soße (Cold herbal cream sauce)

 served with boiled potatoes and two halved hard-boiled eggs 14,90

...or boiled beef breast "Tafelspitz" and boiled potatoes 20,50

Butcher-Kebabs

small bratwurst with bacon and Sauerkraut, served with mashed potatoes 15,45

Lean meat in aspic with Grüne Sauce

served with pan-fried potatoes 16,85
(or with remulade, or vinegar-onion garnish)

Niederursel sausage salad

with pickles, onions and bell-pepper slices, served with pan-fried potatoes 13,90

Fried meatloaf, with a fried egg and served with pan fried potatoes and salad 17,45

Traditional German bacon pancake

served with salad 13,90



**Fried beef liver Berlin-style
(with apples and onion)**

served with mashed potatoes and salad 19,90

Fried beef liver “Classic”

with grilled onions, pan-fried potatoes and salad 19,40

Homemade beef goulash

served with Spätzle and salad 20,50

Homemade minced meat:

Large onion hamburger patty

with grilled onions and gravy, pan-fried potatoes and salad 17,85

Large pepper hamburger patty

with peppered cream sauce, fried bread-dumpling slices and salad 17,85

Hunter’s style hamburger patty

with mushroom cream sauce, pan-fried potatoes and salad 17,85

Large hamburger patty served with gravy with grilled onion
homemade potato salad 14,50

Lumberjack Steak

(marinated pork neck)

with fried onions, baked potatoes, herb sour cream, and salad 20,60

“Matjes” Hering fillets

in creamy apple-onion-pickle sauce

served with boiled potatoes 17,45

Famous Schnitzel (breaded pan-fried pork cutlets)



Plain Schnitzel

with grilled onions and bread 13,90

Wiener Schnitzel

with pan-fried potatoes and salad 19,90

Schnitzel with grilled onions,

served with pan-fried potatoes and salad 20,70

“Frankurter Schnitzel“

served with pan-fried potatoes and
original **Grüne Soße** 19,90
with small salad 23,80



"Hessen-Schnitzel" with mildly creamy

Handkäs sauce, served with baked potato peels and salad 20,90

Schnitzel with mushroom cream sauce

served with French fries and salad 22,40

Schnitzel “Madagaskar”

topped with a creamy pepper sauce,
served with croquettes and salad 20,95

Schnitzel “Lahmer Esel”

with mushroom cream sauce and grilled onions,
served with pan-fried potatoes and salad 22,90

Schnitzel “Cordon Bleu”

stuffed with two types of ham and mountain-cheese, served with
French fries and salad 23,85

“Vogelsberger Bauernkrüstchen”

Schnitzel on bread, topped with gravy and fried egg,
and colorful salads cost 19,90

Schnitzel "Parmigiana" with savoury tomato sauce

as well as ham and cheese strips and topped with hollandaise sauce
gratinated, served with French fries and salad 23,85



Chicken: Grilled chicken breast with mushroom cream sauce
served with French fries and salad 23,85

Grilled chicken breast “Ratatouille”
with penne with vegetables in tomato sauce
and parmesan 23,85

“Original Wiener Schnitzel” (from veal)
pounded thin and crispy fried, served with
potato and cucumber salad and cranberries 25,80

Pork: Pork loin with mushroom cream sauce
fried bread dumpling slices, and salad 24,90

Pork loin with creamy pepper sauce,
potato croquettes, and salad 24,90

Beef: Rump steak with grilled onions, herbed butter and bread 23,90

Rump steak with herbed butter
and grilled onions, pan-fried potatoes and salad 32,85

Rump steak “Lahmer Esel”
with mushroom cream sauce and grilled onions,
served with pan-fried potatoes and salad 33,85

Pepper steak
rump steak with creamy pepper sauce,
served with French fries and salad 31,85

Baker’s Skillet:

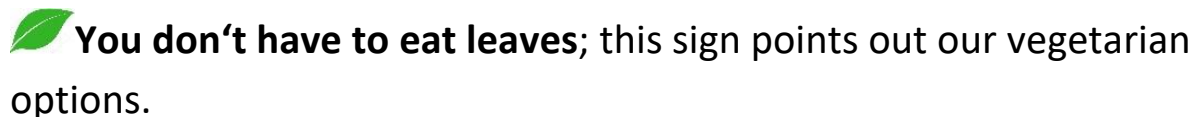
pork loin, small Rumpsteak, hamburger patty, grilled sausage, bacon with
mushroom cream sauce, served with pan-fried potatoes and salad 34,50

Are the letters too small?

We have reading glasses in various strengths available for you to use.

Are there any food you are allergic to?

Our meals are freshly prepared for you and we know our ingredients.
Please feel free to ask us.



Diaper change needed?

There are baby changing units in the ladies' bathroom as well as in the gents bathroom.



Haven't found a suitable present yet?

We've got you covered!

Please ask about our ESEL-TALER (our gift “card”).

Didn't bring an umbrella?

Don't worry, we are happy to lend you one.

Do you have any reason to feel dissatisfied?

Please talk to us immediately, we want you to be happy!

You are happy with us?

Please share your experiences with your friends and on:
Google or TripAdvisor. (Thank you so much)



You don't have any cash with you? Great! We gladly accept debit card payments

Desserts



Our ice cream flavors:

creamy Bourbon vanilla, chocolate with chocolate chips, maple walnut with caramelized nuts, creamy strawberry and mango-sorbet

Kaiserschmarrn (cut out and sugared pancake without raisins) with apple sauce 9,90

Homemade blueberry pancake filled with vanilla ice cream 8,80



Deep-fried apple rings

dipped in cinnamon sugar, served with vanilla ice cream 7,50

Warm chocolate cake with liquid core with mango sorbet 7,50

Grandma's Chocolate pudding with vanilla sauce 6,80

Frankfurter Rote Grütze

mixed berry compot topped with vanilla sauce 6,90

Knusper-Bällchen Vanilla ice cream in a crunchy shell with honey 6,60

Ice cream medley topped with whipped cream 6,50

Hot Love

Vanilla ice cream topped with hot raspberries and whipped cream 7,90

Grandma's Ice Cream Sundae

Chocolate ice cream topped with eggnog and whipped cream 6,90

Hedi's Ice Cream Sundae Vanilla and walnut ice cream topped with Amaretto liqueur and whipped cream 6,90

Margit's Ice Cream Sundae

Vanilla ice cream topped with chocolate sauce and whipped cream 6,90

Lucy's Ice Cream Sundae

Walnut ice cream topped with Baileys and whipped cream 6,90

Croquant Ice Cream Sundae

Chocolate- vanilla- and walnut ice cream topped with whipped cream, chocolate sauce and brittle 7,50

Kids sundae vanilla or strawberry ice cream with smarties 4,50

Wine (by the glass 0,2l)

Lillet-Wildberry on the rocks 8,50

„**HUGO**“ white wine spritzer with elderberry syrup
and fresh mint on the rocks 7,50

„**Aperol-Sprizz**“ Prosecco with Aperol on the rocks 7,50

White wines:

Grauburgunder -Zehnhaus- QbA Pfalz

-dry- with an intense fruity bouquet and low acidity 6,90

Riesling -Mußbacher Eselshaut- QbA Pfalz

-dry- with a delightful tart taste 6,90

Bacchus -Appenheimer Abtey- QbA Rheinhessen

-medium dry- with fruity flavor 6,40

Mario Muskat -Kallstadter Kobnert QbA Pfalz

-sweet- a bit mild with a fruity aroma 6,60

Rose:

Portugieser Weißherbst QbA Pfalz

-medium dry- a mild and lightly wine 6,80

Red wines:

St. Laurent -Freinsheimer Rosenbühl- QbA Pfalz

-dry- balanced, fruity wine with strong and pleasant
aroma and pleasant tannins 6,90

Dornfelder -Schloß Koblenz- QbA Pfalz

-dry- fullbodied and fruity 6,90

Cabernet Sauvignon -Vino tinto- Chile

-dry- with powerfull acidity 6,40

Spätburgunder -Kiechlingsberger Vulkanfelsen- QbA Baden

-medium dry- 6,40

Coffee and Shots



Men's place

Cup of espresso, a glass of grappa and a piece of chocolate 5.95

Women's place

Cup of espresso, a glass of hazelnut liqueur and a piece of chocolate 5.95

Espresso	2,90
Double Espresso	3,90
Coffee -crema-	3,00
Cappuccino	3,60
Latte Macchiato	4,40
Glass of tea	2,90
(black-, chamomile-, peppermint-, rooibos- red fruit tea or green Tea)	

Eselstropfen	2cl	4,60
Hessian herb liqueur (56 vol. %),		
Eselsblut	2cl	3,60
Homemade raspberry liqueur (ca. 20-24 vol.%)		

Aquavit (Linie, Malteser or Jubi)	2cl	3,50
Korn	2cl	2,60
Obstler, Himbeergeist or Kirschwasser	2cl	3,60
Hazelnut-liqueur or Grappa	2cl	3,30

Calvados, served with yellow plum	2cl	4,50
Mirabellengeist, served with yellow plum	2cl	4,50
Above, only without fruit	2cl	3,60

Sambuca Molinari or Ouzo 12	2cl	2,90
Baileys or Amaretto di Saronno	2cl	2,90
Jägermeister	2cl	2,90
Fernet Branca or Menta	2cl	2,90
Vodka Three Sixty	4cl !	4,80
Ramazzotti or Aversa	4cl !	4,80

Cold drinks



Frankfurter Cider: 0,25 l 2,80
from Kelterei Wenzel in Altenstadt - Rodenbach

Beer:



BINDING
DAS FRANKFURTER ORIGINAL

Binding Pils, pils-beer

0,4 l 5.-

Dark-beer

0,4 l 5.-

Radle or Cola-beer

0,4 l 5.-



ERDINGER

Erdinger wheat beer (also alcohol free)

0,4 l 5,80

Schöffelhofer clear wheat beer and dark wheat

0,5 l 5,80

Clausthaler "Radler", alcohol free beer

0,33l 4.-



Jever Fun, alcohol free beer

0,33l 4.-

"Lemon-Squash"
(Homemade lemon soda) 0,4 l 5,65

Passion fruit- or rhubarb juice spritzer
with fresh mint on ice 0,4 l 5,65

Homemade green iced tea, with fresh mint on ice
"wildberry" or "lemon-limette" 0,4 l 5,65

Elderflower lemonade with fresh mint on ice 0.4 l 5.65



Mineral water - sparkling -

0,25l 3,00
0,75l 6,20



Mineral water (still or medium)

0,5 l 4,80
0,75l 6,90

Orange juice, 100 % juice (from Kelterei Nöll)

0,4 l 4,95

Apple- or blackcurrant juice spritzer

0,4 l 4,95



Diet Coke, Zero Coke

Fanta or Sprite

0,4 l 4,95

Citron Lemonade from Hassia

0,4 l 4,40

Between 9:30 and 10:30 p.m.



Homemade goulash soup with bread 8,90

 **Frankfurt's creamy potato soup** (with croutons) 6,60

 **Handkäs** -hand moulded cheese with onions and vinegar garnish, served with bread and butter 4,50

 **Bunter Hund** -hand moulded cheese with onions, vinegar garnish and herbs, served with bread and butter 4,60

 **Schneegestöber**
cream cheese, with herbs and mini pretzels,
served with bread and butter 12,85

 **Large mixed salad** with tuna, or with feta 17,70

"Matjes" Herring fillets
marinated in a creamy sauce of chopped apples, onions
and pickles, served with bread and butter 13,90

Niederursel sausage salad
with pickles, onions and bell-pepper slices,
served with bread and butter 12,90

Lean meat in aspic with Grüne Soße
served with bread and butter
(also available with sauce tartare or vinegar garnish with onions) 13,90

Large hamburger patty with homemade potato salad 13,90

Homemade beef goulash
served with Spätzle and salad 19,90

... and with a bit of luck,- if you are not too late-, our kitchen will
still be open for some pan-fried potatoes...