

Daily Specials

every day new - after 5 p.m. on:

Spare-Ribs

served with Barbecuesauce and baked potato with sour cream

12,50

Tuesday:

Sliced beef-liver

*with onions, in red-wine-sauce, served with Rösti
(Swiss hashed browns) and salad*

11,90

Wednesday: (after 5 p.m. on, limited available)

Oven fresh pork knuckle, served with Sauerkraut and bread

12,80

Thursday:

“Haxenfetzen”

*Slices from pork knuckle with gravy,
served with pan-fried potatoes and salad*

10,80

Friday:

Freshly caught tout “Müllerin”

with boiled potatoes and salad

12,80

Saturday:

Lamb saddle steak

*with Rosemary sauce, served with Rösti (Swiss hashed browns)
and lamb’s lettuce*

18,90

Sunday:

Boiled beef “Tafelspitz”

served with horseradish sauce, pan-fried potatoes and salad

13,90

From The Steamy Soup Pot
(all homemade)



<i>Frankfurt's creamy potato soup (with croutons)</i>	4,00
<i>Marrow dumpling soup</i>	4,20
<i>Goulash soup served with bread</i>	6,20

Starters and small dishes



<i>Handkäs - hand moulded cheese with onions and vinegar garnish, served with bread and butter</i>	2,90
<i>double portion</i>	5,40
<i>Bunter Hund - hand moulded cheese with onions and vinegar garnish and herbs, served with bread and butter</i>	2,90
<i>double portion</i>	5,40
<i>Small mixed salad</i>	3,90
<i>Schmalztöpfchen</i>	
<i>home-made drippings, served with bread</i>	3,90
<i>Schneegestöber</i>	
<i>cream cheese, with herbs, spices and onions, served with bread and butter</i>	7,90
<i>Baked camembert (2pcs.) -fresh breaded, pan fried- with pineapple and cranberries, served with toast and butter</i>	7,90
<i>Strammer Max</i>	
<i>dry cured ham and two fried eggs served over bread</i>	7,90
<i>home-graved salmon, served with potato fritter and sour cream</i>	
<i>starter</i>	5,90
<i>main dish</i>	11,90

Frankfurt Specialties



Heaven and Earth

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

11,50

Salted pork ribs (boiled or grilled)

served with Sauerkraut and mashed potatoes

12,20

The original, a la homemade recipe:

Frankfurter Grüne Soße (Cold herbal cream sauce)

served with boiled potatoes

...and two halved hard-boiled eggs

9,60

...or boiled breast "Tafelspitz"

13,90

Butcher-Kebabs

*small bratwurst with bacon and Sauerkraut,
served with mashed potatoes*

8,80

Lean meat in aspic with Frankfurter Grüne Sauce

served with pan-fried potatoes

(also available with vinegar garnish with onions or Remoulade instead of Grüne Sauce)

10,80

Niederursel sausage salad

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

9,80

Urselbach-Platter

North-Hessen sausage specialties:

pork in aspic, black pudding and liver sausage (cold)

with egg and pickles, served with bread and butter

8,90

Traditional German bacon pancake*

served with salad

8,80

Farmers-Omelette*

served with salad

8,90

** Please do not order me at Sunday noon*

Lahmer-Esel-old-school-classics



Fried beef liver “Classic”
with grilled onions, pan-fried potatoes and salad 12,50

Fried beef liver “Berlin Style”
with apples and onions, served with mashed potatoes and salad 12,90

Homemade beef goulash
served with Spätzle and salad 13,50

Homemade minced meat:

Large onion hamburger
with grilled onions and gravy, pan-fried potatoes and salad 9,90

Large pepper hamburger
with peppered cream sauce, Spätzle and salad 9,90

Hunter’s style hamburger
with mushroom cream sauce, pan-fried potatoes and salad 10,50

Large hamburger with homemade potato salad
served with gravy 8,40

Fried meatloaf, with a fried egg and served with
pan fried potatoes and a salad 10,50

Holzfüller-Steak
Lumberjack steak with grilled onions, accompanied by a
baked potato with sour cream and a salad 12,50

Toast “Lahmer Esel”
toast topped with a small Rump steak with grilled onions
and a slice of pork loin with mushroom cream sauce,
served with salad 13,50

Steak Tartare* - raw -
freshly minced beef with herbs and egg, served with
bread and butter 12,90

Steak Tartare* - medium grilled -
with pan-fried potatoes and salad 14,50

** Please do not order me at Sunday noon*

Large mixed salads or meatless happy



<i>Vegetarian salad</i> <i>mixed leaf salad, cherry-tomatoes, carrots, paprika, mushrooms, sour-cream and croutons</i>	9,50
<i>Salad with ham and cheese</i> <i>mixed leaf salad with cherry-tomatoes, carrots, paprika and egg</i>	9,80
<i>Salad with tuna</i> <i>mixed leaf salad with cherry-tomatoes, carrots, paprika, olives, red onions and egg</i>	9,90
<i>Salad with feta</i> <i>mixed leaf salad with cherry-tomatoes, carrots, paprika, olives, peperoni and onion rings</i>	9,90
<i>Salad with grilled chicken breast</i> <i>mixed leaf salad with cherry-tomatoes, carrots and paprika</i>	12,50
<i>Noodle-Pan</i> <i>Penne with fresh tomatoes, zucchini and paprika in homemade tomato-sauce and freshly grated parmesan</i>	10,50
<i>Fresh mushrooms -breaded, pan fried-</i> <i>served with sour cream and mixed salad</i>	9,50
<i>Fried potato skins</i> <i>served with sour cream and mixed salad</i>	8,90
<i>Baked potato, served with sour cream and mixed salad</i> <i>... in addition with home-graved salmon</i>	7,50 11,90
<i>“Matjes” Herring fillets</i> <i>marinated in a creamy sauce of chopped apples, onions and pickles, served with boiled potatoes</i>	10,60
<i>Fresh Redfish fillet -breaded pan fried-</i> <i>with Remoulade sauce and potato salad</i>	12,90


Famous Schnitzel
(breaded pan-fried pork cutlets)

Frankfurt's Schnitzel

*Schnitzel with Frankfurter Grüne Soße
served with pan-fried potatoes*

13,90

Schnitzel

with grilled onions and bread

7,90

Wiener Schnitzel

with pan-fried potatoes and salad

12,30

Schnitzel with grilled onions,

served with pan-fried potatoes and salad

12,90

Schnitzel with mushroom cream sauce

served with French fries and salad

13,60

Schnitzel "Madagaskar"

*topped with a creamy pepper sauce,
served with Rösti (Swiss hash browns) and salad*

12,90

Schnitzel "Lahmer Esel"

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

13,90

Schnitzel "Cordon Bleu"

*stuffed with ham and cheese, served with French fries
and vegetables in Sauce Hollandaise*

14,00

"Vogelsberger Bauernkrüstchen"

*Schnitzel on bread, topped with fried egg and gravy
and served with salad*

12,90

Fried Steaks

<u>Chicken:</u>	<i>Grilled chicken breast “Ratatouille”</i>	
	<i>with penne with tomatoes, zucchini and paprika in tomato-sauce and freshly grated parmesan</i>	13,80
	<i>Grilled chicken breast with mushroom cream sauce</i>	
	<i>served with French fries and salad</i>	13,80
<u>Pork:</u>	<i>Pork loin topped with a mushroom cream sauce</i>	
	<i>served with Spätzle and salad</i>	14,50
	<i>Pork loin topped with creamy pepper sauce</i>	
	<i>served with croquettes and salad</i>	14,50
<u>Beef:</u>	<i>Rump steak with grilled onions, herbed butter and bread</i>	14,90
	<i>Rump steak with herbed butter</i>	
	<i>and grilled onions, pan-fried potatoes and salad</i>	20,90
	<i>Rump steak “Lahmer Esel”</i>	
	<i>with mushroom cream sauce and grilled onions, served with pan-fried potatoes and salad</i>	21,60
	<i>Pepper steak</i>	
	<i>rump steak with creamy pepper sauce, served with French fries and salad</i>	20,90
<i>Grill-Platter</i>		
	<i>small Rump steak, chicken breast, pork saddle steak and hamburger patty with herbed butter and a grilled tomato, served with French fries and salad</i>	21,80
<i>Baker’s Skillet</i>		
	<i>pork loin, small Rump steak, hamburger patty, grilled sausage and bacon with mushroom cream sauce, served with pan-fried potatoes and salad</i>	22,80

Desserts

<i>Homemade pancake filled with blueberry compot and vanilla ice cream (only available until 10.00 p.m.)</i>	5,90
<i>Deep fried apple rings dipped in cinnamon-sugar, served with vanilla ice cream</i>	5,90
<i>Frankfurter Rote Grütze mixed berry compot topped with vanilla sauce</i>	4,90
<i>Chocolate pudding with vanilla sauce</i>	3,60
<i>Ice cream medley topped with whipped cream</i>	4,90
<i>Knusper-Bällchen vanilla ice cream in a crunchy coat with honey</i>	5,50
<i>Hot Love vanilla ice cream topped with hot raspberries and whipped cream</i>	5,90
<i>Grandma's Ice Cream Sundae chocolate ice cream topped with egg-nog and whipped cream</i>	5,50
<i>Hedi's Ice Cream Sundae vanilla and walnut ice cream topped with amaretto liquer and whipped cream</i>	5,50
<i>Margit's Ice Cream Sundae vanilla ice cream topped with chocolate sauce and whipped cream</i>	5,50
<i>Lucy's Ice Cream Sundae walnut ice cream topped with Baileys and whipped cream</i>	5,50
<i>Croquant Ice Cream Sundae chocolate- vanilla- and walnut ice cream topped with wipped cream, chocolate sauce and croquant</i>	5,90

Coffee and Shots



<i>Espresso</i>		2,00
<i>Double Espresso</i>		3,80
<i>Coffee</i>		2,00
<i>Cappuccino</i>		2,40
<i>Cafe au lait</i>		2,50
<i>Latte Macchiato</i>		2,90
<i>Glass of tea</i>		2,00
<i>Hot Chocolate with whipped cream</i>		2,90
<i>Glass of tea with fresh mint</i>		2,90

<i>Eselstropfen</i>	2cl	3,60
<i>Hessian herb liqueur (56 vol. %),</i>		
<i>Eselblut</i>	2cl	2,50
<i>Homemade raspberry liqueur (ca. 20-24 vol.%)</i>		

<i>Aquavit (Linie or Jubi)</i>	2cl	2,60
<i>Malteser</i>	2cl	2,40
<i>Korn</i>	2cl	1,60
<i>Obstler, Himbeergeist or Kirschwasser</i>	2cl	3,00
<i>Grappa</i>	2cl	3,00

<i>Calvados, served with yellow plum</i>	2cl	3,50
<i>Mirabellengeist, served with yellow plum</i>	2cl	3,50
<i>Williams, served with pear</i>	2cl	3,50

<i>Remy Martin</i>	2cl	2,90
<i>Sambuca Molinari or Ouzo 12</i>	2cl	2,60
<i>Amaretto di Saronno</i>	2cl	2,20
<i>Baileys</i>	2cl	2,20
<i>Jägermeister</i>	2cl	2,50
<i>Fernet Branca or Menta</i>	2cl	2,60
<i>Vodka</i>	4cl !	4,50
<i>Ramazotti or Averna</i>	4cl !	4,50

Cold drinks



Frankfurter Cider:

<i>from Kelterei Wenzel</i>	0,25 l	1,70
<i>in Altenstadt - Rodenbach</i>	0,5 l	3,40

Beer:

<i>Binding Pils, pils-beer</i>	0,4 l	3,50
<i>Krusovice, dark-beer</i>	0,4 l	3,50
<i>Clausthaler Radler -alkoholfrei-</i>	0,33l	2,80
<i>Erdinger wheat beer (also alcohol free)</i>		
<i>Schöffelhofer clear wheat beer and dark wheat</i>	0,5 l	4,00
<i>Clausthaler "Radler", alcohol beer</i>	0,33l	2,80
<i>Jever Fun, alcohol free beer</i>	0,33l	2,80

Alcohol free drinks:

<i>Rhubarb juice spritzer with fresh mint</i>	0,4 l	3,80	
<i>Homemade green ice tea "Lemon & Lime"</i>			
<i>with fresh mint</i>	0,4 l	3,80	
<i>Selters mineral water</i>	- sparkling -	0,25l	2,00
		0,7 l	3,90
<i>Bad Camberger mineral water</i>	- still -	0,5 l	3,30
	- medium -	0,5 l	3,30
<i>Apple- or Orange juice, 100 % juice</i>		0,2 l	2,20
<i>Apple- or blackcurrant juice Spritzer</i>		0,4 l	3,80
<i>Coca-Cola, Diet Coke,</i>		0,3 l	2,90
<i>Fanta or Sprite</i>		0,4 l	3,80
<i>Schweppes Bitter Lemon or Tonic</i>		0,2 l	2,50
<i>Lemonade</i>		0,3 l	1,90
<i>Bionade Holunder (special elderberry lemonade)</i>		0,33l	2,90
<i>Malt beer, alcohol free</i>		0,33l	2,50


Wine
(by the glass)

HUGO

*white wine spritzer with elderberry syrup and fresh mint
on the rocks*

0,2l 4,50

White wines:

Grauburgunder -Zehnhaus- QbA Pfalz

-dry- with an intense fruity bouquet and low acidity

0,2l 4,40

Riesling -Mußbacher Eselshaut- QbA Pfalz

-dry- with a delightful tart taste

0,2l 4,50

Bacchus -Appenheimer Abtey- QbA Rheinhessen

-medium dry- with fruity flavor

0,2l 3,90

Scheurebe -Gimmeldinger Meerspinne- QbA Pfalz

-sweet- a bit mild with a fruity aroma

0,2l 3,90

Rose:

Portugieser Weißherbst QbA Pfalz

-medium dry- a mild and lightly wine

0,2l 4,40

Red wines:

St. Laurent -Freinsheimer Rosenbühl- QbA Pfalz

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

0,2l 4,80

Dornfelder -Kallstädter Kobnert- QbA Pfalz

-dry- fullbodied and fruity

0,2l 4,50

Cabernet Sauvignon -Vino tinto- Chile

-dry- with powerfull acidity

0,2l 4,40

Spätburgunder -Kiechlinsberger Vulkanfelsen- QbA Baden

-medium dry

0,2l 4,40

After 9.30 p.m.



<i>Homemade Goulash soup with bread</i>	6,20
<i>Frankfurt´s creamy potato soup (with croutons)</i>	4,00
<i>Small mixed salad</i>	3,90
<i>Handkäs</i> -hand moulded cheese with onions and vinegar garnish, served with bread and butter	2,90
<i>Bunter Hund</i> -hand moulded cheese with onions and vinegar garnish, served with bread and butter	2,90
<i>Schneegestöber</i> cream cheese, with herbs, spices and onions, served with bread and butter	7,90
<i>“Matjes” Herring fillets</i> marinated in a creamy sauce of chopped apples, onions and pickles, served with bread and butter	7,90
<i>Large mixed salad</i> with tuna, or with feta, or with ham and cheese	9,90
<i>Niederursel sausage salad</i> with pickles, onions and bell-pepper slices, served with bread and butter	6,90
<i>Lean meat in aspic with Frankfurter Grüne Soße</i> served with bread and butter (also available with Remoulade sauce or vinegar garnish with onions)	7,90
<i>Large hamburger patty with homemade potato salad</i>	8,40
<i>Homemade beef goulash</i> served with Spätzle and salad	13,50

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