

## Daily Specials

### Tuesday:

#### *Sliced beef-liver*

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

13,90

### Wednesday:

**(after 5 p.m. on, limited available)**

*Big, oven fresh pork knuckle, served with Sauerkraut and bread*

13,90

### Thursday:

#### *“Haxenfetzen”*

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

12,70

### Friday

#### *Freshly caught tout „Müllerin“*

*with boiled potatoes and salad*



14,60

### Saturday:

#### *Big Hamburger (100% freshly beef)*

*with homemade burger-sauce, French fries and coleslawe*

11,90

### Sunday:

#### *Boiled beef “Tafelspitz”*


*served with horseradish sauce, pan-fried potatoes and salad*

14,70

## From the Steamy Soup Pot



(all homemade)

<i>Marrow dumpling soup</i>	4,90
<i>Goulash soup served with bread</i>	6,60
<i>Frankfurt's creamy potato soup (with croutons)</i> 	4,90

## Starters and small dishes



<i>Handkäs</i> - hand moulded cheese with onions and  vinegar garnish, served with bread and butter	3,20
double portion	6,40
<i>Bunter Hund</i> - hand moulded cheese with onions and  vinegar garnish and herbs, served with bread and butter	3,40
double portion	6,80
<i>Small mixed salad</i> 	4,50
<i>Schmalztöpfchen</i> home-made drippings, served with bread	4,00
<i>Schneegestöber</i>  cream cheese, with herbs, spices and onions, served with bread and butter	7,90
<i>Camembert (2pcs.)</i> -fresh breaded, pan fried-  with pineapple and cranberries, served with toast and butter	8,90
<i>Strammer Max</i> dry cured ham and two fried eggs served over bread	9,00
<i>Home-graved salmon, served with potato fritter and sour cream</i>	6,60
starter	
main dish	13,90

# Frankfurt Specialties



## **Heaven and Earth**

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



12,90

## **Salted pork ribs (boiled or grilled)**


*served with homemade Sauerkraut and mashed potatoes*

13,90

### *The original, a la homemade recipe:*

#### **Grüne Soße (Cold herbal cream sauce)**

*served with boiled potatoes*

*...and two halved hard-boiled eggs *

9,90

*...or boiled breast "Tafelspitz" and boiled potatoes*

14,50

## **Butcher-Kebabs**

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

9,80

## **Lean meat in aspic with Grüne Sauce**

*served with pan-fried potatoes*

*(also available with vinegar garnish with onions or sauce tartare instead of Grüne Sauce)*

11,90

## **Niederursel sausage salad**

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

10,90

## **Urselbach-Platter**

*North-Hessen sausage specialties:*

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

*with egg and pickles, served with bread and butter*

10,90

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

11,30

## **Traditional German bacon pancake**

*served with salad*

9,80

## Lahmer-Esel-old-school-classics



***Fried beef liver “Berlin Style”***  
*with apples and onions,  
served with mashed potatoes and salad* 13,90

***Fried beef liver “Classic”***  
*with grilled onions, pan-fried potatoes and salad* 13,70

***Homemade beef goulash***  
*served with Spätzle and salad* 14,50

### ***Homemade minced meat:***

***Large onion hamburger patty***  
*with grilled onions and gravy, pan-fried potatoes and salad* 11,70

***Large pepper hamburger patty***  
*with peppered cream sauce, Spätzle and salad* 11,70

***Hunter’s style hamburger patty***  
*with mushroom cream sauce, pan-fried potatoes and salad* 12,50

***Large hamburger patty with homemade potato salad***  
*served with gravy* 10,90

***Holzfüller-Steak***  
*Lumberjack steak with grilled onions, accompanied by a  
baked potato with sour cream and a salad* 14,50

***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* 13,90

## We want you to feel comfortable



### ***Are the letters to small?***

*Reading glasses in various strengths are available for use in our restaurant.*

### ***Is 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.*

### ***You don't have to eat leaves.***

*This sign points out our vegetarian options.*

### ***Would you like to surf the internet?***

*We have free WLAN access for our guests.*

### ***Full diaper?***

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

### ***You don't feel like cooking?***

*We would be happy to prepare all the dishes that you find on our menu for you to take out.*

### ***You haven't found a suitable present yet?***

*We got you covered!*

*Please ask for our ESEL-TALER (our gift "card")*



### ***Didn't bring an umbrella?***

*Don't worry. We are happy to barrow you one.*

### ***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 on: Google, TripAdvisor or Facebook.*

### ***You don't have any cash with you?***

*Great! We do like debit card payments.*

## Large mixed salads or meatless happy



<b>Large mixed salad</b>	
<i>mixed leaf salads, tomatoes, carrots and bell peppers</i>	
<i>...with ham and cheese and egg</i>	10,90
<i>...with tuna, olives, red onions and egg</i>	10,90
<i>...with feta, peperoni, olives and onion rings</i> 	10,90
<i>...with mushrooms, sour-cream and croutons</i> 	10,90
<i>... with grilled chicken breast</i>	13,50
<b>NEW: Gourmet salad</b> 	
<i>Fine leaf salads with warm goat cheese, apples, caramelized peanuts and roasted sunflower seeds</i>	12,90
<b>Noodle-Pan</b> 	
<i>Penne with fresh tomatoes, zucchini and bell peppers in homemade tomato-sauce and freshly grated parmesan</i>	11,90
<b>Fresh mushrooms -breaded, pan fried-</b> 	
<i>served with sour cream and mixed salad</i>	9,90
<b>Fried potato skins</b> 	
<i>served with sour cream and mixed salad</i>	9,70
<b>Baked potato</b> , served with sour cream and mixed salad 	8,90
<i>... in addition with home-graved salmon</i>	13,90
<b>“Matjes” Herring fillets</b>	
<i>marinated in a creamy sauce of chopped apples, onions and pickles, served with boiled potatoes</i>	11,20
<b>NEW: baked potato bags</b> 	
<i>with cream cheese filling, served with salad and <b>Grüne Sauce</b></i>	12,90

  
**Famous Schnitzel**  
*(breaded pan-fried pork cutlets)*

***Schnitzel***  
*with grilled onions and bread* 8,90

***Wiener Schnitzel***  
*with pan-fried potatoes and salad* 12,90

***Schnitzel with grilled onions,***  
*served with pan-fried potatoes and salad* 13,50

<p><b><i>“Frankurter Schnitzel“</i></b> <i>served with pan-fried potatoes and original <b>Grüne Soße</b></i></p>	 <p>HESSEN À LA CARTE</p>	14,50
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***Schnitzel with mushroom cream sauce***  
*served with French fries and salad* 13,90

***Schnitzel “Madagaskar”***  
*topped with a creamy pepper sauce,  
served with Rösti (Swiss hash browns) and salad* 13,70

***Schnitzel “Lahmer Esel”***  
*with mushroom cream sauce and grilled onions,  
served with pan-fried potatoes and salad* 14,90

***Schnitzel “Cordon Bleu”***  
*stuffed with ham and cheese, served with French fries  
and vegetables in Sauce Hollandaise* 15,70

***“Vogelsberger Bauernkrüstchen”***  
*Schnitzel on bread, topped with fried egg and gravy,  
served with potato- and leaf salad* 13,70

## Fried Steaks

<b><u>Chicken:</u></b>	<b><i>Grilled chicken breast “Ratatouille”</i></b>	
	<i>with penne with tomatoes, zucchini and bell peppers in tomato-sauce and freshly grated parmesan</i>	14,50
	<b><i>Grilled chicken breast with mushroom cream sauce</i></b>	
	<i>served with French fries and salad</i>	14,50
<b><u>Pork:</u></b>	<b><i>Pork loin topped with a mushroom cream sauce</i></b>	
	<i>served with Spätzle and salad</i>	14,90
	<b><i>Pork loin topped with creamy pepper sauce</i></b>	
	<i>served with croquettes and salad</i>	14,90
<b><u>Beef:</u></b>	<b><i>Rump steak with grilled onions, herbed butter and bread</i></b>	17,50
	<b><i>Rump steak with herbed butter</i></b>	
	<i>and grilled onions, pan-fried potatoes and salad</i>	23,90
	<b><i>Rump steak “Lahmer Esel”</i></b>	
	<i>with mushroom cream sauce and grilled onions, served with pan-fried potatoes and salad</i>	24,50
	<b><i>Pepper steak</i></b>	
	<i>rump steak with creamy pepper sauce, served with French fries and salad</i>	23,90
<b><u>Grill-Platter</u></b>		
	<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>	25,00
<b><u>Baker’s Skillet</u></b>		
	<i>pork loin, small Rump steak, hamburger patty, grilled sausage and bacon with mushroom cream sauce, served with pan-fried potatoes and salad</i>	26,00



## Desserts

*Our sorts of ice-cream:  
creamy Bourbon-Vanille, Chocolate with chocolate chips,  
Maple-walnut with caramelized nuts, and creamy Strawberry*

***Kaiserschmarrn (without raisons) with  
apple sauce (cut out and sugared pan cake)***

6,90

***Homemade blueberry pancake  
filled with vanilla ice cream  
(only available until 10.00pm)***



6,50

***Deep fried apple rings***

*dipped in cinnamon-sugar, served with vanilla ice cream*

6,50

***Grandma's Chocolate pudding** with vanilla sauce*

4,60

***Frankfurter Rote Grütze***

*mixed berry compot topped with vanilla sauce*

5,20

***Ice cream medley** topped with whipped cream*

5,80

***Knusper-Bällchen***

*vanilla ice cream in a crunchy coat with honey*

5,90

***Hot Love***

*vanilla ice cream topped with hot raspberries and whipped cream*

6,50

***Grandma's Ice Cream Sundae***

*chocolate ice cream topped with egg-nog and whipped cream*

5,80

***Hedi's Ice Cream Sundae***

*vanilla and walnut ice cream topped with Amaretto liqueur  
and whipped cream*

5,80

***Margit's Ice Cream Sundae***

*vanilla ice cream topped with chocolate sauce and whipped cream*

5,80

***Lucy's Ice Cream Sundae***

*walnut ice cream topped with Baileys and whipped cream*

5,80

***Croquant Ice Cream Sundae***

*chocolate- vanilla- and walnut ice cream topped with  
whipped cream, chocolate sauce and brittle*

6,50

## Cold drinks



### Frankfurter Cider:

<i>from Kelterei Wenzel</i>	0,25 l	2,00
<i>in Altenstadt - Rodenbach</i>	0,5 l	4,00

### Beer:

<i>Binding Pils, pils-beer</i>	0,4 l	3,80
<i>Krusovice, dark-beer</i>	0,4 l	3,80
<i>Erdinger wheat beer (also alcohol free)</i>		
<i>Schöffelhofer clear wheat beer and dark wheat</i>	0,5 l	4,20
<i>“Radler” or Cola-beer</i>	0,4 l	3,80
<i>Clausthaler “Radler”, alcohol free beer</i>	0,33l	3,00
<i>Jever Fun, alcohol free beer</i>	0,33l	3,00

### Alcohol free drinks:

<i>Passion fruit- or rhubarb juice spritzer with fresh mint</i>	0,4 l	4,40
<i>Homemade green ice tea with fresh mint “wildberry” or “lemon-limette”</i>	0,4 l	4,40

<i>Selters mineral water</i>	<i>- sparkling -</i>	0,25l	2,20
		0,75l	4,50
<i>Bad Camberger mineral water (still or medium)</i>		0,5 l	3,50
		0,75l	4,90
<i>Orange juice, 100 % juice (from Kelterei Nöll)</i>		0,4 l	4,00
<i>Apple- or blackcurrant juice spritzer</i>		0,4 l	4,00
<i>Coca-Cola, Diet Coke,</i>		0,3 l	3,00
<i>Fanta or Sprite</i>		0,4 l	4,00
<i>Schweppes Bitter Lemon</i>		0,2 l	2,60
<i>Lemonade</i>		0,3 l	2,30
<i>Bionade Holunder (special elderberry lemonade)</i>		0,33l	3,00
<i>Malt beer, alcohol free</i>		0,33l	3,00

  
**Wine**  
*(by the glass)*

<b>HUGO</b> <i>white wine spritzer with elderberry syrup and fresh mint on the rocks</i>	<b>0,2l 5,50</b>
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**White wines:**

**Grauburgunder -Zehnhaus- QbA Pfalz**  
*-dry- with an intense fruity bouquet and low acidity* 0,2l 4,80

**Riesling -Mußbacher Eselshaut- QbA Pfalz**  
*-dry- with a delightful tart taste* 0,2l 4,80

**Bacchus -Appenheimer Abtey- QbA Rheinhessen**  
*-medium dry- with fruity flavor* 0,2l 4,30

**Mario Muskat -Kallstadter Kobnert\_ QbA Pfalz**  
*-sweet- a bit mild with a fruity aroma* 0,2l 4,80

**Rose:**

**Portugieser Weißherbst QbA Pfalz**  
*-medium dry- a mild and lightly wine* 0,2l 4,80

**Red wines:**

**St. Laurent -Freinsheimer Rosenbühl- QbA Pfalz**  
*-dry- balanced, fruity wine with strong and pleasant aroma and pleasant tannins* 0,2l 5,60

**Dornfelder -Kallstädter Kobnert- QbA Pfalz**  
*-dry- fullbodied and fruity* 0,2l 4,80

**Cabernet Sauvignon -Vino tinto- Chile**  
*-dry- with powerfull acidity* 0,2l 4,80

**Spätburgunder -Kiechlinsberger Vulkanfelsen- QbA Baden**  
*-medium dry-* 0,2l 4,50

## Coffee and Shots



<i>Espresso</i>		2,00
<i>Double Espresso</i>		3,80
<i>Coffee -crema-</i>		2,00
<i>Cappuccino</i>		2,70
<i>Cafe au lait</i>		2,90
<i>Latte Macchiato</i>		3,50
<i>Glass of tea</i>		
<i>(black-, chamomile-, peppermint-, rooibos- and fruit tea)</i>		2,20
<i>Hot Chocolate with whipped cream</i>		2,90
<i>Glass of tea with fresh mint</i>		3,50

<i>Eselstropfen</i>	2cl	3,90
<i>Hessian herb liqueur (56 vol. %),</i>		
<i><b>Eselblut</b></i>	<b>2cl</b>	<b>2,90</b>
<i><b>Homemade raspberry liqueur (ca. 20-24 vol. %)</b></i>		

<i>Aquavit (Linie or Jubi)</i>	2cl	2,90
<i>Malteser</i>	2cl	2,90
<i>Korn</i>	2cl	1,80
<i>Obstler, Himbeergeist or Kirschwasser</i>	2cl	3,20
<i>Grappa</i>	2cl	3,00

<i>Calvados, served with yellow plum</i>	2cl	3,90
<i>Mirabellengeist, served with yellow plum</i>	2cl	3,90
<i>Williams, served with pear</i>	2cl	3,90

<i>Remy Martin</i>	2cl	3,80
<i>Sambuca Molinari or Ouzo 12</i>	2cl	2,80
<i>Amaretto di Saronno</i>	2cl	2,60
<i>Baileys</i>	2cl	2,60
<i>Jägermeister</i>	2cl	2,60
<i>Fernet Branca or Menta</i>	2cl	2,80
<i>Vodka</i>	4cl !	4,50
<i>Ramazotti or Averna</i>	4cl !	4,50

After 9.30 p.m.



<b>Homemade goulash soup with bread</b>	6,60
<b>Frankfurt's creamy potato soup</b> (with croutons) 	4,90
<b>Small mixed salad</b> 	4,50
<b>Handkäs</b> -hand moulded cheese with onions and vinegar garnish, served with bread and butter 	3,20
<b>Bunter Hund</b> -hand moulded cheese with onions, vinegar garnish and herbs, served with bread and butter 	3,40
<b>Schneegestöber</b>  cream cheese, with herbs, spices and onions, served with bread and butter	7,90
<b>Large mixed salad</b> with tuna, or with ham and cheese, or with feta 	10,90
<b>“Matjes” Herring fillets</b> marinated in a creamy sauce of chopped apples, onions and pickles, served with bread and butter	8,50
<b>Niederursel sausage salad</b> with pickles, onions and bell-pepper slices, served with bread and butter	7,50
<b>Lean meat in aspic with Grüne Soße</b> served with bread and butter (also available with sauce tartare or vinegar garnish with onions)	8,90
<b>Large hamburger patty with homemade potato salad</b>	10,90
<b>Homemade beef goulash</b> served with Spätzle and salad	14,50

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