

MENU GENIEßEN OB DER TAUBER

"Genießen ob der Tauber" is a culinary initiative of leading innkeepers and hoteliers from Rothenburg ob der Tauber and the surrounding area. With a high awareness of sustainability, fine, regional dishes are selected for the in-house menu. The dishes originate from the great Franconian and Hohenlohe cuisine.

In any case, you taste what you eat.



starter

€

Poached egg Benedict
- Wellhöfer Ansbach -
on homemade brioche
with hollandaise sauce and country ham

12,90

maincourse

Dry aged chop of herb pig
- Tura Direkt Ohrenbach -
with sherry cream sauce, pepper cherries and cheese spaetzle

24,00

Dessert

Panna Cotta with jelly from Silvaner "Nachtwächter"
- Weinmanufaktur von Oven -
Berry ragout and homemade ice cream

7,80

Menue 39,00 €

AGNES STÜBERL

soup

€

ⓧ Cream soup of yellow lentils
with oriental spices and chili oil

6,90

Duck consommé
with pancake roulade and vegetable julienne

7,50

fish cream soup with saffron
Fish fillets and glazed vegetables

9,90

starters

€

Salmon pickled in coffee salt
on beluga lentils, frisée salad
and smoked sour cream

14,80

Carpaccio of veal
Carpaccio of saddle of veal

12,80

Ceasar salad with croutons and Grana Padano cheese
with fillet of chicken breast
with shrimps in potato crust

10,90

16,90

17,90

vegetarian

€

Homemade sage-gnocchi
with ratatouille vegetables, parmesan and pesto

15,80

Franconian cheese spaetzle
- with cheese from the farm cheese dairy Leutershausen -
with melted onions and cucumber salad

15,80

fish

€

Braised octopus from the root broth 28,00
with fennel-peanut salad and spring garlic risotto

Poached salmon-trout fillet with lemon pepper 24,00
carrot-sesame puree and parsley potatoes

meat

€

Homemade „swabian ravioli“ with duck stuffing 16,80
with fried mushrooms and bean vegetables

Veal stew in fine herb sherry sauce 19,80
with glazed carrots and
fried dumplings

rump steak with red wine onions 28,00
served with colorful bean vegetables and potato-celery puree

Tender chicken breast 24,00
on ratatouille vegetables and homemade sage-gnocchi

„Wiener Schnitzel“ from veal saddle 26,00
with cranberries, parsley potatoes and cucumber salad

STEAK AND FISH

FOR PRODUCT ENTHUSIASTS

MAIN COMPONENT

€

Rump steak approx. 250 gram	20,00
Veal back steak approx. 250 grams	20,00
Corn chicken breast approx. 180 grams	15,00
fillet of beef approx. 250 grams	26,00
Salmon trout fillet	15,00
Sea bass fillet	15,00

SIDE DISH

choose up to 3 side dishes to your favorite product	je 4,50
Parsley potatoes	
French fries	
Bean vegetables	
Ratatouille vegetables	
homemade herb butter	je 0,50
Sour Cream	

Dessert €

Oven warm „Apfel Strudel“ with vanilla ice cream and whipped cream	7,50
Crème Brûlée with wild berry ragout and pear sour cream ice cream	7,80
Homemade coffee ice cream with vanilla cherries and caramelized nuts	7,80
homemade „Kaiserschmarrn“ - preparation time approx. 25 minutes - with cranberries, almonds and vanilla ice cream	8,90

coffee & tea €

Espresso single	2,60
double	4,50
Americano classic	3,90
without coffein	4,50
Cappuccino	3,90
Flat white	4,50
Latte Macchiato	4,50
Cup of Tea Sweet Ginger Darjeeling Assam English Breakfast chamomile pepper mint Classic Green	2,60