

Wine house classics

Spundekäse ¹ ✓ traditional Rhineland cheese spread with onions, paprika and lye roll	8,00
Mainzer Handkäse mit Musik ² ✓ traditional cheese pickled in vinegar, oil and onions, with farmhouse bread and butter	8,50
Wurstsalat ³ pork sausage salad with pickles, onions and roasted potatoes	12,80
Gebackener Camembert ⁴ ✓ baked camembert with cranberry jam and farmhouse bread and butter	9,50
Strammer Max ⁵ farmhouse bread with cheese, ham and fried eggs	9,90
2 Bratwürste ⁶ (Metzgerei Hamm) 2 sausages with potatoes and coleslaw	11,80
Hacksteak ⁷ minced meat steak with onion sauce and roasted potatoes	12,80
Sülze „Hausmacher Art“ ⁸ traditional cured meat in aspic with roasted potatoes, remoulade and onions	10,80

¹ AF

² AF

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⁴ ACFI

⁵ ACF27

⁶ FI

⁷ ACI

⁸ ACF27

Main courses

Gemüsepfanne ⁹ ✓ grilled vegetables baked with feta cheese	13,00
Spinatknödel ¹⁰ ✓ spinach dumplings served in melted butter with walnuts and parmesan cheese	13,00
Salatteller salad plate with grilled turkey breast ¹¹	12,80
salad plate with gratiné goat cheese, honey and walnuts ¹² ✓	12,80
Schnitzel vom Schwein ¹³ pork meat with a delicious crispy crust and steakhouse fries	13,50
additional with: - Peppersauce	14,50
- Onionsauce	14,50
Schnitzel of the day ¹⁴ please ask the staff	15,20

⁹ ACF

¹⁰ CFHL

¹¹ FI

¹² AF

¹³ AC

¹⁴ AC, weitere Allergene und Zusatzstoffe erfragen Sie bitte beim Personal

Wienerschnitzel vom Kalb ¹⁵ Viennese schnitzel served with potatoes, coleslaw and cranberrie jam	23,50
Rinderleber „Berliner Art“ ¹⁶ fried beef liver with braised apples, onions and mashed potatoes	14,50
Burger-Hof Ehrenfels ¹⁷ beef patty with bacon, fried egg, braised onions, rucola, homemade mustard sauce and steakhouse fries (brioche-burger bun from the traditional bakery “Vetter”)	14,80
Dreierlei vom Grill ¹⁸ Slices of Argentinian rump steak, turkey breast, pork steak grilled served with grilled vegetables and herb butter	21,80
Argentinian Rumpsteak ca. 280 gr. herb butter and roasted potatoes ¹⁹	24,80
herb butter and steakhouse fries ²⁰	24,80
herb butter and salat ²¹	25,80
herb butter and grilled vegetables ²²	26,50

¹⁵ ACFI

¹⁶ F

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¹⁹ F

²⁰ F

²¹ FI

²² F

Tarte flambée with crème fraîche

„Klassik“ ²³ onions and smoked bacon	9,80
„Mediterran“ ²⁴ ✓ sheep´s milk cheese, tomatoes, peppers, olives and herbs	11,20
„Rucola“ ²⁵ tomatoes, serrano ham, rucola and parmesan	11,80
„Ehrenfels“ ²⁶ ✓ goat cheese, honey, thym and walnut	11,20
Flammkuchen  ²⁷ please ask the staff	11,20

²³ AF

²⁴ AF6

²⁵ ADF

²⁶ AFL

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Dessert

Gebackene Apfelringe ²⁸ ✓ fried apple rings with vanilla ice and cream	7,50
Holunderparfait ²⁹ ✓ Elder Parfait with fresh fruits and wiped cream	7,50

Beilagen

Side salad ³⁰ ✓	4,20
Steakhouse Fries 	4,00
Roasted potatoes 	4,00
Grilled vegetables 	5,20
Coleslaw ³¹ 	4,20

²⁸ ACF12

²⁹ F

³⁰ I

³¹ CF

Allergenic

- 1.) with dyes
- 2.) with preservatives
- 3.) with antioxidants
- 4.) sulfured
- 5.) with flavor enhancer
- 6.) blackened food
- 7.) phosphate food
- 8.) with sweetener

Additives

- A) Wheat
- B) Crustaceans
- C) Egg
- D) Fish
- E) Peanuts
- F) Dairy products/lactose
- G) Pistachio
- H) Hazelnut
- I) Mustard
- J) Sesame
- K) Mollusks
- L) Walnut

