

APPETIZERS

Frankfurter Appetizer Platter ^{(I),(G),(A1),(C),(A2)} 11,90€

A little bit of everything typical of Frankfurter Cuisine:
"Handkäse": a specialty of the house! Sour milk cheese (similar to Harzer) minced with apples and onions, house made celery root chips, traditional Frankfurter green sauce, Ayvar feta cheese, and fresh farmhouse bread
...with Potato sausage served on a bed of sauerkraut ^(C) 13,90€

Erbguts Handkäs'-Tatar ^{(J),(A2)} 7,90€

Sour milk cheese (similar to Harzer) minced with apples and onions in an apple wine vinaigrette (a specialty of the house!), served with fresh farmhouse bread

Erbgut's House Made Frankfurter Green Sauce ^{(G),(C)} 9,20€

A staple in Frankfurter cuisine!
served with 2 halved hardboiled eggs and potatoes

Homemade goose lard with bread basket 4,50€

SOUPS

Wild forest mushroom essence

served with semolina dumplings
and refined with fresh herbs ^{(A1),(C),(I)}

...as an appetizer 4,00€

...as the main dish 7,90€

Appetizers soups only in conjunction with a main course.

SALADS

Fresh Mixed Farmer's Market Salad 8,00€

with radicchio, rocket, frisée, cherry tomatoes,
cucumber & carrot curls

...and oven baked goat's cheese refined with thyme,
rosemary and honey ^(G) 13,50€

...and pan fried corn-fed chicken 13,90€

...and strips of grilled pepper steak beef 13,90€

...and three grilled prawns ^(B) 16,90€

Small side salad 4,00€

With a choice of house made vinaigrette ^(J)
or house made sour cream and herb dressing ^(G)



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MAIN COURSE

Veal Escalope ^{(C),(A1),(J)} 18,50€

with pan-fried potatoes, cranberry sauce, and a side salad

Erbgut-Burger ^(A1) 13,20€

house made beef burger patties with all the fixings,
house made BBQ sauce, and French fries

Extras ^{(G),(4)}: cheese, bacon, jalapeños, onion each 0,60€

Argentinian Rumpsteak ^{(G),(J)}

with a choice of caramelized onions or house made garlic-herb butter, served with pan fried potatoes and a side salad

...ca. 180g 19,90€

...ca. 250g 23,90€

...ca. 400g 29,90€

Crispy Roasted Pork's Leg ^{(G),(J),(I)} 14,90€

served with apple wine sauerkraut, mashed potatoes with celery, and a dark house made Hövel's beer gravy

Vogelsberger Kartoffelwurst ^{(G),(I),(J)} 11,90€

Potato sausage with mashed potatoes with celery, applewine cabbage and strong gravy

Cod Filet ^{(G),(I),(A1)} 15,90€

served with mashed potatoes with celery,
in a creamy horseradish sauce, and a side of cucumber salad

Beef Roulade ^{(J),(I)} 17,90€

served with applewine red cabbage, mashed potatoes
with celery and dark gravy

Hearty Game Goulash ^{(C),(A1),(J)} 15,90€
served with grandma's dumplings,
cranberry sauce and a side salad

Spicy Bread Dumplings ^{(C),(A1),(G)} 12,90€
in mushroom cream with fresh herbs

Pumpkin Risotto (vegan possible) ^(G) 12,90€
with herbs and freshly grated cheese

...with pan fried corn-fed chicken 16,50€

...with a cod filet ^(A1) 16,90€

...with a veal escalope (unbreaded) 17,90€

Capellini Pasta with Zucchini Shavings ^(A1) 12,90€
(vegan possible)

in a cherry tomato, wormwood and herb sugo, refined
with garlic and freshly grated parmesan

...with strips of veal escalope 16,90€

...with three grilled prawns ^(B) 18,90€

FOR THE KIDS

Kinderschnitzel (Chicken) ^{(A),(C)} 6,90€
with French fries

Pasta ^{(C),(A1),(G)} 6,90€
Cappellini Noodles in butter

EXTRAS

House made celery root chips ^(I) 4,00€

Fresh grated Parmesan ^(G) 2,00€

DESSERT

Sweet Apricot Dumpling ^{(A1),(G),(C)} 3,90€
served with vanilla sauce

Warm Apple Strudel ^{(A1),(G)} 5,90€
served with vanilla ice cream

Warm Chocolate Lava Cake ^{(A1),(G),(C)} 6,50€
served with vanilla ice cream

Creme Brûlée Ice Cream ^{(A1),(G),(F)} 7,90€
on a pistachio soufflé, served with "Oreo"-Crunch

Additives:

1 = with preservative, 2 = with flavor enhancer,
3 = with antioxidant, 4 = with dye, 5 = with phosphate,
6 = sweetener, 7 = caffeinated, 8 = quinine, 9 = blackened, 10 = contains
phenylalanine source

Contains the following allergens:


A = cereals containing gluten (wheat¹, rye², barley³, oats⁴, spelt⁵,
kamut⁶, hybrid strains⁷), B = crustaceans, C = eggs, D = fish, E = peanuts,
F = soy, G = milk and milk products (including lactose),
H = nuts (almond¹, hazelnut², walnut³, cashew⁴, pecan nut⁵, Brazil nut,
pistachio⁷, macademianuss⁸ and queensland nut⁹), I = celery, J =
mustard, K = sesame seed,
L = Sulfur dioxide and sulfites in a concentration of more than 10 mg / kg
or 10 mg / l, M = lupines, N = molluscs

NON-ALCOHOLIC BEVERAGES



Selters	0,25l	2,60€	0,75l	6,50€
Classic/Naturell				
Sparkling water on tap	0,2l	2,30€	0,4l	3,80€
Coca-Cola	0,2l	2,80€	0,4l	3,90€
Classic ^{(4),(6),(7)}				
Zero ^{(4),(6),(7),(10)}				
Sprite	0,2l	2,10€	0,4l	3,50€
Fanta ^{(3),(4)}	0,2l	2,80€	0,4l	3,90€
Schweppes	0,2l	2,90€	0,4l	4,00€
Tonic Water ⁽⁸⁾ / Wild Berry				
Bitter Lemons ^{(3),(8)}				
Ginger Ale ⁽⁴⁾ /Ginger Beer				
Ice Tea ^{(3),(7)}	0,2l	2,80€	0,4l	3,90€
Lemon/Peach				
Granini fruit juices	0,2l	2,80€	0,4l	4,00€
(with sparkling water)				
Unfiltered apple juice ⁽³⁾				
Orange juice/ Passion fruit juice				
Pineapple juice ⁽³⁾				
Cranberry juice/ Rhubarb juice	0,2l	3,20€	0,4l	4,20€
...with fresh mint leaves				+0,30€
Fresh squeezed orange juice			0,2l	4,50€
			0,4l	8,00€

HOT BEVERAGES



Small Coffee ⁽⁷⁾	2,40€
Large Coffee ⁽⁷⁾	4,00€
Espresso ⁽⁷⁾	2,00€
Double Espresso ⁽⁷⁾	3,40€
Espresso Macchiato ^{(G),(7)}	2,30€
Double Espresso Macchiato ^{(G),(7)}	3,70€
Café au Lait ^{(G),(7)}	3,20€
Small Cappuccino ^{(G),(7)}	2,80€
Large Cappuccino ^{(G),(7)}	4,50€
Latte Macchiato ^{(G),(7)}	3,40€
...with syrup	+0,50€
...with soy milk	+0,60€
...with lactose-free milk	+0,60€
Hot chocolate ^(G)	3,20€
... with whipped cream	+0,30€
Hot lemonade with honey	3,50€
Fresh mint leaf tea	3,80€
Fresh Ginger and lime tea	3,70€
Fresh mint leaves and ginger tea	4,00€
...with honey	+0,30€
Tea	2,50€
(assorted selection)	

All specialty coffees are also available caffeine-free.

ON TAP

Binding Römer Pils ^(A3)	0,2l	2,40€	0,4l	3,70€
Binding unfiltered Pils ^(A3)	0,2l	2,60€	0,4l	3,90€
Radler ^(A3) (beer with Sprite)	0,2l	2,40€	0,4l	3,70€
Dreckiges ^{(A3),(4),(6),(7)} (beer with Cola)	0,2l	2,40€	0,4l	3,70€
Hövels Original ^(A3)	0,3l	3,80€	0,4l	4,40€
Schöffelhofer wheat beer ^(A1)	0,3l	3,00€	0,5l	3,90€

BOTTLED BEERS

Schöffelhofer Grapefruit ^{(A1),(3),(4)}	0,33l	3,50€
Sol Cerveza ^(A3)	0,33l	4,00€

ALCOHOL-FREE BEERS

Clausthaler ^(A3)	0,33l	3,50€
Schöffelhofer wheat beer	0,5l	3,90€

APPLE WINE ON TAP

Der alte Hochstädter	0,25l	2,10€	0,5l	3,90€
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APERITIFS/DIGESTIFS

Hugo ^(L) Elderflower syrup/Prosecco/Lime/Fresh mint leaves	0,2l	7,00€
Aperol Spritz ^{(L),(4),(8)} Elderflower syrup/Prosecco/Lime/Fresh mint leaves	0,2l	7,00€
Lillet Wild Berry ^{(L),(3),(4),(8)} Lillet Blanc/Schweppes Wild Berry/Seasonal berries	0,2l	7,50€
Erbgut Spritz ^(L) Prosecco/Seasonal berries/Cucumber/Lime	0,2l	7,50€

BITTERS/LIQUEURS

Averna/Ramazzotti/Amaretto ^(H1)	4cl	4,50€
Baileys ^{(G),(4),(7)} / Campari ⁽⁴⁾		
Licor43/Kahlúa ⁽⁴⁾ / Sambuca ⁽⁷⁾		
Martini ⁽⁶⁾ Bianco/Rosato/Rosso ⁽¹⁾	4cl	3,90€

FRUIT SPIRITS

Hasselnussgeist ^(H2) / Williams Birne	2cl	3,80€
Kirschwasser/Grappa/Alter Pflaumen Brand		

ONE FOR THE ROAD

Jägermeister/Fernet Menta	2cl	3,00€
Frankfurter Absacker „Mispelchen“ ⁽³⁾	4cl	3,90€

RUM

Barcardi Superior/Ron Barcelo/Burgal	4cl	6,50€
Bacardi 8 Años/Pampero Anniversario		
Diplomatico 12 years/Ron Barcelo Imperial	4cl	10,50€
Ron Zacapa 23	4cl	12,50€

VODKA

Smirnoff Red Label/Stolichnaya/Absolut	4cl	4,50€
Akvinta/Held Vodka/Ketel One (Citroen)	4cl	6,50€
Grey Goose	4cl	7,00€

GIN

Tanqueray	4cl	5,00€
Bombay Sapphiere/Gin Sul	4cl	6,00€
Hendrick's/Monkey 47 Dry	4cl	7,00€
Monkey 47 Sloe/Gin Mare	4cl	8,00€

WHISKEY

Woodford Reserve/Dalwhinnie 12	4cl	9,50€
Oban 14/Lagavulin 16		
Stork Club Single Malt/Straight Rye		

Please ask our wait or bar staff about further spirits we have to offer.

LONGDRINKS



Cuba Libre ^{(4),(6),(7)} Rum/Lim/Coca-Cola	7,50€
Cuba Libre Royale ^{(4),(6),(7)} Rum/Lime/Coca-Cola	8,50€
Dark `n` Stormy ⁽⁴⁾ Rum/Cucumber/Schweppes Ginger Beer/Ginger	8,50€
London Buck Gin/Lemon/Schweppes Ginger Beer	8,50€
Moscow Mule Vodka/Lemon/Schweppes Ginger Beer	7,50€
Tanqueray Tonic ⁽⁸⁾ Gin/Lime/Schweppes Tonic	7,50€

Couldn't find your favorite drink? Ask our staff!

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WHITE WINE

Riesling Forster Schnepfenflug ^(L) 0,2l 5,20€

from the Palatinate

a classic regional Riesling, with an elegant and fruity acidic, and a well-balanced taste

Grauburgunder (Pinot Gris) ^(L) 0,2l 5,90€

from the Palatinate

Racy and excotic, yet classic and flowery in aroma and taste

0,75l 20,50€

Riesling Glaube, Liebe, Hoffnung ^(L) 0,2l 6,50€

from the Palatinate

An exemplary Riesling! Full of fruity aromas and a wellbalanced and pleasing taste

0,75l 21,50€

Sauvignon Blanc, Dusty Sounds ^{(L),(G)} 0,2l 7,50€

from New Zealand

Very crisp, clear taste with a hint of green bell peppers

0,75l 25,00€

White Wine Spritzer ^(L) 0,2l 4,20€

with Riesling wine

PROSECCO

Prosecco ^(L) 0,1l 3,80€

Riesling Sekt ^(L) 0,75l 25,00€

ROSE

Portugieser Weißherbst ^(L)

from the Palatinate
especially juicy

0,2l 5,20€

RED WINE

Creation Rot ^(L)

from the Palatinate
uncomplicated yet lush with a pleasant finish

0,2l 5,90€

1,0l 28,50€

Laurent Miguel Syrah ^(L)

from France
spicy Cuvée
with aromas of liquorice & undergrowth,
notes of blackberries & currants

0,2l 6,50€

0,75l 22€

Rioja ^(L)

from Spain
pleasantly acidic with a fruity aroma

0,2l 6,50€

0,75l 22€

Fabelhaft „Frankfurt Edition“ ^(L)

from Portugal
dry ruby red, with blackberries & raspberries,
dense tannins, soft and fruity

0,2l 7,50€

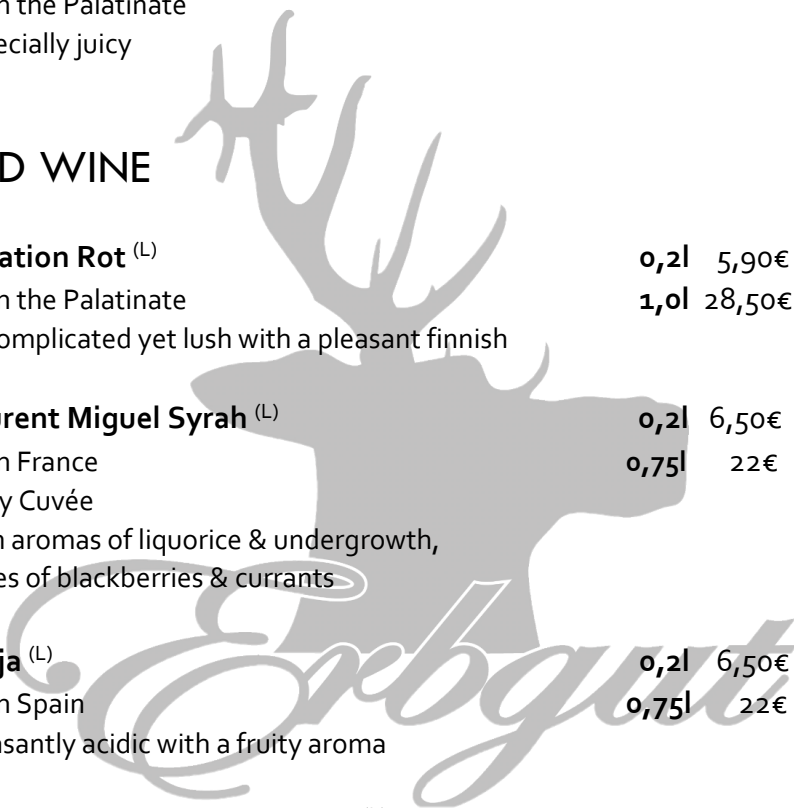
0,75l 26€

Shiraz Vintage Selection ^(L)

from South Africa
aromas of caramel and a fine tobacco note

0,2l 10,00€

0,75l 35,00€





All prices include VAT.

Please understand that we can only make credit card payments of 25 € and above and debit card payments starting from 10 €.

Thank you for your understanding!

Erbgut