

# Franconian Tapas

Our popular tapas menu, consisting of three Franconian tapas for each course (except the main course).  
-Franconia to snack!

**I. COURSE — 3 STARTERS** 28 €

Slate truffle paté | black currant | bread crisps  
Char trout tartare | pickled cucumber | mustard  
Marinated asparagus | baked milk-fed piglet ragout | rémoulade

**II. COURSE — 3 INTERMEDIATE DISHES** 32 €

Liver dumpling | sweet & sour mushrooms | garden cress  
Confit char | wild garlic | green garden vegetables  
Asparagus cream soup | croûtons | chives

**III.COURSE — MAIN COURSE** 35 €

**LAMB AT IT’S BEST**  
Braised lamb shoulder | white asparagus | herb butter crumble | miso hollandaise

————> **SIDES**

✱ Wirsberg fries made from potato dumpling dough | truffle mayonnaise 6 €

✱ Spring salads – heart of lettuce | yoghurt dressing | roasted seeds 6 €

✱ Spring vegetables – roasted asparagus | hard cheese 6 €

**IV. COURSE — 3 CHEESES** 25 €

Fresh goat cheese | rhubarb chutney | black pepper  
Blue cheese dumpling | roasted sunflower seeds | herbs  
Aged gouda | elderflower | toasted bread croûtons

**V. COURSE — 3 DESSERTS** 25 €

Marinated strawberries | lemon verbena | alpine milk cream  
Rhubarb sorbet | buttermilk | lime  
Salted caramel ice cream | lupin coffee | cocoa

3-course menu 75 €  
Winepairing 35 €

4-course menu +18 €  
Winepairing 45 €

5-course menu +11 €  
Winepairing 55 €

# oma & enkel #FAVOURITES

## STARTERS

**ALL TIME FAVOURITE** 28 €

Hand-cut beef tartare | baked egg | yoghurt | pickled cucumbers | chili potato crisps | wild herbs

**SIGNS OF SPRING** 25 €

Asparagus ceviche | radish | spring herbs | bread crisps | spring blossoms

**FISH DISH** 28 €

Lightly smoked char | buttermilk broth | green garden vegetables | horseradish cream

## INTERMEDIATE COURSES

**FRANCONIAN SLATE TRUFFLE** 19 €

Cappuccino of Franconian slate truffle

**SOUP CLASSIC** 16 €

Asparagus cream soup | ham dumpling | chives | asparagus pieces

**TROUT MILLER’S WIFE 2.0** 28 €

Flamed salmon trout | almond melt | lemon vinaigrette | celery puree | sautéed spinach

## MAIN COURSES

**SPRING DUMPLINGS** 29 €

Pretzel dumplings fried in nut butter | fried mushrooms | herb cream | old balsamic vinegar

**VEGGIE LOVE** 28 €

Franconian white asparagus | miso hollandaise | Stiegler’s hazelnuts | chopped egg | chives

**CRISPY PRAWN À LA POSTHOTEL** 32 €

Bavarian prawn in Silvaner batter | braised orange fennel | shellfish foam | herbs | orange mayonnaise

**ROASTED CHICKEN** 32 €

Roasted deboned chicken leg from the Fichtelgebirge | sautéed mushrooms | young leaf salad | rhubarb

**FILET DU PATRON** 39 €

Pink roasted beef tenderloin | flambéed with Franconian whisky | truffled liver cream | variations of parsley root

————> **SIDES**

✱ Wirsberg fries made from potato dumpling dough | truffle mayonnaise 6 €

✱ Spring salads – heart of lettuce | yoghurt dressing | roasted seeds 6 €

✱ Spring vegetables – roasted asparagus | hard cheese 6 €

## DESSERTS

**NOUGAT DUMPLING** 19 €

Sweet dumpling filled with Stiegler’s nougat cream | pickled rhubarb | hay milk sauce

**POSTHOTEL MAGNUM** 16 €

Iced duck liver paté (made from unstuffed liver) | crispy hazelnut nougat | roasted seeds

**CHOCOHOLIC** 19 €

Half baked chocolate cake | marinated strawberries | chocolate crumble | strawberry sorbet

**SIGNATURE MENU** 109 €

All our signature dishes in a 5-course menu

# SHARING IS CARING MENU

Whole roasted duck, carved at the table and served in two courses (II+III) | from 2 persons – 99 € p.p.

**I. NO CHOICE NEEDED**  
Small appetizers in the middle of the table to share family style

**II. THE BREAST**  
Spiced red cabbage | potato dumplings | glazed apple slices | a lot of sauce

**III. THE KNUCKLE**  
Truffled creamed savoy cabbage | pretzel dumplings | spice chestnuts | a lot of sauce

**IV. PIMP GRANDMA’S PANCAKES**  
Crêpe Suzette flambéed at the table | vanilla ice cream | orange fillets | homemade orange brandy

# FRANCONIAN TAPAS

vegetarian

Our popular tapas menu, consisting of three Franconian tapas for each course (except the main course).  
-Franconia to snack!

## I. COURSE — 3 STARTERS28 €

Slate truffle pat   | black currant | bread crisps  
Carrot tartare | pickled cucumber | mustard  
Marinated asparagus | baked Maitake mushroom | r  moulade

## II. COURSE — 3 INTERMEDIATE DISHES32 €

Truffle dumpling | sweet & sour mushrooms | garden cress  
Cream cheese dumpling | wild garlic | green garden vegetables  
Asparagus cream soup | cro  tons | chives

## III.COURSE — MAIN COURSE35 €

TOFU AT IT’S BEST  
Roasted   homemade tofu | white asparagus | herb butter crumble | miso hollandaise

### —→ SIDES

- ✱ Wirsberg fries made from potato dumpling dough | truffle mayonnaise6 €
- ✱ Spring salads – heart of lettuce | yoghurt dressing | roasted seeds6 €
- ✱ Spring vegetables – roasted asparagus | hard cheese6 €

## IV. COURSE — 3 CHEESES25 €

Fresh goat cheese | rhubarb chutney | black pepper  
Blue cheese dumpling | roasted sunflower seeds | herbs  
Aged gouda | elderflower | toasted bread cro  tons

## V. COURSE — 3 DESSERTS25 €

Marinated strawberries | lemon verbena | alpine milk cream  
Rhubarb sorbet | buttermilk | lime  
Salted caramel ice cream | lupin coffee | cocoa

3-course menu	75€
Winepairing	35€
4-course menu	+18€
Winepairing	45€
5-course menu	+11€
Winepairing	55€

# oma & enkel #FAVOURITES

## STARTERS

### ALL TIME FAVOURITE28 €

Tartare of braised carrot | baked egg | yoghurt | pickled cucumbers | chili potato crisps | wild herbs

### SIGNS OF SPRING25 €

Asparagus ceviche | radish | spring herbs | bread crisps | spring blossoms

### FISH DISH28 €

Lightly smoked char | buttermilk broth | green garden vegetables | horseradish cream

## INTERMEDIATE COURSES

### FRANCONIAN SLATE TRUFFLE19 €

Cappuccino of Franconian slate truffle

### SOUP CLASSIC16 €

Asparagus cream soup | ham dumpling | chives | asparagus pieces

### TROUT MILLER’S WIFE 2.028 €

Flamed salmon trout | almond melt | lemon vinaigrette | celery puree | saut  ed spinach

## MAIN COURSES

### SPRING DUMPLINGS29 €

Pretzel dumplings fried in nut butter | fried mushrooms | herb cream | old balsamic vinegar

### VEGGIE LOVE28 €

Franconian white asparagus | miso hollandaise | Stiegler’s hazelnuts | chopped egg | chives

### CRISPY PRAWN   LA POSTHOTEL32 €

Bavarian prawn in Silvaner batter | braised orange fennel | shellfish foam | herbs | orange mayonnaise

### ROASTED CHICKEN32 €

Roasted deboned chicken leg from the Fichtelgebirge | saut  ed mushrooms | young leaf salad | rhubarb

### FILET DU PATRON39 €

Pink roasted beef tenderloin | flamb  ed with Franconian whisky | truffled liver cream | variations of parsley root

### —→ SIDES

- ✱ Wirsberg fries made from potato dumpling dough | truffle mayonnaise6 €
- ✱ Spring salads – heart of lettuce | yoghurt dressing | roasted seeds6 €
- ✱ Spring vegetables – roasted asparagus | hard cheese6 €

## DESSERTS

### NOUGAT DUMPLING19 €

Sweet dumpling filled with Stiegler’s nougat cream | pickled rhubarb | hay milk sauce

### POSTHOTEL MAGNUM16 €

Iced duck liver pat   (made from unstuffed liver) | crispy hazelnut nougat | roasted seeds

### CHOCOHOLIC19 €

Half baked chocolate cake | marinated strawberries | chocolate crumble | strawberry sorbet

## SIGNATURE MENU

All our signature dishes in a 5-course menu109 €

# SHARING IS CARING MENU

Whole roasted   duck, carved at the table and served in two courses (II+III) | from 2 persons – 99 € p.p.

## I. NO CHOICE NEEDED

Small appetizers in the middle of the table to share family style

## II. THE BREAST

Spiced red cabbage | potato dumplings | glazed apple slices | a lot of sauce

## III. THE KNUCKLE

Truffled creamed savoy cabbage | pretzel dumplings | spice chestnuts | a lot of sauce

## IV. PIMP GRANDMA’S PANCAKES

Cr  pe Suzette flamb  ed at the table | vanilla ice cream | orange fillets | homemade orange brandy