

FRANCONIAN TAPAS

Our popular tapas menu, consisting of three Franconian tapas for each course (except the main course).

-Franconia to snack!

1ST COURSE — 3 APPETIZERS 28 €

Beef tartare | poached quail egg | wild garlic capers
Summer mushrooms | chive emulsion | bread crisps
Trout á la pickled herring | mashed potatoes | pickled cucumber

2ND COURSE — 3 SNACKS 32 €

White summer tomato soup | basil oil | croutons
Fried black pudding | pickled apricot | celery puree
Confit salmon trout | sorrel sauce | spicy radishes

3RD COURSE — MAIN COURSE 35 €

ROAST DELUXE

Braised veal cheeks | mashed leek | braised and pickled tomatoes

—→ SIDES

- * Wirsberg fries made from potato dumpling dough | truffle mayonnaise 6 €
- * Summer salads – plucked salads | caesar-style 6 €
- * Grilled veggies | hummus | mint-yogurt 6 €

4TH COURSE — 3 CHEESES 25 €

Burrata | beetroot-raspberry-vinaigrette | herbs
Farmer's camembert | pepper-spice-chutney | black bread croûtons
Iced blue mold cheese | cheese crumble | mustard fruits

5TH COURSE — 3 DESSERTS 25 €

Cherry sorbet | Cream of lupine coffee | white chocolate
Marinated summer berries | hazelnut ice cream | roasted seeds
Wirsberg Honey | crunchy almonds | bavarian cream

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 | spring herbs

SHRIMP COCKTAIL 2.0 32 €

Pickled bavarian shrimp | beef heart tomatoes | pickled onions | marinated lettuce

SUMMER'S GREETINGS 19 €

Pickled chanterelles | chives mayonnaise | spice crumbs | pickled radishes | wild herbs

INTERMEDIATE COURSES

FRANCONIAN SLATE TRUFFLE 19 €

Cappuccino of Franconian slate truffle

NEW CLASSIC 16 €

Paprika goulash broth | braised lamb | vegetables

TROUT MILLER'S WIFE 2.0 28 €

Flamed ice water trout | almond melt | lemon vinaigrette | celery puree | sautéed spinach

MAIN COURSES

CHEESE DUMPLINGS 29 €

Small spinach dumplings fried in brown butter and tossed in a hard cheese wheel | fried chanterelle mushrooms | parmesan cheese foam | wild herb salad

VEGGIE MOMENT 25 €

Medallion of braised eggplant | tomato sauce | spiced jus

SUMMER FISH 32 €

Roasted pike perch | crustacean foam | Roasted salad | Horseradish

FRIED CHICKEN 37 €

Crispy baked Fichtelgebirgs chicken leg | celery sesame salad | lemon gel | coriander

FILET DU PATRON Signature 1966 39 €

Pink roasted beef tenderloin | flambéed with Franconian whisky | truffled liver cream | bacon beans

—→ SIDES

- * Wirsberg fries made from potato dumpling dough | truffle mayonnaise 6 €
- * Summer salads – plucked salads | caesar-style 6 €
- * Grilled veggies | hummus | mint-yogurt 6 €

DESSERTS

APRICOT DUMPLINGS 19 €

Curd dumplings filled with apricots | Hay milk cream | yoghurt ice cream

POSTHOTEL MAGNUM 16 €

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

CHOCOHOLIC Signature 1998 19 €

Half baked chocolate cake | Strawberry sorbet and salad | yoghurt cream

SIGNATURE MENU

All our signature dishes in a 5-course menu 109 €

SHARING IS CARING MENU

4 courses, 1000 tastes - everything goes in the middle of the table. from 2 persons – 145 € p.p.

I. ALL I WANT IS EVERYTHING

Three appetizers in the middle of the table to share like at grandma's.

II. SOULFOOD DELUXE

Cheese dumplings from the parmesan loaf | fried chanterelle mushrooms | generously sliced truffle

III. HIGHLIGHTS FROM GUTSHOF POLTING

Braised lamb roses (the best piece from the shoulder) | celery puree | rosemary crunch | matured balsamic vinegar | Peppers

IV. PIMP GRANNIES PANCAKES

Crêpe Suzette flambéed at the table | vanilla ice cream | orange fillets | homemade orange brandy