



Zehntkeller

I P H O F E N

HOTEL & WEINGUT

ROMANTIK HOTEL



Food Menu

Appetizer

Pasture-fed Lamb Aspic
with Fried Lamb Fillet
and a Salad of Wild Herbs € 14.--

A variety of leaf lettuce
in a mustard
or raspberry vinegar dressing € 5.--

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Soups

Cold Cucumber Soup
with Tonic Water
and Trout Sashimi* € 6.--

* Sashimi is a Japanese delicacy. It consists of very fresh raw meat, most commonly fish, sliced into thin pieces.

Wild Garlic, *Baerlauch*, Soup
with Baked Calf's Head Praline € 7.--

Clear Soup from Steigerwald Roebuck
with Miniature Port Wine Dumplings € 5.50

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Second Course

Veal Tripe
in a White Riesling Sauce
with Fried Blood Sausage
and Crostini € 12.--

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Entrées

Walleye/Zander
Topped with Sautéed Herbs and Morel
with Cucumber Sticks
and Ribbon Noodles € 26.--

Leg of Free-range Poulard
Coated with
Coffee Chocolate with Papaya,
Two Kinds of Salt
and Crispy Potato Cannelloni € 20.--

Saddle of Pasture-fed Lamb
with Thick Sautéed Herbs,
Braised Vegetables
and Olive Mashed Potatoes € 32.--

Pork Jowls
in a Herbal Stock,
with Salty Capers, Tomatoes
and Zucchini Noodles € 21.--

Roast Sirloin
with Two Kinds of Onions,
Creamy Kohlrabi and Fried Potatoes € 24.50

Miniature Steigerwald Roebuck Bratwurst
with White Asparagus
and Potatoe Patties € 19.--

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ASPARAGUS

Appetizer

Vanilla Marinaded Breitbach Valley Trout
with Pink Grapefruit
and White Asparagus € 16.--

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Soup

Cream of White Asparagus € 6.50

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Second Course

White Asparagus Tarte
with Quail Breast,
White Asparagus Cappuccino
and Spiced Puff Pastry € 17.--

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Main Courses

Salad of White Asparagus
with a Pair of Franconian Bratwurst
and Sourdough Bread € 20.50

White Asparagus Served Whole
with Melted Butter
or Hollandaise Sauce
and Steamed Potatoes € 17.--

White Asparagus Served Whole
with White Halibut
on a Lemon Thyme Sauce,
Steamed Potatoes € 26.--

White Asparagus Served Whole
with Dry-cured Ham,
Melted Butter and Steamed Potatoes € 23.--

White Asparagus Served Whole
with 'Wiener Schnitzel' from Saddle of Veal,
Melted Butter and Steamed Potatoes € 27.--

White Asparagus Served Whole
with a Pair of Franconian Bratwurst,
Melted Butter and Steamed Potatoes € 23.--

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Franconian menu

Wild Garlic, *Baerlauch*, Soup

Miniature Steigerwald Roebuck Bratwurst
with White Asparagus
and Potatoe Patties

Crème from Madagascar Vanilla
with Fruits
€ 26.--

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Romantic menu

(until 21.00 h)

Salad of Wild Herbs
with Fried Saltwater Shrimps

White Asparagus Cappucino

Walleye/Zander
Topped with Sautéed Herbs and Morel

Saddle Cut of Pasture-raised Lamb
with Thickened Herbs,
Braised Vegetables
and Olive Mashed Potatoes

Zehntkeller Specialty of the House Dessert

A variety of unpasteurized French cheeses

€ 69.--

without Second Course € 60.--

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Desserts

Fruit sorbet,
made perfectly delightful
with the refined taste of Zehntkeller's Secco € 6.50

Crème from Madagascar Vanilla
with Fruits € 7.50

Strawberries Two Different Ways
with Rhubarb
and Lemon-Thyme Sorbet € 9.--

Irish Whiskey Crème Brûlée
With Coffee Ice Cream, Spiced Rhubarb
and Crispy Cannelloni € 9.--

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A variety of unpasteurized French cheeses € 13.--

Goat's Milk Cream Cheese
with a Rosemary-Honey Sauce € 9.--

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