

FOOD Menu

Franconian.
Home-made.
Regional.Urban.
Hearty & Spicy.
Authentic & Young.
Zeitgeist. Roasting flavours.

Stone oven baked cuisine
Heart & Stomach





Stone oven-baked cuisine

Young Franconian




FRÄNK'NESS MENU

Bread 6,90 €
Franconian focaccia | cream cheese with herbs
1(WHEAT, RYE), 7

 **1** **Ceviche of king prawns** 22,90 €
Marinated asparagus | sorrel cream | garden radish |
fried potato chips 1(WHEAT), 2, 7

 **2** **Parched tomato** 19,80 €
Lukewarm burrata | smoked almonds |
BBQ Vinaigrette 7, 8(ALMONDS), 9

 **3** **Brick oven cooked asparagus** 29,90 €
"Spaetzle" with wild garlic | cream soup of
asparagus | sauted lettuce 1(WHEAT), 3, 7

 **4** **Braised cheeks of veal** 34,90 €
Pepper sauce | Cream of potatoes and browned butter |
cottage cheese | young leek | potato chips 6, 7, 9

 **5** **Variation of local cheese** 12,90 €
Apricot-mustard | brioche 1(WHEAT), 7, 10

 **6** **Rhubarb cake** 12,90 €
Braised rhubarb | yoghurt ice cream | merengue |
raspberries | pistachios 1(WHEAT), 3, 7, 8(ALMONDS)

Including one bread with cream cheese

4 courses: King prawn ceviche | tomato | asparagus or veal |
cheese or cake 79,00 €

5 courses: King prawn ceviche | tomato | asparagus | veal |
cheese or cake 95,00 €

6 courses: King prawn ceviche | tomato | asparagus | veal |
cheese | cake 110,00 €

Our Fränk'ness menu is of course also suitable for vegetarian enjoyment.
Feel free to ask the #AHDreamteam!
The courses from the menu can also be ordered individually!

BRICK OVEN *festival* → 2 METER *board*

Experiencing a menu together is twice as much fun! Let's go to new dimensions of enjoyment – 2 meter board full of culinary highlights from the brick oven to share in the middle of the table.

Fränk'ness at its best!

1. BOARD – BEGINNER

58,90 €
per Person

Franconian dry aged pork entrecôte

Kikok corn chicken breast

Bavarian beef fillet

Fillet of char | roasted on the skin⁴

Side dishes

Roasted vegetables

Mushroom sauce

Truffle cream

Chili relish

Hash browns "baggers style" and crunchy topping

Ramen with herb pesto

1(WHEAT),3,6,7,9,10

*Sharing
is Caring!*

2. BOARD – EXPERTS

79,90 €
per Person

Everything like board "beginner" but in addition:

Beef tatar served on roasted brick oven bread

Flamed king prawn cocktail

Marinated Fränk'ness salad

1(WHEAT),2,3,6,7,8(ALMONDS),9,10

Can be ordered from groups of 4 or more

WINE RECOMMENDATION

2021 Riesling Lösslehm
Wineyard von Oetinger | Erbach

49,00 €
0,75 l

2021 Yantra
Tenuta Sette Cieli | tuscan

55,00 €
0,75 l

BRICK OVEN – STEAK & CO

Starters

Asparagus cream soup 12,90 €
Croûtons | leek infused oil ^{1(WHEAT),7}

Fränk'ness Caesar Salad 15,90 €
Mixed salad | dressing "Caesar style" | herb infused oil |
cress | smoked almonds ^{1(WHEAT),7,8(ALMONDS)}

Add-on: Chicken fillet 9,80 €

Add-on: 1 poached egg ³ 3,90 €

Hand cut beef tatar

Solely flavored with salt and pepper | bread roasted in our stone oven

Choose
your
finishing:

- **classic:** pickles | shallots | mustard | capers & co ^{1(WHEAT),10}
- **franconian:** shallots | pumpkin seeds | horseradish |
lemon | sour cream & co ^{1(WHEAT),7}
- **spicy:** tomato | chili | shallots | cucumber & co ^{1(WHEAT)}

as a starter: 80 g 24,00 €

as a main: 160 g 39,00 €

Steaks out of our brick oven!

roasted in a cast iron pan at 380° in the brick oven

350g Franconian dry aged pork entrecôte 39,90 €

200g Kikok corn fed chicken breast 34,70 €

180g Bavarian beef fillet 47,90 €

150g Fillet of char roasted on the skin ⁴ 35,50 €

150 g Plant based steak „Redefine Meat“ 35,90 €

Served with roasted vegetables | pepper sauce | lemon mayonnaise |
horseradish | hash browns "baggers style" and crunchy topping ^{1(WHEAT),3,6,7,9}

All sides together with the plant based steak are also served vegan of course!

Add on: Asparagus salad 12,00 €

Add on: Sliced summer truffle & cream of truffle ^{3,10} 9,90 €

Add on: Small mixed salad ^{1(WHEAT)} 7,80 €

Add on: Chili relish | pickled chili | spicy ginger 5,50 €

Dessert

Chocolate cake

Liquid chocolate core inside | strawberry sorbet ^{1(WHEAT),3,7} 12,90 €



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ADDITIVES & ALLERGENS

- A. with colouring agent
- B. with preservative
- C. contains sulphites
- D. with sweetening agent
- E. with milk protein (fish product)
- F. with antioxidant
- G. with phosphate
- H. with flavour enhancer
- I. contains quinine
- J. contains caffeine
- K. sulphurated
- L. waxed
- M. contains a source of phenylalanine

- 1. Cereals containing gluten, namely:
Wheat (such as spelt and khorasan wheat), rye, barley,
oats or hybrid strains thereof
- 2. Crustaceans
- 3. Eggs
- 4. Fish
- 5. Peanuts
- 6. Soya beans
- 7. Milk (including lactose)
- 8. Nuts, specifically: Almonds, hazelnuts, walnuts, cashew,
pecans, Brazil nuts, pistachios, macadamia or Queens-
land nuts
- 9. Celery

- 10. Mustard
- 11. Sesame seeds
- 12. Sulphur dioxide and sulphites
(from 10 mg per kg and litre)