

GERBERMÜHLE

EST. 1904

FOOD

APERITIF

Sherry Manzanilla	5 cl	7,5
Sherry Oloroso	5 cl	7,5
White port	5 cl	7,5
Lillet Blanc	4 cl	7,5
Port & Tonic		11
Campari Soda		11
Aperol Spritz		11
Hugo		11
Lillet Wildberry		11
Bellini		13

BUBBLES

Leitz Zero Rose Sekt non alcoholic	0,1 l	7,5
Carpe Noctem Prosecco DOC Brut		
Carpe Noctem Venetien	0,1 l	9,5
Carpe Noctem Prosecco DOC Rosé		
Carpe Noctem Venetien	0,1 l	9,5
Taittinger Brut Reservé	0,1 l	17,5
Taittinger Brut Rosé	0,1 l	18

STARTERS, SALADS & SAVOURS

Baguettes farmers baguettes sour cream	3,5
Handkäs with music farmer's bread	6,5
Beef consommé pancake strips	9,5
Arugula salad balsamic dressing cherry tomatoes Grana Padano roasted pine nuts	14,5
Burrata varied tomatoes basil olive oil	16,5
Heaven & Earth fried black pudding mashed potatoes stewed apples crispy onions as an appetizer / as a main course	18,5/ 24,5
„Grüne Soße“ traditional regional cold sauce with 7 herbs organic egg potatoes	18,5
Wild herb salad gratinated goat cheese rosemary blossom honey	21,5
Tagliarini Tartufo tagliatelle pasta in a truffle cream sauce shaved truffle as an appetizer / as a main course	21,5 / 26,5
Tartar "Classic" from the young bull beef tartar egg yolk sardines capers onions farmer's bread butter as an appetizer / as a main course	23,5 / 28,5

FISH

Matjes „housewife style“ apple onion pickle sour cream dill potatoes	19,5
Grilled Prawns wild caught Spinach salad pomegranate mango lime dressing garlic dip	28,5
Grilled salmon fillet Pearl barley and asparagus risotto- wild garlic foam	38,5

MEAT

½ lemon chili chicken lettuce tomato carrots cucumber garden radish spicy relish	21,5
Frankfurter Schnitzel of pork loin fried potatoes Grüne Soße	23,5
Cordon Bleu breaded pork filled with ham & cheese pan-fried potatoes	23,5
Prime boiled beef horse radish sauce or traditional Grie Soß sautéed vegetables parsley potatoes	26,5
Wiener Schnitzel „The Original“ veal escalope cranberries pan-fried potatoes	29,5
Onion roast homemade spaetzle green salad	38
Black angus beef rumpsteak 250g „pepper crust“ pepper cognac sauce broad beans pan-fried potatoes	38
Beef fillet strips balsamic sauce paprika zucchini vegetables tagliarini	39

*our pan fried potatoes are prepared with bacon

ASPARAGUS

German Asparagus from Asparagus Farm Bärli
Hessische Bergstraße/Bürstadt

Asparagus cream soup		10,5
Salad from green and white asparagus lime dressing cherry tomatoes arugula		21,5
Smoked Salmon and hashbrown	additional	14,5
Asparagus Grana Padano Olive oil		21,5
Regional asparagus melted butter or sauce hollandaise potatoes		26,5
+ ham from a local butcher	<i>plus</i>	9
+ Bresaola airdried beef ham	<i>plus</i>	9
+ small Wiener Schnitzel	<i>plus</i>	14,5
+ beef fillet 180g	<i>plus</i>	32
+ grilled salmon fillet 180g	<i>plus</i>	32

WINE RECOMMENDATION

2022 Silvaner Spätlese Weingut Dereser Franken	0,15 l	8,5
2022 Sylvaner „Intemporel“ Weingut Frey Elsass	0,75 l	68

DESSERT

Strawberries couintrau vanilla ice cream	9,5
Crème Brûlée mango chili compote homemade mango sorbet	11,5
“Kaiserschmarrn“ with all the trimmings cherry compote vanilla sauce vanilla ice cream	16
French Cheese fig mustard walnut grapes	16

IN A JELLY JAR

Chocolate pudding Valrhona-chocolate vanilla sauce	6
Apple crumble speculoos ice cream vanilla sauce sweet crumbs	7,5
White Mousse au Chocolat raspberry compote	7,5

DIGESTIF

Prinz Williams Birne	4 cl	12
Prinz Himbeergeist	4 cl	12
Prinz Haselnuss	4 cl	14

DESSERTWINE

2016 Riesling Beerenauslese Karl Pfaffmann Pfalz	5 cl	9,5
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All prices in Euro and inclusive of VAT

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BEVERAGE

BY GLASS

WHITE WINE

2022 Grauburgunder Michel Nahe	0,15 l	8,5
2022 Riesling „Weißer Hahn“ Jost Rheingau	0,15 l	9
2022 Chardonnay Stern Pfalz	0,15 l	9
2022 Sauvignon Blanc „Kaitui“ M. Schneider Pfalz	0,15 l	9,5

WHITE WINE - non alcoholic

Natureo Free Blanco Miguel-Torres Spain	0,15 l	8
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ROSÉ WINE

023 R de Roubine Chateau Roubine Provence Cinsault Grenache Rolle Syrah	0,15 l	9
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RED WINE

2020 Spätburgunder Gabel Pfalz	0,15 l	9
2022 Barbera d'Asti „Soliter“ Pescaja Piemont	0,15 l	9
2021 Meifort Buitenverwachting Cabernet Franc/Cabernet Sauvignon/Merlot	0,15 l	9,5
2021 Rioja „Pena Aldera“ Bodegas Jalón Tempranillo/Graciano	0,15 l	10,5

APFELWEIN / CIDRE

Weinkelterei Stier „Hausschoppen“	0,25 l	3,5
Bembel 4er	1,0 l	13
Bembel 8er	2,0 l	21
Gerbermühle „Kellermeisterschoppe“ from Possmann	0,25 l	3,5
Bembel 4er	1,0 l	13

BEER

Binding Pils on draught	0,3 l	5
	0,5 l	6,5
Schöffelhofer Hefeweizen on draught	0,5 l	6,5
Schöffelhofer Hefeweizen alcohol-free	0,5 l	6,5
Clausthaler extra herb alcohol-free	0,33 l	4,5
Clausthaler Radler unfiltered alcohol-free	0,33 l	4,5

SOFTS

Selters „La Culinaria“		
Classic Naturell	0,25 l	3,5
Medium Naturell	0,75 l	9,5
Pepsi		
Cola ^{1,3} Cola Max ^{1,3,4} Cola Light ^{1,3,4} Mirinda ^{1,4} 7Up ⁴ Schwip Schwap ^{1,3,4}	0,2 l	3,5
Schweppes		
Bitter Lemon ^{1,2} Ginger Ale ¹ Ginger Beer ¹ Dry Tonic ² Soda Water Wild Berry ¹	0,2 l	3,5
Bionade		
Elderflower	0,33 l	5
Stier	0,25 l	3,5
apple juice unfiltered	0,5 l	6
Rapps juices		
Orange/Cherry/Banana/Pineapple/Passion Fruit/Black Currant/ Cranberry	0,4 l	5,5
San Bitter ¹	0,1 l	5,5

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¹ dye, ² chinin, ³ coffein, ⁴ sweetener

HOT BEVERAGE

Glass of milk	1,5
Espresso	3,5
Espresso Macchiato	4
Double Espresso	6,5
Café au Lait	5,5
Cappuccino	5
Latte Macchiato	5,5
Coffee	4,5
Pot of tea, Ronnefeldt	
Earl Grey Irish Breakfast Greenleaf Mountain herbs	
Refreshing Mint Fruity Camomile Sweet Berries	6,5