



FOOD Menu

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

Brick oven-baked cuisine

Young Franconian



Brick oven-baked cuisine
Heart & Stomach



Königstraße 70 | 90402 Nuremberg | 0911.24 02 99 55
info@fraenkness.de | fraenkness.de



Menu in
English



Menu
in Italian



Menu in
Russian

ADDITIVES & ALLERGENS

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|---|---|--|
| <ul style="list-style-type: none"> 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 | <ul style="list-style-type: none"> 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 | <ul style="list-style-type: none"> 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites
(from 10 mg per kg and litre) |
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Menu "Wirtshaus 2.0"

Also as a menu, see below, or as individual courses

	Bread "basket" Franconian spice focaccia, Herbed cream cheese ^{1(wheat, spelt, rye), 7}	€5.90
1	"Prawn cocktail" Lemon prawns, marinated beetroot, Chilli crisps, crème fraîche ^{2, 7}	€14.90
2	"Fish soup" Flamed char, horseradish spinach, herbs, Cream of Riesling soup ^{4, 7, 9}	€15.90
3	"Marinated pot roast" Beef shoulder braised in red wine nut butter and spice crumbs, pumpkin mash, pumpkin salad ^{1(wheat), 6, 7, 9,}	€21.90
4	"Cheese platter" Aischtaler semi-hard cheese, apricot, pickled white onion, pepper cashew nuts, toasted farmhouse bread ^{1(wheat), 7, 8 (cashew nut)}	€8.50
5	"Apple cake" Sorbet of stewed apples, sour cream, butter crumble, chocolate pearls ^{1(wheat), 7, 8 (almond)}	€8.50

- 1 bread "basket" inclusive -

3-course: Prawns, marinated pot roast, sorbet or cheese €49.00

4-course: Prawns, fish soup, marinated pot roast,
cheese or sorbet €59.00

5-course: Complete programme €65.00

Stone-baked – Steak & Co

Starters

Bread "basket" Franconian spice focaccia, herb cream cheese ^{1(wheat, spelt, rye), 7}	€5.90
Pumpkin spiced soup Braised pumpkin, foam of yoghurt, Croutons, roasted pumpkin seeds ^{1(wheat), 7, 9}	€7.90
Caesar Salad Lettuce hearts, cucumber, radish, hard cheese shavings, nut oil dressing ^{1(wheat), 5, 7, 8(walnut)}	€9.90
with it 3 lemon prawns ²	€7.90
Hand-cut beef tartar puristically seasoned with salt & pepper, served with bread roasted in a stone oven, to finish by yourself: ^{1(wheat)}	

Please
select
from:

- **Classic:** cucumber, shallots, mustard, caper & co ^{4, 10}
- **Franconian:** Shallot, pumpkin seed, horseradish, lemon,
sour cream & co. ⁷
- **Spicy:** Tomato, chilli, shallot, cucumber & co.

as a starter:	80 g tartar	€14.90
as a main course	160 g tartar	€25.90

Main courses from the stone oven!

Roasted in the cast iron pan at 380°C, in the stone oven

350 g "entrecôte" of dry-aged pork	€29.90
225 g corn-fed chicken breast	€26.90
180 g fillet of beef	€35.90
150 g char roasted on the skin ⁴	€24.90

served with roasted vegetables, pepper jus, herb mayonnaise,
horseradish and souffléed baggers (potato fritters) with bröckkälä melt ^{1(wheat), 3, 6, 7, 9}

Dessert

Chocolate cake with liquid core Almond sauce, vanilla yoghurt sorbet ^{1(wheat), 3, 7, 8(almonds)}	€8.50
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Menu "Fresh Veggies"

Also as a menu, see below, or as individual courses

Bread "basket" Franconian spice focaccia, Herbed cream cheese ^{1(wheat, spelt, rye), 7}	€5.90
1 "Egg, egg, egg" Poached organic egg, bread melt, lettuce strips, chive vinaigrette, fried mushrooms ^{1(wheat), 3, 7}	€11.90
2 "Root" Foam of beetroot soup, goat's cheese nut praline, roasted sunflower seeds ^{1(wheat), 7, 8(walnut, hazelnut)}	€12.90
3 "Halloween" Stone-oven pumpkin, pickled tomato, spicy orange curry vinaigrette, Wild herb salad ^{1(wheat), 7, 9}	€19.90
4 "Cheese" Aischtaler semi-hard cheese, apricot, pickled white onion, pepper cashew nuts, toasted farmhouse bread ^{1(wheat), 7, 8 (cashew nut)}	€8.50
5 "Soorbet" Vanilla yoghurt sorbet, Caramelized plums, cinnamon cookie ^{1(wheat), 3, 7}	€8.50

- 1 bread "basket" inclusive -

3-course: EggEggEgg, Halloween, soorbet or cheese €45.00

4-course: EggEggEgg, Root, Halloween,
Soorbet or Cheese €55.00

5-course: Complete programme € 60.00