



FOOD Menu

Franconian.
Home-made.
Regional.Urban.
Hearty & Spicy.
Authentic & Young.
Zeitgeist.Roasted aromas.

Brick oven-baked cuisine
Heart & Stomach

#

Brick oven-baked cuisine

Young Franconian



SCAN ME

Menu in
English



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ADDITIVES & ALLERGENS

- | | | |
|---|--|---|
| <p>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 phenylalanine source</p> | <p>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</p> | <p>10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
(from 10 mg per kg and litre)</p> |
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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, rye), 7}	€5.90
1	"Praline of duck liver parfait" In pumpernickel coat, lamb's lettuce, apple chutney, pistachios, brioche ^{1(wheat), 3, 7}	€15.90
2	"Fillet of trout" Foamed "blue brew", cucumber-dill vegetables, almonds roasted in nut butter ^{4, 7, 8(almonds), 9}	€17.90
3	"Duck leg with pretzel stuffing" Braised in a stone oven, pumpkin mash, lukewarm blue cabbage salad, duck jus ^{1(wheat), 3, 6, 7, 9}	€22.90
4	"Aischtal semi-hard cheese" Apricot, pickled white onion, pepper cashew nuts, toasted farmhouse bread ^{1(wheat), 7, 8(cashew)}	€8.90
5	"Chocolate gingerbread mousse" Hazelnut cake, white chocolate ice cream, nut crumble ^{1(wheat), 3, 7, 8(hazelnut)}	€8.50
	- 1 bread "basket" inclusive -	
	3-course: Praline, leg of duck, mousse or cheese	€49.90
	4-course: Praline, fillet of trout, leg of duck, mousse or cheese	€62.90
	5-course: Complete programme	€68.90

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}	€8.90
Lamb's lettuce Cucumber, radish, potato dressing, nut bread chips ^{1(wheat), 7, 8(walnut, hazelnut)}	€9.90
With flamed char ²	€7.90
Hand-cut beef tartar Puristically marinated with salt & pepper, accompanied by bread toasted in a stone oven, to finalise as you wish: ^{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, chili, shallot, cucumber & co.

as a starter:	80 g tartar	€16.90
as a main course	160 g tartar	€28.90

Main courses from the stone oven!

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

350 g "Sirloin" of dry-aged pork	€34.90
225 g corn-fed chicken breast	€29.90
180 g fillet of beef	€39.90
150 g char roasted on the skin ⁴ served with roasted vegetables, pepper jus, lemon mayonnaise, horseradish and souffléed baggers (potato fritters) with bröckkala melt ^{1(wheat), 3, 6, 7, 9}	€29.90

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 on lukewarm pumpkin mash, marinated lettuce hearts, pickled red onions, chili chips, pumpkin seeds, seed oil ^{1(wheat), 3, 7}	€12.90
2 "Beeet" Beet foam soup, goat cheese nut praline, roasted sunflower seeds ^{1(wheat), 7, 8(walnut, hazelnut)}	€12.90
3 "Paaarsnip" Parsnip roasted in a stone oven, sweet and sour mushroom ragout, pepper sour cream, pickled tomato ^{7, 9}	€21.90
4 "Cheeese" Aischtaler cheese, apricot, pickled white onion, pepper cashew nuts, toasted farmhouse bread ^{1(wheat), 7, 8 (cashew kernels)}	€8.90
5 "Sooorbet" Tangerine-orange sorbet, almond biscuit crumble, yoghurt foam ^{1(wheat), 7}	€8.50

- 1 bread "basket" inclusive -

3-course: Eggeggegg, Paaarsnip, sooorbet or cheeese	€45.00
4-course: Eggeggegg, rooot, paaarsniip, sooorbet or cheeese	€55.00
5-course: Complete programme	€60.00