

# 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



## Menu "Wirtshaus 2.0"

*Feel free to choose a set course meal, see below,  
or individual courses*

- "Bread basket"** 5,90 €  
Franconian focaccia,  
herb cream cheese spread <sup>1(wheat, rye), 7</sup>
-  **1** **Trout "ceviche-style"** 16,90 €  
Lettuce heart, chili carrot crisp, pickled cucumber,  
vinaigrette "ceviche-style" <sup>4,9</sup>
-  **2** **Flamed shrimp** 17,90 €  
Wild garlic beurre blanc, mashed celery,  
roasted almonds <sup>2,7,8 (almonds), 9</sup>
-  **3** **Roasted rack of veal**  
Truffled asparagus ragout,  
brown butter crunch, veal jus <sup>1(wheat), 7,9</sup>
-  **4** **Cheese from the "Aischtal"** 10,90 €  
Tomato jam, herb oil, yoghurt foam,  
pepper brioche <sup>1(wheat), 7</sup>
-  **5** **Marinated strawberries** 9,90 €  
Sorrel sorbet, white chocolate foam, ,  
chocolate sprinkles, strawberry crunch <sup>1(wheat), 7</sup>

*- including 1 "bread basket" -*

*3 course meal: trout, rack of veal, cheese OR strawberries* 54,90 €

*4 course meal: trout, shrimp, rack of veal, cheese OR strawberries* 67,90 €

*5 course meal: entire set course meal* 77,90 €

# Stone oven – steak & friends

## Starters

**Creamy asparagus soup** 8,90 €  
Yoghurt foam, croûtons, herb oil, asparagus cuts <sup>1(wheat), 7</sup>

**Fränk'ness salad** 9,90 €  
Lettuce hearts, wild herbs, cucumber, red radish,  
yoghurt dressing, avocado, baby corn <sup>1(wheat), 7</sup>

**Starter Add on: 3 flamed shrimps** 8,90 €

**Starter Add on: 3 slices of buffalo bresaola** 7,90 €

## Beef tartare

Solely flavoured with salt & pepper, served with bread  
roasted in the stone oven <sup>1(wheat), 7</sup>

Choose  
your  
finishing:

- **classic:** Pickles, shallots, mustard, capers etc. <sup>4,10</sup>
- **franconian:** Shallot, pumpkin seed, horseradish,  
lemon, sour cream etc. <sup>7</sup>
- **spicy:** Tomato, chili, shallot, cucumber etc.

As a starter: 80g of tartare 18,90 €

As a main: 160g of tartare 29,90 €

## Mains

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

**350 g Franconian dry aged pork "entrecote"** 35,90 €

**200 g Corn chicken breast** 29,90 €

**180 g Charolais beef fillet** 39,90 €

**150 g Char fillet, roasted on the skin<sup>4</sup>** 29,90 €

served with roasted vegetables, pepper jus, lemon mayonnaise,  
horseradish, fluffy "baggens" and "brökkala" topping <sup>1(wheat), 3,6,7,9</sup>

**Add on: small asparagus salad with red radish and chive** 7,90 €

## Dessert

**Raspberry sorbet** 9,90 €  
Rhubarb, cheesecake frosting, pistachio meringue <sup>3,7,8 (pistachios)</sup>

## Menu "Junges Gemüse"

*Feel free to choose a set course meal, see below, or individual courses*

- "Bread basket" 5,90 €  
Franconian focaccia,  
herb cream cheese spread <sup>1(wheat, rye), 7</sup>
-  1 **Buffalo mozzarella** 15,90 €  
avocado "ceviche-style", bread crisp,  
wild herbs salad <sup>1(wheat), 7,9</sup>
-  2 **Glazed turnip cabbage** 14,90 €  
Pumpkin crumble, lettuce heart,  
creamy yoghurt sauce, lovage <sup>7</sup>
-  3 **Asparagus - roasted in the stone oven** 25,90 €  
Porch organic egg, chive butter, lemon potatoes,  
nutty topping <sup>3,7, 8(hazelnuts)</sup>
-  4 **Cheese from the "Aischtal"** 10,90 €  
Tomato jam, herb oil, yoghurt foam,  
pepper brioche <sup>1(wheat), 7</sup>
-  5 **White chocolate ice cream** 9,90 €  
Brownie, caramel sauce, chocolate mousse,  
crunchy chocolate <sup>1(wheat), 3, 7</sup>

*- including 1 "bread basket" -*

*3 course meal: mozzarella, asparagus, cheese OR ice cream 49,90 €*

*4 course meal: mozzarella, turnip cabbage,  
asparagus, cheese OR ice cream 59,90 €*

*5 course meal: entire set course meal 69,90 €*



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## ADDITIVES & ALLERGENS

- |                                       |   |                                   |
|---------------------------------------|---|-----------------------------------|
| A. with colouring agent               | 1. Cereals containing gluten, namely:<br>Wheat (such as spelt and khorasan wheat), rye, barley,<br>oats or hybrid strains thereof | 10. Mustard                       |
| B. with preservative                  | 2. Crustaceans  | 11. Sesame seeds                  |
| C. contains sulphites                 | 3. Eggs   | 12. Sulphur dioxide and sulphites |
| D. with sweetening agent              | 4. Fish   | (from 10 mg per kg and litre)     |
| E. with milk protein (fish product)   | 5. Peanuts  |                                   |
| F. with antioxidant                   | 6. Soya beans   |                                   |
| G. with phosphate                     | 7. Milk (including lactose)   |                                   |
| H. with flavour enhancer              | 8. Nuts, specifically: Almonds, hazelnuts, walnuts, cashew,<br>pecans, Brazil nuts, pistachios, macadamia or Queens-<br>land nuts |                                   |
| I. contains quinine                   | 9. Celery   |                                   |
| J. sulphurated                        |   |                                   |
| L. waxed                              |   |                                   |
| M. contains a source of phenylalanine |   |                                   |