

Welcome to Urberach's top rated hotel*
– Family tradition since 1957 –



Enjoy your meal at the top rated hotel in town!

*Google 24th February 2020

We cook for you ...

Monday-Saturday 5-10 pm

Sunday & Holidays 11 am-3 pm & 5-9:30 pm

Easter:

Good Friday & Holy Saturday 17-22:00

Easter Sunday & Easter Monday 11-15 & 17-21:30

No closing day. Company holidays: 05th to 18th October 2020.

– Cold & Warm Starters –

Onion Soup with bread & cheese 5,80

Home-Made Beef broth with sliced pancakes (savoury) 4,80

Mixed Salad large 4,80 or small 3,50

Orwisch Salad

(Local dialect for Urberach - part of Rödermark)

with chicken strips, tomatoes & bean sprouts 11,50

– Wine Recommendations of the Season –

... German Red Wine: 2017 Affaltrach Spätburgunder Kabinett trocken ...

– a dry, full-bodied wine of German quality going along nicely with hearty meats – 5,50

... French White Wine: 18er La Moulinerie blanc Côtes de Gascogne ...

– a lively, yet fruity cuvée 75% Colombard & 25% Sauvignon Blanc – 4,50

... Italian Rosé Wine: 17er Tenuta Ulisse Merlot Rosato IGP ...

– fine flavors of red berries, dry but fruity. A must for connoisseurs! – 7,50

Due to new legislature, splitting larger tables into separate bills might take a little longer.

Allergy advice: Please address our staff for further information about our ingredients.

When ordering no side dishes 0,60 € will be deducted from the listed prices.

Small salads are not a side dish and are always to be paid separately.

Note: This menu (March 2020) voids all previous menus.

All prices on this menu are in € and include service & tax.

All dishes can also be ordered as take-away.

– Schnitzel & Cordon Bleu: Viennese Culture –

Choice of pork or chicken cutlet (breadcrumbs & fried)

Please select one of these side dishes: French fries, roast potatoes, home-made Spätzle (Swabian noodles), boiled potatoes, croquettes, sweet potato fries (2,- extra)



Original Schnitzel 9,90

Schnitzel in Cream Sauce 10,90

Huntsman Schnitzel

(non-breadcrumbs) in champignon sauce 11,90

Frankfurt Schnitzel

with Frankfurt Green Sauce (local cold speciality made of home-grown herbs) 11,90

Orwisch Schnitzel

with radish-cranberry-cream & hearty cheese gratinéé 11,90

Alp Schnitzel

with spicy mango feta cheese gratinée 12,50

Onion & Cheese Schnitzel

with steamed onions & hearty cheese gratinée 12,50

Original Cordon Bleu pork cutlet stuffed with ham & cheese 14,50

– Premium Steaks from Uruguay –

Uruguay Grain Fed Steak 21,80

each with herbed butter & roast potatoes
(sweet potato fries: 2,00 extra)

Fried Beef & Onions

with gherkins & roast potatoes 21,80

Roast Beef in a Cream of Pepper Sauce

with hash browned potatoes 21,80



... Try a glass of 2017 Châteauneuf-du-Pape ...

An ideal companion to red meats: full-bodied and fruity, yet dry. Treat yourself! 9,50



– Detour to Austria! –
Tradition Meets Modern Viennese Cuisine.

Original Shoulder of Beef

with horse radish cream sauce, grilled vegetables & boiled potatoes 15,80

Veal Cutlet – the Original Vienna Schnitzel

with roast potatoes, leaf salad & fresh herbs

Suit yourself to top quality produce 17,90

Goulash à la Székely – the world-renowned dish from k.u.k. times
(Austro-Hungarian abbreviation for imperial and royal)

made from pork, with coleslaw, sour cream & bread dumplings 14,80

Roasted Viennese Veal Liver

with fried onion rings, apples & roast potatoes 15,50

Cheese Noodles à la Head Chef

with onions, genuine Austrian cheese,
chives & lamb's lettuce 10,90

– Fish Dishes –

Roasted Fillet of Salmon

in white wine sauce with leaf spinach & buttery boiled potatoes 16,90

Roasted Fillet of Zander

in white wine sauce with steamed carrots & boiled potatoes 16,90

... with a glass of *Grüner Veltliner* (Austrian white wine) ...

– Neuland Z by Herbert Zillinger – 5,20





– Gensert's Specials: Our Guests' Favourites –

... Here you'll find our famous 1/2 chicken (Grandma's recipe from 1957!) ...

Two Home-Made Rustic *Bratwurst* (typical German sausage)
with roast potatoes 8,80

The absolute classic since 1957: 1/2 Bulau Chicken with French Fries 8,90

***Strammer Max* (brown bread with ham & two fried eggs)**
choice of raw ham or boiled ham 8,80

Home-Made Meatloaf in Champignon Sauce
with home-made Spätzle (Swabian noodles) 9,80

Home-Made Meatloaf with Steamed Onions
with roast potatoes 9,80

– Meatless Specialties –

Vegetarian Lentil Patties
with grilled vegetables 10,50

***Handkäse* (Hessian sour milk cheese)**
marinated with onions, vinegar & oil 5,80

Frankfurt Green Sauce
(a Hessian specialty served cold and made from a variety of fresh herbs)
with boiled potatoes & eggs 10,50

Vegan Beetroot Patties
with sweet chili sauce & leaf salad 11,80



– Special Days & International Variety –

Every Monday... free beer for all men!

Enjoy a small 0,3l draft beer of your choice, fill in our customer card application, and – with a bit of luck – win a 50,- € restaurant voucher (email address required)

Prawns to your heart's content...

Try our prawns all you can eat special! Served with a steaming cream of potato soup, salad, garlic bread, and three dips 24,00 (not as take-away)



Thursday: Spareribs – all you can eat!

& roast potatoes, Aioli, spicy chili sauce, red onions 15,90
(not as take-away)

... Digestif: we recommend our Grappe from Distillati Rotondi

– Easter is coming soon ... –

Once February is over, there is not much time until Easter! Book a table now before it is too late...

We cook for you:

Good Friday & Holy Saturday 5-10 pm

Easter Sunday & Easter Monday 11 am-3 pm (Reservations only 11:30 or 01:30) & 5-9:30 pm



– May: Our authentically Bavarian Beergarden! –

Hearty food, a cold beer and the peace and quiet of nature...
Treat yourself to this experience offered from May throughout the summer – partially roofed and with a capacity of 100+!

– Did you know? –

A decades-long tradition has been – and still is – the drive to Frankfurt central market (a.k.a. *Frischezentrum*) at 5 am in the morning which the managers of the restaurant & hotel still personally undertake to this day. This not only guarantees the freshness of our produce, but also supports local growers. Plus, most of our trainees experienced a couple of way too short nights as a result...

With this in mind – enjoy your meal!

– Pastries & Desserts –

For our pastry dishes, please expect a preparation time of about 20 minutes.

Blazing Love 5,80

Bourbon vanilla ice cream with hot raspberries & cream

Chocolate Pudding with Home-Made Vanilla Sauce 4,80



Kaiserschmarrn (lightly burned sugary pancake)

with raisins & sauteed plums 8,90

Tyrolean Espresso Surprise

Espresso, bourbon vanilla ice cream & warm chocolate pie served in a glass 5,80



Viennese Apfelstrudel – Served Warm

with bourbon vanilla ice cream & cream 6,80

... Please ask for a mixed bowl of ice cream for your kids ...

Did you know? We exclusively use organic milk from the Bavarian alps!

– Hot Beverages –

Cup of coffee	2,80	Large coffee	4,50
Espresso	2,30	Double espresso	3,00
Cappuccino	2,90	Latte Macchiato	3,50
Espresso Macchiato	2,50	Milk coffee	3,50

We also offer a wide variety of assorted organic teas 3,50

(Darjeeling, Earl Grey, Green tea *Sencha Bloom*, Rooibos, Ginger-lemon grass, Ayurveda-herbs, peppermint, Vanilla-Verbene)

– Non-alcoholic Beverages –

Coca Cola, Fanta, Sprite, Diet Coca Cola	0,2l: 2,20	–	0,4l: 3,70
Table water still or medium (in crystal bottle)			1,0l: 4,95
Mineral water still or medium	0,25l: 2,10	–	0,75l: 4,95
Bitter Lemon, Ginger Ale, Tonic Water (bottle)	0,2l: 2,70		

– Beers from *Privatbrauerei Kesselring* –

Draught Beer...

Pils	0,3l: 2,60 – 0,4l: 3,30 – 0,5l: 3,90
Wheat beer	0,3l: 2,70 0,5l: 3,95
Dark country beer	0,3l: 2,60 0,5l: 3,90
<i>Dirty beer</i> (Pilsner mixed with Coca Cola)	0,5l: 3,90



Bottled Beer...

Wheat beer light or dark	0,5l: 3,90
Non-alcoholic wheat beer	0,5l: 3,90
<i>Organic Radler</i> (light country beer & lemonade)	0,5l: 3,95
Top Tip! <i>Light country beer</i>	0,5l: 3,90
Non-alcoholic Pils	0,3l: 3,20
Non-alcoholic malt beer	0,3l: 2,50

Sparkling Refreshments...

Hugo or Aperol Spritz Glass:	5,90
Lillet Wild Berry with fresh berries Glass:	5,90
Hessian Apple Cider (straight/with water/with lemonade)	0,25l: 2,20 – 0,5l: 4,00
Chardonnay Sparkling Wine Glass:	4,50 – or rosé Glass: 5,50

– Organic Juices from *van Nahmen* –

Rhubarb, Currant (red), Elderberry, Riesling juice,
Streuobstwiesen (sweet), Elstar (semi-sweet), Boskoop (semi-dry), Topaz (dry)



mixed with water: 0,2l: 2,60 / 0,4l: 4,20
or straight: 0,2l: 3,20 / 0,4l: 5,20

Blueberry (only with water) 0,2l: 3,50 / 0,4l: 5,20
Black Currant with water 0,2l: 2,90 / 0,4l: 4,50 // straight 0,2l: 3,50 / 0,4l: 5,50
Quince with water 0,2l: 2,90 / 0,4l: 4,50 // straight 0,2l: 3,50 / 0,4l: 5,50

NEW Non-alcoholic Organic Fruit Secco (apple-quinceapple-red currant-raspberry) 4,50

– Some of our Wines & Liquors –



White Wine...

<i>Semi-Sweet</i>	2016 Côtes de Gascogne La Moulinerie	Glass 4,50	Bottle 14,90
<i>Half-Dry</i>	2016 Sauvignon blanc Languedoc	Glass 4,50	Bottle 14,90
<i>Dry</i>	2018 Enate Chardonnay 234	Glass 6,50	Bottle 21,50

Our Bestseller

<i>Dry-Fruity</i>	2017 Pinot Grigio di Lenardo	Glass 5,90	Bottle 18,50
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Red Wine...

<i>Semi-Sweet</i>	2017 Lemberger Fruchtig & Süß	Glass 5,50	Bottle 16,50
<i>Half-Dry</i>	2016 Trollinger mit Lemberger	Glass 5,50	Bottle 16,50
<i>Dry</i>	2012 Châteauneuf-du-Pape	Glass 9,50	Bottle 36,50

Our Bestseller

<i>Dry-Fruity</i>	2013 Amaranta Montepulciano	Glass 6,90	Bottle 23,90
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Selection of Liqueurs, Whiskeys, Spirits...

<i>b'soffene Marille</i> (i.e. drunk apricot)	3,80	Normindia Gin	4,80
Lantenhammer Hazelnut	4,50	Cognac Vaudon V.S.O.P.	4,80
Lantenhammer Apricot Brandy	5,80	Cognac Vaudon XO	7,50
Lantenhammer Rowan Brandy	6,50	Ximénez Spínola	7,50
Slyrs Whisky 51	6,50	Habelas Hailas di Hierbas	3,80
Slyrs Sild Whisky from Sylt	8,50	Grappa Merlot	4,20
Slyrs Whisky 12 years	13,00	Grassl Bärwurz	3,50
Ardbeg Single Malt Whisk	6,50	Grassl Blutwurz	3,50



Please ask for our wine list for the full inventory.