

Schleiferei der Porzer Feilenfabrik EMSTU anno 1914!



ENGLISH MENU

YOU TOO CAN ENJOY THE HOMEMADE, HOME-STYLE DISHES FROM OUR MENU VALUES LISTED IN THE GRINDING OF PORZER FILE FACTORY EMSTU ANNO 1914!

APPETIZERS AND SOUPS

HIT OF THE SEASON: ORIGINAL RACLETTE WITH PEARL ONIONS AND PICKLES

€ 8.90

SNAILS FROM BURGUNDY IN HOMEMADE HERB BUTTER AND GARLIC

€ 8.70

CARPACCIO OF VEAL WITH ARUGULA, OLIVE PESTO AND GRATED PARMESAN CHEESE

€ 11.90

"CREVETTES MAXIMILIAN"

ROASTED WILD CAUGHT PRAWNS ON AVOCADO MAYONNAISE WITH FRESH HERBS AND SALAD

€ 13.90

ROASTED FOIE GRAS WITH APPLE COMPOTE

€ 15.90

FRENCH ONION SOUP WITH GRUYERE CHEESE CROUTONS

€ 7.40

OTHER SOUPS TO DAILY OFFER

TARTARES

TARTARE DE SAUMON

WILD SALMON TARTAR ON CUCUMBER CRÈME FRAICHE AND DILL AND SALAD

€ 8.90 APPETIZER € 14.70 MAIN COURSE

TARTARE DE BOEUF

TARTAR OF BEEF SADDLE

(200 GR) WITH EGG, SCALLIONS, CUCUMBER, CAPERS AND PARSLEY

AND FRIES

€ 13.90 APPETIZER € 17.90 MAIN COURSE

TARTARE DE VEAU

TARTAR OF VEAL DRESSED WITH SUPERB MOUNTAIN WILD HERBS AND PEPPER,

WITH POMMES SOUFLÉS

€ 14.90 APPETIZER € 18.90 MAIN COURSE

"TARTARE À LA PARISIENNE"

ASSAISONNÉ MAISON

TATAR OF U. S. BEEF 2 MINUTES FROM EACH SIDE OF FRIED - WITH SHALLOTS, FRENCH FRIES AND SIDE SALAD

€ 19.90 MAIN COURSE

SALADS

"HUBERT'S LETTUCE"

GERMAN FIELD SALAD WITH RASPBERRY VINEGAR, WALNUT OIL VINAIGRETTE WITH BACON AND CROUTONS AND CRISPY FRIED DRIED BEEF

€ 9.90

"SALAD FEILENHOF"

MARKET-FRESH SALADS TO BALSAMIC VINEGAR AND SHALLOT
VINAIGRETTE WITH CRISPY FRIED MAISPOULARDENSUPRÉME

€ 12.90

"GRAND CHEF SALAD"

MARKET-FRESH GREEN SALAD WITH ROASTED BEEF TENDERLOIN
MEDALLIONS AND SHALLOTS

€ 14.90

RUSTIC CLASSICS

SPAGHETTI BOLOGNESE FEILENHOF

HOMEMADE SPAGHETTONI WITH GROUND BEEF SAUCE AND BASIL
SALAD

€ 9.80

FONDUE BOURGUIGNONNE

	200G	300G
BEEF FONDUE WITH GARLIC DIP, CURRY, CHUTNEY AND BBQ SAUCE	26.90 €	19.90 €

SURF AND TURF

BEEF FILET MEETS 4 BLACK TIGER PRAWNS
WITH COCKTAIL SAUCE, AIOLI DIP
AND MISSISSIPPI SAUCE

26.90 €

SIDE ORDERS:

FRENCH FRIES	€ 4.00
CAFÉ DE PARIS BUTTER HERBS	€ 2.80
GRATIN DAUPHINOIS	€ 4.50
VEGETABLE OF THE DAY	€ 4.00
SIDE SALAD	€ 3.90
HOMEMADE HOT SAUCE BÉARNAISE	€ 4.90

OTHER TOP-HITS:

CORN CHICKEN HARISSA

**TENDER CHICKEN FILLETS IN CORN HARISSAPANADE,
MAROCCAINE WITH COUSCOUS**

€ 15.90

**TAFELSPITZ THE U. S. BLACK ANGUS WITH HOMEMADE
HORSERADISH SAUCE AND BOILED POTATOES WITH SEASONAL
SALAD**

€ 14.60

ORIGINAL WIENER SCHNITZEL

ESCALOPE VIENNA WITH HOMEMADE SWABIAN POTATO SALAD

€ 16.80

HUNTERS CHOP DE LUXE

**PORCO-IBERIAN PIG WITH FRESH MUSHROOMS IN CREAM AND
FRENCH FRIES WITH OUR SEASONAL SIDE SALAD**

€ 16.90

STEAKS

**OUR STEAKS DERIVED FROM BOVINE ANIMALS THAT ARE HELD
THROUGHOUT THE YEAR MAINLY IN PASTURES AND FEED IN
NATURAL-ORGANIC-GROWTH.**

"STEAK FRITES IN PARIS"

RIB-EYE STEAK OF HEREFORD BEEF

**(200 GR) WITH HERB BUTTER CAFÉ DE PARIS AND OUR FRENCH
FRIES**

€ 19.90

"STEAK BAVETTE"

**FLANK STEAK FROM U. S. BLACK ANGUS IN RED WINE SHALLOT
SAUCE WITH GRATIN DAUPHINOIS-**

€ 22.90

"STEAK À LA RITZ"

**U. S. FINE PRIME BEEF - SIRLOIN OF BLACK ANGUS WITH
PEPPER SAUCE-SEVEN- GREEN BEANS WITH BACON AND POMMES
FRITES**

€ 25.90

"FILLET STEAK FRANÇOIS"

**PRIME BEEF FROM BLACK ANGUS TO SG. BÉARNAISE WITH
RATATOUILLE VEGETABLES AND POTATO GRATIN**

€ 28.90

"CÔTE DE BOEUF" AND T-BONE STEAK ...

DAY OFFER AND TO PRE-ORDER

CHEESE, DESSERTS AND SWEET CREPES

ALSATIAN MUNSTER CHEESE PLATTER WITH BAGUETTE

€ 7.50

**MIXED PLATE OF CHEESES FROM FRANCE, ITALY AND
SWITZERLAND WITH BAGUETTE**

€ 9.50

**„DAME BLANCHE", VANILLA ICE CREAM WITH HOT CHOCOLATE
SAUCE**

€ 6.90

„CUP GRINDING"

HOMEMADE ICE CREAMS WITH WHIPPED CREAM

€ 7.20

TARTE AU CHOCOLAT

HOMEMADE THIN CHOCOLATE CAKE

... ... WITH A BULLET HOMEMADE ICECREAM

€ 7.60

WHITE CHOCOLATE MOUSSE

€ 6.90

HOMEMADE PEAR OR CASSIS SORBET
€ 6.90

**POACHED QUINCE WITH FRESH RICOTTA AND HOMEMADE
TONKABEAN ICECREAM**
€ 9.50

CREPE WITH HAZELNUT MASCARPONE ICECREAM
€ 7.90

CREPE WITH COFFEE MASCARPONE ICECREAM
€ 7.90

CREPE WITH WHITE CHOCOLATE MOUSSE
€ 7.90

CRÊPE SUZETTE WITH COINTREAU AND ORANGE SAUCE
€ 12.90

**OUR MEALS ARE ALWAYS FRESH AND HOMEMADE TO THE
TABLE!**

**WE ACCEPT GIRO CARD AND PIN FROM AN AMOUNT OF 30, - €!
CREDIT FROM 130, - €.**

TABLE SEPARATION IS NOT POSSIBLE!

WE APOLOGIZE FOR ANY INCONVENIENCE.