

Franconian Tapas

Our popular tapas menu, consisting of three Franconian tapas for each course (except the main course).
-Franconia to snack!

I. COURSE — 3 STARTERS 28€

Oven-roasted aubergine | mint | yogurt
Char trout ceviche | pickled cucumber | chili
Beef tartare | sautéed chanterelles | crispy bread chip

II. COURSE — 3 INTERMEDIATE DISHES 32€

Lamb dumpling | sweet and sour chanterelles | summer herbs
Bavarian prawn | sautéed radish | horseradish cream
White tomato soup | croutons | chives

III. COURSE — MAIN COURSE 35€

PORK BELLY *BBQ-STYLE*

Slow-cooked pork belly | bacon jam | potato | bacon | radish

————> SIDES

- ✱ Wirsberg fries – made from potato dumpling dough | truffle mayonnaise 6€
- ✱ Summer salads | yogurt dressing | roasted seeds 6€
- ✱ Summer vegetables – roasted wild cauliflower & broccoli | crispy breadcrumbs 6€

IV. COURSE — 3 CHEESES 25€

Münster goat cheese | apricot chutney | black pepper
Franconian wine cheese | fried yeast dough | pickled onion
Franconian “Kochkäse” | grape | Stiegler’s hazelnut

V. COURSE — 3 DESSERTS 25€

Honey-lemon cream | strawberries | chamomile
Salted caramel ice cream | lupin coffee | cocoa
Red currant | meringue | sponge cake

3-course menu	75€
Winepairing	35€
4-course menu	+18€
Winepairing	45€
5-course menu	+11€
Winepairing	55€

oma & enkel #FAVOURITES

STARTERS

ALL TIME FAVOURITE 28€

Hand-cut beef tartare | baked egg | yogurt | pickled cucumbers | chili potato crisps | wild herbs

SUMMER BREAD 25€

Sweet and sour chanterelles | 7-minute egg mayonnaise | toasted farmhouse bread | pickled onions

FISH-DISH 28€

Mildly smoked char | buttermilk broth | cucumber vegetables | horseradish cream

INTERMEDIATE COURSES

SOUP CULT 16€

Clear chanterelle soup | ham dumpling | chives

FRANCONIAN SLATE TRUFFLE 19€

Cappuccino of Franconian slate truffle

TROUT MILLER’S WIFE 2.0 28€

Flamed salmon trout | almond melt | lemon vinaigrette | celery puree | sautéed spinach

MAIN COURSES

SUMMER DUMPLINGS 29€

Pretzel dumplings fried in brown butter | sautéed chanterelles | fresh herbs | aged balsamic vinegar

PASTA LOVE 28€

Tomato-filled ravioli | shaved hard cheese | young herbs | Silvaner beurre blanc

CATCH OF THE DAY 32€

Confit catfish | spiced breadcrumbs | fine vegetable ragout | basil-lemon foam

O&E CHICKEN ROAST 32€

Grilled, deboned Fichtelgebirgs chicken leg | pointed cabbage kimchi | yogurt | spiced jus

FILET DU PATRON 39€

Pink roasted beef tenderloin | flambéed with Franconian whisky | truffled liver cream | variations of kohlrabi

————> SIDES

- ✱ Wirsberg fries – made from potato dumpling dough | truffle mayonnaise 6€
- ✱ summer salads | yogurt dressing | roasted seeds 6€
- ✱ summer vegetables – roasted wild cauliflower & broccoli | crispy breadcrumbs 6€

DESSERTS

NOUGAT DUMPLING 19€

Sweet dumpling – filled with Stiegler’s nougat cream | raspberry sorbet | hazelnut

POSTHOTEL MAGNUM 16€

Iced duck liver paté (made from unstuffed liver) | crispy hazelnut nougat | roasted seeds

CHOCOHOLIC 19€

Half baked chocolate cake | marinated strawberries | chocolate crumble | strawberry sorbet

SIGNATURE MENU

All our signature dishes in a 5-course menu 109 €

SHARING IS CARING MENU

Beef fillet, carved at the table and served for sharing | from 2 persons – 99 € p.p.

I. THE MAGIC TABLE

Small starters served in the middle of the table to share – just like at grandma’s

II. BEEF FILLET — CARVED AT THE TABLE

Served with:

tomato-filled raviolis | pointed cabbage kimchi | pretzel dumpling | truffle jus | herb butter

III. PIMP GRANDMA’S PANCAKES

Crêpe Suzette flambéed at the table | vanilla ice cream | orange fillets | housemade orange brandy

FRANCONIAN TAPAS

vegetarian

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-Franconia to snack!

I. COURSE — 3 STARTERS28€

Oven-roasted aubergine | mint | yogurt
Carrot tartare | pickled cucumber | chili
Paté from Slate Truffle | sautéed chanterelles | crispy bread chip

II. COURSE — 3 INTERMEDIATE DISHES32€

Truffle dumpling | sweet and sour chanterelles | summer herbs
Cream cheese-filled ravioli | sautéed radish | horseradish cream
White tomato soup | croutons | chives

III.COURSE — MAIN COURSE35€

TOFU LOVE
Roasted tofu | truffle jus | pointed cabbage kimchi |
Franconian hazelnut | radish

————> SIDES

✱ Wirsberg fries – made from potato dumpling dough |
truffle mayonnaise6€

✱ Summer salads | yogurt dressing | roasted seeds6€

✱ Summer vegetables – roasted wild cauliflower & broccoli |
crispy breadcrumbs6€

IV. COURSE — 3 CHEESES25€

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Franconian wine cheese | fried yeast dough | pickled onion
Franconian “Kochkäse” | grape | Stiegler’s hazelnut

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Salted caramel ice cream | lupin coffee | cocoa
Red currant | meringue | sponge cake

3-course menu75€
Winepairing35€

4-course menu+18€
Winepairing45€

5-course menu+11€
Winepairing55€

oma & enkel #FAVOURITES

STARTERS

Signature

ALL TIME FAVOURITE28€

Tartare of braised carrot | baked egg | yogurt | pickled
cucumbers | chili potato crisps | wild herbs

SUMMER BREAD25€

Sweet and sour chanterelles | 7-minute egg mayonnaise |
toasted farmhouse bread | pickled onions

FISH-DISH28€

Mildly smoked char | buttermilk broth |
cucumber vegetables | horseradish cream

INTERMEDIATE COURSES

NEW
Signature

SOUP CULT16€

Clear chanterelle soup | truffle dumpling | chives

FRANCONIAN SLATE TRUFFLE19€

Cappuccino of Franconian slate truffle

TROUT MILLER’S WIFE 2.028€

Flamed salmon trout | almond melt |
lemon vinaigrette | celery puree | sautéed spinach

MAIN COURSES

Signature

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CATCH OF THE DAY32€

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basil-lemon foam

O&E CHICKEN ROAST32€

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pointed cabbage kimchi | yogurt | spiced jus

FILET DU PATRON

Signature
1966

39€

Pink roasted beef tenderloin | flambéed with Franconian
whisky | truffled liver cream | variations of kohlrabi

————> SIDES

✱ Wirsberg fries – made from potato dumpling dough |
truffle mayonnaise6€

✱ summer salads | yogurt dressing | roasted seeds6€

✱ summer vegetables – roasted wild cauliflower & broccoli |
crispy breadcrumbs6€

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raspberry sorbet | hazelnut

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hazelnut nougat | roasted seeds

CHOCOHOLIC

Signature

19€

Half baked chocolate cake | marinated strawberries |
chocolate crumble | strawberry sorbet

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orange fillets | housemade orange brandy