

Steinofen - CUTS & CO.

— STARTERS

TO START ^{1 (WHEAT), 7} BRICK-OVEN SPICED BREAD HERB CREAM CHEESE	7
ONION SOUP FRÄNK'NESS-STYLE ^{1 (WHEAT), 7, 9} BRAISED ONION BROTH CHEESE FOAM CHEESE CRUNCH YOUNG LEEK GARLIC TOAST	13
FRÄNK'NESS SALAD LAMB'S LETTUCE ROMAINE SALAD HEARTS ORANGE VINAIGRETTE OVEN-ROASTED PUMPKIN FRESH HERBS PUMPKIN SEEDS CRANBERRIES PICKLED RADISHES	16
+ ROASTED CHAR ⁴	+14
+ CORN-FED CHICKEN BREAST SLICES	+12
+ GRATINATED GOAT CHEESE ⁷	+8
FRANCONIAN SLATE TRUFFLE SAUSAGE ^{1 (WHEAT), 7, 9, 10} 3 PIECES	18
5 PIECES	28
CREAMY MUSHROOM CABBAGE PEPPER SAUCE OVEN BREAD	
HAND-CUT BEEF TARTARE ^{1 (WHEAT)} MARINATED WITH SALT & PEPPER + ROASTED BREAD FROM THE BRICK OVEN	
MAKE A CHOICE CLASSIC: CUCUMBER MUSTARD CAPER ¹⁰ FRANCONIAN: PUMPKIN SEED HORSERADISH CREAM ⁷ SPICY: TOMATO CHILLI SHALLOT CUCUMBER	
80 G TARTARE — AS A STARTER	24
160 G TARTARE — AS A MAIN COURSE	39

Fränk'ness MENU

TO START ^{1 (WHEAT), 7} BRICK-OVEN SPICED BREAD HERB CREAM CHEESE	7
FLAMED PIKE-PERCH ^{3, 4, 8 (HAZELNUT)} BEETROOT TARTARE ROASTED APPLE HAZELNUT CREAM CAPERS	24
PUMPKIN CREAM SOUP ^{1 (WHEAT), 7, 9} SPICY BRAISED PEPPERS PUMPKIN SEED OIL CRUMBLE CROÛTONS	14
DUCK BREAST — STONE-OVEN ROASTED PINK ^{1 (WHEAT), 7, 9} CHESTNUT SPÄTZLE BAKED BRUSSELS SPROUTS BLACKCURRANT JUS	39
BRICKOVEN BAKED CHEESE ^{1 (WHEAT), 7, 8 (WALNUT), 10} BAKED GOAT CHEESE CAMEMBERT PEPPER-ORANGES MUSTARD FRUITS WALNUTS BRIOCHE	13
BAKED-APPLE SORBET ^{1 (WHEAT), 3, 7} YOGHURT FOAM SPICED BISCUIT POPCORN	13
4-COURSE: BREAD PIKE-PERCH SOUP DUCK CHEESE <i>OR</i> SORBET	82
5-COURSE: + CHEESE <i>AND</i> SORBET	95

FOR VEGETARIAN ALTERNATIVES, PLEASE ASK OUR #AHDREAMTEAM. OF COURSE, THE INDIVIDUAL COURSES CAN ALSO BE ORDERED INDEPENDENTLY OF THE MENU.

IN LOVE? SCAN THE CODE FOR OUR OPEN HOUSE BRUNCHES



— BRICK OVEN STEAKS

ALL CUTS ARE ROASTED IN A CAST-IRON PAN IN OUR BRICK OVEN „BETTY“ AT 380°C.

350 G ENTRECÔTE FROM DRY-AGED FREE-RANGE PORK FROM OUR LOCAL BUTCHER FREYBERGER	35
250 G KIKOK CORN-FED CHICKEN SUPREME BREAST WITH WING BONE, PAN-SEARED ON THE SKIN	29
BEEF FILLET FROM DRY AGED FREE-RANGE BEEF	
150 G	39
250 G	56
300 G DRY-AGED RIBEYE STEAK FROM FREE-RANGE BEEF	45
200 G DUCK BREAST FROM UPPER BAVARIAN FREE-RANGE DUCK — ROASTED PINK	36
150 G CHAR ⁴ ROASTED ON THE SKIN	32
150 G PIKE-PERCH ⁴ ROASTED ON THE SKIN	39
150 G PLANT BASED STEAK <i>REDEFINE MEAT</i>	39

ALL OUR BRICK OVEN DISHES ARE SERVED WITH A PICKLED CAULIFLOWER TOPPING, HERB SOUR CREAM AND ROASTED ONION CRUMBLE. ^{1 (WHEAT), 7}

— SIDES

BAGGERS HASH BROWNS FRÄNK'NESS STYLE ⁷ SOUR CREAM CHIVE	7
POTATOES GRATINATED WITH CHEESE, SERVED IN A PAN ⁷	6
BEETROOT SALAD	9
BRICK OVEN VEGGIES ^{7, 10} WILD BROCCOLI ROASTED ROMAINE LETTUCE LIMA BEANS PICKLED TOMATOES SPICED YOGURT	8
CUCUMBER SALAD <i>GRANDMA STYLE</i> ⁷ SOUR CREAM DILL	7
SMALL <i>SEXY</i> SALAD	7
BRICK OVEN GARLIC BREAD ^{1 (WHEAT)}	6

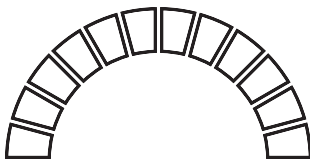
— SAUCES

PEPPER JUS ^{6, 9}	5
CREAMY MUSHROOM SAUCE ⁷	7
SPICY BUTTER ^{6, 7}	5
LEMON-CAPER-BEURRE BLANC ⁷	7
TRUFFLE CREAM FRÄNK'NESS STYLE ^{3, 10}	10

— DESSERTS

APPLE STRUDEL ^{1 (WHEAT), 7, 8 (ALMONDS)} WHITE CHOCOLATE SAUCE ALMOND CRUMBLE VANILLA-SOUR CREAM ICE CREAM	13
“OFEN-SCHMARRN” PANCAKE OUT OF THE OVEN NOUGAT ICE CREAM WILLIAMS PEAR COMPOTE	13

OR WOULD YOU PREFER THE OVEN CHEESE OR SORBET FROM THE FRÄNK'NESS MENU?



THE URBAN *fränkisch* TASTE

ENGLISH + ALLERGIES

Steinofen - FESTIVAL

LET'S GO, TO THE FULL BROADSIDE OF ENJOYMENT!
OUR **2 METRE BOARD** FULL OF DELICACIES FROM THE BRICK OVEN COMES TO THE CENTRE OF THE TABLE TO SHARE.
FRÄNK'NESS AT ITS BEST!

OUR 2 METRE BOARDS CAN BE ORDERED FROM GROUPS OF 4.

— RECOMMENDED STARTER

CRUSTACEAN FOAM SOUP ^{1 (WHEAT), 2, 7, 9} CRAYFISH TARTARE PICKLED TOMATO PRETZEL CROUTONS	18
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— FOR BOARD BEGINNERS PER PERSON | 69

ENTRECÔTE FROM DRY-AGED FREE-RANGE PORK
FROM OUR LOCAL BUTCHER FREYBERGER

BREAST OF FREE-RANGE DUCK FROM UPPER BAVARIA

BEEF FILLET
FROM BAVARIAN FREE-RANGE BEEF

CHAR
ROASTED ON THE SKIN ⁴

— SERVED WITH

CUCUMBER SALAD *GRANDMA STYLE* | PEPPER SAUCE | TRUFFLE CREAM | CHILI CHUTNEY | | BAGGERS *HASH BROWNS* WITH SOUR CREAM AND CHIVES | CHESTNUT *SPÄTZLE* WITH CREAM SAUCE | BEETROOT SALAD ^{1 (WHEAT), 3, 4, 6, 7, 9}

— UPGRADE FOR BOARD EXPERTS PER PERSON | 85

ALL, AS WITH THE BEGINNER BOARD

+ **BEEF TARTARE** ^{1 (WHEAT), 10}
ON TOASTED BRICK OVEN BREAD | PICKLED RADISHES

+ **FLAMED PIKE-PERCH** ^{2, 4, 8 (HAZELNUT)}
BEETROOT | HAZELNUT

+ **LITTLE *SEXY* SALAD**

— WINE RECOMMENDATION FOR THE BOARD CONTAINS SULFITES

2022 SILVANER WITH A HINT OF TRAMINER 0,75 | **55**
— *CELEBRATION-EDITION* WITH ALEXANDER HERRMANN
WEINGUT AM STEIN | WÜRZBURG

2022 YANTRA 0,75 | **55**
TENUTA SETTE CIELI | TUSCANY

PURE & PERFECT!

FOR 2 PERSONS

500 G CHATEAUBRIAND	135
600 G DRY-AGED RIB EYE	99

— *BOTH* FROM BAVARIAN FREE-RANGE BEEF

— SERVED WITH

HERB BUTTER | CREAMY PEPPER SAUCE | EXTRA-LARGE PORTION OF BAGGERS *HASH BROWNS* FRÄNK'NESS STYLE



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