

„Lahntal weeks“ in the Krone

Starters

„Lahntal Daube“

- boiled beef salad with green sauce „Frankfurt style“
- „Handkäs-salad“ with apple
- smoked trout-fillet with horseradish-cream
- beetroot-salsa with fried „black-pudding“
- „homemade Spundekäs“

with farmhouse bread and butter	as starter	10,50 €
	as main course	17,90 €

Lamb's Lettuce

- with cranberry vinaigrette
and roasted herb bread 7,50 €
- with smoked duck-breast 12,00 €
- with bacon & Croutons 9,50 €
- with smoked salmon and horseradish-cream 13,00 €

Soups

Consommé from Taunus beef 6,50 €
 with root vegetables and semolina cams

Pumpkin ginger foam soup 8,50 €
 with fried herb scampi

Main courses

„Himmel und Erde“ -creamy potatoes and apples-
with fried „black pudding“ and roasted onions 16,50 €

Sucking pig back -crispy fried- 24,90 €
from „professional sucking pig Beck“ / Hohenlohe
with red onion-marmelade, caramelized
pointed cabbage, potato pancakes and Sauce Béarnaise

veal back filled with chanterelle and bread 28,50 €
on Köstritzer beer sauce, sauted potatoes,
and herb salad

Cooked beef-Brisket 26,50 €
with grated horseradish
on Bouillon potatoes with root vegetables
and extra horseradish-sauce

Saddle of venison from our region 32,80 €
from „hunter Bock“ / Leun
on hokkaido risotto
and plum seasoning sauce

Vegetarian courses

Pumpkin lasagne 16,50 €
mit cranberry-chutney and frisee-salad

„Hessian Dippkekuchen“ -potato-onion-cake- 13,90 €
with apple puree and beetroot salad

Fish

Brown trout dumplings from Pit Grün / „Ahäuser Mühle“ 22,50 €
and salmon trout -nearly fishbone free-
with white wine butter sauce,
ribbon noodles and vegetables

Chicken

Hessian „Coq au Vin“ -chicken cooked in apple sauce- 25,90 €
from Udo Kolb / poultryfarm in Rodenberg
with corn-pancakes and lamb's lettuce

„Hearty main courses“

Schnitzel „Viennese style“ 14,50 €
 with French fries and small mixed salad

Schnitzel „Hunter style“ 16,90 €
 with French fries and small mixed salad

Schnitzel „Pepper cream“ 16,90 €
 with French fries and small mixed salad

Rump steak Hofmeister 250 g (gross weight) 27,90 €
 350 g (gross weight) 32,90 €
 with herb butter, fried potatoes and small mixed salad

Argentine beef fillet
 in a pepper crust 250 g (gross weight) 37,50 €
 with potato slices,
 Café de Paris Butter „homemade recipe“
 and small mixed salad

Large mixed salad

- with baguette 8,90 €
- with grilled cheap cheese 14,90 €

herb butter, tomato-ketchup or mayonnaise 0,50€

Dessert

Mixed ice cream vanilla-, strawberry-, and chocolate ice cream with waffle with cream topping	4,00 € + 0,80 €
Lukewarm-peas tarte with vanilla ice cream, cream topping and fresh mint	7,50 €
„Hessian Tiramisu“ with apple, plum and sweet cream	8,50 €
"Café Gourmand" three sweet surprises with an espresso	6,90 €
Cheese variation with fig mustard, different sorts of bread and butter	9,50 €

Dear guests, if you have allergies, please turn to the service.
You can get a separate allergy chart.