

Steinofen

CUTS & CO.

STARTERS

TO START	7
SPICED FOCACCIA   HERB CREAM CHEESE	
ASPARAGUS CREAM SOUP <sup>1 (WHEAT), 7</sup>	13
CROUTONS   PICKLED ASPARAGUS   YOGHURT FOAM   HERB OIL	
FRÄNK'NESS SALAD <sup>7, 8 (PINE NUTS)</sup>	16
GREEN LETTUCE   RASPBERRY VINAIGRETTE   BUFFALO MOZZARELLA   CUCUMBERS   RADISH   ROASTED PINE NUTS	
+ FLAMED PRAWN	+8
FRANCONIAN SLATE TRUFFLE SAUSAGE <sup>1 (WHEAT), 7, 10</sup>	18
3 PIECES + SIDE DISHES	28
5 PIECES + SIDE DISHES	
CREAMY CABBAGE   ROASTED ONION CRUMBLE   TOASTED BRICK OVEN BREAD	
HAND-CUT BEEF TARTARE <sup>1 (WHEAT)</sup>	
MARINATED WITH SALT & PEPPER	
+ ROASTED BREAD FROM THE BRICK OVEN	
YOU HAVE THE CHOICE	
CLASSIC: CUCUMBER   MUSTARD   CAPER <sup>10</sup>	
FRANCONIAN: PUMPKIN SEED   HORSERADISH   CREAM <sup>7</sup>	
SPICY: TOMATO   CHILLI   SHALLOT   CUCUMBER	
80 G TARTARE — AS A STARTER	24
160 G TARTARE — AS A MAIN COURSE	39

Fränk'ness

MENÜ

TO START <sup>1 (WHEAT, RYE), 7</sup>	7
SPICED FOCACCIA   HERB CREAM CHEESE	
CHAR CEVICHE <sup>1 (WHEAT), 4</sup>	23
SALTED RADISH   CUCUMBER AND LIME VINAIGRETTE   BABY RADISH   BREAD CHIP	
ASPARAGUS SALAD <sup>1 (WHEAT), 3, 7</sup>	20
BELUGA LENTILS   POACHED EGG   SORREL CREAM   ROASTED STONE OVEN BREAD	
WILD GARLIC SPÄTZLE <sup>1 (WHEAT), 3, 7</sup>	30
GRILLED GREEN ASPARAGUS   LETTUCE   YOGHURT SPARKS   CRUNCHY ONIONS	
PINK ROASTED TOPSIDE OF VEAL — <i>OUT OF THE BRICK OVEN</i>	35
PARSLEY POTATOES   BRAISED VEGETABLE BROTH   <sup>6, 7, 9</sup> FRESHLY GRATED HORSERADISH	
OVEN CHEESE <sup>1 (WHEAT), 7, 8 (CASHEW)</sup>	13
GOAT CHEESE   MARINATED RHUBARB   RASPBERRIES   PEPPER CASHEWS	
VANILLA ICE CREAM <sup>1 (WHEAT), 3, 7, 8 (ALMONDS)</sup>	13
CHEESECAKE FOAM   ALMOND BRITTLE	
4-COURSE: FOCACCIA   CHAR   ASPARAGUS SPÄTZLE <i>OR</i> VEAL   CHEESE <i>OR</i> ICE CREAM	79
5-COURSE: + CHEESE <i>AND</i> ICE CREAM	95
6-COURSE: + SPÄTZLE <i>AND</i> VEAL	110

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

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

350 G ENTRECÔTE	35
FROM FRANCONIAN DRY-AGED PORK	
200 G KIKOK CORN-FED CHICKEN BREAST	29
BEEF FILLET	
FROM BAVARIAN FREE-RANGE BEEF	
150 G	39
250 G	56
250 G FREE-RANGE DUCK BREAST	38
FROM UPPER BAVARIA — ROASTED PINK	
150 G CHAR <sup>4</sup>	32
ROASTED ON THE SKIN	
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. <sup>1 (WHEAT), 7</sup>

SIDES

BAGGERS <i>HASH BROWNS</i> FRÄNK'NESS STYLE <sup>7</sup>	6
SOUR CREAM   CHIVE	
POTATOES GRATINATED WITH CHEESE, SERVED IN A PAN <sup>7</sup>	6
ASPARAGUS SALAD	9
PICKLED RADISH   CHIVE   COLD-PRESSED RAPESEED OIL	
GREEN VEGETABLES <sup>6, 7</sup>	8
WILD BROCCOLI   SUGAR SNAP PEAS   BEAN SEEDS   PICKLED TOMATOES   SPICED YOGHURT	
CUCUMBER SALAD <i>GRANDMA STYLE</i>	7
WHITE ONIONS   LOVAGE	
SMALL SPRING SALAD	7
BRICK OVEN GARLIC BREAD <sup>1 (WHEAT), 7</sup>	6

SAUCES

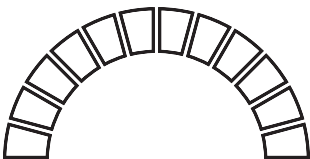
PEPPER JUS <sup>6, 9</sup>	5
MUSHROOM BRAISE JUS <sup>6, 7, 9</sup>	7
SPICY BUTTER <sup>7</sup>	5
LEMON-CAPER-BEURRE BLANC <sup>7, 9</sup>	7
TRUFFLE CREAM FRÄNK'NESS STYLE <sup>3, 9</sup>	10

DESSERTS

CHOCOLATE CAKE WITH CREAMY CENTER <sup>1 (WHEAT), 3, 7</sup>	13
TWO KINDS OF STRAWBERRY — SORBET & MARINATED STRAWBERRIES   WHITE CHOCOLATE CREAM	
“OFEN-SCHMARRN” PANCAKE OUT OF THE OVEN <sup>1 (WHEAT), 3, 7</sup>	10
PICKLED RHUBARB   YOGHURT ICE CREAM	

OR WOULD YOU PREFER THE OVEN CHEESE OR THE VANILLA ICE CREAM FROM THE FRÄNK'NESS MENU?

IN LOVE? SCAN THE CODE FOR OUR OPEN HOUSE BRUNCHES



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 <sup>1 (WHEAT), 2, 4, 7, 9</sup>	18
CRAYFISH TARTARE   PICKLED TOMATO   PRETZEL CROUTONS	

FOR BOARD BEGINNERS

PER PERSON | 69

ENTRECÔTE	
FROM FRANCONIAN DRY-AGED PORK	
KIKOK CORN-FED CHICKEN BREAST	
BEEF FILLET	
FROM BAVARIAN FREE-RANGE BEEF	
CHAR	
ROASTED ON THE SKIN	

— *SERVED WITH* <sup>1 (WHEAT), 3, 6, 7, 9</sup> CUCUMBER SALAD *GRANDMA STYLE* | MUSHROOM BRAISE JUS | TRUFFLE CREAM | CHILI CHUTNEY | BAGGERS *HASH BROWNS* WITH SOUR CREAM AND CHIVES | WILD GARLIC *SPÄTZLE* WITH CRUNCHY ONIONS | SPRING SALAD

UPGRADE FOR BOARD EXPERTS

PER PERSON | 85

ALL, AS WITH THE BEGINNER BOARD	
+ BEEF TARTARE <sup>1 (WHEAT)</sup>	
ON TOASTED BRICK OVEN BREAD   VINEGAR RADISH	
+ FLAMED PRAWN <sup>2, 7</sup>	
SORREL CREAM   BABY RADISHES	
+ ASPARAGUS SALAD	

WINE RECOMMENDATION FOR THE BOARD

CONTAINS SULFITES

2022 SILVANER WITH A HINT OF TRAMINER	0,75   55
— <i>CELEBRATION-EDITION</i> WITH ALEXANDER HERRMANN WEINGUT AM STEIN   WÜRZBURG	
2022 YANTRA	0,75   55
TENUTA SETTE CIELI   TUSCANY	

SHARING IS CARING!

FOR 2 PERSONS — *DEPENDING ON DAILY AVAILABILITY*

500 G CHATEAUBRIAND	144
650 G DRY AGED RIB EYE	158
— <i>BOTH</i> FROM BAVARIAN FREE-RANGE BEEF	

— *SERVED WITH* <sup>1 (WHEAT), 3, 6, 7, 9</sup> PEPPER JUS | HORSERADISH AND PUMPKIN SEED CHUTNEY | SPICY BUTTER | GRATIN POTATOES | GREEN VEGETABLES WITH PICKLED TOMATOES | ASPARAGUS SALAD | BRICK OVEN GARLIC BREAD



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