



Starters & Soups

- Gratinated sheep's cheese^G** € 9.90
with dried tomatoes³ and herbs
served with marinated leafy lettuce^L & stonebaked baguette^A
- Ragou fin^G filled queen pie^A** € 9.90
served with a small salad bouquet
- Home-smokes duck breast¹⁶** € 12.90
with orange confit on colorful salad leaves in sesam vinaigrette^{K,L}
with stonebakes baguette^{A1-2}
- Beef broth^I with sausage^{A,C,G,I}** € 7.00
& vegetable strips^I
- Rhöner potato leek soup^{I,G,8,16}** € 6.00
with bacon and vegetable strips
enriched with a cream topping^G und butter croûtons^{A1,G}
- Carrot-ginger soup^I** € 7.00
with freshly harvested garden cress 
DE-ÖKO-006

Vegetarian Main Dishes

- Vegan vegetable say pan** € 13.90
in coconut chili sauce with pan vegetables & basmati rice
- Vegan turmeric cucumber pancakes** € 12.90
with mango chutney and harvested garden cress
on a small salad bouquet
- Spanisch potato and vegetable omelet** € 11.90
with peppers, zucchini, mushrooms, potatoes, onions and egg
served with leafy lettuce & herb quark
- Spaghetti with rocket pesto** € 13.90
pine nuts and parmigiana reggiano 
DE-ÖKO-006

Main Course Meals

Fried zander fillet on paprika and apple with parsley potatoes		€ 17.90
Chicken from the wok in soy chili sauce with casrrot, zucchini and bamboo with basmati rice	small	€ 15.50 € 14.10
Calf's liver strips ^{A1,I,J,L,8,16} with apple pastries refined with port wine sauce served with mashed potatoes ^{3,G}	small	€ 15.90 € 14.50
Boiled fillet of beef ^I with horseradish sauce ^{G,L,3} , steamed potatoes ^{3,G} and a salad of red beets ⁴	small	€ 16,90 € 15.10
„Kolping pan“ ^{A1,I,J,L,G,8,16} Medallons of pork fillet topped with melted cheese served with colorful market vegetables ^{G,I} and buttered spätzle noodles ^{A1,G}	small	€ 16.90 € 15.10
BBQ platter "ParkHotel" Pork fillet medallions, pork loins and fried chicken breast on a creamy pepper gravy ^{8,16,I,G} served with a slice of grilled bacon ^{8,16} , herb butter ^{G,J,2} , a bundle of beans ^{8,16} and French fries		€ 17.90
Zurich style stir-fried veal strips in a creamy mushroom and white wine sauce ^{G,L} served with Bernese style fried grated potatoes ^{G,8,16}	small	€ 16.90 € 14.10
Traditional Wiener veal schnitzel ^{A,1,C,G} with French fries		€ 16.90
Grilled sirloin steak with sautéed white mushrooms ^{G,I} and herb butter ^{G,J,2} served with rosemary potatoes ^{3,G}		€ 24.90

Desserts

Freshly baked nut-coated sponge cake
filled with vanilla ice cream ^{A,C,G,H1-2} € 7.50
on Grand Marnier orange carpaccio

Trilogy of homemade sorbets ^L € 6.50
on natural vanilla-flavored yoghurt with maple syrup

Shredded pancakes with raisins and almonds ^{A,C,G} € 7.50
served with cinnamon-applesauce
DE-ÖKO-006 

Haselnut ice cream sundae € 5.90
Delicious hazelnut and vanilla ice cream²,
garnished with whipped cream, roasted hazelnut bits
and eggnog liqueur

Our ice cream varieties

chocolate chocolate chip
hazelnut vanilla²
sour-cherries in curd strawberry

Price per scoop

Whipped cream

Rhöner natural-ice creams

elderberry sorbet
Baileys lemon

€ 1.50

€ 0.50

Ice cream with hot raspberries € 6.50
Delicious combination of creamy vanilla ice cream²
served with hot raspberries and sauce

Iced coffee/chocolate € 5.20
Creamy vanilla ice cream* filled with coffee or hot chocolate,
garnished with whipped cream and grated chocolate

Baileys in a Cup € 8.50
Creamy Baileys ice cream with liqueur and vanilla ice cream²
garnished with chocolate rasps and whipped cream

Chocolate kiss € 6.00
Delicious chocolate chip and chocolate ice cream,
garnished with grated chocolate and whipped cream

Snack Menu

Ham^{J,16} or cheese on bread	€ 7.00
fresh German sourdough bread ^{A1-2-3-4,G} garnished with mixed pickles ^{I,L,4}	
Toast Hawaii^{A1,G,L}	€ 9.50
with cooked ham ^{1;8,16} and pineapple topped with grilled cheese ^G	small € 7.20
Homemade hamburger steak^{A1,C,I,J,12}	€ 12.90
with a white mushroom cream sauce ^{G,I,8,16} and green beans with bacon bits ^{I,8,16} and fried potatoes ^{G,8,16}	
Homemade aspik^{C,I,8,12,16}	€ 11.90
garnished with fermented vegetables ^{I,L,4} served with fried potatoes ^{G,8,16} and tartar sauce ^{C,J,1,2,4}	
Rustic farmer's breakfast^{C,G,8,16}	€ 9.50
with potatoes, egg and bacon strips served with pickled gherkins ^{2,4} and tomatoes cut in quarters	
French toast^{A1,G,8,16}	€ 13.90
Pork loins topped with grilled camembert cheese served with cranberries and a small salad bouquet ^L	
Escalope chasseur, onion schnitzel or Hungarian schnitzel^{A1,C,G,I,4,8,16,}	€ 12.90
and French fries	small € 10.90

Non-alcoholic Beverages

Rhön Sprudel sparkling mineral water, medium, or non-carbonated	0.25l	€ 2.10
Rhön Sprudel sparkling mineral water, medium	0.75l	€ 4.80
Coke ^{2, 11}	0.20l	€ 2.10
Coke ^{2, 11}	0.40l	€ 3.90
Coke light ^{2, 5, 11}	0.20l	€ 2.10
Coke light ^{1, 5, 14}	0.40l	€ 3.90
Orange softdrink ² , Sprite	0.20l	€ 2.10
Orange softdrink ² , Sprite	0.40l	€ 3.90
Schwepes bitter lemon ¹⁰	0.25l	€ 2.60
Schwepes tonic water ¹⁰	0.25l	€ 2.60
Schwepes ginger ale ²	0.25l	€ 2.60
Bionade elderberry soda	0.33l	€ 2.80
Bionade lychee soda	0.33l	€ 2.80
Rhön Sprudel apple juice with sparkling water	0.25l	€ 2.10
Rhön Sprudel apple juice with sparkling water	0.40l	€ 3.90
Fruit juice with sparkling water	0.40l	€ 3.90
Bauer apple juice	0.20l	€ 2.90
Bauer orange juice	0.20l	€ 2.90
Bauer red grape juice	0.20l	€ 2.90
Bauer currant juice	0.20l	€ 2.90

Draught Beer

Hochstift Pils	0.30l	€ 2.40
Hochstift Pils	0.50l	€ 3.80
Schwarzer Hahn	0.30l	€ 2.50
Schwarzer Hahn	0.50l	€ 3.90
Pilgerstoff	0.30l	€ 2.50
Pilgerstoff	0.50l	€ 4.00
Bitburger	0.30l	€ 2.50
Bitburger	0.50l	€ 5.00

Bottled Beer

Bayrisch Malz malt beer	0.33l	€ 2.70
Hochstift Drive	0.33l	€ 2.50
Will Bräu Hefeweizen alcohol-free	0.50l	€ 3.70
Will Bräu Hefeweizen pale, dark or crystal clear	0.50l	€ 3.90
Andechser Hefeweizen pale	0.50l	€ 3.90
Andechser dark beer	0.50l	€ 3.90

Hot Beverages

Cup of coffee ¹¹		€ 2.00
Small pot of coffee ¹¹		€ 3.80
Espresso ¹¹		€ 2.00
Double espresso ¹¹		€ 3.50
Cappuccino ^{11,G}		€ 2.50
Latte Macchiato ^{11,G}		€ 3.00
Café au lait ^{11,G}		€ 3.00
Cup of decaffeinated coffee		€ 2.00
Pot of decaffeinated coffee		€ 3,50
Glass-cup of tea ¹¹		€ 1.80
Small pot of tea ¹¹		€ 3.20
Cup of hot chocolate milk with whipped cream		€ 2.80 € 3.30
Hot orange juice	0.20l	€ 3.00
Hot lemonade	0.20l	€ 2.70

Apple Cider

Elm classic apple cider	0.25l	€ 2.00
Elm classic apple cider	0.40l	€ 3.80
Hot apple cider	0.25l	€ 2.20

Aperitifs

Aperol spritz ²	0.20l	€ 4.50
Kir sparkling wine ²	0.10l	€ 3.80
Hugo	0.20l	€ 4.50
Lillet	0.20l	€ 4.50
Martini bianco, rosso	5cl	€ 3.50
Sherry dry, medium	5cl	€ 3.50
Campari soda, orange ^{10, 2}	0.20l	€ 4.80
Monin bitter soda, orange alcohol-free ^{10, 2}	0.20l	€ 4.20

Digestives

Schlitzter quality liquor

Williams Christ pear fruit brandy	2cl	€ 3.10
Yellow plum brandy	2cl	€ 3.10
Hazelnut	2cl	€ 3.10
Plum brandy	2cl	€ 3.10
Fruit schnapps	2cl	€ 3.10
Mountain-raspberry schnapps	2cl	€ 3.10
Wild cherry schnapps	2cl	€ 4.80
Schlitzter Doppelkorn schnapps	2cl	€ 2.70
Schlitzter Kümmel caraway schnapps	2cl	€ 2.70
Schlitzter Feinbitter	2cl	€ 2.70
Malteser Aquavit	2cl	€ 2.90
Linie Aquavit	2cl	€ 2.90
Aalborg Jubilaeums-Aquavit	2cl	€ 2.90
Grappa Julia	2cl	€ 4.60
Calavados Papidoux	2cl	€ 2.90
Fernet Branca	2cl	€ 2.80
Underberg	2cl	€ 2.80
Ramazotti	2cl	€ 2.90
Jägermeister	2cl	€ 2.80
Aha	2cl	€ 2.10
Asbach Uralt	2cl	€ 2.40
Wodka	2cl	€ 2.60
Gordon`s Dry Gin	2cl	€ 2.60

Whiskey

Jameson Irish Whiskey	2cl	€ 5.20
Glenfiddich	2cl	€ 4.90
Ballantines	2cl	€ 3.80

Cognac

Hennessy V.S.O.P	2cl	€ 4.80
Otard V.S.O.P	2cl	€ 4.20
Remy Martin V.S.O.P	2cl	€ 4.80

Liqueurs

Cointreau	2cl	€ 3.70
Grand Marnier	2cl	€ 3.70
Baileys Irish Cream	2cl	€ 2.70

Long Drinks

Gin Tonic ¹⁰	0.20l	€ 4.80
Wodka Lemon ¹⁰ /Orange	0.20l	€ 4.80
Jack Daniels-Cola ^{2, 11}	0.20l	€ 4.80
Baccardi-Cola ^{2, 11} /Orange	0.20l	€ 4.80

All of our prices include VAT

White Wines

Germany

2016 Kitzinger Hofrat	0.20l	€ 4.80
Silvaner, German quality wine, dry	1.00l	€22.00
A Frankonian wine with an earthy, juicy, hearty, prominently fragrant character, an acidic touch with a good fruit-aroma		
2015 Kiefer Riesling	0.20l	€ 4.50
German quality wine, dry	1.00l	€21.00
from the winegrowing region of Baden - Kaiserstuhl Intense apple & peach fruit aroma, juicy with a well balanced sweet – sour composition.		
2016 Kiefer Grauburgunder	0.20l	€ 5.20
Kabinett	0.75l	€18.00
German quality wine, dry from the winegrowing region of Baden - Kaiserstuhl Bright yellow with green reflections, elderberry and acacia blossom fragrances caress your nose. Ripe yellow-fleshed fruit and full body will impress your palate.		
2016 Kitzinger Hofrat	0.20l	€ 4.80
Bacchus, German quality wine,	1.0l	€22.00
semi-dry, Franken		
Ripe fruits, fruity, citrus aroma/ mango		

Chile

2016 Conchay Toro	0.20l	€ 4.50
Chardonnay, dry	0.75l	€16.50
Fruity, fresh wine with a bouquet of citrus fruits & passion fruit		

Rosè

France

2016 Fronton	0.20l	€ 4.50
Chateau Bellevue La Foret Winery La Selection	0.75l	€16.50
Fragrant bouquet of red fruits, raspberries and strawberries.		

Germany

2016 Portugieser Weißherbst	0.20l	€ 4.80
Wageck-Pfaffmann winery Q.b.A., semi-dry, Pfalz	0.75l	€17.50
Subtle notes of red fruits, sweet and light strawberry scent and a pleasant bouquet of raspberries characterize this very soft Weißherbst. A harmonious, rounded & well balanced sweet - sour composition.		

Red Wines

Germany

2015 Grossbottwarer Wunnenstein	0.20l	€ 4.80
Trollinger Q.b.A., semi-dry, Württemberg	1.00l	€22.00
This invigorating Trollinger presents itself with a berry-scented bouquet, delicately refreshing with a harmonious residual sweetness. Very full-bodied and pleasantly round in taste.		
2015 Schwarzriesling	0.20l	€ 4.80
Spohr winery	0.75l	€17.00
Rheinhessen Q.b.A., dry		
Schwarzriesling, a fruity, fresh red wine, which develops its aroma (strawberry and dried plum) particularly well when served lightly chilled.		

Eden Koben

2016 Dornfelder dry	0.20l	€ 4.80
southern wine route, Pfalz	1.00l	€22.00
Lush fruit aroma of red berries soft & elegant		

Spain

2014 Berceo Rioja Crianza DOCa	0.20l	€ 6.00
La Rioja Alta	0.75l	€22.00
This spanish wine convinces through its pleasant fruit & spice aromas, it is full-bodied with a hint of wood. It leaves a velvety smooth taste.		

Chile

2015 Vina Maipo	0.20l	€ 4.50
Central Valley, Chile	0.75l	€16.00
Cuvee from Cabernet Sauvignon/Merlot Full-bodied red wine with dark red color and delicate fruit flavors. Harmonic combination of rough vine varieties Cabernet Sauvignon and Merlot. Pleasantly smooth tannin.		

Sparkling wine

Traditional house brand sparkling wine, dry	0.10l	€ 3.50
	0.75l	€21.00
Prosecco, Vino Frizzante, DOC, Treviso	0.10l	€ 3.50
	0.75l	€19.50
Piccolo sparkling wine	0.20l	€ 6.00
Piccolo Prosecco	0.20l	€ 6.00

Our wines contain sulphites.
All of our prices include VAT

ALLERGENS AND INGREDIENTS

- No. 1 with preservatives
 - No. 2 with dyes
 - No. 3 with antioxidants
 - No. 4 with saccharine sweetener
 - No. 5 with cyclamate sweetener
 - No. 6 with aspartame sweetener, contains a source of phenylalanine
 - No. 7 with acesulfame sweetener
 - No. 8 with phosphates
 - No. 9 sulphurized
 - No. 10 contains quinine
 - No. 11 with caffeine
 - No. 12 flavor enhancer
 - No. 13 blackened
 - No. 14 waxed
 - No. 15 genetically modified
 - No. 16 with nitrates
-
- A Grains containing gluten (wheat 1, rye 2, barley 3, oat 4, spelled 5, kamut 6 or hybrid strains thereof)
 - B Crustaceans
 - C Eggs
 - D Fish
 - E Peanuts
 - F Soy
 - G Milk and dairy products (including lactose)
 - H Nuts (almond 1, hazelnut 2, walnut 3, cashew 4, pekan 5, Brazil nut 6, pistachio 7, Macadamia nut 8 , Queensland nut 9 and pine seeds 10)
 - I Celery
 - J Mustard
 - K Sesame seeds
 - L Sulfur dioxide and sulfides in a concentration greater than 10 mg/kg or 10mg/l
 - M Lupines
 - N Molluscs