

Hessian Handkäse Cheese – on journey

Original farmhouse hand cheese, made by Birkenstock

Handkäse – the good stuff from Hessen

One matured farmer's hand cheese, approx. 65 g of cheese enjoyment

Hessian 6€

Onions | apple | caraway | parsley | rapeseed | lettuce | farmhouse bread | butter

South American 6€

Pumpkin | cashew nuts | leek | rocket | chilli | lettuce | farmhouse bread | butter

French 6€

Apple | chilli | celery | tomato | garlic | lettuce | farmhouse bread | butter

Three types of Birkenstock Handkäse – cheese variation 16€

Hessian | South American | French | lettuce | farmhouse bread | butter

Hand cheese – Handkäse – from Birkenstock

A Hessian original from Hüttenberg for over 60 years. Hüttenberg is Hesse's hand cheese capital in the Lahn-Dill district.

Vitamin-rich salad concept

Starter Salat or as a main course accompaniment 5€

Leafy greens | tomato | cucumber | bell pepper | onions | croutons | house dressing

Large Vitamin Salad 14€

Leafy greens | tomato | cucumber | bell pepper | onions | cashew nuts | house dressing

Farmers Autumn Salad from Hesse 16€

Pumpkin | tomato | cucumber | bell pepper | hand cheese | olives of the north | house dressing

Optional extras:

- Prawn skewers in herb marinade 6€
- Chicken skewers in cider marinade 5€
- Baked beetroot and potatoe balls 4€

Hessian farmer's salad as a regional response, typically featuring hand cheese and olives of the north (sloes).

One Pot Concept

Soljanka from the country side 9€
Wild game sausage | pork belly | beef | peppers | gherkins | tomatoes | sour cream

Soljanka from river and sea 12€
Fish filet | mussels | prawns | peppers | gherkins | tomatoes | sour cream

The game meat we use comes from our own hunting grounds around the village of Mandeln (pronounced "Mouneln" in Hessian), a district of Dietzhöhlztal.

Hearty farmhouse bread

Weiterstadt bruschetta 10€
Pumpkin – bruschetta | herbs | garlic | farmhouse bread | lettuce | pickled gherkins

Launsbach crust 12€
Schnitzel | organic fried egg | farmhouse bread | lettuce | pickled gherkins

Swabian Hällischem 12€
Pulled ribs | organic fried egg | farmhouse bread | lettuce | pickled gherkins

All cheese 12€
Mountain cheese | farmhouse bread | lettuce | pickled gherkins

Tyrolean pork belly 12€
Pork belly | herbs | tomato | mountain cheese | farmhouse bread | lettuce | pickled gherkins

Giessen tradition 12€
Bellshou | onions | gravy | organic fried egg | farmhouse bread | lettuce | pickled gherkins

We source our farmhouse bread according to the concept developed by Jochen Gauss, a traditional baker from Hamburg who has received numerous awards and is highly regarded by his colleagues in Michelin-starred restaurants.

The cured pork belly is cooked in a mustard marinade with onions and garlic at 68 °C for 24 hours.

Our menu concept is like a block system, consisting of main dishes, side dishes and sauces – combined to your liking. According to our estimates, you have the option of creating up to 2.000 combinations 😊

Main Course Concept

“Bellschou“, 350g of Giessen tradition

Classic	19€
Onions gravy herbs	
Green soul	22€
Parsley oregano chili garlic lime olive oil shallots	
Beyond the plate	22€
Tomato apple cider onions herbs garlic	

From the country pig

Pork loin Schnitzel	14€
Meaty spare ribs from Schwäbisch Hällisches pigs 700g	20€
Grilled back steaks in herb marinade	17€
Cordon bleu from pork loin with ham and mountain cheese	16€

From the poultry

Grilled chicken breast	16€
Hessian apple cider chicken	17€
Chicken breast root vegetables apple cider Champignon	

From the pasture-raised beef concept, 300 g rump steak

Grilled with herbs	35€
Roast beef with onions	38€
Onion gravy fried onions	
Herb Love	38€
Parsley oregano chili garlic lime olive oil shallots	
La Réunion	38€
Tomato apple cider onions herbs garlic	

From Hessian game

A pair of wild game sausages	14€
Weiterstadt and Chili	16€
Wild game sausage pumpkin herbs chili garlic lime	
Rougail Saucisses Hessian style	16€
Wild game sausage slices tomatoes onions garlic chili apple cider	

South Tyrolean-style gratin concept

Pesto | pork belly | tomato | mountain cheese

Pork loin Schnitzel	17€
Grilled pork loin steaks	20€
Grilled chicken breast from our own poultry	19€
Wild game sausage from our own hunting grounds	17€
Bellschou, Giessen tradition	22€

Side dishes

French fries, handmade	4€
Spätzle with herbs	4€
Pumpkin bread dumplings	4€
Potatoes from the region	4€

Vitamin side dishes

Pumpkin – Veggies	5€
Pumpkin broccoli courgette onions pecan nuts	
Bean – Veggies	5€
Broad beans white beans Princess beans	
Colourful coleslaw	3€
White cabbage bell pepper cucumber tomato herbs	

Sauces

Waidmann	4€
Mushrooms cream onions white wine	
Burgundy	4€
Red wine onions gravy	
Cooked cheese	4€
Hand cheese cream garlic caraway	
Melted tomatoes	5€
Tomatoes onions olive oil garlic herbs	
Dip, cold	
Cucumber – garlic	3€
Cucumber sage cream pepper lemon garlic celery	
Apple cider – Chimichurri	3€
Apple cider parsley oregano lime chili garlic shallots	

Fish Concept

Trout „Müllerin“ 24€
Whole trout, boneless | coating | parsley | lemon

100% Planted based Concept

Rougail Veldbällchen 16€
Minced vegan balls | tomatoes | onions | garlic | chili | apple cider | pumpkin

Hessian Apple Cider NoChicken 18€
NoChicken | root vegetables | apple cider | champignons

Rougail Saucisses is a traditional dish from the French Island of La Réunion. A ragout of local bratwurst combined with tomatoes, chili, garlic, herbs and spices.

Swabian tradition meets modernity

Sunfire 15€
Spätzle | sunfire | pumpkin | broccoli | courgette | onions | pecan nuts

Waidmann 16€
Spätzle | wild game sausage | pumpkin | broccoli | courgette | mushrooms | cream | pecan nuts

Birdy 16€
Spätzle | chicken breast | pumpkin | broccoli | courgette | mushrooms | cream | pecan nuts

Cheese Spätzle 16€
Spätzle | cream | Emmentaler | mountain cheese | fried onions | spring onions

Sunfire is also known as the spice of golden milk – a delicate blend of turmeric, chili, garlic, pepper, ginger and a hint of cinnamon.

Dessert Concept of well-known cakes and tarts

- reinterpreted -

Streuwiesen fruit

Hessian apple cream cake in a new design

9€

Apple | cream | nougat | caramel | sponge cake | cranberries

Black forest dream

Deconstructed black forest gateau

9€

Cherries | cherry schnaps | chocolate | sponge cake

World star

Deconstructed Sacher tarte

9€

Chocolate | sponge cake | apricot schnaps | cream | vanilla

Classic cakes and tarts creatively re-arranged concentrating on their main ingredients.