

Grischäfers Frühjahrskarte

Soups

Cream of asparagus soup
with asparagus and fresh chives

Cream of wild garlic soup
with sashimi from char

Boiled beef consommé
with young vegetables and watercress



Euro

5,50

7,00

5,50

Appetisers

Fresh asparagus terrine
covered with salmon trout and lamb's lettuce in strawberry vinaigrette,
with potato crunch

Small grilled lamb sausages
under paprika potatoes, oak leaf and frisee,
and toasted farmhouse bread

12,00

9,50

Vegetarian

Braised carrots
with wild garlic sauce, braised onions and potato mashed potatoes

vegan

Cauliflower with almond tapenade
colorful chard and fried herb strings

9,50

14,50

From our own fish tank, freshly caught

„blue“ with boiled potatoes and sour cream salad

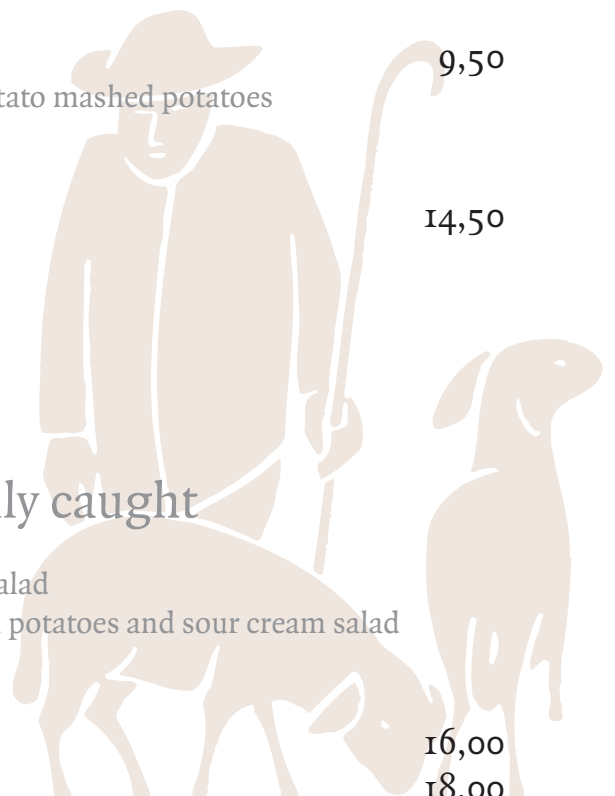
„Müllerinnen Art“ with almond butter, boiled potatoes and sour cream salad

Trout

Char

16,00

18,00



Main courses

	Euro
Sour chop ‚village farmer‘ with fried potatoes and salad	17,50
Original Wiener Schnitzel of veal fried in clarified butter and lukewarm potato lamb’s lettuce	23,00
Grilled rib-eye steak (400g) with three different dips, homemade bread and mixed salad	28,00
Grischäfers Burger with sweet potato fries and homemade chili mayo	15,00
Norhessian green sauce served with fine veal steak and bouillon potatoes	16,00
Braised shoulder of lamb with green beans, fried sauerkraut and Macaire potatoes	18,00
Saddle of lamb with herb crust, Huguenot vegetables and baked potatoes	26,00
Saltimbocca from the breast of corn chicken with stuffed gnocchis and tomato juice	19,50

Afters

Crème brûlée	5,00
Strawberry tiramisu with white chocolate	7,50
Homemade hazelnut ice cream	8,50
Schmandmus with strawberry ragout under egg liqueur sauce	7,50



DER GRISCHÄFER
Gastfreundschaft erleben

Kasseler Straße 77-78 • 34308 Bad Emstal • Tel.: 05624 - 99 85 0 • grischaefer.de

Die Öffnungszeiten: Täglich ab von 18 -24 Uhr
Sonn- und Feiertags zusätzlich von 12 - 14.30 Uhr

