

Soups

Hearty duck broth
with vermicelli and duck meat

Creamy potato soup
with fried bacon pieces and marjoram

Creamy potato soup
with fried scampi

Tasty Delicacies

Creamy potato soup
in a terrine with tiny bratwurst-dumplings served with bread

Baked potato
with herby sour cream stuffing served
with a mixed salad

Three homemade potato pancakes
with gravlax and mustard dill cream

Exquisite Salad Dishes

With your choice of yoghurt or balsamic dressing
All large salads come with a baguette.

Small salad

Large salad dish with croutons

“Scampi” salad dish
Large salad dish with four scampi fried in
garlic butter

“Hofmeister” Rumpsteak
with herb butter served with a mixed salad

Fried pike-perch fillet
with bacon rashers
served with a mixed salad

Vegetarian Dishes

Shredded fried potatoes
with pesto and marinated tomatoes
topped with melted cheese

Cheese spaetzle
served in a pan, with fried onions
and grated Emmental
served with a small green salad

Ribbon noodles
from the Altmühl-valley with wild garlic
pesto and Parmesan shavings

From Rivers and Oceans

“Home-style” fillets of herring
Two double fillets of herring with apple,
onion and pickled gherkin in a cream sauce
served with boiled potatoes

“Norwegian pan-fried dish”
Fried shrimps, mushrooms and potatoes
served with a fried egg

Pike-perch fillet
baked in a vegetable potato crust with lemon
butter served with a mixed salad

Wels catfish
Steamed in root vegetable Riesling stock,
served with nut butter and parsley potatoes

Blootz

This Franconian speciality is served from Easter
to All Saints' Day. Hitzblootz is a Franconian pizza
with onions, sour cream, eggs and bacon baked
directly on a hot stone.

- with bacon and onions
- with sauerkraut and chopped bratwurst
meat
- with mushrooms, tomato and green
squash

Pan-Fried Dishes

Two “Viennese” schnitzel
fried in clarified butter until golden served
with homemade potato cucumber salad
or French fries

“Swabian feast”
Three fried pork fillets served with cheese
spaetzle and crispy onions

„Woodcutter steak“
Two tender saddle steaks with fried
bacon and a fried egg
served with fried potatoes and a gherkin

“Strindberg” steak
Rumpsteak of grazing bullocks
with mustard onion crust
served with fried potatoes



Classic Duck Dishes

“Duck bread”
Fried duck liver with onions served on fresh
farmhouse bread

Homemade duck patties with delicate duck
sauce served with potato cucumber salad

“Pan-fried duck dish”
Fried duck liver with sliced apples in Cal-
vados jus served with Swiss shredded fried
potatoes with cheese

Delicate duck brawn
with tartar sauce and fried potatoes

Breast of duck „à la vine growers“
Fried breast of duck in a wine vinaigrette
served with small potato pancakes

1/2 grilled duck
Right from the oven served with red cabbage
or a small salad and potato dumplings

1/4 grilled duck, either end
Right from the oven served with red cabbage
or a small salad and potato dumplings

Traditional Dishes

A selection of delicacies from the Altmühltal valley region

Franconian sauerbraten

marinated pot roast with gingerbread sauce, spaetzle and homemade cranberry jam

Meat served with horseradish

Boiled fillet of beef of grazing bullocks with horseradish sauce, cranberries and butter potatoes served with red beet

Karl's "bratwurst dish"

Chopped bratwurst meat on sliced potatoes served with rich sauerkraut and marjoram sour cream topped with cheese

Stuffed cabbage in a light caraway jus with boiled potatoes

Braised slices of knuckle of veal
Tender veal with spicy herb stuffing in white wine sauce served with ribbon noodles

For Our Young Guests

A serving of French fries

Three potato pancakes with apple sauce

"Schnappi plate"

Fish fingers with French fries

Kinderschnitzel

Small "Viennese" schnitzel with French fries and ketchup

MS Altmühl boat

with French fries, chicken nuggets and ketchup
and a 0.2 l beverage for the captain.

Finger Food

Crispy potato wedges with an herb dip

Spare ribs in a spicy honey ketchup marinade served with farmhouse bread or potato slices

Snacks

"Strammer Max" smoked meat with fried egg served on bread

Two or three Franconian bratwursts with rich Sauerkraut and farmhouse bread

Two or three bratwursts broiled with onions in vinegar wine stock served with farmhouse bread

Big Currysausage from the butcher with a spicy sauce and French fries

Bavarian sausage salad with gherkins, onions and farmhouse bread

Swiss sausage salad with gherkins, onions, strips of Emmental and farmhouse bread

Desserts

Pancake with apricot jam, flaked almonds and a layer of whipped cream

Apple fritters powdered with cinnamon sugar and served with a scoop of Mövenpick Crème Vanilla ice cream

Homemade sweet pancake pieces with or without raisins, roasted flaked almonds and apple sauce

Lime yoghurt parfait with raspberry puree and whipped cream



Nice to meet you



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