

Welcome in our



Dear Guest,

Thank you for choosing to dine at our restaurant.

We appreciate your confidence in us. Enjoy typical franconian dishes in a country-style atmosphere.

Our dishes are prepared by our Chef de Cuisine using fresh ingredients only, free of any artificial additives.

Our menus will always vary with seasonable accordance.

Therefore, we assume your understanding that some of the Chef's creations take a slightly longer preparation.

One last request:

Should you ever not be satisfied, we kindly ask you to talk to us. Your feedback is of utmost importance and helps to improve our service and to reach future accomplishments, since we would like to welcome you again!!

We offer smaller portions with an reduction

Visit us also under: www.grimmguetlein.de

Of course, we accept your ec card

Wirtshaus „Zum Grimmelgütlein“, 90766 Fürth, Unterfarrnbacher Strasse 199

Tip is not included! v_4.0

Appetizers & soups

Soup of the day (variable!)

Franconian horseradish soup

with stripes from smoked salmon and white bread

Smoked salmon tatar

with horseradish-cream, butter and potato pancakes

Salad (all dressings are homemade)

'Grimmgütlein' salad

Mixed salad topped with grilled prawns

'Gutsherrn' salad

Mixed salad topped with fried turkey stripes

Vegetarian dishes

*Vegetarian potato pancakes
with small salad*

*Vegetable dish
with egg and sauce hollandaise*

*Vegetarian potato pancakes
with apple puree*

*Zucchini-cheese pancakes
with herb dip and small salad*

Hot Meals - Meat

*Grimmgütlein Schnitzel (pork),
in coating of herbs and parmesan
with fried potatoes and small salad*

*Crunchy Schnitzel (pork),
in coating of cornflakes
with fried potatoes and small salad*

*“Cordon Bleu” (pork)
with potato salad and small salad*

*Tenderloin “Land-Junker”
Tenderloin from pork with cheese,
ratatouille and potato crullers*

*‘Gutsherrin’ - Pan
Tenderloin from pork in mushroom-sauce,
potato crullers and Vegetable of the season.*

*A cock on his dunghill
Breast from young cock filled with leaf spinach,
bacon, with vegetable of the season and fruity rice*

*Franconian Fried beef and onions in gravy
with potato crullers and small Salad*

Hot Meals - Fish

*Filet from coalfish, backed,
mashed potatoes, herb dip and salad*

*House-special fish grill
with fried potatoes, herbed butter
and small salad*

*Steak from salmon
with lemon sauce and risotto*

Fresh, Franconian carp (seasonal only) *Per*
100
gram

*(Ask for our catch of the day...
Friday is fish day)*

Hot Meals - Steaks

*Spicy Steak from turkey 'Grimmgütlein'
with potato crullers and salad*

*Turkey en brochette
in curry sauce with fruity rice*

*House-special mixed grill
(turkey, pork, beef and 'Rostbratwurst')
with fried potatoes, herbed butter and small salad*

*Steak from bullock
with fried potatoes, cranberry sauce and grilled
vegetables*

*Argentinean beef tenderloin
(served with herbed butter and sauce to your choice: Sauce
Béarnaise, pepper cream sauce or Devil's sauce (spicy))*

200 gram gross weight

250 gram gross weight

300 gram gross weight

Side orders (for each)

Potatoes en papillote with sour cream

Potato crullers

French Fries

Garden vegetables

Salad

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Smaller Dishes and snacks

3 Franconian “Rostbratwurst” with bread

3 Franconian “Rostbratwurst” with kraut

3 Franconian “Rostbratwurst”

In onion-wine-brew

‘Strammer Max’

(Dark rye bread, ham and egg Sunnyside up)

Sausage Salad

with cheese and dark rye bread

Minced pork (from Rostbratwurst)

with dark rye bread, garnished with salad

Homemade ‘Grupfter’

(typically franconian mix from different cheeses and herbs)

with dark rye bread, garnished with salad

(only in summer months!)

Desserts

'Kaiserschmarrn'

(sugared pancake with rum raisins)

and apple puree

(Also for children, without alcohol)

Apple rings baked in dough

with Vanilla ice cream and cream

Chocolate soufflé

with ice cream, cream and egg liqueur

Hot beverages

Cup of coffee

Small pot of coffee

Cup of tea

(black, peppermint, chamomile, apple, rooibos)

Espresso

Double Espresso

Cappuccino

Pharisäer

Coffee, Rum, Cream

<i>Cold beverages</i>	<i>Ltr.</i>
<i>Zeltner Hell (draft beer)</i>	<i>0,5</i>
<i>Zeltner Hell (draft beer)</i>	<i>0,25</i>
<i>Zeltner Pils (draft beer)</i>	<i>0,4</i>
<i>Zeltner Pils (draft beer)</i>	<i>0,3</i>
<i>Zirndorfer Kellerbier (Cellar beer)</i>	<i>0,5</i>
<i>Zirndorfer Landweizen Hefetrüb (Wheat beer with original yeast)</i>	<i>0,5</i>
<i>Beer alcohol-free</i>	<i>0,5</i>
<i>Radler (beer mixed with lemonade)</i>	<i>0,5</i>
<i>Cola weizen or Russe (Wheat beer mixed with cola or lemonade)</i>	<i>0,5</i>
<i>Bad Brückenauer sparkling mineralwater</i>	<i>0,5</i>
<i>Bad Brückenauer sparkling mineralwater</i>	<i>0,25</i>
<i>Still mineralwater</i>	<i>0,5</i>
<i>Still mineralwater (“Limo” is lemonade)</i>	<i>0,25</i>
<i>Cola^(1,5) , Cola light ^(1,4,5), Fanta, Limo</i>	<i>0,5</i>
<i>Cola^(1,5), Cola light ^(1,4,5), Fanta, Limo</i>	<i>0,3</i>
<i>Cola and lemonade mix ^(1,5)</i>	<i>0,5</i>
<i>Cola and lemonade mix ^(1,5)</i>	<i>0,3</i>
<i>Tonic ⁽²⁾ or Bitter Lemon ⁽²⁾</i>	<i>0,2</i>
<i>Juice</i>	<i>0,5</i>
<i>Juice mix</i>	<i>0,5</i>
<i>Juice mix (Apple, orange, grape, currant, cherry)</i>	<i>0,25</i>

*Content:**(1)=with caffeine**(4)=with sweetener**(2)=with quinine**(5)=colorant**(3)=sulfurated**Wirtshaus „Zum Grimmgütlein“, 90766 Fürth, Unterfarinbacher Strasse 199**Tip is not included! v_4.0*

<i>White wine</i>	<i>Ltr.</i>
<i>All wine and sparkling wine from vineyard Albrecht Sauer, Escherndorf, Frankonia</i>	
<i>Silvaner, dry, Franconian</i>	<i>0,25</i>
<i>Corpulent, fine</i>	
<i>(12,1% Alcohol, 5,2 sugar, 5,5 acid)</i>	
<i>Bacchus, semi-dry, Franconian</i>	<i>0,25</i>
<i>Fine, heartily pleasure</i>	
<i>(11,1% Alcohol, 13,4 sugar, 5,5 acid)</i>	
<i>Red Wine</i>	
<i>“Escherndorfer Lump”, pinot noir</i>	<i>0,25</i>
<i>Fine flowery, with finesse and elegance</i>	
<i>(13% Alcohol, 5,0 sugar, 4,3 acid)</i>	
<i>Bottled Wine (Cabinet)</i>	
<i>“Escherndorfer Lump”, pinot noir, Bocks-</i>	<i>0,75</i>
<i>beutel</i>	
<i>Fine flowery, with finesse and elegance</i>	
<i>(13 % Alc., 5,0 sugar, 4,3 acid)</i>	
<i>Sparkling Wine and Prosecco</i>	
<i>Prosecco</i>	<i>0,1</i>
<i>Bottle Prosecco or Sparkling wine</i>	<i>0,75</i>

Spirits

House-special cocktail 12 cl

Franconian Spirit /Schnaps 2 cl

Apple, Plum, Quince, Williams-Christ-Pear, Mirabelle

Hazelnut brandy (excellent!) 2 cl

Spirit /Schnaps

Ramazotti or Campari 4 cl

Jägermeister 2 cl

Grappa 2 cl

Fernet Branca 2 cl

Asbach Uralt 2 cl

Hennsyaessy Cognac 2 cl

Frisch Whiskey (Tullamore Dew) 2 cl

Tennessee Whiskey (Jack Daniel's) 2 cl

Cocktails

Campari Orange or Soda (0,25 Ltr.) 4 cl

Aperol Spritz (Prosecco, Soda, Ice) 12 cl

Gin tonic 4 cl