



Schwarzer Bock Tavern Menu from 12:00 till -20:30 pm



We serve throughout all day the tavern menu. Find dishes with respect to our roots Franconia and Palatine.

We buy our goods whenever possible within the region and nearby, so if available in organic quality. The Regional Buffet Label features dishes and products from regional products whose quality and origin is traceable at any time. Fresh and short distances are a special concern.

We consciously make an active contribution to the preservation of our cultural landscape and do not give convenience products a chance. We are certified at the highest level of Regional Buffet Label and are regularly checked for the use of regional, fresh products.

The Schwarzer Bock promotes and lives Slow Food ... if you are in a hurry please give us a hint before ordering.

A list of ingredients in accordance with EU regulation is available for inspection at the buffet, with daily specials or weekly menus, please ask our service team. In principle, we cannot exclude cross-contamination; we are therefore not suitable for people with allergies!

For lovers of special dishes we recommend our menu as the "Candle Light Dinner", for this we ask kindly advance request. The menu consists of 3 courses (64,- Euros for 2 persons) as with 2 choices per course or 4 courses including wine at 138,- Euros for two persons. The "menu" is served only by table.



Origin of our regional food - a selection: Wild meat family Fuhrmann | Cheese training dairy, Triesdorf / Rose Syrup & elderflower syrup Wildkräuterhof Grossmann, Oberickelsheim | Orchard juices & Seccos Hesselberger.

Bored Children at the table? We have got a children table football in the children's room, please ask for a playball at the reception.



Our aperitif recommendations

Franconian GIN on Ice with fresh peppermint and lime 6,90

The hostess favorite aperitif: Palatinate grape liqueur from Dornfelder meets Franconian winegrower Secco 5.30

Franconian Secco with vineyard peach liqueur 4.90

Franconian grape meets Palatine Fig: Franconian Secco with a hint of Palatine fig liqueur 4.90

House aperitif "Schwarzer Bock", the landlady's favorite appetizer : Franconian Secco with rose petals syrup 4.90

" Forest - Hugo " Hugo on the type of Bock – Elder syrup , Franconian Secco , Mineral water and a shot of woodruff syrup 4.90

Alcohol free " Bock 's Ginger Bitter " Bitter Lemon , fresh ginger - carving , woodruff syrup and orange juice ; stimulating, fruity & herb 4.90

Elder water ½l served in a Palatonian „Dubbe glass“ 3,50

Wine of the month: changing Bocksbeutel Prädikatswein by the glass 4.95 in the open to 0,2ltr.- Silvaner, Riesling, gray or white Burgundy, Müller-Thurgau ... always delicious fresh! Ask for the current franc of the month - or have a look what's presently in the small wine fridge.

House Schoppen ¼ l from Palatine Riesling 3,25 a quality wine from one of the top 100 wine producers in Germany

Riesling spritzer ½ l Palatine Dubbeglas 4.90



„Seidla Kellerbier“ ½ l unfiltered beer served in stone mug 3,60

Many cellar beers are filtered for better durability and subsequently treated with a few suspended solids , our cellar beer is unfiltered from the brew kettle filled with all precious ingredients

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Seasonal Bock Menu from September 4, 2019 to January 31, 2020

Franconian bread soup, as the Benedictine monks of St.Gumbertus would have done vis-à-vis them - a Frankish classic 4.95

Pumpkin soup from the Franconian pumpkin, with Frankish kernel oil from Kürbischhof Quickly seasoned 5.55

Schwarzer Bock Pork Knuckle Roasted "Knuckle Coma" so that everyone is getting well over the winter!

Whole pork knuckle (about 850g cooking weight) with 2 Franconian dumplings and sauce 16,95
The pork knuckle is slightly firmer in the bite than the Schäuferla
Extra sauce 1.95 - Extra dumpling 1.20 - Extra plate / place setting 3.50 to share

Carp Crunchy, strips of carp fillet in a crunchy breadcrumb with homemade remoulade, colorful salad bouquet, roasted in a pan 13,95 - best Franconian Carp, the typical winter fish in this region with less than 10% fat content from our regional buffet partner Fischzucht Sindel from the Altmühlgrund

Wild Game & Pumpkin, pair of Franconian wild bratwursts from the house hunt, meager with potato mash and roasted pumpkin slices in the best Frankish seed oil from the regional buffet partner Kürbischhof Schnell from Kammerstein panned 15,95

 **Vegetarisch Franconian "Bohnakern"**, from northern Middle Franconia, boiled quail beans in dark vegetable sauce with Franconian potato dumpling 9,95 - Vegetarian

Beef roulade, home-rolled of the beef in Palatonian red wine jus, served with Merkendorfer red cabbage and bread dumplings 18,45

 **Vegetarisch Risotto** with roasted pumpkin, seasoned with Franconian Silvaner Wine and cold-pressed Frankish seed oil served -14.95

DUCK

¼ **duck** in orange-red wine gravy, comes with regional Merkendorfer red cabbage and a Franconian dumpling 12.95

(Good to know: you can't choose front or back part, because almost all guest always want the back part ... but a duck only got two, so what comes, comes!)

½ **duck** with dumpling and red cabbage, there is chest and leg 16.95
extra duck gravy 1,95 - extra dumpling 1,20

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Bock Standards

Soups

Franconian Festive soup with homemade broth with small dumplings 4.25

Cheese Silvaner Soup, from Triesdorfer organic cheese flavored with Franconian Silvaner Wine from the vinery Castell 5.50

Wild Game Cream Soup, homemade and absolutely unique 5,15

If you wish... we serve with freshly baked French bread portion, p.p. 2.40

Vegetarian

VEGAN! Schupfnudel (vegan potato noodles), served with fried vegetables in the iron pan 12,95

"Eigschnittna" Frankish legendary dumpling dish: pan-fried sliced dumplings served on salad 9.95

"Vegetarian schnitzel" the meatless alternative: Triesdorfer Organic Gouda, breaded and pan-fried, served with garlic countries lettuce and cranberries 14,95

Fish

Whole Trout freshly caught "type of Müllerin" baked with potatoes and tanned nut butter 16.30 - Preparation time at least 25 minutes

GLUTEN-FREE: The trout "Müllerin" on request Gluten Free in potato flour - supplement Euro 3,90



Salads & Brawn

Our salads are served with our homemade fruity raspberry dressing of passed raspberries and Frankish pumpkin oil. We make regional cabbage salad from Merkendorfer cabbage and our potato salad.

"Magentretzers salad" - a small portion as side or starter dish 4.95

"Wild Bock Salad" - colorful salads with a pair of lean smoked wild sausages from our own hunt 11.95

"Pure Salad" –mixed salads and nothing else, with our raspberry dressing 9.95 - on request with vinegar & oil to make yourself!

"Häbberla-Salat" - Häbberla is Franconian a small goat and the salad is served with two small goat's cheeses, which are creamy yummy and crunchy topped with caramel - 12,95

French bread - serving of freshly baked 2.40

WILD GAME - from our own hunting ground

Hot smoked Wild game sausage "Poland style": Wild Game Sausage smoked and a little spicy served with homemade Franconian potato salad 9,95

Wild game "Bratwurst", a pair of pan-fried, nice and lean with very low percentage of fat, depending on the availability of deer or wild boar, with fried potatoes and cream savoy 13,95

Wild game stew from our own hunting, juicy pieces of selected roe deer and wild boar served with "Spätzle" and cranberries 16,95
Small serving 14,95

Pink roasted tournedos from venison, Coat of cranberry sauce, served with fried dumplings and glazed chestnuts 29,95 or with roasted pumpkin instead chestnuts





Franconia Culture: Sausage and “Schäuferla”

Franconian “Schäuferla” with crust, our specialty after historical recipe – you’ll throw your hat over the windmill: half Roast shoulder blade of pork, served in a beer sauce with potato dumpling 12,95 - we use the 600g section! Extra gravy: 1,95 p.p. – extra dumpling 1,20 p.d.

“Schäuferla” - small serving! Small portion “Krustenschäuferla” as "Pulled Pork" with slices of Franconian dumpling with a piece of crust, Sauerkraut and our beer gravy '9.95

“Schäuferla” served in an iron pan on savoy cream cabbage with potatoes, dark beer gravy, 15,95 (here no change is possible!)

"Low Carb" “Schäuferla” in the iron pan - without potatoes, but with extra cream savoy cabbage 15,95

Gravy & Franconian dumpling or bread dumpling; we draw our gravies ourselves. Without Glutamate, yeast or other artificial aids, reduced on the stove up to 48 hours! Franconian dumpling or bread dumpling with gravy 6,90

The local hero: Sausages "Ansbach style", two sausages fried in the pan with Sauerkraut and two slices twice baked bread 9.50. A good sausage needs no mustard – if you really need to coerce us to serve our sausages with this stuff, we’ll ask for mustard 0,60 p.p.

Classic Dishes from Veal, Beef & Pork

Wednesday only: **"fresh liver"** from Franconian country pig in Red Wine gravy with mashed potatoes 9.95 - perhaps also available Thursday, no later than Friday, then we make fresh liver dumplings from it...

Prime boiled beef in cream-horseradish sauce, buttered potatoes and cranberries 13,95 Small portion 12,95

"Wiener Schnitzel" the tavern classic from the original fricandeau veal with homemade Franconian potato salad & a lemon in her nightgown 18.95 ... the potato salad is served cold!

Palatonian - Franconian favorite pansy – a slice of Saumagen from the butcher Hambel, in which also old chancellor Kohl bought, a Palatonian liver dumpling and a Franconian sausage served with Silvaner Kraut and mashed potato in the iron pan 14,95

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Palatine Tavern specialty "Flammkuchen"

Our Flammkuchen dough is manufactured by a traditional company in Palatine with flour - in France, it is called the "Hitzplotz"

Flammkuchen "Bock special" with potatoes, some Triesdorfer organic cheese and green pepper garlic 9,15

Flammkuchen "Ansbach" with „Ansbach“ sausage and „Sauerkraut“ 8,95

Flammkuchen "classic" with bacon and onions 8,95

Flammkuchen "Margrave Alexander" with meat slices, Schmand, homemade pesto and Triesdorfer cheese baked 10,95

Among other things, the last Margrave made his cavalier tour of Milan, Rome and Venice, and along with other important innovations for the future of the Margravate of Brandenburg-Ansbach-Bayreuth, brought with him the enthusiasm for the South. At Villa Sandrina in Triesdorf you can still feel it today!

Snacks & Vesper

Our hotel guests are enthusiastic about the cheese from the training dairy Triesdorf and sausages from our Franconian butcher, here presented as cold snack platters:

Triesdorfer cheeses from organic Gouda, range depending on availability, served with brown bread and butter 8,95

Obazda bread - Obazda or Gerupfter is ripe Camembert with butter, onion and peppers mixed, two slices of bread with Obazda 4.95

Franconian sausage salad of beer sausage and Lyoner sausage, with onion rings, gherkin and bread 8,95

Schwarzer Bock Vesperplatte: a little bit of everything - Triesdorfer cheese, sausage, ham and Obazda, served with butter and three slices of country bread 10,95

Bread, extra slice € 0.30 - GLUTEN-FREE: All snacks are served with freshly baked gluten-free rolls, surcharge Euro 3,90. Waiting time min. 35 minutes

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Hotel & Restaurant



Schwarzer Bock



Our sweet temptations - all vegetarian

"Bock Schmarrn": Homemade, sweet spaetzle with marzipan, raisins and almond flakes, served with a scoop of vanilla ice cream and homemade plum roaster 6.95

"Herrengedeck" Chocolate cake with liquid chocolate core, cinnamon ice cream, accompanied by a cup of espresso 8.95
Chocolate cake without espresso 7,50

"Damengedeck": a pair of small pancakes filled with apricot jam with vanilla ice cream and whipped cream, served with a latte macchiato 8.95
Without latte macchiato 7,55

"Espresso Affogato" vanilla ice cream with espresso 3.95

The dessert classic "hot love"!

Ice cream with hot raspberries: Hot raspberries seasoned with raspberry brandy from the Henninger distillery, with vanilla ice cream and whipped cream 5.95

Apple strudel served with a scoop of vanilla ice cream and cream 4.95

Iced coffee "Schwarzer Bock": cold black coffee with a scoop of vanilla ice cream, topped with cream, caramel syrup and chocolate syrup 3.95

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Change requests and Individual extras

Supplement change € 1.95

Fried potatoes as side dishes change € 2.95

Extra sauce € 1.95

Bread Extra slice € 0.30

Extra dumpling € 1,20 per piece

Mustard p.p. € 0.60

Reservations Bachstube without menu € 50.00

Additional Plate Adults € 3.50 ("Nash-Gedeck" the dessert course costs nothing!)

We demand moderate charge for additional services. An artisan hour costs € 45 and more - that would be at our charge for potatoes than 4 minutes working time. Our sauces are reduced from roasted marrow bones long on the stove - artificial gravy you might get in some free almost indefinitely, that is not possible in our elaborately handcrafted sauces.

Some become annoyed, but eventually you pay the tailor for shortening a pair of trousers and have afterwards even less substance to it. Or for a desired color when automobile you pay several hundred euros more though they only want a "different" and no additional paint yes.

We have decided on this clear communication, because we are also in the cheapest West Middle Franconia want to provide a future-proof payment and appointing our employees and restaurateurs not "vain Leister" may be, so that this profession remains future-proof.



The Black Billy Goat Menu



Fine cuisine on reservation. Whether candlelight dinner for Valentine or anniversary or a special business event, we cook for you next to the tavern card like the special menu.

For example 3-course menu with house aperitif, romantic candlelit and festive table

Menu price without drinks € 64,00 for 2 Persons

On request vegetarian or lactose-free

In summer in the garden

Candle Light Dinner in deluxe Bock

4-course menu with appetizer from franc vintners Secco,

Menu as "all-this package" with 0.75l accompanying wine from a top German wine to match the menu (for example, from wineries like Secret Reichsrat von Buhl, of Bassermann-Jordan, of Racknitz, Fuhrmann-Eymel, Josef Walter / Bürgstadt. ..) and mineral 2x0,5l Gerolsteiner or 2x0,75l Frankenbrunnen on request vegetarian or lactose-free menu price from € 138.00 for 2 people

Menu example for a three-course menu:

Dialogue of pumpkin soup and cheese pocket with apple

or

Beef carpaccio with olive oil marinade

Duck in orange sauce, glazed carrots and mange tout and potato cakes

or

Rondelli stuffed with mushrooms, in mange tout truffle butter

Chocolate Crème Brûlée

or

Semifreddo from the Scheurebe hot mandarins

Your family Appel - Fuhrmann & the team from the Black Billy Goat

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