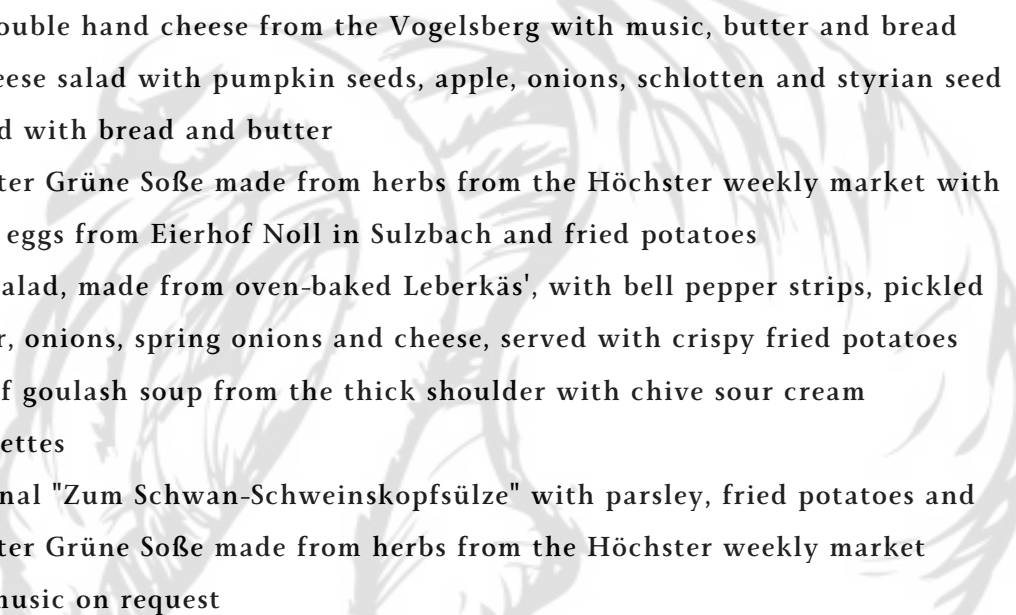


GASTHAUS ZUM SCHWAN

STARTERS AND SCHMANKERL



Classic double hand cheese from the Vogelsberg with music, butter and bread	7,70 €
Hand cheese salad with pumpkin seeds, apple, onions, schlotten and styrian seed oil, served with bread and butter	9,70 €
Frankfurter Grüne Soße made from herbs from the Höchster weekly market with four half eggs from Eierhof Noll in Sulzbach and fried potatoes	13,90 €
Sausage salad, made from oven-baked Leberkäs', with bell pepper strips, pickled cucumber, onions, spring onions and cheese, served with crispy fried potatoes	14,20 €
Spicy beef goulash soup from the thick shoulder with chive sour cream and baguettes	8,80 €
The original "Zum Schwan-Schweinskopfsülze" with parsley, fried potatoes and Frankfurter Grüne Soße made from herbs from the Höchster weekly market or with music on request	14,20 €

MARKET-FRESH LEAF SALADS

Our salad dressing consist of: Rapeseed oil, raspberry vinegar, balsamico vinegar, orange juice, mustard, honey and spices.

Side salad with fresh raw vegetables and coleslaw	5,50 €
Salad with roasted garlic mushrooms and sliced Parmesan	15,50 €
Salad with fried turkey breast strips with garam masala, spicy mango sauce and yogurt-mint dip	16,10 €
Salad with breaded and fried feta cheese and cold-stirred cranberries	14,40 €
Vegetable cakes baked in chickpea dough, spicy Asian seasoning with hot mango sauce and yogurt-mint dip on salad	15,50 €

GASTHAUS ZUM SCHWAN

MAIN DISHES

Fried potatoes with two fried eggs, served with a small salad	11,60 €
Tyrolean cheese spätzle with a small salad and roasted onions	14,20 €
Fried meat loaf with fried egg and fried potatoes	15,20 €
Two Taunus roasted sausages with sauerkraut and fried potatoes	15,10 €
Woodcutter steak from the pork neck, served with Onions, fried potatoes and homemade Frankfurter Seven-Herbs-Butter	18,60 €
Taunus pork ribs with cabbage and mashed potatoes, served with apple-horseradish mustard, boiled or grilled on request	17,40 €
Stuffed cabbage filled with minced meat with mashed potatoes, onion-bacon gravy	16,50 €
Schnitzel Viennese style with French fries and lemon	15,90 €
Frankfurter Schnitzel with Grüne Soße made from herbs from the Höchster weekly market and fried potatoes	17,70 €
Jägerschnitzel with mushroom cream sauce and sautéed herb spätzle	17,70 €
Odenwald cooked cheese schnitzel with music, served with fried potatoes	17,90 €

*We source our meat and sausage products regionally from the butcher's shop
Timo Sommer from Pfaffenwiesbach.*

DESSERTS

Kaiserschmarrn with raisins, almonds, vanilla sauce or ice cream and homemade stewed plums	9,60 €
Baked apple rings with vanilla ice cream, whipped cream and cinnamon-sugar	6,90 €
Affogato - espresso with vanilla ice cream	5,40 €


Fancy a freshly baked sheet cake? Please contact us.

FOR OUR LITTLE ONES

Portion of French fries with ketchup and mayonnaise	3,50 €
Butter spätzle	3,50 €
Chicken nuggets with French fries	6,50 €

GASTHAUS ZUM SCHWAN

NON-ALCOHOLIC



Homemade lemonade / regularly changing varieties 0.5l	5,20 €
Pepsi / Pepsi Light / Mirinda / 7 Up / Spezi 0.2l/0.4l	3,20 €/4,20 €
Apple juice unfiltered / pure or as a spritzer / from Kelterei Steden in Oberursel 0.25l/0.5l	3,20 €/4,80 €
Blackcurrant juice / orange juice / red grape juice / from Kelterei Heil all juices pure or as a spritzer 0.25l/0.5l	3,20 €/4,80 €
Almdudler 0.35l	3,80 €
Schweppes Bitter Lemon / Schweppes Tonic Water / Ginger Ale 0.2l	3,20 €

WATER

Table water still / table water sparkling 0.7l	3,20 €
Selters classic / Selters still 0.2l/0.4l/0.75l	2,80 €/4,00 €/5,80 €

COFFEE AND HOT DRINKS

Cup of coffee	2,90 €
Café au Lait	3,70 €
Cappuccino	3,70 €
Latte Macchiato	3,70 €
Espresso	2,50 €
Double espresso	3,70 €
Teekanne Premium Tea: Green Tea / Red Fruits / Peppermint / English Breakfast	3,00 €

GASTHAUS ZUM SCHWAN

DRAFT BEER

BREWED ACCORDING TO THE BEST
GERMAN ART OF BREWING

Allgäuer Büble Bayrisch Hell 0.3l/0.5l	3,60 €/5,20 €
Allgäuer Büble Weizen 0.3l/0.5l	3,60 €/5,20 €
Binding Römer Pils 0.3l/0.5l	3,60 €/5,20 €
Binding Unfiltered 0.3l/0.5l	3,60 €/5,20 €
Staropramen Black Beer 0.3l/0.5l	3,60 €/5,20 €

BOTTLED BEERS


Braumeister Kraftmalz, malt beer, alcohol-free 0.33l	3,60 €
Jever Fun alcohol-free 0.33l	3,60 €
Schöffelhofer Hefeweizen alcohol-free 0.5l	5,20 €
Schöffelhofer Kristallweizen 0.5l	5,20 €

APPLE CIDER FROM KELTEREI STEDEN IN OBERURSEL

Apple wine 0.25l/0.5l	3,10 €/4,80 €
Bembel 1l/1.5l	9,60 €/14,20 €
Sparkling table water with the Bembel	2,50 €
Bottle of Selters with the Bembel	4,00 €

GASTHAUS ZUM SCHWAN

SPIRITS



Reichspostbitter, the traditionell bitter from the Taunus	3,80 €
Prinz Obstler	3,50 €
Prinz Old Marille / Old Williams Pear / Old Hazelnut	3,80 €
Unterthurner Waldler (raspberry)	3,80 €
Unterthurner Hazelnut	3,80 €
Oberurseler apple brandy from Kelterei Steden	3,80 €
Mispelchen	4,50 €
Ramazotti / Averna -with ice and lemon on request-	3,80 €
Grappa Poli (dark or light)	3,80 €

APERITIFS / LONG DRINKS

Spritz made from homemade basil essence	6,90 €
Aperol Spritz	6,50 €
Hugo	6,50 €
Gordon's Dry Gin Tonic	7,50 €
Campari Orange / Soda	7,50 €
Vodka Soda / Tonic / Lemon	7,50 €
Jack Daniel's Cola	7,50 €
Volée Tonic, alcohol-free Aperitif	6,50 €

GASTHAUS ZUM SCHWAN

WHITE WINES

2022 Riesling - Erbacher Honigberg - dry.

from "Winzer von Erbach eG" in Rheingau

Silver prize coin of the state wine awards

Harmoniously round bottled wine with spicy apple fruit
and very subtle, refreshing fruit acid 0.2l/1l

5,20 €/24,00 €

2022 Pinot Gris quality wine - dry.

from "Winzer von Erbach eG" in Rheingau

Silver prize coin of the state wine award

Spicy, mineral nose, very elegant and full-bodied.

A charming Pinot Gris from hand-selected grapes,
partly matured in wooden barrels and tonneaux. 0.2l/0,75l

5,40 €/19,00 €

2022 Blanc de Noir quality wine - dry.

from "Winzer von Erbach eG" in Rheingau

Golden prize coin of the state wine awards with 90 points

Fermented from white red wine grapes,

slim and filigree, delicate melted Burgundy. 0.2l/0.75l

5,40 €/19,00 €

2020 Rivaner Kabinett - dry.

from "Jakob Neumer OHG", Rheinhessen

organic viticulture,

fresh light summer wine 0.2l/0.75l

5,40 €/19,00 €

GASTHAUS ZUM SCHWAN

WHITE WINE SPRITZER/ROSÉ WINE

2022 dry Riesling - Erbacher Honigberg

Refreshing sparkling white wine spritzer
From silver prize coin winner of the state wine awards
from "Winzer von Erbach eG" in Rheingau. 0.2l

4,80 €

2022 rosé quality wine - off-dry

from "Winzer von Erbach eG" in Rheingau

Silver prize coin of the state wine awards
Stimulating fresh berry fruit, fragrant delicate Burgundy aroma,
refreshingly juicy. 0.2l/1l

5,20 €/24,00 €

SPARKLING WINE

Henkell sparkling wine Blanc de Blancs - dry piccolo

When poured into the glass, Henkell Blanc de Blancs
is a delicate yellow with a fine, long-lasting mousse.

In the nose it unfolds notes of ripe apples,
Williams pears and Mirabelle plums. 0.2l

5,90 €

GASTHAUS ZUM SCHWAN

RED WINES

2022 Pinot Noir quality wine - dry.

from "Winzer von Erbach eG" in Rheingau

A classic, velvety Burgundy with mature tannins and subtle cherry aromas on the finish.

Goes well with all hearty, regional dishes. 0.2l/1l

5,40 €/25,00 €

Merlot delle Venezie - dry.

organic viticulture, IGT, perlage, 2018

A juicy, stylish Merlot from the heart of the Piave with fine cherry fruit and subtle tannins. 0.2l/0.75l

5,80 €/21,00 €

"Lisa's Purple-Red"

Winery Lisa Bunn, Rheinhessen

Cuvée from Pinot Noir, St. Laurent, Merlot & Regent

A wine with power, lots of fruit, deep black color, clear raspberry fruit and soft tannins. 0.2l/0.75l

5,80 €/21,00 €

A6mani, Italy - dry.

"LIFILI" Primitivo Salento IGP

Dense elegance, silky structure, harmony with a long finish,

Well integrated tannins, fine berry fruit 0.2l/0.75l

5,40 €/19,00 €

Dear guests,

our separate allergen documentation will be happy to provide you with information about the allergenic ingredients contained in the dishes.

Your team from the Gasthaus Zum Schwan