



Qualität und Frische am Fuße des Zabelsteins.

## Welcome, dear connoisseurs!

Leave all haste at the entrance, as the refined hospitality of our house is meant to provide you with hours of relaxation and enjoyment. We sincerely hope that you feel comfortable with us. Since 2014, we, Isolde Lenhard, Dominik Lenhard, and Timo Lenhard, have been leasing and operating this inn.

## Our Opening Hours

**Wednesday to Saturday: 3:00 PM - 9:00 PM (Hot kitchen until 7:45 PM)**

**Sunday: 11:00 AM - 4:00 PM (Hot kitchen until 3:00 PM)**

Closed every first weekend of the month: Saturday and Sunday closed

We close daily at 9:00 PM except Sunday

Monday and Tuesday are rest days

### **GASTHAUS ZUM ZABELSTEIN**

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Our prices are in € and include all legal taxes.

# Daily menu

## Aperitif/Drinks

Elderflower Secco or Quince Secco 0,1l	3,90
Brunnenschoppen Rose 0,25l	3,20
Schmankerlbier Mönchshof Hell 0,5l	4,20

## Appetizers

Daily Soup garnished with cream	5,20
Homemade Griebenschmalz with farmer's bread	4,90

## Main Courses

<b>“The Meal for the Woman”</b> Grilled chicken breast on twisted Silvaner noodles and colorful salad	16,90
<b>“The Meal for the Man”</b> Pork medallions on fresh mushrooms in cream sauce with Duchess potatoes and various seasonal salads	17,90
<b>“The Meal for Vegetarians”</b> Seasonally filled ravioli in wine sauce with colorful vegetables	14,90

## Desserts

Dessert Variation Let yourself be surprised!	9,50
Kartäuser Klöße In a cinnamon & sugar coat on vanilla sauce with fresh fruits and a dollop of cream	8,90

***We recommend our changing weekly dish!***

***Dear guests, you can also take home various wines, schnapps, liqueurs, and Secco's!***

***Please ask our service staff!***

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# House Special

## **“Timo's Favorite Dish”**

Rump steak from the beef back, grilled on red wine sauce with spiral potatoes, topped with roasted onions and various seasonal salads 25,90

## **Venison roast**

In juniper sauce with fluffy potato dumpling, cranberry pear, and red cabbage 18,90

## **Venison roast small portion**

In juniper sauce with fluffy potato dumpling, cranberry pear, and red cabbage 15,50

## **“Wiener Schnitzel” from pork loin**

Fried in pork fat with French fries and a colorful salad plate 14,90

## **Steamed pollock fillet**

With Silvaner vegetable sauce, potato rösti, and side salad 16,90

## **“Zabelstein Salad Plate”**

Carrot salad, bean salad, cucumber salad, and mixed leaf salads richly garnished 12,90

## **Salat Rump Steak**

Grilled to your liking with BBQ dip 25,90

## **Smoked trout fillet with a salad bouquet**

With horseradish cream, butter, and farmer's bread 10,90

## **Homemade Bratwurst**

From our sausage factory with wine sauerkraut, gravy, and farmer's bread 10,90

## **Blaue Zipfel**

Boiled bratwurst (not fried) in a sweet-sour root broth with onions and bread 10,90

## **Homemade Bratwurst**

With various seasonal salads and Franconian farmers bread 11,90

## **Schnitzel sandwich**

Wiener Schnitzel from pork loin on bread with leaf salad, mayonnaise, ketchup, and raw onions 13,00

## **Side salad**

Carrot salad, bean salad, cucumber salad, and mixed leaf salads richly garnished 4,90

## **Each substitution**

1,90

***Many dishes are available in senior portions!***

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# Extraordinary Menu

## Vegan

### Marinated seitan steak

On vegetables fried in olive oil, BBQ dip, and twisted potatoes 16,90

### Various leaf salads

Marinated in vinegar oil dressing with strips of fried bean curd 13,90

### Vegetable plate

zucchini, bell pepper, kohlrabi, onion, and carrots, garnished with potato rösti 13,90

## Vegetarian

### Egg omelet

Filled with fresh vegetables and potato rösti 14,90

### Silvaner noodles

Noodles in Silvaner vegetable sauce with grapes and gratinated cheese, served with seasonal salad 14,50

**Ravioli in wine sauce** With grilled vegetables 14,90

### Homemade bread dumplings

With fresh mushrooms in cream sauce and a salad plate 15,90

## Lactose and Gluten-Free

### Steamed pollock fillet

With Franconian root broth, potato rösti, and various salads 16,90

### Rump Steak

On grilled vegetables and potato rösti 26,90

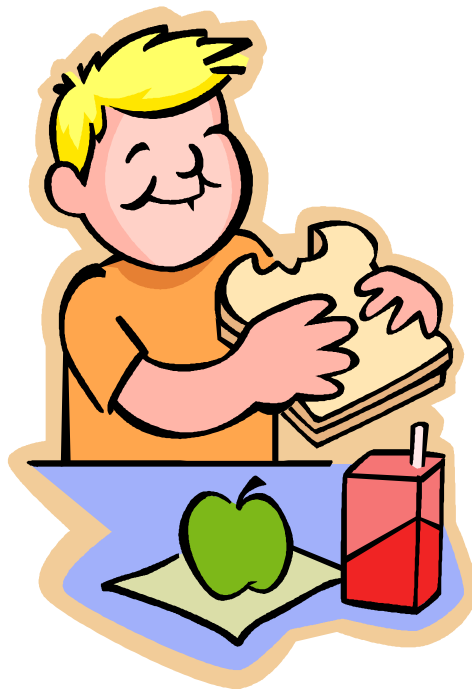
### Grilled chicken breast

On various leaf salads marinated with vinaigrette 15,90

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# Children's Menu

<b>Children's Schnitzel</b> With French fries and ketchup	7,5
<b>Small currywurst</b> Sausage in curry-tomato sauce with French fries and curry sauce	7,5
<b>Portion of French fries</b> With ketchup or mayo	4,2
<b>Portion of spiral potatoes</b>	4,9
<b>Potato Dumpling with sauce</b>	4,2
<b>One Bratwurst</b> With spiral potatoes and ketchup	7,9
<b>Side salad or vegetables</b>	4,9
<b>Scoop of ice cream</b>	1,9
<b>Scoop of ice cream in a waffle cone</b>	1,2



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# The best time is snack time

## Winemaker's platter "deluxe" for 2 people

Various homemade sausages, mettwurst, Emmental cheese, Gerupfter, raw ham, pickles, and butter rose with farmer's bread 16,90

## Altmannsdorfer sausage platter

Various homemade sausages, pickles, mettwurst, and farmer's bread 9,90

## Homemade with "music"

Red & white sausage cubes marinated in vinegar and oil dressing, pickles, and onions with farmer's bread 9,50

## Ham platter

With raw ham, pickles, farmer's bread, and butter 9,90

## Limburger with "music"

Marinated in vinegar and oil dressing, onions with bread and butter 8,90

## Portion of Gerupfter with farmer's bread

8,90

## Cheese cubes Emmental cheese Garnished with various fruits

6,90

## Slice of bread or sugarcane packaging

0,70

*We produce our ham and sausages in our own factory*

## Sweets and Cakes

\*Our mini dessert Wine cream garnished with fresh fruits 4,50

Vanilla ice cream with hot raspberries 5,90

Apple dream Vanilla ice cream on applesauce with egg liqueur cream 6,20

Mixed ice cream Vanilla, chocolate, and strawberry ice cream 5,20

Apple strudel With vanilla sauce and crunchy cream 6,90

Cheesecake 2,90

Apple strudel 3,90

***Check out our desserts on the daily menu!***

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