



vor·zimmer

MENU



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COLD STARTERS | SALADS

Beetroot Carpaccio

11.80 €

marinated beetroot | goat's cheese cream | walnut | wild herbs

optionally with ...

smoked organic trout + 3 €

Bread Basket "Land and Sea"

12.80 €

prawn crackers | homemade yoghurt pita | vor•zimmer crust
chicken salad | salmon cream | homemade hummus | aioli

optionally ...

a little larger "to share" + 3 €

Shrimp Cocktail 1.1

13.80 €

Marie Rose sauce | celery | pickled chicory | brioche



Large Mixed Salad 🌿

11.80 €

assorted raw vegetables | roasted nuts
creamy house dressing or balsamic dressing

optionally with ...

caramelised plums 🌿

15.80 €

grilled goat's cheese 🌿

15.80 €

crispy chicken strips | aioli

15.80 €

crispy prawns | spicy plum dip

17.80 €

Small Side Salad 🌿

4.80 €

assorted raw vegetables | roasted nuts | creamy house dressing
or balsamic dressing

**We serve soups and salads with
our delicious vor•zimmer crust**

additional serving + 2.20 €



WARM STARTERS | SOUPS

Cream of Pumpkin Soup

9.80 €

roasted pumpkin | caramelised pumpkin
pumpkin seeds | pumpkin seed oil

Oxtail Consommé

9.80 €

clear, rich beef broth | sliced pancake strips | soup pearls | chives

Cauliflower Bites 2.0

11.80 €

fried cauliflower | damson plum purée
homemade yoghurt pita | sea buckthorn gel

vor•zimmer Tapas

14.80 €

bacon-wrapped dates | grilled scallops
goat's cheese & walnut cream | sourdough crackers

optionally ...

a little larger "to share" + 6 €

Chicken Lollipop

13.80 €

BBQ rub | kimchi | plum | sea buckthorn

MAIN COURSES



Braised Pointed Cabbage

17.80 €

pointed cabbage | cauliflower cream | pickled plum
salted caramel | walnuts

Zander Fillet

24.80 €

zander under a potato crust | leeks
beurre blanc | fried capers

vor·zimmer Business Card

19.80 €

prawn & chicken two ways | each fried & pan-seared
plum purée | crispy fries

Duck Breast

25.80 €

skin-on pan-seared duck breast | coffee & Madeira jus
celeriac & hazelnut purée | sour cherry | Szechuan pepper

South American Rump Steak | Fillet

rump steak with its characteristic crispy grilled fat cap
dressed baby spinach | potato gratin | beef jus

Fillet	200 g	34 €	300 g	42 €
Rump steak	300 g	32 €	400 g	42 €

optionally with ...

a king prawn + 8 €

BBQ sauce, aioli or herb butter + 2.50 €



VOR · ZIMMER VISITORS

Pumpkin Pasta meets Seafood

19.80 €

linguine | pumpkin cream | caramelised pumpkin
scallops | Parmesan | wild herbs

optionally ...

vegetarian 🌱 – 4 €

“Housewife's Tower”

19.80 €

breaded schnitzel of Odenwald “Wutz” pork
creamy leaf spinach | fried egg on top | pan-fried potatoes

Braised Ox Cheeks

27.80 €

ox cheeks | truffled potato & celeriac mash
glazed baby carrots | port wine jus

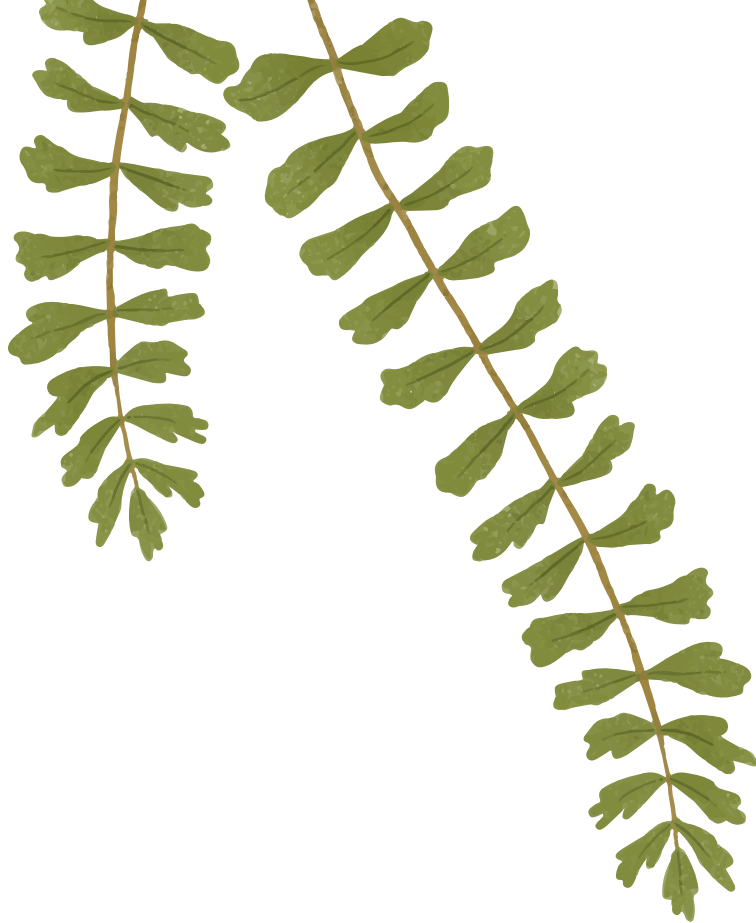
Original Wiener Schnitzel

29.80 €

veal from the topside | classic garnish of anchovy,
two kinds of capers and lingonberries

side of your choice ...

pan-fried potatoes
crispy fries



DESSERT

Tonka Bean Crème Brûlée

5.90 €

optionally with ...

a scoop of sorbet + 2 €

A Sweet Finish for Two

12 €

nut nougat mousse | apple compote | berries | almonds

**Take a look at our
cake display case and choose
from a delicious selection of
cakes and pastries!**

 vegetarian

 vegan