

between brick, oak and industrial gray we serve healthy food, good steaks, delicious burgers, schnitzel, homemade lemonades, good cocktails and much more! we always cook fresh and with a lot of love!
make yourself comfortable and enjoy!
family willwerth \& the esszimmer team


## WE LIKE HAPPY CHICKEN!

that's why we get our eggs as well as our chicken meat from the kneip poultry farm in briedel. there the happy chickens are allowed to enjoy lots of fresh air oudoors all day long and the farm's own food. this is what is called a chicken-friendly life!

## OUR PREMIUM BURGER BUNS...

are always freshly baked from the bakery frisch from allenbach.

## AND HAPPY PIGS!

we get our pork from the butcher kneppel from morbach. the pigs live a very happy life on straw in the newly built 3-climate-zone barn.

## WE LOVE SEASONAL DISHES.

that's why you can find different season menus all year round in our restaurant. because every season has its own culinary charm!



SALAD „MYPLACE" • 17.9
mixed seasonal greens, peppers, tomatoes, cucumbers, pieces of chicken breast, dressing of your choice

## SALAD „TROPIC HEAT" • 19.9

mixed seasonal greens, tomatoes, cucumbers, red onions, pieces of chicken breast \& pineapple, bacon, mango-chili dressing

## STEAK \& SALAD • 27.9

mixed greens, peppers, cucumbers, tomatoes, red onions, slices of u.s. black angus beef, roasted nuts, dressing of your choice

## KING PRAWNS \& SALAD • 22.5

mixed greens, peppers, cucumbers, tomatoes, red onions, 4 black tiger king prawns,
roasted nuts, dressing of your choice

CAESAR'S SALAD•14.5
VEGGI
romaine lettuce, garlic croûtons, cherry tomatoes, caesar's dressing, parmesan

CAESAR'S CHICKEN SALAD•19.9
romaine lettuce, garlic croûtons, chicken breast slices, cherry tomatoes, caesar's dressing, parmesan

## GARDEN SALAD • 14.5

VEGGI
mixed seasonal greens, arugula, coleslaw, peppers, tomatoes, cucumbers, dressing of your choice

SALAT FROM THE BUFFET• 5.8

CHOOSE YOUR
DRESSING
HOUSE DRESSING
MANGO-CHILI DRESSING BALSAMICO VINAIGRETTE CAESAR'S DRESSING HONEY MUSTARD DRESSING BALSAMIC \& OLIVE OIL TOPPINGS

## KING PRAWNS • 3.5 (per piece)

FETA CHEESE • 2.5
OLIVES • 2.5
JALAPEÑOS • 1.5
ROASTED NUTS • 1.5
ROASTED ONIONS • 1.5


KING PRAWNS \& PASTA • 23.9
4 black tiger king prawns (peeled), mixed vegetables, pan fried spaghetti, parmesan

## SPAGHETTI BOLOGNESE - 16.9

with minced-meat-tomato sauce, parmesan

## RAVIOLI <br> VEGGI

SPINACI \& GRANA PADANO• 17.5
ravioli filled with grana padano \& spinach,
lemon butter sauce, parmesan

SPAGHETTI ARUGULA• 14.9
VEGGI
spaghetti, olive oil, tomato pesto, garlic, cherry tomatoes, arugula, parmesan

## our clagsicg

FILET PLATE • 28.9
small beef filet of u.s. black angus beef, delicate medaillons from hunsrueck pork, champignon cream sauce, fried spaetzle, one salad from the buffet

## PORK MEDAILLONS•23.9

delicate medaillons from hunsrueck pork, pepper sauce, pan vegetables, homemade hash browns

## COCONUT CHICKEN CURRY• 22.5

fruity cream curry with tender chicken breast, carrots, peppers, chard, sugar snaps, coconut milk \& basmati rice

CREAMYCHICKEN FRICASSE•16.9
chicken from the poultry farm kneip (briedel), carrots, mushrooms, asparagus, peas \& onions in creamy sauce, basmati rice

COCONUT VEGETABLE CURRY•15.9 fruity cream curry with green asparagus, carrots, peppers, chard, sugar snaps, coconut milk \& basmati rice

FETA PACKAGE• 17.5
feta $\&$ mixed vegetables, marinated with honey, cooked in a parchment package, parpadelle, homemade tomato pesto

## ESSZIMMER BEEF • 14.9

200 g beef (medium grilled), brioche bun, salad, tomato, cucumbers, red onions,
burger sauce, tomato relish

## ESSZIMMER CHEESE •15.9

200 g beef (medium grilled), brioche bun, salad, cheddar, tomato, cucumbers, red onions,
burger sauce, tomato relish

## BBQ BEEF • 18.5

200 g beef (medium grilled), brioche bun, salad, tomato, cucumbers, bacon, onion ring, jalapeños, cheddar, barbecue sauce, burger sauce

DOUBLE BEEF • 21.9
400 g beef (medium grilled), brooch bun, cheddar cheese, cucumbers, roasted onions, joppie sauce, tomato relish

grilled filet of salmon, buttered brioche bun, arugula, tomato, chimichurri sauce

THE NAKED BEEF • 13.5
200 g beef (medium grilled), brioche bun and nothing else

CHILI CHEESE • 16.9
200 g beef (medium grilled), brioche bun, salad, tomato, jalapeños,
chili cheese sauce, tomato relish

## CHIMICHURRI BEEF • 16.5

200 g beef (medium gebraten), buttered brioche bun, cheddar, roasted onions, chimichurri sauce

ALPENBURGER • 17.9
200 g beef (medium grilled), emmentaler cheese, roasted onions, frisée salad, tomato, hash brown, tomato relish, sour cream

## CRUNCHY CHICKEN 14.5

chicken patty with crunchy cornflakes panade, brioche bun, fresh salad, tomato, cucumbers, burger sauce, tomato relish

## CAESAR CHICKEN • 15.5

tender filet of chicken breast (180g), brioche bun, frisée salad, arugula, tomato, caesar sauce, tomato relish, parmesan

## TROPICAL CHICKEN • 16.5

chicken patty, crunchy cornflakes panade, brioche bun, salad, tomato, bacon, grilled pineapple, mango chutney, burger sauce

patty made from mashed sweet potatoes, red kidney beans, oatmeal \& herbs, brioche bun, salad, tomato, grilled yellow bell pepper, fruity mango chutney

## SWEET POTATO \& BEAN • 15.5

patty made from mashed sweet potatoes, red kidney beans, oatmeal \& herbs, brioche bun, salad, tomato, cucumbers, homemade burger sauce, tomato relish

## CHEESY RÖSTI • 14.9 <br> VAGI

hash brown patty, feta cheese, arugula, frisée salad, tomato, sour cream, tomato relish

## SIDES

COUNTRY FRIES • 4
SWEET POTATO FRIED • 4
HASH BROWNS • 4.5
FRIED POTATOES • 4
FRIED SPAETZLE • 4
BASMATI RICE • 3
ONION RINGS • 4.5
COLESLAW • 3.5
PAN VEGETABLES • 4.5
carrots, chard, peppers, sugar snaps

TOPPINGS

CHEDDAR CHEESE • 1.5
BACON • 1.5
JALAPEÑOS • 1.5
ROASTED ONIONS • 1.5

## DIPS

## SOUR CREAM • 2

JOPPIE SAUCE • 2
CHILI CHEESE DIP • 2

veal cutlet baked in breadcrumbs, country fries, one salad from the buffet

## JÄGERSCHNITZEL•19.5

cutlet from hunsrueck pork, baked in breadcrumbs, champignon cream sauce, country fries, one salad from the buffet

## PEPPER SCHNITZEL•19.5

cutlet from hunsrueck pork, baked in breadcrumbs, pepper sauce, country fries, one salad from the buffet

## BOLO-SCHNITZEL•20.9

cutlet from hunsrueck pork, baked in breadcrumbs, gratinated with mozzarella \& minced meat sauce, country fries, one salad from the buffet

## SCHNITZEL À LA ESSZIMMER • 19.9

cutlet from hunsrueck pork, baked in breadcrumbs, topped with tomato pieces, garlic, arugula \& parmesan,



## SIDES

## DAZU EMPFEHLEN WIR...

## 2019 CABERNET SAUVIGNON "MOTHERS RUIN"

HERB BUTTER • 1.5 ROASTED ONIONS • 2
fine, soft, opulent fruit
first drop wines willunga foothills, south australia
glass 0,21 10.7
bottle 0,751
37.5


whether it's a company anniversary, a birthday or a christmas party...
we are there for you when there is something to celebrate!
with or without our cool food trailer and guaranteed with great attention to details.
we make your event something special because you are special to us!
we offer much, much more than just a cool atmosphere - we offer all our passion.

www.esszimmer-by-myplace.com

