



MENU

welcome

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 love it regional

♥ we like happy chickens...

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 outdoors 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 risch 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!

starters

BEEF CARPACCIO • 14.9

thin sliced beef filet, olive oil,
arugula, balsamico crema,
grana padano

SALMON & HASH BROWNS • 11.5

smoked salmon, homemade hash browns,
some salad, sour cream

VEGAN

BRUSCHETTA • 7.5

crusty ciabatta, olive oil,
tomato pieces, garlic, fresh basil,
balsamico crema

VEGGI

ONION RINGS • 6.9

onion rings baked in beer batter,
sour cream

GARLIC BREAD • 4.8

crusty ciabatta,
homemade garlic butter,
fresh herbs

VEGGI

GRATINATED WITH CHEDDAR • 6.8

CHEESE FRIES • 6.9



VEGGI

crispy fries, chili cheese sauce, jalapeños

CHEESE FRIES CON CARNE • 9.5



crispy fries, chili cheese sauce, jalapeños
bolognese sauce

TAPAS PLATE FOR TWO • 25.9

bruschetta, garlic bread, spanish green olives,
onion rings, crisy sweet potato balls,
smoked salmon, sour cream

soups

TOMATO SOUP • 6.9

VEGGI

topped with sour cream & roasted pine nuts

CURRY COCONUT SOUP & KING PRAWN • 9.9

with black tiger king prawn

CURRY COCONUT SOUP & TOMATO • 6.9

with confit tomato

VEGGI



salads

SALAD „MYPLACE“ • 16.5

mixed seasonal greens, peppers, tomatoes, cucumbers,
pieces of chicken breast, dressing of your choice

SALAD „TROPIC HEAT“ • 17.8

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

STEAK & SALAD • 26.9

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

KING PRAWNS & SALAD • 21.9

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

CAESAR'S SALAD • 12.9

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 • 12.9

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

pasta

KING PRAWNS & PASTA • 23.9

4 black tiger king prawns (peeled),
mixed vegetables, pan fried spaghetti,
parmesan

SPAGHETTI BOLOGNESE • 14.9

with minced-meat-tomato sauce, parmesan

RAVIOLI

VEGGI

SPINACI & GRANA PADANO • 16.5

ravioli filled with grana padano & spinach,
lemon butter sauce, parmesan

SPAGHETTI ARUGULA • 14.5

VEGGI

spaghetti, olive oil, tomato pesto, garlic,
cherry tomatoes, arugula, parmesan



our classics

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 • 23.5

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

COCONUT CHICKEN CURRY • 21.9

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

CREAMY CHICKEN FRICASSE • 16.9

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

COCONUT VEGETABLE CURRY • 15.5

VEGGI

fruity cream curry with green asparagus,
carrots, peppers, chard, sugar snaps,
coconut milk & basmati rice

FETA PACKAGE • 16.9

VEGGI

feta & mixed vegetables, marinated with honey,
cooked in a parchment package, parpadelle,
homemade tomato pesto

beef burgers

ESSZIMMER BEEF • 14.9

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

ESSZIMMER CHEESE • 15.9

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

THE NAKED BEEF • 13.4

200g beef (medium grilled), brioche bun and nothing else

BBQ BEEF • 17.4

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

DOUBLE BEEF • 20.9

400g beef (medium grilled), brioche bun, cheddar cheese, salad, tomato, cucumbers, roasted onions, joppie sauce, tomato relish

CHILI CHEESE • 16.4

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

ALPENBURGER • 16.9

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

chicken burgers

CRUNCHY CHICKEN • 14.4

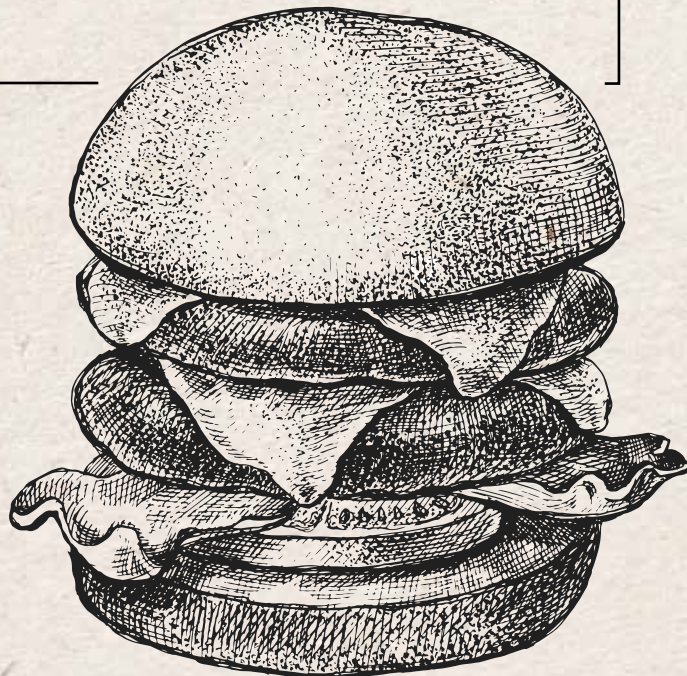
chicken patty with crunchy cornflakes panade, brioche bun, fresh salad, tomato, cucumbers, burger sauce, tomato relish

CAESAR CHICKEN • 14.9

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

TROPICAL CHICKEN • 15.9

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



veggie burgers

AFRICAN • 15.9

VEGGI

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 • 14.9

VEGGI

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

VEGGI

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

schnitzel

SCANNEN FOR
MORE INFO



VIENNESE VEAL CUTLET • 22.9

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

JÄGERSCHNITZEL • 17.9

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

PEPPER SCHNITZEL • 17.9

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

BOLO-SCHNITZEL • 19.9

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, country fries, one salad from the buffet

fish

SALMON PACKAGE • 22.9

salmon filet - cooked in vegetable parchment package,
lemon butter sauce, parpadelle

SMOKED SALMON • 16.5 & HASH BROWNS

smoked salmon, hash browns,
salad, honey mustard dressing, sour cream

SALMON & PIKE PERCH • 22.5

pan fried filets from salmon & pike perch,
lemon butter sauce, parpadelle, grana padano,
one salad from the buffet

steaks

ORIGIN:
Nebraska
USA

FILET FROM U.S. BLACK ANGUS BEEF • 42.9

APPROX. 180 GRAMS RAW WEIGHT

the noblest piece of the beef!

one salad from the buffet, extra sides optionally

PLUS 100 GRAMS • + 23.5

STEAK FROM U.S. BLACK ANGUS BEEF • 35.9

APPROX. 250 GRAMS RAW WEIGHT

from the roast beef, with typical fat edge!

one salad from the buffet, extra sides optionally

PLUS 100 GRAMS • + 15

WE RECOMMEND...

2018 BAROSSA SHIRAZ „MOTHERS MILK“

dry, fine & soft,
opulent fruit

first drop wines
willunga foothills,
south australia

glass 0,2l

11.9

bottle
0,75l

39.9



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

HERB BUTTER • 1.5

ROASTED ONIONS • 2

DIPS

SOUR CREAM • 2

JOPPIE SAUCE • 2

CHILI CHEESE DIP • 2

PEPPER SAUCE • 2

for the most important people —
in the world ♡

LITTLE ITALIAN • 8.9

spaghetti with bolognesesauce, parmesan

SUSI & STROLCH • 7.9

VEGGI

spaghetti with tomato sauce, parmesan

JIM KNOPF • 7.9

fried spaetzle, champignon cream sauce

PORKI • 10.9

small pork cutlet from hunsreck pork baked in bread crumbs, country fries, salad from the buffet

PINOCCHIO • 3.9

VEGGI

portion country fries

ROBBER PLATE • 0

plate & cutlery to make drummings or to steal a little bit of mum's & dad's food

something to celebrate?

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.

and always sustainable and together with you!



SCAN FOR
MORE INFOS

contact us!



