

menu
SUMMER



welcome!

we are a café, bar and restaurant and are there for our guests every day.

our style is calm, urban, modern - between brick, oak and industrial gray we serve healthy food, good steaks, delicious burgers, schnitzels, homemade lemonades, good cocktails and much more!

we always cook fresh. with lots of love!

coming to us means spending a good time - with good coffee, a delicious lunch or a relaxed cocktail in the evening!

make yourself comfortable. we wish you bon appetit!

family willwerth & the esszimmer-team

WE APPRECIATE *our region!*



WE LIKE HAPPY CHICKEN!

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



OUR PREMIUM BURGER BUNS...

are always freshly baked from the regional bakery „dhein“ from argenthal.



AND HAPPY PIGS!

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

important note:

all our dishes are freshly prepared for you every day.
we therefore ask for your understanding if dishes have already been eaten during the day.



starters

BEEF CARPACCIO 15.9

thinly sliced black angus beef filet,
lemon oil, balsamic, arugula, parmesan, lime

BRUSCHETTA 7.9

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

GARLIC BREAD 4.9

crusty ciabatta, homemade garlic butter, fresh herbs

GRATINATED WITH CHEDDAR 6.9

SMOKY CHICKEN FRIES 13.9

portion of country fries **OR** sweet potato fries
topped with pulled chicken, pink pickled onions,
bbq sauce, sour cream

BBQ WINGS 13.5

juicy, barbecue style chicken wings,
sour cream, lime

TAPAS FOR TWO 26.9

bruschetta, garlic bread, green spanish olives,
onion rings, bbq wings, sour cream, lime

SMOKED SALMON SMALL 13.9

smoked salmon, salad, honey-mustard dressing,
sour cream

ONION RINGS 6.9

beer battered, sour cream

SUPPEN

CHICKEN BROTH

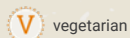
with vegetables & rice

6.9

CURRY COCONUT SOUP

konfierte tomate

8.5



vegetarian



vegan



hot

all prices in € incl. tax (no tip included) | you can get a list of all allergens & additives at the reception



salad bowls

SALAD „MYPLACE“ 19.5

mixed seasonal greens, peppers, tomatoes, cucumbers,
red onions, pieces of chicken breast (poultry farm kneip / briedel)
dressing of your choice

NEU!
NEU!
NEU!

LA BURRATA 17.9

creamy burrata, warm tomato salad, wild herb salad
bread croûtons, roasted nuts

CAESAR'S CHICKEN SALAD 15.5

romaine lettuce, garlic croûtons, cherry tomatoes,
caesar's dressing, grana padano

WITH CHICKEN BREAST STRIPES 19.9

poultry farm kneip, briedel

GARDEN SALAD 14.5

mixed seasonal greens, arugula, peppers, tomatoes, cucumbers,
red onions, roasted nuts, dressing of your choice

dressings

YOGHURT MINT DRESSING

CAESAR'S DRESSING

HONEY MUSTARD DRESSING

BALSAMIC & OLIVE OIL

TOPPINGS

FETA CHEESE 2.5

GREEN OLIVES 2.5

JALAPEÑOS 1.5

ROASTED NUTS 1.5



vegetarian



vegan



hot



bouls



SWEET POTATO VEGGI BOWL 18.5

diced sweet potato patties made with mashed sweet potatoes, red kidney beans, rolled oats & fresh herbs, basmati rice, wild herb salad, tomatoes, pink pickled onions, yogurt-mint dressing

NEU!
NEU!
NEU!

NEU!
NEU!
NEU!

CHICKEN KEBAP BOWL 19.5

spicy pulled chicken, crunchy sweet potato cubes, iceberg lettuce, tomatoes, cucumbers, red onions, yogurt-mint dressing

NEU!
NEU!
NEU!

STEAKHOUSE BOWL 21.9

sliced american black angus beef, garlic marinade, basmati rice, wild herb salad, pink pickled onions, tomatoes, pickled cucumbers, yogurt-mint dressing

pasta. BASTA!



PASTA BURRATA 18.5

taglierini, basil pesto, creamy burrata, roasted nuts

NEU!
NEU!
NEU!

PASTA BOLOGNESE 17.5

taglierini, minced-meat-tomato sauce, grana padano

NEU!
NEU!
NEU!

RAVIOLI „OLIVE & POMODORI“ 17.9

ravioli filled with chopped tomatoes, olives, onions & herbs, tomato-herb sauce, grana padano



(without grana padano)



vegetarian



vegan



hot



beef BURGERS

ESSZIMMER BEEF 14.9

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

AS CHEESE BURGER 15.9

THE NAKED BEEF 13.5

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

THE BELGIAN SAMURAI 17.5

200g american black angus beef patty (medium grilled), brioche bun, gouda cheese, sweet potato fries, pink pickled onions, romaine lettuce, samurai sauce

ALPENKRACHER 17.9

200g black angus beef patty (medium grilled), brioche bun, emmental cheese, crispy fried onions, wild herb salad, tomato, cheese spätzle, tomato relish, sour cream

BBQ BEEF 18.5

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

DOUBLE BEEF 21.9

400g black angus beef patty (medium grilled), brioche bun, double cheddar, iceberg lettuce, pickles, pink pickled onions, burger sauce, tomato relish

chicken burgers

CRUNCHY CHICKEN

crispy chicken filet patty, cornflakes panade, brioche bun, salad, tomato, cucumbers, burger sauce, tomato relish

14.9

CAESAR CHICKEN

crispy chicken filet patty, cornflakes panade, brioche bun, romana lettuce, arugula, tomato, caesar's sauce, tomato relish, grana padano

15.5

BBQ PULLED CHICKEN

spicy pulled chicken, brioche bun, romaine lettuce, pink pickled onions, pickled cucumber, bbq sauce, burger sauce

18.5



vegetarian



vegan



hot



VEGGI BURGERS

SWEET POTATO & BEAN 15.9

 ( without burgersauce)

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

STEAK

RUMPSTEAK VOM AMERIKANISCHEN BLACK ANGUS RIND approx. 250g raw 36.5

origin: nebraska, USA

from the roast beef, with typically fat edge
one salad from the buffet, extra sides optionally

LIMITED CUT!
nur in begrenzter stückzahl verfügbar.

sides

COUNTRY FRIES 4

SWEET POTATO FRIES 4

PAN FRIED POTATOES 4

FRIED SPAETZLE 4

ONION RINGS 4.5

SALAD FROM THE BUFFET 6.2

GRILL VEGETABLES 4.9

carrots, bell peppers, sugar snap peas,
broccoli, peas

DIPS & toppings

SOUR CREAM 2

JOPPIE SAUCE 2

YOGHURT-MINT DIP 2

SAMURAI MAYO 2

garlic, caraway, tomami, mayonnaise,
thai chili, saffron, sea salt, lemon

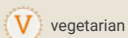
CHEDDAR 1.5

BACON 1.5

JALAPEÑOS 1.5

ROASTED ONIONS 1.5

PINK PICKLED ONIONS 1.5



vegetarian



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hot



CLASSICS

FILET PLATE 29.5

steak medaillon from american black angus beef & medaillons from hunsrueck pork, champignon cream sauce, fried spaetzle, one salad from the buffet

NEU!
NEU!
NEU!

PORK MEDALLIONS 25.9

tender medaillons from hunsrueck pork, pepper sauce, pan vegetables, pan fried potatoes



CASHEW-OFENLACHS 25.5

salmon fillet, mayo-mustard marinade, panko and cashew crust, mixed vegetables, fried potatoes, a hint of lemon flavor

SMOKED SALMON „LARGE“ 19.9

smoked salmon, pan fried potatoes, salad, honey mustard dressing, sour cream

WIEDER
ZURÜCK!

YELLOW COCONUT CHICKEN CURRY 24.5

fruity, mildly spicy yellow curry with tender chicken breast, peas, sugar snap peas, carrots, broccoli, bell peppers, coconut milk & basmati rice

WIEDER
ZURÜCK!

YELLOW COCONUT VEGETABLE CURRY 17.9

fruity, mildly spicy yellow curry with peas, sugar snap peas, carrots, broccoli, bell peppers, coconut milk & basmati rice



vegetarian



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hot



cutlets

VIENNESE VEAL CUTLET 25.5

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

JÄGERSCHNITZEL 21.9

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



PEPPER SCHNITZEL 21.9

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

BOLO-SCHNITZEL 22.9

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

SCHNITZEL À LA ESSZIMMER 22.9

cutlet from hunsrueck pork, baked in breadcrumbs, topped with tomato pieces, garlic, grana padano,
country fries, one salad from the buffet

CHICKEN-CURRY SCHNITZEL 20.9

cornflake-crusted chicken breast schnitzel (geflügelhof kneip, briedel), curry sauce, cherry tomatoes, taglierini,
salad from the buffet

SCAN FOR MORE INFOS
ABOUT THE HUNSRUECK PORK



vegetarian



vegan



hot



FOR THE
most important people
IN THE WORLD!

PINOCCHIO  4
portion crispy country fries

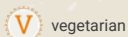
LITTLE ITALIAN 10.9
tagliarini with minced meat tomato sauce,
parmesan

CHICKEN NUGGETS 9.9
homemade chicken nuggets
(poultry farm kneip, briedel)
vegetable mix **OR** a salad from the buffet,
country fries

PORKI 11.5
small schnitzel from hunsrueck pork, baked in
breadcrumbs, vegetable mix **or** a salad from the
buffet, country fries

JIM KNOPF   8.5
fried spaetzle & vegetable mix

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





dessert classics

WARM APPLE STRUDEL 9.9

vanilla ice cream, whipped cream

LAVA-CAKE 9.9

chocolate lava cake, molten chocolate center,
scoop of vanilla ice cream & whipped cream

ICE, ICE baby!

TIRAMISU-SEMIFREDDO 8.9

half freezed, berries

EISKAFFEE 7.9

coffee, vanilla ice cream, whipped cream

ICED LATTE CARAMEL 5.5

freshly brewed espresso, ice-cold milk, caramel sauce

AFFOGATO 6

kugel vanilleeis übergossen mit köstlichem espresso

SCOOP & SHOT 5

kugel schokoladeneis mit einem schuss baileys



CHEESECAKE IM GLAS 8.9

creamy cheesecake cream, butter crumble,
homemade lemon sorbet, mint

CRÈME BRÛLÉE 9.5

caramel crust, strawberry sorbet

DIY ice cream

choose your favorite
ice cream flavor & topping

FLAVORS

CHOCOLATE per scoop 1.8

VANILLA per scoop 1.8

STRAWBERRY per scoop 1.8

BANANA per scoop 1.8

STRACCIATELLA per scoop 1.8

UNICORN per scoop 1.8
(coloured milk ice cream)

TOPPINGS

CHOCOLATE SAUCE 1

CARAMEL SAUCE 1

SMARTIES 1.5

WHIPPED CREAM 1.5

