Dishes à la carte

Wednesday to Friday from 12 a.m. until 4 p.m. Saturday and Sunday from 12 a.m. until 5 p.m.

Appetizer	Three kinds of Smørrebrød marinated beef pastrami and lingonberries, horseradish cream, pickled radishes and cress, beetroot, horseradish and a potato chip contains gluten, lactose, sulfites, egg	18.90
Salads	Siesmayer salad mixed green salad with white balsamico dressing, cucumber, shaved mushrooms, radishes, tomatoes contains sulfites, mustard, traces of celery optional with:	14.50
	- roasted breast of Lable Rouge poulard	21.50
	(lactose)gratinated goat cheese with walnuts & honey (nuts)	20.50
Soups	Frankfurt potato soup with fresh marjoram contains celery, lactose, sulfites optional with:	9.25
	- Frankfurter sausage	13.70
	Beef broth with market vegetables, small liver dumplings and chives contains lactose, celery, sulfites, egg, gluten, soy	12.50
Vegetarian	Omelette made from 3 organic eggs with French fries, small green salad and shaved parmesan cheese contains egg, lactose, traces of celery	16.95
	Offenbach noble mushrooms with bread dumplings and sautéed oyster mushrooms contains lactose, egg, sulfites, gluten, soy	18.50
Vegan	Sautéed gnocchi with roasted butternut squash, sage, pumpkin seed pesto and port wine foam contains gluten, sulfites, soy, nuts	18.50
	Roasted vegan bratwurst with Marjoram and onion sauce, Bavarian cabbage and fried potatoes contains sulfites, soy, celery	16.50

Children Menu (up to 8 years)	Wholemeal Spaghetti with homemade tomato sugo contains gluten, lactose, celery	10.80
	Schnitzel of calf with French fries and cucumber salad contains gluten, egg, lactose	19.00
Meat	Frankfurter plate 1 pair of Frankfurt sausages with potato salad and cole slaw contains lactose, mustard, sulfites	14.50
	1 pair of Bavarian "Weißwürste" with sweet mustard and organic pretzel contains lactose, mustard, sulfites, celery, gluten	13.50
	Roasted Wetterauer bratwurst with Marjoram and onion sauce, Bavarian cabbage and fried potatoes contains sulfites, soy, celery	16.90
	Roasted veal meatball on red wine shallot sauce with fried egg, spinach leaves, and fried potatoes contains egg, gluten, lactose, mustard, celery, sulfites	19.50
	Wiener Schnitzel of veal with lukewarm potato salad or roast potatoes and cucumber salad contains gluten, egg, mustard, lactose, sulfites	31.00
	Roasted breast of Black Feather chicken with shallot jus, pearl barley risotto, root vegetables, pearl onions and savoy cabbage contains celery, lactose, sulfites, gluten, soy	26.50
Fish	Pan-fried fillet of Atlantic char with beurre blanc, sweet potato cream, glazed bok choy and oyster mushrooms contains fish, lactose, celery, sulfites, gluten, soy	29.50

We offer gluten-free bread and rolls by Resch & Frisch, please feel free to contact our service team, therefore.

Gluten-free-variation of bread for \leqslant 3.90 per person as well as gluten-free-roll for \leqslant 2.20 per person is available.

Our Lunches are per person.

We take the liberty to charge an envelope price of € 4.00 if Lunch are shared.

Coffee & cakes

Wednesday to Friday until 5.00 p.m. Saturday & Sunday until 6.00 p.m.

Dear guests,

the listed cakes and pastries are a selection of our daily differing variety. In our own confectionery, we prepare all cakes out of natural products, without preservatives.

French Pâtisserie

Apple Pie (without alcohol)

5.70



French apple pie with shortcrust, almond paste, caramelized, blanched apples and vanilla cream. contains gluten, eggs, lactose, edible nuts, fructose

Apple-Hazelnut (seasonal/without alcohol)

5.85



Juicy hazelnut sand mixture and a crispy short pastry base. The whole thing is rounded off by slightly tart Boskoop apples and a thin layer of apricot jam. contains gluten, nuts, eggs, lactose, edible nuts, fructose

Cheesecake (without alcohol)

5.70



Baked cheesecake of curd cream with fresh grated lemon and vanilla on a thin short pastry base. contains gluten, eggs, lactose, fructose



Classic cream cake with shortcrust pastry, seasonal fruit, sliced almonds and cream contains gluten, egg, lactose, edible nuts, nuts, fructose

Depending on the season, we offer various cream cakes, please ask our service staff.

Citron Framboise (without alcohol)

7.45



The Citron Framboise consists of a crispy hazelnut shortcrust pastry, covered with a layer of crunchy nougat, filled with a layer of lemon cream, and a layer of nougat cream.

In between is a thin, juicy Viennese biscuit.

The whole cake is rounded with a layer of fresh raspberries contains fructose, eggs, lactose, hazelnut, gluten, traces of soy

Lime Yogurt Cake (with alcohol)

6.10



Yogurt cake with lime zest, cream, sponge cake, peppermint liqueur, yogurt, short pastry, orange juice, and Grand Marnier contains gluten, eggs, edible nuts, lactose, fructose, traces of soy, alcohol



The base of this traditional chocolate cake is covered with Alpe Pragas apricot spread and seasoned with apricot brandy, Grand Marnier, and orange juice.

The cake is covered with dark chocolate.
contains gluten, eggs, lactose, edible nuts, traces of soy, fructose, alcohol

Siesmayer Cake (with alcohol)

6.65



Short pastry and nut biscuit filled with orange and caramel cream, seasoned with Grand Marnier and a topping of almond biscuits and chocolate ganache. contains gluten, eggs, lactose, edible nuts, alcohol, traces of soy, fructose

Spanish Vanilla (without alcohol)

6,65



Juicy marzipan sand mass with bourbon vanilla, almonds and dark chocolate coating contains gluten, egg, lactose, nuts, fructose, soy

Passion Fruit Cake (without alcohol)





Short pastry with chocolate-ganache and passion fruit cream. contains gluten, eggs, lactose, edible nuts, hazelnut, fructose, traces of soy

Blueberry Tartlet (seasonal/without alcohol)

7.40



Shortcrust pastry base with marzipan-sand mixture, crème pâtisserière and fresh blueberries contains gluten, egg, lactose, edible nuts

Mont Blanc (seasonal/without alcohol)

7.45



Shortcrust pastry with chestnut sand mass, chestnut cream, Crème fraîche whipped cream, cassis and caramel sauce, hazelnut brittle

contains gluten, nuts, eggs, lactose, tree nuts, fructose, traces of soy



Shortcrust pastry with chestnut sand mass, chestnut cream, chestnut pieces, matcha Crème fraîche whipped cream, cassis sauce, and hazelnut brittle contains gluten, nuts, eggs, lactose, tree nuts, fructose, traces of soy

Frankfurter Kranz (with alcohol)

6.35



The Frankfurter Kranz consists of a Viennese biscuit base with buttercream, raspberry currant jam, arrack, and brittle contains gluten, eggs, lactose, edible nuts, hazelnut, fructose, alcohol

Matcha Orange (with alcohol/gluten free)

7.35



Matcha orange mousse on a crispy amaranth base with lime, liquid orange center and Grand Marnier contains eggs, edible nuts, lactose, fructose, alcohol





The Chocolat Framboise consists of chocolate biscuits, fresh raspberries, nougat ganache, raspberry jelly, French crème fraîche and dark chocolate-raspberry ganache contains eggs, lactose, edible nuts, traces of soy, fructose



Frou Frou (seasonal/without alcohol)

6.95



Hazelnut sponge cake layered with dark nougat ganache, lemon crème, dark chocolate mousse, and with dark nougat ganache. contains egg, nuts, edible nuts, lactose, gluten, fructose

Opéra (with alcohol)

7.10



The Opéra slice consists of many layers of almond biscuit, caramel buttercream, chocolate coating, rum, and coffee contains gluten, eggs, lactose, edible nuts, traces of soy, alcohol



The Nougat Mille Feuille consists of puff pastry filled with nougat buttercream, a crunchy layer, and a chocolate-hazelnut glaze contains gluten, nuts, egg, lactose, nuts, fructose, traces of soy

Petite l'étagère 15.80

(a seasonally varying selection of five petits some with alcohol)



contains gluten, eggs, lactose, edible nuts, traces of soy

Our Vegan Pastry

Vegan Black Forest (without alcohol)







A chocolate biscuit baked with flour, soy yogurt, cooked cherries, nougat mousse, fruity cherry topping, and hazelnuts. contains nuts, soy, gluten, edible nuts, hazelnut, fructose

Vegan Apple Pie (without alcohol)

5.65





Sponge cake made from flour, sugar, and flavoring ingredients (vanilla salt and cinnamon) with soy milk, canola oil, and diced apples.

contains gluten, fructose, soy, nuts

Vegan & gluten-free New York Cheesecake with Raspberry (without alcohol)









Vegan shortcrust pastry, vegan cream cheese, soy yogurt, lemon, margarine and vegan buttercream with fresh raspberries, vanilla, and coconut milk contains soy, edible nuts, fructose

Vegan Blueberry (without alcohol)









Vegan fruit mousse of blueberries and cassis based on tofu and cocoa butter contains fructose, nuts, soy

Vegan Passion (without alcohol)

7.45









Vegan fruit mousse of mango and passion fruit based on tofu and cocoa butter contains fructose, nuts, soy

Vegan Opéra (without alcohol)

7.25





Vegan almond sandcream soaked with espresso, chocolate ganache, vanilla buttercream, hazelnut cream with almond crunch layer contains nuts, soy, gluten, pulses, nuts, fructose



Dear guest,

we get our ice cream from a wonderful ice cream factory in the Rhön, from the Eisheiligen. Outstanding-tasting ice creams are produced there from 100% natural ingredients in an artisanal and traditional way and values such as sustainability, regionality, environmental protection, and social responsibility are represented, lived, and implemented here, which also correspond to our mission statement.

Enjoy the premium ice cream from the Rhön now at Siesmayer.

Ice-cream

Wednesday to Friday until 4.30 p.m. Saturday & Sunday until 5.30 p.m.

Ice-cream Vanilla, chocolate, hazelnut, raspberry buttermilk contains lactose, nuts	2.65 per scoop
Sorbet Mango, strawberry	2.65 per scoop
Iced coffee or Iced chocolate with cream contains lactose	9.25
Affogato al cafè – "drowned in coffee" 1 scoop vanilla ice cream, hot espresso contains lactose	6.50
optional with: - San Marzano (herb liqueur)	7.95
Spaghetti ice Vanilla ice cream with strawberry sauce and white chocolate chips Contains lactose, nuts, sulfites, gluten, soy	9.45





Coffee & hot beverages

Westhoff, the famous traditional coffee roaster from Bremen, only uses premium raw coffee from the brand Arabica and Robusta. Due to a slow roasting process, the coffee beans are evenly roasted inside and outside. A fine and bittersweet flavor is created. Our coffee beans are subject to the Fairtrade standard, they guarantee coffee farmers a fair wage, plus excellent organic quality. At **Hausbrandt**, tradition and experience have gone hand in hand with know-how and technological innovation for more than a hundred years. What emerges is a strongly rooted and authentic coffee culture. Thanks to the perfect combinations of single-origin coffees and the different dosages of Arabica and Robusta, the right blends are created that impress with full flavor, aroma, and a round body - all essential elements for a first-class coffee.

Westhoff Coffee	BIO	Decaf	lactose-free/soy milk	Oatmilk
Cup	3.75			
Pot	5.45	5.65		
Hausbrandt Gourmet & Su	perbar			
Café Cream Cup (Gourmet)	3.95	4.15		
Espresso (Superbar)	3.45	3.65		
Espresso double (Superbar)	4.70	4.90		
Cappuccino (Superbar)	4.65	4.90	4.90	5.10
Café au lait (Gourmet)	4.95	5.20	5.20	5.40
Latte Macchiato (Superbar)	5.20	5.45	5.45	5.65
Berchtesgadener Land Mill	<	I	actose-free/soy milk	Oatmilk
Glass of cold milk 0.2l	2.95		3.10	3.50
Glass of hot milk with honey	3.65		3.80	4.10

Valrhona Celaya hot chocolate

made out of dark chocolate with min. 50% cacao contains egg, protein, gluten, and traces of nuts

Cup	4.95
Pot	6.35

Tea

Premium teas out of Frankfurt's traditional brand Ronnefeldt

Enjoy one of the most widely drunken beverages in the world – the "tea".

Originally tea comes from China. Today tea is also cultivated in India, Sri Lanka, Taiwan, Indonesia, Japan, and East Africa. The flavor, characteristic, and especially the quality of tea is distinguished by the climate, the ground, the altitude of cultivation, the harvest time, and the manufacturing process.

The precious teas of Ronnefeldt are produced in the traditional method by gentle treatment of the tea in handcraft. The tea convinces with a fine flavor and is not subject to mechanical mass production.

Enjoy the variety of flavors of your tea out of a traditional cast iron pot.

MORGENTAU® FLAVOURED GREEN TEA CHINA	6.25
A fascinating composition of tea with big-leaved Sencha, and fine fruity flavors and blossoms.	፮ 2-3 Min
GREEN LEAF GREEN TEA INDIA	5.95
Plantation tea from India with fine Darjeeling flavor.	፮ 2-3 Min
MOKALBARIE BLACK TEA ASSAM	6.15
An extravagant tea with many golden leaf tips and intensive flavors: strong, spicy, and malty.	፮ 3-4 Min
GET THE POWER-FLAVOURED FRUIT TEA	6.15
Selected fruits, currant juice, and stimulating cola nut for noticeable fresh power.	፮5 Min
VANILLA ROOIBOS HERBAL FLAVOURED TEA	5.85
VANILLA ROOIBOS HERBAL FLAVOURED TEA The very popular South African herbal tea with the taste of creamy vanilla.	5.85 \$\overline{\text{X}}\$ 5 Min
The very popular South African herbal tea with the	
The very popular South African herbal tea with the taste of creamy vanilla.	፮5 Min
The very popular South African herbal tea with the taste of creamy vanilla. SWEET CAMOMILE HERBAL TEA A delicious herbal tea whose whole camomile blossoms	☑ 5 Min 5.95
The very popular South African herbal tea with the taste of creamy vanilla. SWEET CAMOMILE HERBAL TEA A delicious herbal tea whose whole camomile blossoms afford the typical tart-bloomy flavor.	■ 5 Min5.95■ 5 Min
The very popular South African herbal tea with the taste of creamy vanilla. SWEET CAMOMILE HERBAL TEA A delicious herbal tea whose whole camomile blossoms afford the typical tart-bloomy flavor. PEPPERMINT HERBAL TEA A delicious herbal tea with the taste of menthol	■ 5 Min 5.95 ■ 5 Min 5.85

Premium teas out of the traditional brand Kusmi Tea

"Kusmi Tea", named after Pavel Kousmichoff, who first offered his extravagant combinations of tea after a traditional Russian fashion in 1868 in St. Petersburg, enchants you with its extraordinary taste and gentle, yet hearty flavor.

Dear guests, for you we have made a small selection of the very diverse assortment of "Kusmi Tea," Paris, and hope to have found your flavor.

Served in a traditional cast iron teapot

ANASTASIA	6.75
Earl Grey. Russian mixture; black tea from Chinese and Ceylon tea flavored with natural bergamot, with a pinch of lemon and lime.	⅓ 3-4 Min
RUSSIAN MORNING TEA NO. 24	6.50
Ideal for breakfast. Russian mixture from China, India, and Ceylon.	፮ 3-4 Min
DARJEELING NO 37 BIO	6.50
Black tea from the Himalayas.	፮ 2-3 Min
KASHMIR TCHAÏ	6.75
A mixture of black and herbal teas, with cardamom, ginger, laurel, cinnamon, anise and carnations.	፮ 3-4 Min
GREEN TEA WITH PEPPERMINT	6.75
Strong and refreshing Chinese green tea with Moroccan Nana mint.	፮ 2-3 Min
GREEN TEA WITH GINGER AND LEMON	6.75
Green Tea from China, flavoured with natural essences of ginger and lemon.	☑ 2-3 Min
DETOX	6.75
A mixture of maté, green tea, and lemongrass. The combination of maté and green tea results in an ideal beverage for moments of enjoyment.	፮ 2-3 Min
BLUE DETOX	6.75
An exotic and fruity mixture of maté, and green tea and rooibos with a seductive note of pineapple.	፮ 2-3 Min

Soft Drinks

Selters		
Mineral water	0.25l 0.75l	3.80 8.75
Naturell water	0.25I 0.75I	3.80 8.75
Freshly squeezed Orange Juice	0.2l	5.95
Rapp's fruit juice and fruit nectar		
Orange, apple (naturally cloudy), cherry, passion fruit, grape, tomato	0.2l 0.4l	4.15 6.40
Rapp's Spritzer		
Orange, apple (naturally cloudy), cherry, passion fruit, grape, tomato	0.2l 0.4l	3.95 6.25
fritz-kola		
fritz-kola ^{1) 3)} , fritz-kola sugarfree ^{1) 3) 6)} mischmasch ^{1) 3)} , fritz-limo orange ^{1) 5)} fritz-limo lemon ⁵⁾ , fritz-limo melon fritz-spritz rhubarb	0,2l 0,4l	3.95 6.30
Pepsi Lemonades		
Pepsi ^{3) 6)} , Pepsi Zero ^{1) 6)} , Schwip Schwap Orange ¹⁾ , 7up	0,2l 0,4l	3,85 6,15
La Mortuacienne® – The Queen of Lemonades		
Mandarin ^{1) 5)} , Lemon ^{1) 5)} , Orange ^{1) 5)} , Grapefruit ^{1) 5)}	0.331	6.10
Thomas Henry		

¹⁾Dye ²⁾Quinine ³⁾Caffeine ⁴⁾Preserved ⁵⁾Antioxidant ⁶⁾Sweetener

Soda Water, Tonic ²⁾, Bitter Lemon²⁾, Ginger Ale ¹⁾ 0.2I

4.45

Alcoholic Beverages

<u>Beer</u>		
Binding Römer Pils	0.3I 0.5I	4.70 6.40
Binding Radler	0.3l	4.70
Schöfferhofer wheat beer hell vom Fass	0.3I 0.5I	4.70 6.40
Schöfferhofer Kristallweizen	0.51	6.40
Schöfferhofer wheat dark	0.51	6.25
Clausthaler (alcohol-free)	0.331	4.75
Schöfferhofer wheat beer (alcohol-free)	0.51	6.25
Apple Wine		
pure, sweet or sour spritzer	0.25l 0.5l	3.50 6.65
Aperitif		
Martini rosso, bianco, extra dry	5cl	7.75
Sherry dry, medium, cream	5cl	7.50
Cynar	5cl	7.75
Portwein Tawny	5cl	7.75
Campari Orange	0.21	8.90
Veneziano Aperitivo Spritz, Bio	0.21	11.50
Hugo	0.21	11.50

Cider / Prosecco / Sparkling wine / Cava / Champagne

We are pleased to introduce you to vineyards of remarkable quality from Germany, France, Italy, and Spain, which produce exceptional top-quality. The following positions are selected from renowned vineyards by high-quality, ecologically and organically cultivation and the individuality of the wines.

Glass of cider/ prosecco / sparkling wine / cava

Prosecco, Dei Casel, Valdobbiadene	0.11	9.50
Apple-Cidre, Van Nahmen	0.21	7.50
Cava, Brut Reserva, Celler de Capçanes	0.11	9.50
Cremant Rosé, Bouvet	0.11	10.50
Rheingau Sekt b.A. Brut, Riesling, Eltviller Rheinberg 5 years yeast storage, Winery J.J. Becker, Walluf	0.11	11.50

Bottled sparkling wine / cava / champagne

Cava, Brut Reserva, Celler de Capçanes	0.751	52.00
Cremant Rosé, Bouvet	0.751	56.00
Rheingau Sekt b.A. Brut, Riesling, Eltviller Rheinberg 5 years yeast storage, Winery J.J. Becker, Walluf	0.751	60.00
Champagner Comtesse Lafond Brut	0.751	85.00

Wines by the glass

White wine	0.21	0.751
2022 Mas Donis Blanc Celler de Capçanes, Montsant, Spain	8.60	29.00
2022 Grüner Veltliner Federspiel "Terrassen" Domäne Wachau, Wachau, Austria	9.50	33.00
2022 Chardonnay Cantina Terlan, South Tyrol, Italy	10.00	35.00
2021 Weisser Burgunder dry Winery Wittmann, Westhofen, Rheinhessen, Germany	10.50	36.75
2021 Rheingau Riesling dry Winery Robert Weil, Kiedrich, Rheingau, Germany	11.00	38.50
Rosé wine		
2022 Wittmann Rosé dry Winery Wittmann, Westhofen, Rheinhessen, Germany	9.50	33.00
2021 M de Minuty Château Minuty, Côte de Provence, France	10.50	35.00
Red wine		
2017 Heinrichs Red Zweigelt & Blaufränkisch Winery Heinrich, Gols, Burgenland, Austria	8.00	28.00
2019 A Mano Rosso Primitivo A Mano, Puglia, Italy	8.50	28.50
2022 Mas Donis Negre Celler de Capçanes, Montsant, Spain	9.00	30.00
2020 Belcanto Chianti Classico Winery Nittardi, Toscany, Italy	12.50	45.00
2021 Pinot Noir Weingut Wittmann, Rheinhessen, Germany	12.00	42.00

Spirits

Ramazzotti	4cl	6.50
Averna	4cl	6.50
Fernet Branca	2cl	4.50
Baileys	4cl	6.20
Amaretto	4cl	6.20
Grand Marnier	4cl	8.40
Sambuca	4cl	6.20
Linie Aquavit	2cl	4.75
Grappa Sarpa di Poli	2cl	7.25
Osborne Veterano	2cl	7.70
Remy Martin VSOP	2cl	7.80
Dirker's fruit brandies		
Pear	2cl	6.50
Plum	2cl	6.50