



PILL HOFER



Weekly Menu - from 4 PM
All dishes can be ordered in small portions

Page 1/2

Creamy asparagus soup⁵
with fresh asparagus

€ 6,90

Franconian asparagus salad
with red onions and apple dressing,
served with potatoes

€ 17,50

Franconian asparagus
butter tender asparagus with potatoes,
Sauce Hollandaise^{5,11} or melted butter

€ 17,50

with beef sausages

€ 20,50

with 6 „Nürnberger Bratwürste“

€ 22,50

with 150g chicken breast³

€ 22,50

with small pork schnitzel „Viennese style“

€ 23,50

***Seasonal salad from the
“Knoblauchland“***

marinated with a raspberry
balsamic vinegar dressing
& roasted farmhouse bread

with herb-chicken stripes³

€ 15,90





PILL HOFER



Weekly Menu - from 4 PM

Page 2/2

„Holzfällersteak“

Pork steak marinated in herbs with mushroom sauce⁵ and spaetzle tossed in butter

€ 16,90

„Pillhofers Beef Roll“

with raclette cheese, minced bratwurst⁴, onions and mustard¹⁰ on mashed potatoes⁵

€ 18,90

Roasted salmon steak

with creamed spinach⁵ and rosemary potatoes

€ 19,90

Beef tartar

served in a traditional way with anchovies, capers, onions, pickles^{2,11}, sea salt, egg & our stoneoven-farmhouse bread

€ 21,00

Regionality is very important to us!

For that reason we mainly source our products from nearby:

Bakery produce from Bäckerei Nusselt from Kornburg

*Meat from Metzgerei Kraft & Lehr from Nuremberg
and Metzgerei Rammner from Lichtenau*

Fruit & vegetables from Früchte Erika Elsbergen from Nuremberg

Mustard from Luise Händlmaier from Regensburg

Dumpling dough from Burgis Kloßteig from Neumarkt

Eggs & potatoes from Hühnerhof Wiesengrund from Donaus-Ries

In case of allergies or intolerances please ask our staff for further information.

Additives: **1** artificial coloring; **2** preservative; **3** antioxidant; **4** contains flavor enhancer; **5** stabiliser; **6** sweetener; **7** phosphate; **8** caffeinated; **9** quinine; **10** sulfured; **11** acidifier; **12** taurine