

genuss

- YOU CAN TASTE IT HERE -

ENGLISH MENU

- SEASONAL MENU UNTIL THE END OF MAY '25 -
AN ALLERGEN CARD IS AVAILABLE ON REQUEST

our concept

BACK HOME

The Schmidtburger Hof - that's your host family Elisa, Felix, son Franz, grandma Christel, sister Melanie and the charming team who will spoil you every day. Our aim is to be at the top of every 'spoon list'. Because let's be honest, what are Machu Picchu, the Taj Mahal and the Great Wall of China compared to Weiler? Here you are part of the family, meet new friends for life and can feast to your heart's content. So that you can let our homeland melt in your mouth just like on holiday, we have recently started creating our 'homeland cuisine' as the seasons change. After all, where else can you enjoy genuine Hunsrück specialities if not at Grandma's? So make yourself at home and sit back, because you can tick off the most important item on your 'spoon list' today!

We wish you lots of enjoyment!

for the small appetite

SALAD PLATTER 'CROSSWISE'

mixed leaf salad, farmer's lettuce with herb vinaigrette

- As a side salad - 3.50€
- As a starter - 5.40€
- As a main course - 10.80€
- As a main course with chicken breast strips - 15.80€
- WINE RECOMMENDATION: 2021 Riesling dry 0,2l - 5,50€ -

NEAR TAPAS FOR TWO

a plate full of delicacies: Scampi in a potato nest, dates & mountain cheese wrapped in bacon, olives, goat's cheese with cherry chutney, fiery meatballs, deep-fried onion rings & mozzarella - 16.80€

- WINE RECOMMENDATION: Wine tasting from the board 6x 0,05l - 18,50€ -

GERMAN RAW MILK CHEESE VARIATION

Four different cheeses from cheese gourmet Kober, with grapes, bread crisps & Hunsrück black nuts - 12€

- WINE RECOMMENDATION: 2022 Rotes Lesegut fruity sweet 0.2l - 6,00€ -

- YOU CAN FIND MORE STARTERS IN TODAY'S DAILY MENU -

our classics

SCHNITZEL VIENNESE STYLE

from regional pork with crispy farm fries

& small side salad - 21.40€

- Optionally with mushroom cream sauce - 23.90€

- Optionally with braised onions - 23.90€

- WINE RECOMMENDATION: 2022 Pinot Gris dry 0,2l - 5,50€ -

PEPPERY CHICKEN BREAST FILLET

on homemade gnocchi with saffron sauce, mustard fruga,

melted cherry tomatoes & parmesan shavings - 24.40€

- WINE RECOMMENDATION: 2022 Blanc de Noir dry 0,2l - 5,50€

-

RUMPSTEAK 250G

from regional pasture-fed beef with herb butter, crispy

fried potatoes & small side salad - 33.50€

- Optionally as onion roast - 36.00€

- WINE RECOMMENDATION: 2022 Pinot Noir S dry 0,2l - 7,50€ -

· WEITERE HAUPTGÄNGE FINDEST DU IM HEUTIGEN TAGESMENÜ ·

handmade burgers

THE SCHMIDTBURGER

with homemade game patty from the Soonwald, burger bun from Fickinger bakery, served with creamy brie, cranberries, rocket, cucumber, onions, rosemary mayo & farm fries - 21.50€

- WINE RECOMMENDATION: 2022 Merlot feinherb 0,2l - 5,50€ -

THE VEGGIBURGER

with homemade root vegetable and lentil patty, burger bun from Fickinger bakery, served with creamy brie, cranberries, rocket, cucumber, onions, rosemary mayo & farm fries - 21.50€

- WINE RECOMMENDATION: 2022 Pinot Blanc feinherb 0,2l - 5,50€ -

- YOU CAN FIND MORE MAIN COURSES IN TODAY'S DAILY MENU -

for the sweet toot

AFFOGATO

a scoop of Burbon vanilla ice cream with double espresso - €5.80

‘ARMER RITTER’

Brioche soufflé with whipped cream & vanilla sauce - 8,60€

SORBETTO AL LIMON

Lemon sorbet in a Secco flavour - 6,50€

AMARETTINI CRUMBLE

on Bavarian cream with Amarena cherries - 5,80€

COUPE DENMARK

a scoop of burbon vanilla ice cream with chocolate sauce
& a dollop of cream - 5.50€

soonahe

REGIONAL PRODUCER PRODUCTS FROM SOONWALD & NEARBY

We are a proud partner of the Soonahe regional alliance and source the majority of our products from local farmers and producers.

Because home cooking starts where it where it originates - from the farmer around the corner.

OUR PARTNERS

Wine - Schmidtburger house brand

Juices - Merg Fruchtsaftkellerei, Gebroth

Water - Spring water from the Soonwald

Beer - Kirner brewery, Kirn

Coffee - Beckelumer Bohnenschmiede, Waldböckelheim

Spirits - Dotzauer distillery, Oberstreit

Sausage & meat - Schmidt butcher's shop, Weiler

Game - Wildlädchen Forstamt Soonwald, Entenpfuhl

Eggs - Kastanienhof, Meckenbach

Baked goods - Dalheimer & Fickinger bakery, Weiler & Martinstein

Pasta - Homemade by David & Philipp

FOR AT HOME - VINOTHEK & SHOP

Here you will find many delicacies and unique souvenirs from our region. Open daily until 7 pm.

menu on wednesday

CARROT ORANGE SOUP

Refreshing cream soup with a dollop of crème fraîche - €8.00

SMOKED SALMON FRESH CHEESE TARTARE

On potato roastitaler & frisee salad garnish - 11,50€

TAFELSPITZ FROM YOUNG BULL

With horseradish cream sauce, creamed savoy cabbage & Palatinate
boiled potatoes - 27,00€

PIKE-PERCH FILLET FRIED ON THE SKIN

On a bed of lentil vegetables & herb rice noodles - 32,00€

BBQ AUBERGINE

Marinated aubergine gratinated with feta, on tomato and pepper
vegetables & wholemeal vegetable rice. Served with a small side salad -
23,00€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different types of cheese from cheese gourmet Kober, with
grapes, bread crisps & Hunsrück black nuts - 12€

menu on thursday

'GRUMBIERE SUPP'

Cream soup of potatoes & buttermilk, with small pieces of apple.
Served with toasted bread - optionally with black pudding - 9,00€

FRANKFURTER HERB TARTLET

On pumpernickel with cucumber strips & dill dressing - 11,50€

ROASTED TURKEY ROULADE

With cream cheese filling on ratatoullie vegetables & rice mosaic -
€28.00

STEAMED COD LOIN

On potato gratin & romanesco with Dijon mustard sauce - 28,00€

HOMEMADE GNOCCHI

With wild garlic pesto, melted cherry tomatoes, roasted pine nuts &
Parmesan shavings. Served with a small side salad. - 24,00€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different types of cheese from cheese gourmet Kober, with
grapes, bread crisps & Hunsrück black nuts - 12€

menu on friday

'BROCKEL BEAN SOUP'

Fine vegetable essence with sliced green beans & white beans -
optionally with dried meat - 8,00€

PASTRAMI SANDWICH

On sourdough bread with apple-celery-nut ragout - 13,00€

PORK MEDALLIONS WITH BACON STRIPS

On spaetzle in brandy and pepper cream & romanesco - 29,00€

MIESMUSHES

On tagliatelle & root vegetables in tomato white wine broth - 28,00€

RIESLING RISOTTO

With a variation of beetroot, spring onions & Parmesan shavings.

Served with a small side salad - 22,00

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different types of cheese from cheese gourmet Kober, with
grapes, bread crisps & Hunsrück black nuts - 12€

menu on saturday

LEEK AND MINCED MEAT SOUP

Fine cream soup with deep-fried rocket topping - 9,00€

CARAMELISED GOAT'S CHEESE

On beetroot carpaccio with balsamic vinegar & walnuts - €12.50

SLICES OF SADDLE OF LAMB

With herb crust, served with wild garlic mashed potatoes & bean bundles with dark balsamic jus - €33.00

STEAMED SALMON FILLET

On tagliatelle & pak choi in lemongrass sauce - € 30.00

HOMEMADE RICOTTA AND SPINACH Pasta pockets

In browned butter with ratatouille vegetables & small side salad -
24,00€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different types of cheese from cheese gourmet Kober, with grapes, bread crisps & Hunsrück black nuts - 12€

menu on sunday

‘MARROW DUMPLING SOUP’

Strong beef stock with homemade marrow dumplings & soup garnish -
9,00€

CARPACCHIO FROM THE WEILERER RIND STOMACH

With salad garnish, mustard-herb dressing & malt bread - 12,00€

SAUERBRATEN FROM SIMMENTAL PASTURE BEEF

Grandma's style - with bread dumplings & homemade red cabbage -
€26.50

TROUT FILLET ‘MILLERINNEN STYLE’

With almond butter, boiled potatoes & small side salad - €26.00

HOMEMADE ‘WECKKLEES’

Traditional bread dumplings on a wild mushroom ragout, served with a
small side salad - 23,00€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different types of cheese from cheese gourmet Kober, with
grapes, bread crisps & Hunsrück black nuts - 12€

heimatmenü

OUR HOMELAND: HUNSRÜCK - NEAR - PALATINATE

The Hunsrück is a region that is strongly characterised by agriculture and has experienced failed harvests, poverty and emigration throughout its history. On the other hand, there is a rich, wild natural landscape and a surprisingly flavoursome cuisine that knows how to conjure up the most delicious dishes from scarce resources. The Hunsrück probably became best known in the 1980s thanks to the 'Heimat' film series by Edgar Reitz. At the foot of the Hunsrück are the two wine-growing regions of Nahe and Pfalz, which offer delicious wines, Palatinate conviviality and hearty vintner cuisine. You will find one of these regional delicacies in our daily changing menus.

3 COURSE HOMELAND MENU

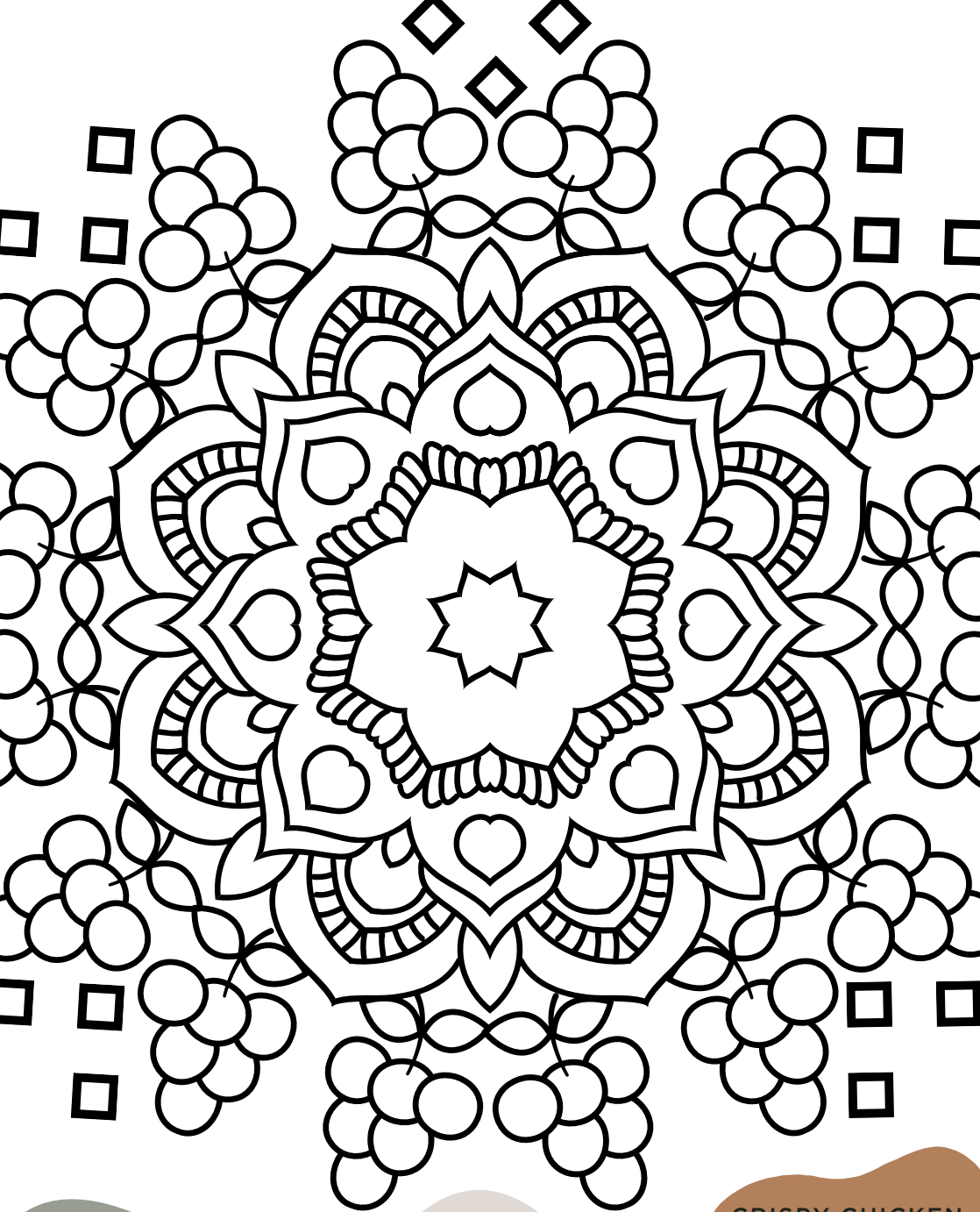
-10% discount on the individual price

Choice of starter, main course & dessert

SCHMIDTBURGER WINE GIFT 3x 0,1l - 12€

À LA CARTE

All dishes can also be ordered individually.



SCHNITZEL VIENNESE STYLE
with crispy french fries

- 13.40€ -

SAHNE GNOCCHI
with broccoli

- 12.50€ -

**CRISPY CHICKEN
BREAST**
with french fries

- 13.40€ -