



enjoyment

YOU CAN TASET IT HERE

Our Menu until the end of September 2025

an allergen card is available on request

our concept

EIN FAMILIENBETRIEB BEKENNT SICH ZUR TRADITION

A FAMILY BUSINESS COMMITTED TO TRADITION

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!

starter

SALAD BOWL 'QUERBEET'

mixed leaf salad, farmer's lettuce with herb vinaigrette

- As a side salad - 3,90€
- As a starter - 5.40€
- As a main course - 13,00€
- As a main course with chicken breast strips - 18,00€
- **WINE RECOMMENDATION: 2021 Riesling dry 0,2l - 5,50€ -**

NAHE TAPAS FOR TWO

a plate full of delicacies: Scampi in a potato nest, apricot & 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 - 13€

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

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

classics

SCHNITZEL VIENNESE STYLE

from regional pork with crispy farm fries

& small side salad - 22.40€

- Optionally with mushroom cream sauce - 24,40€

- Optionally with braised onions - 24,40€

- **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 300G

from regional pasture-raised 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€ -**

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

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 - 21.90€

- 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, arugula, cucumber, onions, rosemary mayo & farm fries - 21.40€

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

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

for the little ones

SCHNITZEL 'WIENER ART'

with French fries & ketchup - 15,60€

HOME-MADE GNOCCHI

in broccoli cream sauce - 12,50€

Crispy CHICKEN BREAST

with French fries - 13,40€

POMMES FRITES

With ketchup & mayonnaise - 6,90€

Dear MAMAS & PAPAS,

so that you can also enjoy a relaxed evening, we have a few games in store for your little mice - ask our service team.

You will find a fully equipped changing station in the ladies' restroom. Enjoy your time together

for the sweet tooth

AFFOGATO

a scoop of burbon vanilla ice cream with double espresso -
5.90€

PFIRSICH MELBA

a scoop of burbon vanilla ice cream with peach, strawberry
sauce & a dollop of cream - 5.90€

SORBETTO AL LIMON

Lemon sorbet in a Seccoransch - 7.00€

MINI CHEESE CAKE

With crispy base & lime and strawberry topping - 7.90€

WINE RECOMMENDATION: Rotes Lesegut fruchtsüß 0,2l -
6,00€

'SALTED CARAMEL CHOCOLATE MOUSSE

With cookie base & peanut topping - 7.90€

WINE RECOMMENDATION: Weißes Lesegut fruchtsüß 0,2l -
6,00€

wednesday menu

GAZPACHO

Andalusian cold vegetable bowl with toasted bread - 9€

THUNFISH TATAR

Soy sauce, lime, sesame oil, avocado cream
& fried glass noodles - 14€

PORK SALTIMBOCCA

With green tagliatelle & melted tomatoes, in roast jus - 26€

BUTTER CHICKEN

with curry, paprika, coriander & pomegranate on basmati rice - 26€

RICOTTA BASILIKUM PASTE

with pine nuts, pesto rosso & melted cherry tomatoes. Served with a
small side salad. - 25€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different types of cheese from cheese gourmet Kober,
with fruit, chutney & bread chips - 13€

thursday menu

WARM MELON SOUP

with tomato & ham grissini - 9€

VITELLO TONNATO VOM KALB

Thinly sliced veal with tuna sauce,
lemon, capers and baguette - 14€

HIRSCHRÜCKEN MIT MINZKRUSTE

On sweet potato mash & romanesco - 34,00€

ROASTED ZANDERFILET

served with lemon-thyme potatoes & sugar snaps - 32,00€

STUFFED PORTO BELLO - giant mushroom

Hearty stuffed mushroom baked with tomato, spinach & mountain cheese.
On a bed of sugar snaps & spring onions. Served with a small side salad. -
25,00€

DESSERT SELECTION

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Four different types of cheese from cheese gourmet Kober,
with fruit, chutney & bread chips - 13€

friday menu

GAZPACHIO

Andalusian cold vegetable bowl with toasted bread - 9€

COLORFUL BRUSCHETTA

On fresh baguette topped with zucchini, tomato
& paprika. - 10,00€

ROAST BEAF WITH ONIONS

with braised onions, roast potatoes & gravy - 36,00€

STEWED COD WITH CURRY PURPUR

On turmeric mashed potatoes & romanesco - 27,00€

SPINATNOKES

On a creamy gorgonzola sauce with rocket. Served with a small side
salad. - 23,00€

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with fruit, chutney & bread chips - 13€

saturday menü

WARM MELON SOUP

with tomato & ham grissini - 9€

MELON MINCE SALAD

With feta & cucumber with white balsamic vinegar - 12,00€

SESAME CHICKEN STRIPS

On couscous with mandarins & spring onions, in orange-curry sauce -
25,00€

BLACK TIGER GARNELEN IN GARLICK OIL

On green tagliatelle with parsley - 28,00€

PARMIGIANA DI MELANZANE

Aubergine casserole with mozzarella, zucchini & parmesan topping.
Served with a small side salad. - 23,00€

DESSERT SELECTION

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with fruit, chutney & bread chips - 13€

sunday menu

KLARE KRAFTBRÜHE

with vegetable strips & buckwheat fritters - 9€

BÜFFELMOZZARELLA

on tomato carppachio, basil pesto & balsamic pearls - 12€

BOIELD CALFBEAF WITH SALSA VERDE

With bouillon potatoes, apple capers & summer vegetables - 29,00€

SALMON FILET WITH LEMON PEPPER

On tagliatelle in lemon sauce - 27,00€

SUMMER TRUFFLE

Tagliatelle in a fine creamy summer truffle sauce, with Parmesan shavings & fried rocket. Served with a small side salad.

- 25,00€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different types of cheese from cheese gourmet Kober,
with fruit, chutney & bread chips - 13€

heimatmenü

OUR HOME: 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 pairing 3x 0,1l - 12€

À LA CARTE

All dishes can also be ordered individually.

soonahe

FOR AT HOME - VINOTHEK & SHOP REGIONAL PRODUCER PRODUCTS FROM SOONWALD & NEARBY

We are a proud partner of the Soonaher 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

Wein - Hausmarke Schmidtburger

Säfte - Merg Fruchtsaftkellerei, Gebroth

Wasser - Quellwasser aus dem Soonwald

Bier - Kirner Bierbrauerei, Kirn

Kaffee - Beckelumer Bohnenschmiede, Waldböckelheim

Spirituosen - Brennerei Dotzauer, Oberstreit

Wurst & Fleisch - Metzgerei Schmidt, Weiler

Wild - Wildlädchen Forstamt Soonwald, Entenpfuhl

Eier - Kastanienhof, Meckenbach

Backwaren - Bäckerei Dalheimer & Fickinger, Weiler & Martinstein

Teigwaren - Hausgemacht von David & Christel

FOR AT HOME - VINOTHEK & SHOP

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