

Dear Guest,

Welcome to the "DasSchaffers - My feel-good hotel" in the lovely Tauber Valley! "Feeling good" goes hand in hand with a personal atmosphere, a cozy ambience, courteous service and, above all, with good food. As a dedicated, family team, we have committed ourselves to these essential cornerstones and derive our claim from them to be there for you in all matters and to exceed your expectations.

The food used in our house comes mainly from

regional farmers with species-appropriate animal husbandry and sustainable producers. A targeted exchange with local farmers, fishermen and hunters should support this lasting pleasure and open your eyes to the beauty of the region.

We work closely with our partners: Becksteiner winegrowers, Benz winery in Beckstein, Hofmann winery in Röttingen, Stahl winery, Sack winery, Braun distillery in Beckstein, Markelsheimer winegrowers, Retzbach poultry farm, Mäusdorf poultry farm (Demeter), butcher Albrecht Gebert, Stunzachtaler straw pig, Dürr trout farm, Maintal jams, autumn houses Brewery, Geier juices, Christian farm

Böres – unripe spelt & chickpeas, Bender Hofeis
in Creglingen, Johannshof vegetables, Kuhn mill.

Enjoy a carefree time and
let us pamper you



Michaela und Daniel Schaffers

*food is a need
Enjoy an art –
get started today!*

Aperitifs

2020 Becksteiner Kerner sparkling wine dry	0,1 l / 0,75 l	7,50 € / 49,50 €
Bottel fermentation		
2020 Becksteiner Kerner sparkling wine dry	0,1 l	8,50 €
Filled up with cassis liquer		
Winery Juergen Hofmann, Pinot Brut	0,1l/ 0,75 l	9,50 € / 69,50 €
Badischer Sekt b. A., brut nature		
Brut Première Cuvée – Bruno Paillard	0,75 l / 0,375 l	119,00 € / 69,00 €
Champagner		
Benz Stella Secco dry, fruity	0,1 l / 0,75 l	6,20 € / 39,50 €
white & rosé		

Sparkling pleasure

Geniess „Pink“	0,1 l	8,50 €
Winery Ehrmann Secco, Schäfersheim		
Pears Gin Cocktail		10,50 €
The Queensberry Spritz (The Silence Black Gin)		10,50 €
Aperol Spritz / Hugo / Lillet		8,50 €
Martini dry, bianco	5 cl	5,50 €
Sherry von Emilo Lustau Fino Jaran	5 cl	7,00 €
dry l Medium dry l East India Solera cream		
Graham's Extra Dry White Port		7,50 €
Graham's Extra Dry White Port		11,50 €
with Tonic		
Campari Orange / Soda		9,50 €
Gin Tonic		11,50 €
Ziegler l Hendricks l GINSTR l Taubertal meadows		
Vodka Orange		9,50 €
Caipirinha / Mojito		12,50 €
Moscow Mule		12,50 €
Wodka GingerBeer		

Without alcohol

Vinia Secco non - alcohol	0,1 l / 0,75l	6,50 € / 39,50 €
Winery Beckstein		
Secco non-alcohol „Summer“	0,1l	8,50 €
Winery Manufactory Jörg Geiger		
San Bitter Sprizz		7,50 €
Bundaberg Ginger Brew		5,90 €
Soft drink with ginger flavour		

Aperitif

Geniess „Pink“

winery Ehrmann Secco, Schäfersheim

0,1l € 8,50

„Summer Pear“ ALCOHOL-FREE Manufactory Jörg Geiger

0.1l € 8.50

summer menu

Beetroot carpaccio with leaf salad and baked goat cheese,
strawberry chutney, leaf salad

Grilled sea bass fillet with herb risotto and pesto

Medium-roasted beef fillet (approx. 180g) with celery puree, red wine shallots,
jus and baked potato fritters

Pina colada parfait with marinated pineapple

Menu Price - 4 course € 72,50 | 3 course € 65,50

Vegetarian menu

Cold vegetable soup with bread chips and fresh basil

Pasta dumplings filled with ricotta, tomatoes, herbs and
served with Italian hard cheese

"Wachbacher" lentil patties with wok-fried vegetables and red pepper sauce

Chocolate cakes with marinated cherry ragout

Menu Price - 4 course € 62,50 | 3 course € 53 ,50

Wine recomendation menu 0,125l

4 course € 24,00 | 3 course € 20,00

Starters/Soup

Seasonal small salad	
with balsamic vinegar or raspberry vinegar	8,50 €
Beetroot carpaccio.....	18,50 €
with baked goat cheese, strawberry chutney and leaf salad	
Beef Carpaccio - with cold-pressed olive oil, leaf salad and italian cheese	18,50 €
Cold vegetable soup with bread chips and fresh basil.....	8,50 €
Mushroom essenc with dumpling filled with tomato-ricotta VEGAN	9,50 €

Main courses

Schnitzel „Viennese style“ - with roasted potatos	23,50 €
Chicken breast (Farmery Mäusdorf)	29,50 €
roasted and filled with fresh herbs, vegetables, tomatosauce and potatoe croquettes	
Beef goulash	26,50 €
served with vegetables strips and pan fried slices of dumplings	
Chef's Beef Fillet „Stroganoff“	29,50 €
refined with mushrooms and hand-scraped noodles (Spätzle)	
Sea bass	29,50 €
fried fillet served with herb risotto and pesto	
Grilled Roastbeef „Zwiebelrostbraten“	35,50 €
medium grilled on green beans, dark wine sauce, roasted onions and hand-scraped noodles	
„Pulled Pork“ Schaffers Burger	25,50 €
in sesame brioche, marinated red cabbage, crispy lettuce, shallots, homemade BBQ sauce, French fries	

Vegan/Vegetarian

Fried bread dumplings	23,50 €
refined with mushrooms in a herb cream sauce	
„Wachbacher“ Lentil patties VEGAN/	25,50 €
with wok-fried vegetables and red pepper sauce..... as starter portion	17,50 €
Ravioli	25,50 €
filled with ricotta, herbs, tomatoes and Italian hard cheese as starter portion	17,50 €

Desserts

Iced espresso with winemaker's praline.....	7,50 €
„Pina Colada“ parfait with marinated pineapple	13,50 €
Chef's Tarte Tatin	14,50 €
served with vanilla ice cream	
Tempered Chocolate cakes with marinated cherry raqout VEGAN	13,50 €
served with Bender's lemon sorbet	
Sccop Bender's Ice cream	2,90 €
White chocolate with poppy seeds Vanilla Chocolate Yoghurt-rasberry strawberry sorbet	
Lemon – basil sorbet Lemon sorbet Portion of whipped cream	2,00 €

Coffee Specialities

from Kaffeehaus HAGEN – Fairtrade Bio!
by request lactosefree or decaffeinated

Cuo of Coffee Crema	3,50 €
incl. a glas of tap water	
Espresso single	3,10 €
incl. a glas of tap water	
Espresso double	4,90 €
incl. A glas of tap water	
Espresso Macchiato	3,50 €
Caffe au Lait	3,90 €
Cappuccino	3,90 €
Latte Macchiato	4,50 €
Irish Coffee	8,50 €
with 2cl Whiskey and whipped cream	
Hot chocolate with fomed milk.....	4,20 €
Hot chocolate with whipped cream	4,70 €
Cup of TEA	3,50 €
Affogato al caffè with Bender's Vanilla Icecream.....	7,50 €

Minerals water/ soft drinks

Teinacher Gourmet Naturell / Medium.....	0,25 l	3,40 €
Teinacher Gourmet Naturell / Medium.....	0,50 l	5,40 €
Teinacher Gourmet Naturell / Medium.....	0,75 l	7,70 €
Das Schaffers – Waterlogic water dispenser*	0,50 l	3,90 €
Das Schaffers – Waterlogic waterdispenser*	1,00 l	6,00 €
Soft drinks	0,30 l	3,50 €
Coca Cola Coca Cola light Sprite Orange lemonade cola mix		
Soft drinks	0,50 l	4,70 €
Coca Cola Coca Cola light Sprite orange lemonade cola mix		
Thomas Henry Tonic.....	0,20 l	3,50 €

Winery & fruit juice press

Geier aus Königheim	0,30 l	3,90 €
apple - cherry orange juice multi-vitamin juice		

Winery & Juices

Family Benz	0,30 l	3,90 €
Black currant grape juice red		
BIO Apple spritzer Tauberländer	0,30 l	3,90 €
BIO Apple spritzer Tauberländer	0,50 l	4,90 €
Spritzer	0,30 l	3,70 €
apple pear apple-cherry grape juice black currant		
Spritzer	0,50 l	4,70 €
apple pear apple-cherry grape juice black currant		
Teinacher Genuss-Lemonades.....	0,33 l	3,90 €
Currant -elderberry rhubarb - mirabelle lemon mango-maracuja-orange Lemon - mint		
Tauberhase TraubenHasi	0,33 l	3,90 €
Dark purple/violet with a distinct aroma of elderberries and depp fruity taste		

Derr HOF organic BEER Handcrafted organic BEER from the Taubertal

of course unfiltered, not pasteurized

Kellerbeer / light beer	0,33 l	4,90 €
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„Herbsthäuser“ Beers

Draught beer.....	0,30 l / 3,90 €.....	0,40 l / 4,30 €	0,50 l / 4,90 €
1581-Märzen	0,33 l	4,20 €	
mild unfiltered beer			
Beer non -alcoholic	0,33 l	4,20 €	
Beer mixed with lemon.....	0,30 l / 3,90 €.....	0,40 l / 4,30 €	0,50 l / 5,20 €
Wheat beer	0,50l	5,20 €	
Light/dark			
wheat beer non alcoholic	0,50 l	5,20 €	