

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 € / 39,50 €
Bottel fermentation		
2020 Becksteiner Kerner sparkling wine dry.....	0,1 l	8,50 €
Filled up with cassis liqueur		
Winery Juergen Hofmann, Pinot Brut.....	0,1l/ 0,75 l	8,90 € / 69,50 €
Badischer Sekt b. A., brut nature		
Brut Première Cuvée – Bruno Paillard.....	0,75 l / 0,375 l	109,00 € / 59,00 €
Champagner		
Benz Stella Secco dry, fruity.....	0,1 l / 0,75 l	6,20 € / 36,50 €
white & rosé		

Sparkling pleasure

Geniess „Pink“	0,1 l	6,20 €
From winery Ehrmann Secco, Schäftersheim		
Pears Gin Cocktail		9,50 €
The Queensberry Spritz (The Silence Black Gin).....		9,50 €
Aperol Spritz / Hugo / Lillet		8,00 €
Martini dry, bianco	5 cl	5,50 €
Sherry von Emilo Lustau Fino Jaran	5 cl	7,00 €
dry Medium dry East India Solera cream		
Graham's Extra Dry White Port		7,50 €
Graham's Extra Dry White Port		10,50 €
with Tonic		
Campari Orange / Soda		8,50 €
Gin Tonic		11,50 €
Ziegler Hendricks GINSTR Taubertal meadows		
Vodka Orange		8,50 €
Caipirinha / Mojito		10,50 €
Moscow Mule.....		11,50 €
Wodka GingerBeer		

Without alcohol

Vinia Secco non - alcohol	0,1 l / 0,75l	6,20 € / 39,50€
Winery Beckstein		
Vinia Secco non-alcohol Pink.....	0,1l/ 0,75 l	6,20 € / 39,50 €
Winery Juliusspital - Würzburg		
San Bitter Sprizz		6,50 €
Bundaberg Ginger Brew		5,90 €
Soft drink with ginger flavour		

Aperitif

Pumpkin puree topped up with Stella secco from the Benz winery € 9.50

Christmas menu

Beetroot carpaccio with lettuce and baked "Schrozberger" quark dumplings

Mushroom essence with venison dumplings

Medium fried slices of duck breast with balsamic jus, apple - red cabbage
and baked potato dumplings

Homemade gingerbread parfait with "Becksteiner" punch sauce

Menu Price - 4 course € 59,50 | 3 course € 54,50

Vegetarian menu

Baked "Wachbacher" barley patties with beetroot served on pumpkin - ginger
ragout and chip

Essence of wild mushrooms

Spinach dumplings on fried chicory with oranges and "Niederstettener" Ziger
refined with paprika sauce

Tempered cake made from orange and lemon sorbet

Menu Price - | 4 course € 54,50 | 3 course € 47,50

Wine recommendation menu 0,125l

4 course € 23,00 | 3 course € 19,00

Starters/Soup

Seasonal small salad -with balsamic vinegar or pumkin vinegar	7,90 €
Beetroot Carpaccio.....	14,50 €
with lettuce and baked"Schrozberger" quark dumplings	
„Wachbacher“ barley dumplings (VEGAN)	14,50 €
refinde with beetroot served on pumpkin – ginger ragout and chip	
Beef Carpaccio - with cold-pressed olive oil, leafsalad and italian cheese	18,50 €
Essence of wild mushrooms served with mushrooms dumplings	9,50 €

Main courses

Chicken breast (Brunnenhof Mäusdorf)	28,50 €
fried with fresh herbs, ratatouille vegetables, pepper sauce and baked potato dumplings	
Grilled fillet of Sea Bass	26,50 €
fried on black vegetable rice and paprika foam	
Chef's Beef Fillet „Stroganoff“	29,50 €
refined with mushrooms and hand-scraped noodles (Spätzle)	
Schnitzel „Viennese style“ - with french fries	21,50 €
Leg of Venison	26,50 €
tender slices in its sauce, brussels sprouts and baked potatoe dumplings	
Grilled Roastbeef „Zwiebelroastbraten“	32,50 €
medium grilled on two kind of carrot, dark wine sauce, roasted onions and hand-scraped noodles	
Half farm duck (Thomas Hoch Blaufelden - Saalbach	32,50 €
served with apple - red cabbage and baked potato dumplings	

Vegan/Vegetarian

Spinach dumplings	21,50 €
on fried chicory with oranges and „Niederstettener“ Ziger refined with parika sauce	
„Wachbacher“ barley patties (VEGAN)	22,50 €
refined with beetroot, served on pumpkin- ginger ragout and chip	
„Schaffers“ Emmer- Burger (VEGAN)	23,50 €
with pumpkin patties, crisp lettuce, cucumber, marinated pumpkin, charlotte, fries and BBQ sauce	

Desserts

Iced espresso with winemaker's praline	6,90 €
Vanilla crème brûlée with orange fillets and chocolate ice cream.....	11,50 €
Homemade gingerbread parfait.....	12,50 €
served with „Becksteiner“ punch sauce	
Chefs'sTarte Tatin	14,00 €
served with vanilla ice cream	
Vegan Tempered orange cake with lemon sorbet	11,50 €
with reduced redwine – pear ragout	
Scop Bender's Ice cream	2,70 €
White chocolate with poppy seeds Vanilla Chocolate Yoghurt-raspberry strawberry sorbet	
Lemon – basil sorbet Lemon sorbet Baileysice Portion of whipped cream	1,00 €

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	3,80 €
Cappuccino	3,80 €
Latte Macchiato	4,20 €
Irish Coffee	8,50 €
with 2cl Whiskey and whipped cream	
Hot chocolate with fomed milk.....	4,20 €
Hote chocolate with whipped cream.....	4,70 €
Cup of TEA	3,50 €

Minerals water/ soft drinks

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

Winery & fruit juice press

Geier aus Königheim	0,30 l	3,70 €
apple - cherry orange juice multi-vitamin juice		

Winery & Juices

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

„Herbsthäuser“ Beers

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