

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 „mirabelle plum“	0,1l	8,50 €
Winery Manufactory Jörg Geiger		
San Bitter Sprizz		7,50 €
Bundaberg Ginger Brew		5,90 €
Soft drink with ginger flavour		

Aperitif

Apple–Cinnamon Bellini
topped with Stella Secco Blanc de Blancs from Winery Benz/Beckstein
€9.50

“Mirabelle Gold” (non-alcoholic) by Manufaktur Jörg Geiger
0.1 l €8.50

Pre christmas menu

Pumpkin Ravioli
with Hokkaido pumpkin ragout and Italian hard cheese

Deer Essence
served with wild mushroom dumplings

Medium-Roasted Duck Breast
with balsamic jus, apple–red cabbage, and crispy potato croquettes

Homemade Chocolate Parfait with marinated orange fillets

Menu Price - 4 course € 67,50 | 3 course € 60,50

Vegetarian menu

Baked Chicory
refined with orange and pomegranate, served with warm goat cheese and chili
wine jelly

Creamy Hokkaido Pumpkin Soup finished with pumpkin seed oil

Beetroot Dumplings on a bed of spinach with aged cheese foam

Warm Apple–Quark Dumplings with apple ragout and *Bender's* pan-fried
almond ice cream

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

Wine recommendation menu 0,125l

4 course € 24,00 | 3 course € 20,00

Starters/Soup

Seasonal small salad	
with balsamic vinegar or walnut vinegar	8,50 €
Baked Chicory.....	16,50 €
refined with orange and pomegranate, served with warm goats cheese and chili wine jelly	
Beef Carpaccio - with cold-pressed olive oil, leaf salad and italian cheese	18,50 €
Pumpkin cream soup with baked ham-cheese dumpling.....	8,50 €
Deer essence with mushroom dumpling.....	9,50 €

Main courses

Schnitzel „Viennese style“ - with roasted potatoes	23,50 €
Medium – Roasted Duck breast	29,50 €
with balsamic jus, apple-red cabbage, and crispy potato croquettes	
Venison leg	27,50 €
tender slices in a juniper cream sauce, with Brussels sprouts and baked bread dumplings	
Quarter farmer's Duck.....	29,50 €
(from Thomas Hoch, Blaufelden–Saalbach) with apple–red cabbage, balsamic jus, and potato dumplings	
Sea bass	29,50 €
pan-fried on tomato–basil risotto with pesto	
Grilled Roastbeef „Zwiebelrostbraten“	35,50 €
served with two kinds of carrots, Schwarzriesling (Pinot Meunier) sauce, and hand-scraped Spätzle	

Vegan/Vegetarian

Schaffers Burger with buckwheat & pumpkin patties VEGAN	25,50 €
in sesame brioche, marinated red cabbage, crispy lettuce, shallots, pumpkin chutney, French fries	
Beetroot Dumplings.....	24,50 €
on a bed of spinach with aged cheese foam	
Ravioli	24,50 €
filled with pumpkin and ginger, pumpkin cause and Italian hard cheese - as starter portion	15,50 €

Desserts

Iced espresso with winemaker's praline.....	7,50 €
Warm Apple–Quark Dumplings with apple ragout and caramelized almond ice cream....	13,50 €
Chef's Tarte Tatin	14,50 €
served with vanilla ice cream	
Vanilla Crème Brûlée	13,50 €
served with wild beery sorbet	
Scop Bender's Ice cream	2,70 €
White chocolate with poppy seeds Vanilla Chocolate Yoghurt-raspberry strawberry sorbet	
Lemon – basil sorbet Lemon sorbet almond ice cream Portion of whipped cream	1,50 €

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 €	