

## 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 liqueur		
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		

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## Aperitif

Winter-Style Plum Liqueur 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

## winter menu

### **Beetroot Ragout**

with gratinated goat's cheese

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### **Clear Beef Consommé**

with herb crêpe strips and semolina dumplings

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**Beef Fillet (approx. 180 g), served medium** on green bean vegetables, port wine jus  
and pan-roasted rosemary potatoes

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### **Vanilla Crème Brûlée**

served with almond ice cream from Bender's Farm Ice Cream

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

## Vegetarian menu

### **Ricotta & Spinach Filled Pasta**

served with glazed spinach and Italian aged hard cheese

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### **Apple & Celery Foam Soup**

with crispy bread chip

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### **Chickpea Curry**

with seasonal vegetables and wild rice

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### **Chocolate Parfait**

served with marinated orange fillets

**Menu Price** - 4 course € 60,50 | 3 course € 53,50

**Wine recommendation menu 0,125l** 4 course € 24,00 | 3 course € 20,00

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## Starters/Soup

Lamb's Lettuce salad .....	8,50 €
with aged balsamic vinaigrette and toasted croutons	
Beef Carpaccio - with cold-pressed olive oil, leaf salad and italian cheese .....	18,50 €
Ricotta & Spinach Ravioli .....	15,50 €
filled pasta with ricotta and spinach, served with glazed baby spinach and Italian aged hard cheese	
Clear Beef Consommé with herb crêpe strips and semolina dumplings.....	9,50 €
Apple & Celery Cream Soup with crispy bread chip .....	9,50 €

## Main courses

Schnitzel „Viennese style“ - with fresh fries .....	24,50 €
Tender Slices of Braised Beef Roulade.....	28,50 €
served with Black Riesling sauce, creamed Savoy cabbage and mashed potatoes	
Schaffer's Beef Stroganoff.....	29,50 €
refined with mushrooms and served with handmade spaetzle	
Chef's Onion-Crusted Roast Beef.....	35,50 €
served on green bean vegetables, Black Riesling sauce and handmade spaetzle	
Pan-Seared Duck Breast.....	29,50 €
served medium, with balsamic jus, apple red cabbage and pan-fried napkin dumpling	
Pan-Fried Cod Fillet.....	29,50 €
on orange-infused chicory vegetables, saffron espuma and potato risotto	
Grilled Beef Fillet (approx. 200 g) .....	39,50 €
served medium, with green bean vegetables, port wine jus and rosemary potatoes	

## Vegan/Vegetarian

Beetroot Dumplings.....	25,50 €
on a bed of spinach with aged cheese foam	
“Böres” Chickpea Curry – <b>VEGAN / GLUTEN-FREE</b> .....	25,50 €
with seasonal vegetables and wild rice	<b>as starter portion 16,50 €</b>
Ricotta & Spinach Ravioli .....	24,50 €
with glazed baby spinach and Italian aged hard cheese	

## Desserts

Iced espresso served with a “Becksteiner” winemaker’s praline.....	7,50 €
Chocolate Parfait with marinated orange fillets .....	12,50 €
Chef's Tarte Tatin .....	14,50 €
served with vanilla ice cream	
Vanilla Crème Brûlée with almond ice cream from Bender's Farm Ice Cream.....	13,50 €
served with wild beery sorbet	
Vegan Orange Cake with delicately bitter orange sauce.....	12,50 €
<b>Scop Bender's Ice cream</b> .....	2,90 €
White chocolate with poppy seeds   Vanilla   Chocolate   Yoghurt-raspberry   strawberry sorbet	
Lemon – basil sorbet Lemon sorbet lalmon ice cream <b>Portion of whipped cream</b> .....	2,00 €

## Coffee Specialities

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

Cup of Coffee Crema .....	3,70 €
incl. a glas of tap water	
Espresso single .....	3,50 €
incl. a glas of tap water	
Espresso double .....	4,90 €
incl. A glas of tap water	
Espresso Macchiato .....	3,70 €
Caffe au Lait .....	3,90 €
Cappuccino .....	4,20 €
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 .....	4,90 €
Cup of TEA .....	3,70 €
<b>Affogato al caffè</b> with Bender's Vanilla Icecream.....	<b>7,50 €</b>

## 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 €	