



menu
ENGLISCH

- SEASONAL MENU UNTIL THE END OF FEBRUARY'25 -

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

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€ -

SALAD BOWL 'QUERBEET'

mixed leaf salad, farmer's lettuce with herb vinaigrette - 5.40€

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

classics

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 - also available for our veggies - 21.50€

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

SCHNITZEL VIENNESE STYLE

from regional pork with crispy farm fries & small side salad - 21.40€

- Optionally with mushroom cream sauce - 23.90€

- WINE RECOMMENDATION: 2022 Pinot Gris dry 0,2l - 7,50€ -

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€

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RUMPSTEAK 300G

from regional pasture-raised beef with herb butter, crispy fried potatoes & small side salad - 33.50€

- WINE RECOMMENDATION: 2022 Pinot Noir S dry 0,2l - 7,50€ -

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

for the sweet tooth

AFFOGATO

a scoop of burbon vanilla ice cream with double espresso - 5.80€

COUPE DENMARK

a scoop of burbon vanilla ice cream with chocolate sauce
& a dollop of whipped cream - 4.80€

POPPY SEED PANNA COTTA

with tipsy cherry compote - 8.60€

PUMPKIN SEED OIL TIRAMISU

Layered dessert of sponge cake sticks dipped in espresso,
mascarpone cream with vanilla & pumpkin seed oil and caramelised
pumpkin seeds - 8.60€

CINNAMON STAR ICE

on baked apple and almond compote - 7.50€

TONKA BEAN ICE CREAM WITH RASPBERRY COATING

on raspberry fruit mirror & dark chocolate shavings - 8.60€

WARM APPLE STRUDEL

with burbon vanilla ice cream & cream biscuit - 8.60€

Wednesday's menu

ELSASS ONION SOUP

with cheese topping - 9€

BEEF CARPACCIO

with lamb's lettuce, walnut & prune - 14€

SOONWÄLDER SADDLE OF VENISON

with herb crust. Served with Brussels sprouts & cone croquettes - 32€

STEAMED WINTER COD

with potato gratin, mustard sauce & sugar snaps - 28€

BEETROOT-CARROT-PAPRIKA GOULASH

refined with Pinot Noir. On parsley mashed potatoes.

Served with a small side salad - 24€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different cheeses from cheese gourmet Kober, with grapes, bread crisps & Hunsrück black nuts - 12€

thursday menu

PUMPKIN CARROT GINGER CREAM SOUP

with roasted pumpkin seeds & pumpkin seed oil - 8€

SMOKED FISH PLATTER

with toasted bread and horseradish cream - 14€

BRAISED BEEF CHEEK

on mashed potatoes, peas, carrots & burgundy sauce - 28€

CHICKEN BREAST FILLET WITH SPINACH

on tagliatelle in mushroom cream sauce - 25€

HOMEMADE PORCINI MUSHROOM DUMPLINGS

with wild herb cream. Served with a small side salad - 25€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different cheeses from cheese gourmet Kober, with grapes, bread crisps & Hunsrück black nuts - 12€

friday's menu

HUNSRÜCK CREAM OF PEA SOUP

with sauerkraut & potato straw - 9€

LAMB'S LETTUCE WITH LUKEWARM POTATO DRESSING

with roasted bacon cubes & croutons - 12€

PINK ROASTED DUCK BREAST

with orange-ginger jus, potato gratin and mangetout - 30€

SALMON FILLET WITH SEA ASPARAGUS

on black tagliatelle tossed in mustard Riesling sauce - 30€

HOMEMADE POTATO GNOCCHI

tossed in pumpkin-apple sauce, served with pumpkin seeds, parmesan & pumpkin oil. With a small side salad - 24€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different cheeses from cheese gourmet Kober, with grapes, bread crisps & Hunsrück black nuts - 12€

Saturday menu

OXTAIL BOUILLON

with sherry, diced vegetables & marrow dumplings -11€

GRATINATED GOAT CHEESE

on sweet and sour pumpkin, caramelised pumpkin seeds & lamb's
lettuce - 13€

PORK FILLET WITH ASBACH PEPPER CREAM

with duchess potatoes & wild broccoli - 28€

PIKE-PERCH FILLET FRIED ON THE SKIN

on a bed of lentil vegetables & herb rice noodles - 32€

VEGETABLE STUDEL

strips of carrots, peppers, white cabbage & onions wrapped in strudel
dough with herb sauce. Served with a small side salad - 24€

DESSERT SELECTION

Choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different cheeses from cheese gourmet Kober, with grapes, bread
crisps & Hunsrück black nuts - 12€

sunday menu

WÄRMENDES MEERRETTICH SÜPPCHEN

mit Räucherlachsstreifen - 11€

WARMING HORSERADISH SOUP

with smoked salmon strips - 11€

BEEF ROULADE

with boiled potatoes, creamed savoy cabbage & gravy - 28€

GARLIC PRAWNS

on two kinds of linguine with cherry tomatoes - 28€

CABBAGE ROULADE WITH QUINOA FILLING on mashed potatoes with orange-curry sauce.

Served with a small side salad - 24€

DESSERT SELECTION

choose a dessert from our dessert menu

GERMAN RAW MILK CHEESE VARIATION

Four different cheeses from cheese gourmet Kober, with grapes, bread crisps & Hunsrück black nuts - 12€

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 GIFT 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 Soonahe 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.