

Welcome to our Culinary World!

Our passionate kitchen team, led by Head Chef Michael Amend—who has been with us for over 30 years—delights in preparing seasonal and regionally inspired dishes. With a DEHOGA Gold environmental certification, we are proud to focus on sustainability, using eco-friendly practices and local ingredients. Enjoy fresh, honest cuisine crafted with love for the region and a strong commitment to quality.

Our knowledgeable service staff is happy to recommend the ideal wine to accompany your meal. Let us guide you through our selection of fine wines to find the perfect match for each course.

## Culinary Starters

Vegetarian Falafel

on a zucchini and bean salad with cherry tomatoes and apple, served in a parsley vinaigrette with a light garlic-thyme dip a, a1, c, i, g

€12.50

## Soup Delights

Light Potato and Wild Garlic Soup

with strips of pastrami and sun-dried bottle tomatoes h,21,i,19

9.00 €

## Burger Specialties

Classic Burger

180g beef patty, toasted bun, lettuce, tomato, onions, pickles, barbecue sauce, and French fries 16,22,2,8,a

19.00 €

Gießen Burger

Breaded pork schnitzel with braised onions, melted cheese, pickles, tomatoes, mustard, and French fries 3,22,a1,c,g

18.00 €



## Gourmet Delights

Wiener Schnitzel (Veal)  
with roasted potatoes and a small mixed salad <sup>a,1,c</sup>  
34.50 €

Pan-Seared Pork Tenderloin from Free-Range Pork  
served with a port wine and onion sauce, fresh broccoli, and buttered finger noodles <sup>16.a1.g</sup>  
26.50 €

Medium-Grilled Ribeye Steak  
served with homemade herb butter, sautéed baby spinach, pine nuts, and crispy risolé  
potatoes <sup>19.16.g,i</sup>  
35.50 €

## Delicacies from River and Sea

Pan-Fried Pike-Perch Fillets  
with a crust of spring onions, wild mushrooms, tomatoes, potatoes, and grated Gouda,  
served on a ragout of two types of asparagus <sup>g.16.19</sup>  
28.00 €

## Pasta Dishes & More

Stuffed Tortellini with Ricotta  
in a creamy sauce of cherry tomatoes, fresh mushrooms, pine nuts, and shaved  
Grana Padano <sup>16.19.a.a1.k</sup>  
16.00 €



## Green Delights: Veggie & Vegan

### Vegan Lasagna

on a flavorful, fruity tomato sauce with fresh sage <sup>16,19,a,i</sup>

16.90 €

## Fresh Garden Power

### Steinsgarten Salad

with pastrami, sheep's cheese, olives, stuffed antipasti, avocado, red onions, and oven-fresh

baguette <sup>a,g,3,2</sup>

22.50€

### Italian Salad

with ham, cheese, egg, and tuna, served with baguette <sup>22,g,d,c,a</sup>

19.90€

## Sweet Endings

### Refreshing Basil Sorbet

on a marinated strawberry-orange salad, with crispy brittle and a wafer <sup>g,a,h,g.</sup>

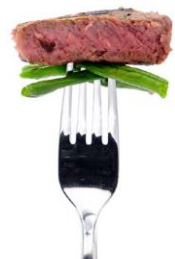
9.00 €

### Enjoy Our Delicious Weekend Brunch!

**Every Sunday, indulge in a diverse buffet featuring fresh, seasonal specialties for €36.00 per person. Start your day in a relaxed atmosphere and treat yourself to our extensive selection—perfect for families, friends, or a delightful break for two. Look forward to a culinary variety that leaves nothing to be desired.**

**Sunday Brunch at the Best Western Plus Hotel Steinsgarten**

**Your perfect weekend indulgence!**



Dear Guests,

The dishes we prepare may contain substances that could trigger allergic reactions in sensitive individuals. Since you are the best judge of which substances you may be allergic to, we have compiled a list of these ingredients. You are welcome to review this list upon request. If you have any questions, our staff will be happy to assist you. Please note that due to the complex flow of goods during food production (harvesting, transportation, storage, etc.), the possibility of cross-contamination cannot be ruled out. Therefore, our dishes may contain traces of allergens.

