

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

Salmon Carpaccio  
with marinated meadow champignons, rocket-cucumber salsa  
and fresh baguette a1, k, a  
€18.90

Vegetarian Fennel-Orange Salad  
in a honey-mustard vinaigrette,  
served with oven-fresh ciabatta a, 16, k  
€9.50

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 <sup>16,22,2,8,a</sup>  
19.00 €

### Gießen Burger

Breaded pork schnitzel with braised onions, melted cheese, pickles, tomatoes, mustard, and French fries <sup>3,22,a1,c,g</sup>  
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 rissole potatoes <sup>19,16,g,i</sup>  
35.50 €

### Breaded Turkey Cordon Bleu

stuffed with camembert and pear, served with hearty roasted potatoes and a small market salad with yogurt dressing <sup>c,3,19,a,16</sup>  
23.50 €

### Asian Turkey Stir-Fry

with sugar snap peas, red onions, bell peppers, zucchini, and fine egg noodles, flavored with ginger, soy sauce, and mild chili sauce <sup>3,2,a1,l,f,c</sup>  
18.50 €



### Pan-Fried Calf's Liver in Butter

served with a strong red wine jus, fresh sage, black pepper, and red onions, accompanied by potatoes sautéed in olive oil with rocket salad, and mixed leaf salad in a lemon-almond

vinaigrette a1.h1.i.k

26.50 €

## 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 g.16.19

28.00 €

### Poached Salmon Fillet

with Hessian Green Sauce, served with new potatoes and a small market salad 16.19.k.c

26.00 €

## Pasta Dishes & More

### Stuffed Tortellini with Ricotta

in a creamy sauce of cherry tomatoes, fresh mushrooms, pine nuts, and shaved

Parmesan 16.19.a.a1.k

16.00 €

### Spaghetti with Venus Clams

in a broth of white wine, spring onions, garlic, butter, black pepper, lemon, and fresh thyme, served with warm ciabatta 16,19,a1,c,a,o.d

18.50 €



## Green Delights: Veggie & Vegan

Braised Aubergine  
with herb cornmeal and fried oyster mushrooms a,l,16  
16.50 €

Sweet Potato Tikka Masala  
with buttered nut rice and a mild chili dip 19,g,h  
15.00 €

Vegan Lasagna  
on a flavorful, fruity tomato sauce with fresh sage 16,19,a,i  
16.90 €

## Fresh Garden Power

Steinsgarten salad  
with pastrami, sheep's cheese, olives, stuffed antipasti, avocado, red onions, and oven-fresh  
baguette a,g,3,2  
22.50€

Italian Salad  
with ham, cheese, egg, and tuna, served with baguette 22,g,d,c,a  
19.90€



# Sweet Endings

Refreshing Basil Sorbet  
on a marinated strawberry-orange salad, with crispy brittle and a wafer g.a.h.g.  
9.00 €

Exotic Fruit Cream Tart  
with chia and banana, served on a white chocolate sauce with ginger,  
chili flakes and lime 19.a.16.g.h  
9.90 €

**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.

