



Starters

until 11.00 pm

1/2 DOZEN ACHATINA SNAILS Au gratin in Riesling herb butter and served with herb bread	7,00
JUNIPER SMOKED TROUT-FILET With horseradish cream and toasted rye bread	7,50
FRANCONIAN WURST PLATTER ^{2,5} Blue „Zipfel“ wurst in wine. Franconian bratwurst served with cabbage. Truffeld wild boar sausages served with potato salad	11,80

Soup Kitchen

until 11.00 pm

WÜRZBURG POTATOE SOUP ^{1,2,3,6} With smoked knackwurst sausages and majoram	4,20
FRANCONIAN 'SCHEUBEN-WINESOUP' Served with cinnamon croutons	4,50
FRANCONIAN LIVER DUMPLING SOUP With fresh chives	4,20



Original 'BLACK ANGUS'
We only use best quality meat from free range Argentine BLACK ANGUS cattle for our steaks.

'BACKÖFELE' GRILL PLATTER ^{1,2,5} Filets of Angus beef, turkey filet, pork, grilled bacon, Franconian Bratwurst, truffled wild boar bratwurst, string beans with bacon, fried potatoes	21,40
RUMP STEAK The steak with the fine fatty edge for the connoisseur	150 gr. 15,20 200 gr. 18,60 250 gr. 22,20 300 gr. 24,50

FILET STEAK Especially lean and tender	150 gr. 18,90 200 gr. 23,20 250 gr. 25,50 300 gr. 31,00
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Possible side dishes:

FRIED POTATOES	3,50
RATATOUILLE	3,50
CREAMED MUSHROOMS	3,50
HOME MADE POTATO SALAD	3,50
GRANDMA'S CUCUMBER SALAD	3,50
3 SLICES OF HERB BREAD	1,90
PEPPER CREAM SAUCE	1,50
SAUCE HOLLANDAISE	1,50
HERB BUTTER	1,50
CAFÉ DE PARIS BUTTER	1,50

LARGE BOWL OF SALAD With different home made Franconian salads	5,80
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'BABY LEAF' GREEN SALADS From Albertshöfer market	5,80
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Legend

1 = Preservatives | 2 = Sweetener | 3 = Flavour | 4 = Acidifier | 5 = Stabilizer
6 = Antioxidants | 7 = Colouring | 8 = May contain traces of peanuts, wheat, eggs or soy

97070 Würzburg ♦ Ursulinergasse 2 ♦ Tel. 09 31/59 0 59 ♦ Fax 09 31/5 02 74
Mon - Thur 12.00noon - 12.00 midnight ♦ Fri -Sat 12.00noon-1.00am, So 12.00-11.00 pm

Meals

Franconian Kitchen

Until 10.00 pm

A PAIR OF FRANCONIAN BRATWURST SAUSAGES ^{2,5} Served with wine sauerkraut	7,80
'BLUE ZIPFEL' SAUSAGES ^{2,5} 1 pair of Franconian Bratwurst sausages in wine served with onions, carrots and sour dough bread	7,80
GRANDMA'S BEEF ROULADE Slowly stewed and served with potato and celery puree and red cabbage with apple	14,50
FRANCONIAN WEDDING DINNER ^{3,6} Boiled filet of veal 'Tafelspitz' served in horseradish sauce with fried noodles and cranberries	15,20
GRILLED PIKEPEARCH-FILET ^{3,7} coated in baked herb-potatoes, served with crayfish sauce and vichy-carrots	18,80
SCHOULDER OF PORK Served with sauce of dark beer, potato dumplings and pickled cabbage	15,40
'BACKÖFELE' MARINATED BEEF ^{1,4,6} Served with potato dumplings and red cabbage with apple	14,90

Our classics

until 10.00 pm

PORK SCHNITZEL Served with a bowl of mixed Franconian salad	11,90
CORDON BLEU of pork loin ^{1,2,3,5} Served with potato croquettes	14,40
STEAK WITH ALMOND of pork loin ² Served with sauce Hollandaise, hash browns	15,40
ORIGINAL VIENNA SCHNITZEL From rack of veal and served with a home made potato salad	17,60

Grill

until 11.00 pm

RACK OF PORK STEAK From the roast, served with fresh porcini mushrooms with an au gratin cream sauce, fried potatoes	15,20
RACK OF PORK STEAK From the roast, served in pepper cream sauce with home made 'Hobelspätzle' noodles	13,90
SPIT ROASTED SIRLOIN of young pork With fresh porcini mushrooms in cream sauce, fried potatoes	16,80
ONION ROAST JOINT of Angus rump steak Served with fried potatoes	19,50

Our Speciality Dessert

'BACKÖFELE KAISERSCHMARRN' (sugared pancakes with raisins) Fresh from the pan, served with Bourbon vanilla ice cream and whipped cream At least 30 minutes ^{2,3,7,8} From 2 persons	7,00 p.P.
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'Brotzeit' - filling snacks

Until 11.00 pm

This may take a little longer to prepare

TATAR 'CLASSIC' (6.00 pm onwards) from the Ox loin	14,00
HOME MADE BOILED BEEF JELLY In vinegar, oil, lots of onions and served with fried potatoes	10,50
FRANCONIAN 'GERUPFTER' Garnished Camembert served with butter, cream, onions, paprika and sour dough bread	6,80
CAMEMBERT AU GRATIN Served on toasted country bread and with cranberries	7,80
BREAD AND BUTTER	2,50

We will be pleased to serve you a small green salad with your main course

Salads

Until 11.00 pm

'BACKÖFELE' SALAD ¹ Potato, herb, pickled cucumber, carrot and green salads with strips of ham, slices of boiled egg and crunchy herb bread	11,50
'BABY LEAF' GREEN SALADS Fresh from Albertshöfer market Served with our herb bread	8,90
<i>or served with:</i>	
◆ FILET STEAK TIPS	13,00
◆ STRIPS OF TURKEY BREAST	11,40
◆ FILET OF PIKEPEARCH lightly fried	13,50

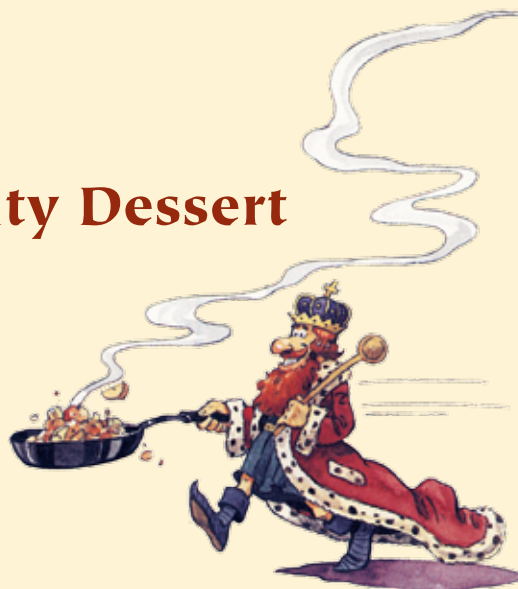


Sweet things

APPLE PANCAKES ^{2,3,7,8} With cinnamon sugar, Bourbon vanilla ice cream and whipped cream	8,50
BOURBON VANILLA ICE CREAM ^{2,3,7,8} With hot raspberries	6,80
CHOCOLATE TEMPTATION ^{2,7,8}	8,20

Coffee & Co

ESPRESSO	1,80
DOUBLE ESPRESSO	3,20
CAPPUCCINO	2,70
CAFÉ CRÈME	2,40
CAFÉ LATTE	2,80
LATTE MACCHIATO	3,20





Drinks

Aperitifs

Riesling Champagne with Franconian Weinberg peach liqueur	0,1 l	3,80
Secco Saignée Weingut am Stein	0,1 l 0,75 l	3,00 20,00
Silvaner „Ludwigs Winzersekt“ Weingut am Stein	0,1 l 0,75 l	5,00 35,00
Champagner „Delot Père & Fils“ Grande Réserve, Brut, Frankreich	0,1 l 0,75 l	8,00 53,00

Soft Drinks

Pepsi Cola (1)(2)	0,3 l	2,70
Pepsi Cola light (1)(2)(3)(4)(5)	0,3 l	2,70
Mirinda (2)(3)	0,3 l	2,70
Seven Up (2)(3)	0,3 l	2,70
Spezi (0,15 l Cola + 0,15 l Mirinda)(1)(2)(3)	0,3 l	2,70
Bad Brückenauer Gourmet medium	0,25 l 0,5 l	2,00 3,50
Bad Brückenauer Gourmet still	0,25 l 0,5 l	2,00 3,50
Taubertaler fizzy Apfelschorle	0,3 l	2,70
Fizzy red currant	0,3 l	2,90
Fizzy orange	0,3 l	2,90
Granini apple juice	0,2 l	2,50
Granini orange juice	0,2 l	2,50
Granini red currant juice	0,2 l	2,50
Granini grape juice	0,2 l	2,50

Distelhäuser Beer

Draught Pils	0,3 l	2,80
Draught Pils	0,4 l	3,50
Draught wheat beer	0,3 l	2,80
Draught wheat beer	0,5 l	4,20
Draught country beer (dark)	0,4 l	3,50
Radler (shandy)	0,4 l	3,50
Dark wheat beer (from the bottle)	0,5 l	3,90
Clear wheat beer (from the bottle)	0,5 l	3,90
Malt beer (from the bottle)	0,33 l	2,80
Alcohol free yeast beer (from the bottle)	0,33 l	3,90

according to the season

Draught bock beer	0,4 l	3,50
Draught zwickel beer	0,4 l	3,50
Draught spelt wheat beer (naturally cloudy)	0,4 l	3,50

Brandy

Magentratzer (digestifs)			
Fernet Branca	40%	2cl	2,50
Jägermeister	40%	2cl	2,50
Ramazotti	40%	2cl	2,50

Wecklein (liveners)			
Damson Brandy (Zwetschgenwasser)	40%	2cl	2,90
Mirabelle	40%	2cl	3,50
Raspberry Brandy (Himbeergeist)	40%	2cl	3,50
Cherry Brandy (Kirschwasser)	40%	2cl	3,50
Williams Christ pear Brandy	40%	2cl	4,50
from the barrique			
Franconian hazelnut Brandy	40%	2cl	4,50

Am Stein Vineyard, Ludwig Knoll			
Pomace of Silvaner	40%	2cl	4,00
from the Barrique			
Apple Brandy	40%	2cl	4,00
from the Barrique			
Sloe gin from the Barrique	40%	2cl	6,00

Ziegler			
Williams pear Brandy	40%	2cl	6,50
Fruit Brandy	40%	2cl	4,00
from apples and pears			
No 1 wild cherry	40%	2cl	8,90
Wild raspberry Brandy	40%	2cl	6,50



CHASE
BAR & STEAKHOUSE

Start and finish your evening in the unique atmosphere of our bar.

All prices in Euros including the legal rate of VAT
(1) = contains caffeine (2) = with plant extracts (3) = with the colouring carotene (4) = contains benzoic acid (5) = contains sweeteners, cyclamate, acesulfame & aspartame (6) = with colouring