

FINALLY SUMMER

WE HONOUR THE TRADITION AND CELEBRATE THE PROGRESS

TWO THOUSAND TWENTY&FOUR







allergene & co





our small but beloved

He was trained as a waiter in Karlsbad, came as a Bohemian refugee to Michelbach and there he married the mayor's daughter. In 1955 he built - always with the pipe in his mouth initially a tavern, soon also with quest rooms and eventually its own quest house. Oh, and besides he started a family with 5 children. All this took place in the "valley of Stuempel", (in German ,, Tal des Stümpels"), where we welcome you today. "He", that was Emil, that grandpa. And the mayor's daughter was our grandma Gretel, who had cooked the best food in the world every day. Simple, but good. Honest and real to the taste, because we know exactly where our ingredients come from. It tastes this good only where it is freshly cooked with a lot of love. Nowadays we offer this original form of traditional family cooking to all our guests in a modern tavern. Completely without flavor enhancers, pre-cooked or big companies in the background. We are convinced that traditions and values like respect for the simple things are still important today. So please feel welcome:

-Emils Grandsons-

in our home Marburg-Michelbach, at Stümpelstal and at "Emil's".

smaller and fexible portionens | good prices | behring delivery service

OPEN FROM 12 O'CLOCK DAILY - YES, ON HIGH NOON, TOO!



emils refreshing different

EMILS SPRIZZ 8

lillet blanc | ginger ale | lime juice ginger | rosemary | fresh lemon alkfree: as emils limo with soda

GRAPE FIZZ 8

behring gutshof gin | thoms henry pink grapefruit | shot soda | lemon edge | fresh basil alkfree: brickfree 0,0% gin

WHITE PEACH 8

secco frizzante | schweppes white peach | shot soda | peach edge | marocco mint alkfree: freixenet 0,0%

for the (almost always) dear

little ones

LITTLE EMIL 11

small pork schnitzel | wirtshaus fries | red & white | no greens

LUCKY FRIES 4 fries / red & white / without mayo =

HAPPY PASTA 9

spiral noodles | fruity tomatosauce | roasted paprika & zucchini mashed (not to see) | upon request: grated emmentaler cheese or grated simply v pasta

alone or to share starters

V ISLE-HOPPING

watermelone | 100% original feta | basil | maroccoan mint | lemon-vinaigrette | marinated wildherbs | rustic baquette + wafer-thin serrano ham +2

V CHANTERELLES OMELETTE

bio-eggs from kuhls from lohra | shot cream | fresh chanterelles | spring onions | real gruyere-cheese (the good one!) | wild salad | farmers bread | homemade herb-butter

100% BEEF TATAR 14

from hereford beef | ready marinated | red onions | gerkins | shure, capers | coarsily grounded mustard | marinated bio-eggyolk for the umami-kick | garlic-crostini SURF&TURF-STYLE: + scampis on top +4

TOMATO-CAPPUCCINO 8

fruity tomatosoup | basil-foam | garlic-crostini

ANTI. PASTI.

SOLO 9 | DATE 16 | FAMILY 26 grill-paprika | pickled champignons | grilled zucchini | kalamata olives | small oventomatoes | seasalt | olive ill rustic baquette

LOAF & SOUL

SOLO 7 | DATE 11 | FAMILY 16 farmers bread | rustic baguette | dijonmustard-orange-mayo | herb butter (vegan: olive oil) | balsamico-onion-marmelade







never be deleted...

classics & saisonal

THE FISH 26

in thyme-butter fried salmon filet | leaf spinach-lime risotto| oven tomatoes | fried rucola | rose pepper

SWINICHNESS 20

in the cast iron pan | spit roast from pork | fried potatoes | onion sauce | bio fried egg | salad bed

MARBURG RUMP STEAK 32

beef from marburg region | bucher meier II | 250g rare weight | homemade herbs butter | bimi-broccoli | rosmary-seasalt-potatoes | emils coolest barbecue sauce | salad bed SURF&TURF-STYLE: + scampis +4

CORDON BLEU SUMMER STYLE 22

breaded schnitzel from pork | filled with cooked ham and gouda | homemade potatoe-gerkin-salad | radish | stirred up cranberries

SUMMER CHICKEN 22

german chicken breast | mediterranian veggetable-couscous | sesam-bimi-broccoli | mint-joghurt

EMILS 18

two breaded schnitzel from pork | fresh lemon | roastpotatoes | salad bed

OBERFOERSTER 19

two breaded schnitzel from pork | fresh champignons in cream | wirtshaus fries | salad bed

MARBURGS ONIONROST DELUXE 27

rose sous-vide-roastbeef from region | butcher meier III | onion-sauce | good roastpotatoes | roasted onions

HOMEMADE CHEESE SPAETZLE

cast iron pan | homemade spaetzle | emmental and allgaeu mountain cheese| fresh roasted onions | salad bed

GREENS & BOWL

VEGI & SWEET

CHANTERELLE SCHNITZEL 22

two breaded schnitzel from pork | roasted chanterelles in cream | good fried potatoes | salad bed

DRY AGED BEEF BURGER 23

extra long dried from butcher meier III | brioche bun | coolest barbecue sauce | wild salad | oventomatoe | dijonmustard-mayo | craftbeer-stew-sauce | and to that: chili-cheese-fries & mayo - buuum....

GENTERELLE RUMPSTEAK 34

FISH & CHIPS IN TASTY 19

codefishfilet | panko-breaded | shichimi-togarashi-seasoning (yeahaaaa!) | dijon-orange-mayo | wirtshaus pommes | malt-vinegar-pippette | white cabbage-chili-salad





vegetarian &

BEYOND BURGER 19 W

brioche bun (vegan) | DAS beyond burger-patty | emils geilste grillsoße | strauchtomätle | marinierte wildkräuter | schmorzwiebeln | dijonsenf-mayo | wirtshaus pommes

DAS RISOTTO 21 (V) V

blattspinat-limetten-risotto | ofentomätchen | frittierter rucola | geröstete cashewkerne | frisch geriebener grana padano* 🔻 oder simply v-pastareibe

SCHNI-PO-SA 18 W

zwei vegan-schnitzel (soja & weizeneiweiß) | wirtshaus pommes | zitrone & petersilie | ketchup & dijonsenf-mayo | salat beet

PASTA PFIFFI-KUSS 19 (V)

ja, mafaldine - weil die sooo viel soße aufnehmen | gebratene pfifferlinge in rahm | frische frühlingszwiebeln | fein geriebener grana padano*

(V) = VEGETARISCH (V) = VEGAN

*enthält lab

eaten fill does not mean there is no place for more

RUSPBERRY-TIRAMISU 9 (V)

biskuit | mascarpone | ruspberries | ruspberry brandy | amarettini-crunch | original bensdorp kakao on top

OREO-MOUSSE 9 (V)

best chocolate-mousse | oreo-crumble | fruity deco | nothing else.

extrem hip spring -

eens

ULTIMATE MEGA FANCY BOWL 17

mediterranian cous-cous | fresh avocado | watermelone | saladgerkin | orange-cabbatesalad | lettuces | cherrytomatoes | marinated radish | carott-sticks | dijonmustard-mayo | agave-mustard-dressing | roasted sesam | microgreens

BIG SALAD WITHOUT FUSS 15

greens | saladgerkin | marinated radish | carotte-sticks | cherrytomatoes | sun- & pumpkinseeds | agave-mustard-dressing | rustic baguette

grana padano* +0 V simply v-pastacheese +0 roasted salmon-filet +6 100% original feta cubes +3 (V) grilled scampis +4 grilled chanterelles +4 gratin. thymian- goatcheese +4 (V

- V BED sidesalad / agave-senf-dressing 4
- V KALE cabbage-orange-salad / vinaigrette 4
- TUBER homemade potatoe-gerkin-salad 4

COCOS-PANNA-COTTA 9 V real vanilla | mango-culi | fresh mint

ICECREAM 2,5 PER CUBE a bit of bella italia in the middle of hesse blackcurrant | lemon | mango | V bourbon-vanilla | chocolate | greek joghurt (V) + whipped cream +1,50



celebrate join in the fiesta

Regardless of whether wedding, birthday or confirmation - you are welcome to throw your

private celebration with up to 100 guests at Emil's.

We will take care of everything from aperitif to music band, so you are free of any obligations on your special day.

yes, i will

WEDDING CELEBRATION IN EMILS!

that means celebration as required: modern locations, individual organisation and assosiated hotel for your guests .

don't talk about money? We do! for personal counseling and profound description can be calculated by an estimate without small print.

it is clear:

no space rent, no minimum turnover, no advance!

FOOD buffets, grillbuffets, menus, frontcooking, etc.
RECEPTIONS diff. special drinks, fingerfood
LOCATIONS eirtshaus "emils", eventroom "stümpelstal",
gretels rooms, comforttents, meadows with terraces
EQUIPMENT tents, mobile bar, grills, screens, etc.
TABLE & DECO as required, close napkins,
flowers, decoration, place- & menucards, covers, etc.
HOTEL / COUNTRYHOUSE for your overnight guests

VERY NEW in Stümpelstal



gretels offers you modern offices and meetingrooms from 1 up to 60 persons. rent "your" desk / room for hours, days or weeks.

beside a relax-corner and a coffee kitchen you can expect the latest technology and a stylish natural equipment.

Inquiry: 06420-9070 / info@stuempelstal.de

web, insta & facebook

WWW.WIRTSHAUS-EMILS.DE

■ WIRTSHAUSEMILS

INSTAGRAM / WIRTSHAUSEMILS



our opening times

MONDAY - FRIDAY

LUNCH SMALL MENUE 12:00 - 05:00 PM

DINNER FULL MENUE 05:00 - 09:30 PM Bar longer open SATURDAY / SUNDAY & HOLIDAY

LUNCH & DINNER FULL MENUE 12:00 - 09:30 PM Bar longer open

The list with allergens and additives you can get via scan of the QR-code: