



AUTUMN

WE HONOUR THE TRADITION AND CELEBRATE THE PROGRESS

TWO THOUSAND TWENTY&FOUR



menue digital



allergenes & co.

Emils

SEPTEMBER - OCTOBER



our small but beloved family history

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 guest rooms and eventually its own guest house.

Oh, and besides he started a family with 5 children. All this took place in the "valley of Stümpel", (in German „Tal des Stümpels“), where we welcome you today.

"He", that was Emil, our 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:

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

Felix & Peter
-Emil's Grandsons-



Emil's smaller and flexible portions | good prices | bearing delivery service

NEW LUNCH

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



emils refreshing different aperos

EMILS SPRIZZ 8

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

PLUM DRINK 8

tanqueray gin | plum juice | thoms henry
tonic water | fresh lemon
alkfree with brickfree 0,0% gin

WHITE PEACH 8

lillet blanc | carpe noctem rosé prosecco frizzante | |
heils pears juice | fresh thym
alkfree with freixenet 0,0%

for the (almost always) dear little ones

LITTLE EMIL 12

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

LUCKY FRIES 5 (V)

fries / red & white / without mayo = (V)

HAPPY PASTA 10 (V)

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

alone or to share starters

(V) HOKKAIDO SOUP 9

much pumpkin | bio ginger | pumpkin seeds |
steiren seedoel | rustic baguette

WILD BOULION 9

wild power broth | shot portwine |
homemade flädle | vegetable julienne |
steire seed oil | rustic baguette

BEEF TATAR 2.0 15

from hereford beef | ready marinated | red onions |
gerkins | shure, capers | coarsily grounded mustard |
bio-egg from kuhls of lohra |
roasted farmers bread | piece butter

SMALL FELDI 9

BIG FELDI 15

lamps lettuce | oöd balsamico dressing |
roasted seeds | cherry tomatoes | grana padano
+ small slices of serano ham +4
+ goat freshcheese thaler +4

(V) ANTI. PASTI.

SOLO 9 | DATE 16 | FAMILY 26
pickled pumpkin | pickled champignons |
grilled zucchini | kalamata olives |
small oventomatoes | seasalt |
herb mayo | rustic baguette

SHARE & LOVE IT

(V) (V) LOAF & SOUL

SOLO 7 | DATE 11 | FAMILY 16
farmers bread | rustic baguette |
pumpkin peace chutney |
herb dip (vegan: olive oil) |
balsamico-onion-marmelade

(V) = VEGETARIAN

(V) = VEGAN



never be deleted...

classics & wild

THE FISH 29

on his skin fried salmon filet |
red pepper | rosemary butter | pumpkin risotto |
loven tomatoes | fried rucola

MARBURGS

ONIONROST DELUXE 32

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

REAL CLASSIC

ORDON BLEU 23

breaded schnitzel from pork |
filled with cooked ham and gouda |
parsley butter potatoes |
stirred up cranberries | salad bed

MARBURG RUMP STEAK 37

250g rare weight from marburg region |
butcher meier III | oasted porcini mushrooms
from burgwald | patatas bravas (fried small
hassian potatoe cubes) | homemade
herb butter | emils barbeque sauce

WILD SAUSAGE 23

regional game bratwurst | home- an wild boar |
stamped potatoes | roasted savoy cabbage | mustard

GOOD CANARD 28

duckleg fresh from the oven |
bavarian kraut | dauphine potatoes |
pear wedges | walnut-crunch | sauce

EMILS 19

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

THE RETURN OF THE

BEST BEEF ROULADE 25

filled classic | gerkins | onions |
bacon | mustard | apple red cabish | own sauce |
and very new: country bread dumplings

SWINICHNESS 22

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

HUNTERS MAGNIFICENCE 25

gulasch of wild boars | wildboar | deer |
homemade spätzle | cranberry pear



GREENS & BOWL

DRY AGED BEEF BURGER 24

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

VEGI & SWEET

FISH & CHIPS IN TASTY 22

codfish-filet | panko-breaded |
shichimi-togarashi-seasoning (yehaaaa!) |
dijon-orange-mayo | wirtshaus pommes |
white cabbage-chili-salad

FROM MONDAY TILL FRIDAY FROM 5 ON DAILY CHANGING

main course

IN ADDITION ON OUR
WIRTHAUS-BOARD 13€



vegetarian &

vegan

BEYOND BURGER 19 **V**

brioche bun (vegan) | THE beyond burger-patty | emils coolest barbeque sauce | small tomatoes | marinated wild herbs | roasted onions | dijonmustard-mayo | wirtshaus pommies

THE RISOTTO 23

hokkaido pumpkin risotto | oventomatoes | fried rucola | roasted cashew seeds | fresh grated grana padano* **V** or simply v-pastapleasure **V**

HOMEMADE CHEESE SPAETZLE 19 **V**

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

TRUFFLES PASTA EMILS STYLE 22 **V**

100% mafaldine pasta | winter truffles | grana padano-cream* | shot sambucca (yeaha) | fried rucola
+ marburger rump steak stripes +5

V = VEGETARIAN **V** = VEGAN *includes lab

**eaten fill does not mean
there is no place for more**

sweets

PLUM TIRAMISU 9 **V**

biskuit | mascarpone | plums | amarettini crunch | original bendorp kakao on top

SNICKERS MOUSSE 9 **V**

best chocolate-mousse | peanut crumble | caramel cream

extrem hip late summer - greens

V ULTIMATE MEGA FANCY BOWL 19

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



**pimp'
your
bowl
or
your
salad**

grana padano* +0 **V**
simply v-pastacheese +0 **V**
roasted salmon-filet +6
goat fresh cheese thaler +4 **V**
marburg rump steak slices +5
roasted forrest mushrooms +4 **V**

V BED sidesalad / agave-senf-dressing 4

V KALE cabbage-orange-salad-chili / vinaigrette 4

PISTAACIO AFFOGATO 7 **V**

100% pistacio cream | vanilla icecream | pistacio crunch | lavazza bio espresso to infuse for yourself

ICECREAM 2,5 PER CUBE

a bit of bella italia in the middle of hesse
blackcurrant | lemon | mango **V**
bourbon-vanilla | chocolate | greek yoghurt **V**
+ whipped cream +1,5



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 associated 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, comfortents, 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

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

THE NUMBERS BEHIND THE MENUES ARE PRICES IN € INCL. THE LEGAL TAXES AND SERVICES

VERY NEW
in Stümpelstal

Gretels



CO-WORKING & MEETINGS

gretels offers you modern offices and meeting-rooms 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](https://www.facebook.com/WIRTSHAUSEMILS)

[INSTAGRAM / WIRTSHAUSEMILS](https://www.instagram.com/WIRTSHAUSEMILS)



our opening times

MONDAY - FRIDAY

LUNCH
SMALL MENU
12:00 - 05:00 PM

DINNER
FULL MENU
05:00 - 09:30 PM
Bar longer open

SATURDAY / SUNDAY & HOLIDAY

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

