



first-sixth till
second-twentyeight

WE HONOUR
tradition
AND CELEBRATE
progress
- EMIL'S GRANDSONS -

START OF THE YEAR twenty-five



menue digital



allergenes & co.



our small but beloved family history

He was trained as a waiter in Karlsbad, came as a Bohemian refugee to Michelbach where he married the mayor's daughter. In 1955 he built - always with the pipe in his mouth - initially a tavern, soon added 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 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 only good 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 hometown Marburg-Michelbach, at Stümpelstal and at "Emil's".

Felix & Peter
-Emils Grandsons-



Emil's

smaller and flexible portions | good prices | behring delivery service

NEW LUNCH

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



emils refreshing different aperos

CRANBERRY MULE 8

tanqueray gin | cranberry | cloudy applejuice | organic ginger | thomas henry ginger beer | fresh rosemary
non-alc with brickfree gin 0,0%

LILLET VANILLA PUNCH 8

lillet blanc | orange juice | vanilla syrup | secco frizzante | fresh orange & mint
non-alc with freixenet sparkling wine 0,0%

EMILS SPRIZZ 8

lillet blanc | secco frizzante | thomas henry ginger ale | fresh lemon | organic ginger | rosemary
non-alc also as EMILS LIMO 5

for the (almost always) dear little ones

LITTLE EMIL 12

small pork schnitzel | tavern fries | ketchup / mayo

LUCKY FRIES 5

fries / red & white /
with vegan mayo = 

GRILLED SAUSAGE 10

2 grilled Vienna sausages from pig | tavern fries | red & white

 = VEGETARIAN

 = VEGAN

NEW
from now on

SONDAY ROAST

always fresh & only for so long until it's all eaten

alone or to share starters

BEEF TATAR 14

from hereford beef | ready marinated | red onions | gherkins | capers | coarse dijon mustard | bio-egg from kuhls of lohra | roasted farmers bread | knob of butter

SMALL FELDI 9

BIG FELDI 15

lamb's lettuce | cranberry dressing | croutons | pickled pumpkin | pomegranate seeds | caramelized pumpkin seeds | farmers bread
**+ small slices of serrano ham +4
+ goat freshcheese thaler +4
+ stripes of roast chicken +5**

ANTIPASTI „ALPS STYLE“

SOLO 9 | DATE 16 | FAMILY 26

pickled pumpkin | pickled wild mushrooms | mountain cheese | sweet pepperoni | pearl onions | smoked ham | pickled gherkin | rustic baguette

 = without ham

 = without ham and mountain cheese

SHARE & LOVE IT

LOAF & SOUL

SOLO 7 | DATE 11 | FAMILY 16

farmers bread | rustic baguette | salt butter | pumpkin seeds mayo | balsamico-onion-marmelade

 = with olive oil instead of rilette

warming vienna soups



SOUP FROM HOKKAIDO PUMPKIN 9

Wetterau pumkin | organic ginger | ssed oil | caramelized pumpkin | rustic baguette

FRITTATA SOUP 9

boiled beef broth | homemade frittata | vegetable julienne | meat filling | rustic baguette

ALSO AS
BOILES BEEF
IN 2 COURSES
32 €



not to think away...

our classics

THE FISH 29

skin fried salmon filet |
red pepper | rosemary butter | pumpkin risotto |
oven tomatoes | marinated rucola



MARBURGS

ONIONROST DELUXE 32

medium sous-vide-roastbeef from region |
butcher meier III | onion-sauce |
fried potatoes | roasted onions | salad bed

MESS 23

in the cast iron pan | spit roast pork |
best potatoes | Kuhls organic fried egg |
onion sauce | salad bed

EMILS 19

two breaded pork schnitzel |
fried potatoes | lemon | salad bed

OBERFOERSTER 19

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

BEST BEEF ROULADE 25

classically filled | gherkins | onions |
bacon | mustard | apple red cabbage | own sauce |
larded potato dumpling or salt potatoes

REAL CLASSIC

CORDON BLEU 23

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

only for a short time so called

vienna dodge

ORG. VIENNA SCHNITZEL 27

from the veal topside |
garniture from capers & anchovy | lemon |
lukewarm potatoe gherkin salad |
radish | wild cranberries

VEAL CREME GOULASH 26

extra long braised | with fresh
champignons | butter spaetzle |
fresh chives | lamb's lettuce

ORIGINAL BOILED BEEF 26

boiled beef | best horseradish sauce |
bouillon potatoes | fresh horseradish

BOILED BEEF IN 2 COURSES 32
frittata soup in advance | served in a
copper pot on a pot warmer

THE CAST IRON PAN 32

onion roast beef deluxe | onion sauce |
homemade cheese spaetzle | roasted onions |
chives | from the cast iron pan

A ROAST CHICKEN 24

deboned chicken legs | no
bones | fresh breaded |
lukewarm potatoe gherkin salad |
pickled radish | seed oil mayo

OX CHEEK 26

in own sauce extra long braised | butter creme
potatoe puree | glazed bacon Brussels sprouts



wholesome, vegetarian & vegan



CABBAGE ROLL 22

filled savoy cabbage leaves | parsnip | cellyery |
champignons | carotte | chestnut bits |
parsley potatoes | roast vegetable sauce

SPINACH CAMS 24

spinach semolina cams | sage butter |
lots of grana padano |
and in addition lamp's lettuce |
that's belly prushing from inside

THE RISOTTO 23

hokkaido pumpkin risotto | oven tomatoes |
marinated rucola | roasted cashew seeds |
freshly grated grana padano* 
or simply v-pastagenuss 

HOMEMADE CHEESE SPAETZLE 19

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

TRUFFLES PASTA EMILS STYLE 23

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





extrem hip late winter - greens

ULTIMATE MEGA FANCY BOWL 19

mediterranean cous-cous | pickled pumpkin | pear slices |
cucumber | orange-cabbage-salad | lettuces | cherrytomatoes |
marinated radish | carrot-sticks | herb-mayo |
agave-mustard-dressing | roasted pumpkin seeds | microgreens



**pimp'
your
bowl
or
your
salad**

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

 BED sidesalad / agave-senf-dressing 4

 KALE cabbage-orange-salad-chili / vinaigrette 4

 = VEGETARIAN  = VEGAN *includes lab

eating full does not mean there is no place for more sweets

EMIL IN DUBAI 12

choco-mousse & crumbles | vanilla ice cream |
pistaccio cream | caramel-kunefe | pistaccio crunch



PLUM-TIRAMISU 9

bisquit | organic-espresso | mascarpone-cream |
cinnamon | speculoos crumble

AUSTRIAN APRICOT DUMPLINGS 9

at the table with nut butter poured over | sweet crumbs

ICECREAM 2,5 PER SCOOP

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

FROM MONDAY TILL FRIDAY FROM 5 ON DAILY CHANGING

TRADITIONAL SET MEAL IN ADDITION ON OUR
TACERN-BOARD **14€**



celebrate

join in the fiesta

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 do

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 rent, no minimum turnover, no advance !

FOOD buffets, grillbuffets, menus, frontcooking, etc.
RECEPTIONS diff. special drinks, fingerfood
LOCATIONS tavern „emils“, eventroom „stümpelstal“,
gretels rooms, comfort tents, meadows with lawns
EQUIPMENT party tents, mobile bar, grills, screens, etc.
TABLE & DECO as required, cloth napkins,
flowers, decoration, place- & menu cards, covers, etc.
HOTEL / COUNTRYHOUSE for your overnight guests

**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

f WIRTSHAUSEMILS

INSTAGRAM / 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

The list with allergenics 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



small & flexible portions | good prices | business-lunch

Emils

LUNCH



V HOKKAIDO PUMPKIN SOUP

much pumpkin | organic ginger | steirish seeds oil | rustic baguette

cup 5 | plate 7

ANTI PASTI 9

sweet sour pepper | marinated wild mushrooms | pickled pumpkin |
mountain cheese | pearl onions | smoked ham | gherkins

V = without ham

V = without ham and mountain cheese

SMALL FELDI 10

lamb's lettuce | cranberry dressing | croutons | pickled pumpkin | pomegranate seeds |
caramelized pumpkin seeds | farmers bread

+ small slices of smoked ham +4

+ goat cheese +4

V **V** THE RISOTTO 13

hokkaido pumpkin risotto | oven tomatoes | marinated rucola |
pickled pumpkin slices | roasted walnuts

grana padano* or simply v-pastagenuss (vegan)

+ fried winter cod filet instead of walnuts +6

V TRUFFLES PASTA EMILS STYLE 14

mafaline pasta | because they take so much sauce! |
winter truffles | grana padano cream* | shot sambucco | microgreens

+ marburg rump steak stripes +5

MESS 15

in the cast iron pan | spit roast pork | best potatoes | Kuhls organic fried egg | onion sauce

ONION ROAST DELUXE 17

medium sous-vide-roastbeef | butcher meier III | onion sauce | fried potatoes | roasted onions

EMILS LUNCH-SCHNITZEL 12

one breaded schnitzel from pork | lemon or champignon cream | french fries or fried potatoes

MICHELBAACH SCHNITZEL CRUST 12

toasted slice of farmers bread | butter & mustard | breaded schnitzel of pork | kuhls bio fried egg | white cabbage salad

V EMILS ULTIMATIVE MEGA FANCY BOWL 12

mediterranean couscous | fresh avocado | watermelon | cucumber | cabbage orange salad | lettuce | cherry tomatoes |
pickled radish | carrot sticks | dijon orange-mayo | agave-mustard-dressing | roasted sesam | cress microgreen

+ roasted winter cod filet +6

+ goats fresh cheese +4 **V**

+ smoked ham +4



IN THE TAVERN

all prices include
1 lavazza bio-coffee speciality

TAKE AWAY

per menu you will get a
2 € - voucher for your next visit

FREE OF CHARGE DELIVERY behringwerke-görzhausen from 3 menus from 12-13 h (only online orders)

BUSINESS-LUNCH invoice for business lunch

V = VEGETARIAN

V = VEGAN

*includes lab

MENU VALID: MONDAY - FRIDAY FROM 12 O'CLOCK TILL 5 PM EVERY DAY (EXCEPT PUBLIC HOLIDAY)

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