



WE HONOUR
tradition
AND CELEBRATE
progress
- EMILS GRANDSONS -

WINTER

twenty-four



digital menu



allergens & co.

Emil's

eleven-eleven till
twelve twentythree



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 Stuempele" (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-



Emils

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

SPICY CHRISTMAS MULE 8

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

LILLET WINTER THYME 8

lillet blanc | natural cloudy apple | thomas henry tonic | secco frizzante | granny smith | fresh thyme
non-alc with freixenet sparkeling wine 0,0%

EMILS SPRIZZ 8

lillet blanc | secco frizzante | thomas henry ginger ale | fresh lemon | bio-ginger | rosemary
alkfree 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 (V)

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

HAPPY PASTA 10 (V)

spiral noodles | fruity tomato sauce | roasted paprika & zucchini mashed | upon request: grated emmentaler cheese (V) or grated simply v pasta (V)

DUMPLING & SAUCE 7

2 potatoe dumplings | dark gravy | no greens

alone or to share starters



(V) HOKKAIDO SOUP 9

pumpkin from wetterau | bio ginger | seed oil | caramlized pumpkin seeds | rustic baguette



BOHEMIAN GEESE BOULION 9

insert of goose | homemade flaedle | vegetable julienne | rustic baguette

100% BEEF TATAR 15

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

SMALL FELDI 9

BIG FELDI 15

lamb's lettuce | balsamico dressing | croutons | pickled pumpkin | cherry tomatoes | grana padano
+ small slices of serrano ham +4
+ goat freshcheese thaler +4

(V) ANTI. PASTI.

SOLO 9 | DATE 16 | FAMILY 26

pickled pumpkin | pickled champignons | grilled courgette | kalamata olives | small oven tomatoes | sea salt | herb mayo | rustic baguette



(V) (V) LOAF & SOUL

SOLO 7 | DATE 11 | FAMILY 16

farmers bread | rustic baguette | goose rilette | 2 herbs mayo | balsamico-onion-marmelade

(V) = with oliveoil instead of rilette

(V) = VEGETARIAN

(V) = VEGAN



not to think away...

classics & wild

THE FISH 29

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

OX CHEEK 26

extra long stewed |
tasty sauce | bacon-Brussel sprouts |
fine potato nutbutter puree

MARBURGS

ONIONROST DELUXE 32

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

EMILS 19

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

REAL CLASSIC

CORDON BLEU 23

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

OBERFOERSTER 19

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

UMAMI RUMP STEAK 37

250g rare weight from marburg region |
butcher meier III | original café de paris sauce |
potatoe gratin | roasted cauliflower & crumbs

THE RETURN OF THE

BEST BEEF ROULADE 25

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

FISH & CHIPS IN TASTY 23

cod fillet | panko-breaded |
shichimi-togarashi-seasoning (yeahaaaa!) |
dijon-orange-mayo | wirtshaus pommes |
white cabbage-chili-salad

A MESS OF PORK 23

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

HUNTERS CHOICE 26

game goulash | wildboar | deer |
homemade spätzle | cranberry pear

GREENS & BOWL

DRY AGED BEEF BURGER 24

extra long dried from butcher meier III | brioche bun |
barbecue sauce | wild salad | tomato |
herbs mayo | craftbeer braised onions |
melted irish ceddar cheese |
and to that: parmesan truffel fries

VEGI & SWEET

WHOLE QUARTER OF GOOSE 33

daily oven-fresh from whole goose |
breast | leg or wing |
apple red cabbage or green cabbage |
bohemian flour dumplings or salt potatoes |
own sauce | marzipan fried apple

in the
komplete
GOOSE-MENU
too

FROM MONDAY TILL FRIDAY FROM 5 ON DAILY CHANGING

main course

IN ADDITION ON OUR
WIRTHAUS-BOARD 14 €





our legendary winterclassic

bohemian geese-menu

every day ovenfresh from 5 pm

1 **MINI GOOSE-RILLETTE**
goose giblets | apple | onions | roasted farmers bread

2 **GOOSE-BOUILLON**
goose insert | vegetable-julienne |
homemade flaedle | rustic baguette

or

SMALL LAMB'S LETTUCE
small lamb's lettuce salad | dark balsamico-dressing |
pickled hokkaido-pumpkin | cherry tomatoes |
caramelised pumpkin seeds | countrybread

3 **WHOLE QUARTER OF GOOSE**
daily oven-fresh from whole geese |
breast | leg or wing | own sauce |
apple red cabbage or green cabbage |
bohemian flour dumplings or salt potatoes |
marzipan fried apple

4 **APPLE-CINNAMON-TIRAMISU 9**
cookies | bio-espresso | apple-ragout |
mascarpone-cream | cinnamon |
speculoos crumble

COMPLETE GOOSE MENU 49
can also be ordered individually

NUR AUF
VORBE-
STELLUNG

WHOLE GOOSE 139
rare Weight more than 5 kg |
cerved at your table upon request |
with all side dishes
recommended for 4-6 persons

ONLY WHOLE GEESE ARE USED - NO SMALL CUTS!

FROM MONDAY TILL FRIDAY FROM 5 ON DAILY CHANGING

TRADITIONAL SET MEAL

IN ADDITION ON OUR
TACERN-BOARD **14€**



vegetarian &

vegan

CABBAGE ROLL 22 (V)

filled savoy cabbage leaves | parsnip | cellery | champignons | carotte | chestnut bit | parsley potatoes | roast vegetable sauce

BEYOND CHEESE BURGER 21 (V)

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

THE RISOTTO 23 (V)

hokkaido pumpkin risotto | oven tomatoes | marinated rucola | roasted cashew seeds | freshly grated grana padano* (V) or simply v-pastagenuss (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 23 (V)

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

extrem hip late winter - greens

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

(V) **BED sidesalad** / agave-senf-dressing 4
(V) **KALE** cabbage-orange-salad-chili / vinaigrette 4

eating full does not mean
there is no place for more

sweets

EMIL IN DUBAI 11 (V)

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

APPLE-CINNAMON-TIRAMISU 9 (V)

cookies | bio-espresso | apple-ragout | mascarpone-cream | cinnamon | speculoos crumble

ROSEMARY-ORANGE-CRÈME-BRULÉE 9 (V)

candied with cane sugar | berries garniture

ICECREAM 2,5 PER SCOOP

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



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 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 rent, no minimum turnover, no advance !

FOOD buffets, grillbuffets, menus, frontcooking, etc.
RECEPTIONS diff. special drinks, fingerfood
LOCATIONS tavern „emils“, eventroom „stümpelstal“,
gretels rooms, comfortents, meadows with lawns
EQUIPMENT party tents, mobile bar, grills, screens, etc.
TABLE & DECO as required, cloth napkins,
flowers, decoration, place- & menucards, 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

 [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

The list with allergenies 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