



# SPRING FEELINGS

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



menue digital



allergenes & co.

*Emil's*

ANFANG MÄRZ - MITTE APRIL



## 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

STRAWBERRY BASIL SMASH 8  
tanqueray gin | strawberry sirup | basil | lemon  
**non alc with brickfree gin 0,0%**

ROSÉ RHUBARB SPRIZZ 8  
rhubarg naturally cloudy | carpe noctem rosé prosecco |  
soda | piece orange | maroccan mint  
**non alc with brickfree gin 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 **V**  
fries / red & white | without mayo = **V**

SPAETZLE 9 **V**  
homemade spaetzle |  
champignong cream sauce

**V** = VEGETARIAN    **V** = VEGAN

## alone or to share starters

### BEEF TATAR 14

from hereford beef | rshallots | fried capers |  
cream from organic egg | bread chip |  
rustic baguette & farmers bread | german butter

### **V** ANTIPASTI SPRING EDITION

SOLO 9 | DATE 16 | FAMILY 26  
pickled radish | asparagus salad |  
breton onions | kalamata olives |  
oven tomatoes | homemade guacamole |  
selection of country bread & rustic baguette

SHARE & LOVE IT

### **V** LOAF & SOUL

SOLO 7 | DATE 11 | FAMILY 16  
farmers bread | rustic baguette |  
red pesto from dried tomatoes |  
homemade guacamole |  
balsamico onion marmelade

### ASPARAGUS CREAM SOUP 8

real classic | butter croutons |  
chives | rustic baguette

### **V** ASPARAGUS SALAD 11

green and white asparagus | 1. class |  
german strawberries | rustic baguette  
**+ black forrest ham +3**

### **V** GOAT CHEESE 12

caramelized goat cheese |  
michelbach honey from jörg klug |  
fresh figs | marinated wild herbs |  
roasted sesame | rustic baguette

FROM MONDAY TILL FRIDAY FROM 5 ON DAILY CHANGING

## TRADITIONAL SET MEAL

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



not to think away...

# our classics

...this time even with seasonal classics

## THE FISH 29

in thym roasted salmon filet | lemon-card | asparagus risotto | green and white asparagus pieces

## MARBURGS

### ONIONROST DELUXE 32

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

## REAL CLASSIC

### CORDON BLEU 23

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

### MARBURGER RUMPSTEAK 34

bucher meier III | beef from Marburg region | cross weight 250g | baked potatoe | sour cream | fried oyster mushrooms | lemon-basil-butter

### REAL GOOD SPARE RIPS 23

from pork | extra juicy | much much marinate | white cabbage chili salad | oven potatoe | sour cream

### SU.P.R.E.M.E 24

corn-fed chicken supreme | oriental marinate & sauce | sweet potato mash | sesam broccoli

### EMILS 19

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

### OBERFOERSTER 21

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 | homemade bread dumplings

### MESS 23

served in the cast iron pan | spit rost from pork | fried potatoes | onion sauce | organic egg | salad bed

### FISH & CHIPS 21

cod filet | panko greading | togarashi seasoning | dijon orange mayo | fries | malt vinegar pipette | white cabbage saöad

WELCOME  
BACK

## DGERMAN ASPARAGUS

### 1/2 POUND 17

class 1 | hassian potatoes |

**V** melted butter or sc hollandaise

**V** or vegan hollandaise

OR

## FRANFURT

### GREEN SAUCE' 16 **V**

stirred sauce from the well known

7 herbs | hassian saltpotatoes |

2 halv organic eggs from lohra



vegan schnitzel\*\* +5 **V**

cooked juicy ham +5

raw black forrest ham +5

small pork schnitzel +7

marburg roastbeef steak 180g +12

salmon filet | rose pepper +8

\*\*soy & wheat protein



## wholesome, vegetarian & vegan

### FATTUBER 19 (V)

big oven potato | homemade guacamole |  
mediterranean marinated broccoli <  
red pesto from dried tomatoes |  
roasted sesame | marinated wild herbs

### THE RISOTTO 23

green sauce risotto | oven tomatoes |  
marinated wild herbs | fried wild mushrooms |  
garlic croutons  
grana padano\* or  
or simply v-pastagenuss

### CHEESE SPAETZLE 19 (V)

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

### TRUFFLES PASTA EMILS STYLE 23 (V)

100% mafaldine pasta |  
winter truffles | grana padano-cream\* |  
shot sambuca (yeaha) | fried rucola  
**+ marburger rump steak stripes +6**

## extrem hip late winter - greens

### (V) ULTIMATE MEGA FANCY BOWL 19

mediterranean cous-cous | balsamico strawberries | asparagus |  
cucumber | white cabbage chili salad | lettuces | cherry tomatoes |  
radish | agave mustard dressing | dijon mustard orange mayo |  
roasted sesame | fresh herbs



**pimp'  
your  
bowl  
or  
your  
salad**

grana padano\* +0 (V)  
simply v-pastacheese +0 (V)  
fried salmon-filet +6  
vegan schnitzel +5 (V)  
fried steak stripes +6  
gratinated goat cheese +4 (V)  
kalamata olives +2 (V)

(V) BED sidesalad / agave-senf-dressing 4

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

(V) = VEGETARIAN (V) = VEGAN \*includes lab

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

### STRAWBERRY TIRAMISU 9 (V)

ladyfingers | much mascarpone-cream | and...  
strawberries | real bensdorp cocoa

### SPRING PANNA COTTA 9 (V)

from white chocolate | classic rhubarb -compote |  
flamed marshmallows | deco

### CHOCO MOUSSE WITH A TWIST 9 (V)

marinated berries | mascarpone | sea salt

### FRESH STRAWBERRIES 6 (V)

marinated | best with ice cream

### ICE CREAM 2,5 PER SCOON

a piece bella italia in the middle of hassia  
black currant | lemon | mango | (V)  
vanilla | chocolate | greek yoghurt (V)  
**+ 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 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](mailto: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



⑤ ASPARAGUS SOUP

asparagus cream soup | croutons | rustic baguette  
**cup 5 | plate 7**

⑤ ANTI PASTI 9

pickled radish | asparagus salad | breton onions | kalamata olives |  
small oven tomatoes | homemade guacamole | rustic baguette

⑤ LUNCH RISOTTO 14

asparagus risotto | lemon curd | oven tomatoes | marinated wild herbs | green & white asparagus pieces  
grana padano\* or simpls v-pastagenuss (vegan)  
**+ fried salmon filet +6**

⑤ TRUFFLES PASTA „EMILS STYLE“ 15

mafaldine pasta | winter truffles | grana padano | cream\* | shot saltimbocca |  
microgreens  
**+ marburg rumpsteak stripes + 5**

GERMAN ASPARAGUS 15

250g | potatoes | melted butter or sc hollandaise or vegan sc hollandaise  
**+ pork schnitzel +7**  
**+ ham selection +5**  
**+ vegan schnitzel +5**



ONION ROAST DELUXE 17

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

EMILS LUNCH SCHNITZEL 13

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

FRANKFURT GREEN SAUCE 14

stirred sauce from the well known 7 herbs | hassia salt potatoes | 2 half organic eggs from Lohra  
**+ schnitzel from pork +5**  
**+ salmon filet +6**

MICHELBACH CRUST 12

farmers bread | butter & mustargd | breaded pork schnitzel | organic fried egg | white cabbage chili salad

⑤ ULTIMATE MEGA FANCY BOWL 13

mediterranean cous-cous | balsamico strawberries | asparagus | cucumber | white cabbage chili salad | lettuce |  
cherry tomatoes | radish | agave mustard dressing | dijon mustard mayo | roasted sesame | fresh herbs  
**+ fried rum steak stripes + 5**  
**+ gratinated goats cheese +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

⑤ = VEGETARIAN

⑤ = VEGAN

\*includes lab

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

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