



THIS IS THE TASTE OF **SUMMER**

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

SARTI ROSÉ 8

sartis aperitivo (from blood oranges & vodka) |
carpe noctem best rosé prosecco | soda | orange
non alc with brickfree gin 0,0% 8

VERY CHERRY SOUR 8

tangqueray gin | heils cherry | lemon |
thomas henry tonic | ice & shaken
non alc with brickfree gin 0,0% 8

ICED MATCHA LATTE 5

whole milk or alpro oat mildrink | ice |
matcha shugarfree from purelite from marburg
nmango-mash +1

for the (almost always) dear little ones

LITTLE EMIL 12

small pork schnitzel |
tavern fries | ketchup / mayo

LUCKY FRIES 5

fries / red & white | without mayo = 

PASTA BASTA

noodles | fruity tomatosauce |
no greens

 = VEGETARIAN

 = VEGAN

alone or to share starters

SALMON TATAR 14

tatar from salmo, cream apple lemon & dill |
sweet sour gherkins | pumpernickel-crumbles |
marinated wild herbs | rustic baguette

ANTI PASTI SUMMER STYLE

SOLO 9 | DATE 17 | FAMILY 27
grilled paprika | pickled champignons |
pickled radish | bretonic onions |
kalamata olives | small bowl
basil pesto | rustic baguette

SHARE & LOVE IT

LOAF & SOUL

SOLO 7 | DATE 12 | FAMILY 18
farmers bread | rustic baguette |
balsmico onoin marmelade |
basil pesto | smoked paprika butter

 with orange dijon mayo instead of butter

TOMATO SOUP 8

fruity soup from the vine tomato |
basil foam | rustic baguette

CHANTERELLE ROLL 12

ghearty herbs crepe | roasted chanterelles <
sour cream dipp | chives rolles|
wild herb salad | agave onion dressing

A PLATE OF SUN 11

coarse bread salad | colorful tomatoes | balsamico |
best olive oil | burratina (mozzarella with
fresh cheese core) | our basil pesto

 with violife greek white instead of burrata

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 & seasonal

MICHELBACH'S BEST

SCAMPI PASTA 22

mafaldine | scamis (ready peeled) |
much garlic | fruity tomato sauce |
oven tomatoes | basil pesto |
grated parmesan

MARBURGS

ONIONROST DELUXE 32

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

CORDON BLEU

SUMMER STYLE 23

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

THE FISH 29

in thym roasted salmon filet |
yuzu leaf spinach | oven tomatoes |
marinated wild herbs | rosé pepper

DOUBLE SMASHED

DRYAGED BURGER 23

extra long dried meat | 2 (yes two) padies |
both with original cheddar | brioche bun in
butter | dijon mustard mayo | wild salad | b
alsamico onion chutney | vino tomatoes |
emils grill sauce | gherkin |
...and in addition: wirtshaus fries

SUMMER CHICKEN 22

german chicken breast |
mediterranean vegetable couscous |
sesame broccoli | fresh mint yoghurt

FISH & CHIPS 21

cod filet | panko greasing |
togarashi seasoning | dijon orange mayo |
fries | malt vinegar pipette |
white cabbage salad

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

MARBURG RUMP STEAK 34

beef from the region |
250g rare weight |
smoked paprika butter | oven potato |
sour cream | emils grill sauce |
white cabbage chili salad

MESS 23

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

in
BUTTERMILK
& CURRY
marinated

Chanterelles

CHANTERELLE SCHNITZEL 24

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

CHANTERELLE RUMP STEAK 36

250g rare weight |
fried chanterelles | good
fried potatoes | salad bed



wholesome, vegetarian & **vegan**

BEYON BURGER 21 **V**

brioche bun | beyon patty | vegan cheddar | emils grill sauce | vino tomato | marinated wild herbs | balsamico onion chutney | gherkin | dijon mayo | witshaus fries

THE RISOTTO 23

yuzu lesf spinach risotto | oven tomatoes | marinated wild herbs | roasted cashew seeds | **V** freshly grated grana padano* **V** or simply v-pastareibe

CHANDARELLE KISS 21 **V**

pasta malfine | fried cantarells in cream | chives | fine grated parmesan *

FAT SUMMER TUBER 19 **V**

big oven potatoe < sour cream vegan | mediterrran vegetable | cherry tomatoes | basil pesto | marinated wild herbs

V = VEGETARIAN **V** = VEGAN

extrem hip summer - **greens**

V ULTIMATE MEGA FANCY BOWL 19

mediterranean cous-cous | balsamico strawberries | asparagus | cocumber | white cabbag 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 5

V **KALE** cabbage-orange-salad-chili / vinaigrette 5

V **TUBE** homemade potatoe gherkin salad 5

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

SOLERO TIRAMISU 9 **V**

ladyfingers | much mascarpone-cream | passion fruit peach ragout | real bensdorp cocoa

OREO MOUSSE 9 **V**

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

THE ICE CREAM BOWL 8 **V**

scoon cassis ice cream | scoon vanilla ice cream | cream | wilberries | mint

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

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



🌱 TOMATO SOUP 6

fruity tomato soup | basil foam | rustic baguette

🌱 ANTI PASTI 9

grilled paprika | pickled champignons | pickled radish | bretonic onions |
kalamata olives | small bowl basil pesto | rustic baguette

🌱🌱 LUNCH RISOTTO 14

yuzu leaf spinach risotto | oven tomatoes | roasted cashews | marinated wild herbs |
grana padano* or simpls v-pastagenuss (vegan)
+ fried salmon filet instead of cashews +4

MICHELBACHS BEST SCAMPI PASTA 17

mafaldine pasta | scampis ready peeled | garlic | fruity tomato sauce |
oven tomatoes | basil pesto | grana padano

🌱 +without scampis 13

FISH & CHIPS 18

cod fish filet | panko panade | togarashi seasoning | dijon orange mayo |
wirtshaus fries | malt vinegar pipette | white cabbage chili salad

CORDON BLEUSUMMER STYLE 19

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

+

ONION ROAST DELUXE 24

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

CHANTERELLE SCHNITZEL 15

two breaded pork schnitzel | roasted chanterelles in cream sauce |
fried potatoes

EMILS LUNCH SCHNITZEL 13

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

MICHELBACH CRUST 13

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

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 salmon filet +5

fried chanterelles +4 🌱

+ 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



= VEGETARIAN



= VEGAN

*includes lab

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

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