



Emils

from the end of february
till asparagus season

two thousand
and ztwenty
six

we honor the
TRADITION
and celebrate the
VISION

- emils grandsons -



english menu



german digital



allergene

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-



Emils

smaller and flexible portions | good prices | behring delivery service

NEW LUNCH

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

classic appetizers are the past
sharing is caring is the new beginning
because in emils you start with

HAPAS

you choose (several) hapas. we place all in the middle.
and that you share combine and try crosswise.
perhaps something savory and something fresh.
dip the bread, a spoon from the neighbor, a „try this“ from
your opposite.



V ANTI.PASTI 5

pickled pink onions | pickled beetroot |
boiled mushrooms

V THE WRINKLES 4

organic wrinklepotatoes | from kuhls farm in lohra |
with peels | with Frankfurt green sauce

YOU LIKE BEEF? 7

89g tatar | german heford beef |
fully marinated | red onions | gherkin |
capers | coarse dijon mustard

SALMON ROLLS 6

3 rolls from herb pancake | premium smoked salmon |
hones mustard freshcheese | gherkin

HESSIAN „AHLE WURST“ 5

original cuts from hessian sausage |
apple mustard majo | nasturtium

V BEETROOT DICE 5

beetroot dices | lemonoil | goat's fresh cheese |
roasted sunflower seeds

FARMERS BREAKFAST 5

kuhl's organic potatoes | organic egg | rare traditional ham

THE LYONER 5

slice of lyoner sausage | cheese stripes |
onion | cornichons | vinaigrette

EXPLOSION 4 V

white cabbage salad | chili | roasted sesame | cress

ROOT 3 V

beetroot hummus

THE LEGENDARY 3 V

balsamico onion-marmelade | legendary

APPLE-GOLD 3 V

applewine-bbq-dip

APPLE-SILVER 3 V

applewine-mustard-may

it tastes so much better with...

RUSTIC BAGUETTE 2 V

three good slices

FARMERS-CRUSTY BREAD 2 V

four half slices

SMALL QUANTITY GUIDE

2-3 hapas had been a appetizer portion for 1 person

V = VEGETARIAN

V = VEGAN

emils erfrischend anderer

APERRO

PINK GRAPE SPRIZZ 8

aperol | secco frizzante | pink grapefruit | thomas henry bitter lemon | fresh orange | mint
alcfree with i'm not full rosé

BLUEBERRY MULE 8

blueberries | absolut vodka | thomas henry ginger beer | fresh lemon | fresh rosemary
alcfree with brickfree gin 0,0%

EMILS SPRIZZ 8

homemade lemon-ginger-rosemary-syrup | lillet blanc | secco frizzante | thomas henry ginger ale | fresh lemon | organic ginger | rosemary
also alcfree as EMILS LEMO 5



heartwarming

SOUP

V CARROT SOUP 9

much carrot | a bit of ginger | a hint o coconut | carrot straw | cress | in addition: rustic baguette

for the (almost) dear

LITTLE ONES

LITTLE EMIL 12

small pork schnitzel | tavern fries | ketchup & mayo

LUCKY FRIES 5 **V**

fries | red & white
with vegan mayo = **V**

SPÄTZLE 8 **V**

homemade spätzle | crem sauce | nothing green

V = VEGETARIAN

V = VEGAN

DAILY MONDAY TILL FRIDAY
FROM 5PM CHANGING DAILY

SET MEAL

ADDITIONALLY FOR 14 €
ON OUR WIRTSCHAUS BOARD

from here & only for a short time

HESSIAN & GOOD



069 SCHNITZEL 23

two breaded pork schnitzels | frankfurt green sauce | organic parsley potatoes from lohra | two half organic boiled eggs | cress

APPLEWINE RIBS 24

marinated in onions, apple wine & smoked paprika | slow cooked for hours | apple bbq sauce | wirtshaus fries | white cabbage chili salad

V FRANKFURT GREEN SAUCE 20

the famous seven herbs | organic parsley potatoes from lohra | four half organic boiled eggs | cress

ROOSTER BURGER 21

brioche bun | crispy breaded chicken breast | pickled pink onions | young gouda | wild herbs | vine tomato | apple bbq sauce | apple mustard mayo | wirtshaus fries
+ organic fried egg from Kuhls +2 €

THE (GREEN) FISH 29

pan-seared salmon fillet | fresh lemon | green sauce risotto | marinated wild herbs | grated grana padano | organic boiled egg

indispensable - our

CLASSICS

MARBURG'S ONION ROAST DELUXE 32

pink sous-vide rump steak (Metzgerei Meier III) | onion gravy | best fried potatoes with bacon & onions | homemade crispy onions | side salad

HEAD FORESTER 22

two breaded pork schnitzels | fresh mushrooms in cream | Wirtshaus fries | side salad

GRANDMA'S GOULASH 23

extra long braised beef goulash | really, really, really lots of onions | wide noodles | white cabbage chili salad

EMILS SCHNITZEL 20

two breaded pork schnitzels | fried potatoes | lemon | side salad

FISH & CHIPS 22

cod fillet | panko beer batter crust | shichimi togarashi spice | apple mustard mayo | apple vinegar pipette | Wirtshaus fries | white cabbage chili salad

THE BEST BEEF ROULADE 26

classically filled | pickled gherkin | sautéed onions | bacon | mustard | apple red cabbage | house gravy | bread dumplings

TRULY CLASSIC

CORDON BLEU 24

breaded pork schnitzel | filled with cooked ham & young gouda | parsley butter potatoes | cold-stirred cranberries | side salad



wholesome. vegetarian. vegan. full of love.

LOVE



TRUFFLE PASTA

EMILS STYLE 23 ●

thick ribbon noodles | best truffle
grana padano cream | splash of
Sambuca (yeah!) | fried arugula
+marburg rump steak strips +5 €

NULL-MUH-BURGER 19 ●

brioche bun | beyond vegan patty |
pickled pink onions | vegan cheese |
wild herbs | vine tomato | apple bbq sauce |
apple mustard mayo | wirtshaus fries
kuhls organic fried egg +2 € ●

CHEESE SPAETZLE 19 ●

cast iron pan | homemade spaetzle |
emmental | allgäu mountain cheese |
homemade crispy onions | side salad

THE (GREEN) RISOTTO 23

green sauce risotto | marinated wild herbs |
sunflower seeds | carrot straw |
grated grana padano ● **or**
simply V pasta topping ●
+kuhls organic cooked egg +2

seating full does not mean
there is no place for more

SWEET

CHOCOLATE MOUSSE FRANKFURTER KRANZ STYLE 9

emils best chocolate mousse | sponge cake |
hazelnut crunch | raspberry jam

BLUEBERRY TIRAMISU 9 (V)

sponge base | blueberries | organic espresso |
mascarpone cream | real bensdorp cocoa

CARROT CAKE 9 (V)

vegan vanilla ice cream | fruit garnish

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

extrem hip GREENS

(V) EMILS ULTIMATE MEGA FANCY BOWL 19

organic wrinklepotatoes | pickled pink onions | pickled
beetroot | cucumber | white cabbag chili salad |
leaf lettuce | cherrytomatoes |
marinated radish | carrot-sticks | apple mustard mayo |
agave-mustard-dressing | roasted sunflower seeds

+

**pimp'
your
bowl
what
ever
you like**

- grana padano* +0 (V)
- simply v-pastacheese +0 (V)
- roasted salmon-filet +6
- gratinated goat cheese +4 (V)
- smoked country ham +4
- roasted rumpsteak stripes +5
- boiled champignons +3 (V)

(V) **BED** side salad | mustard-dressing 4

(V) **CABBAGE** cabbage-chili-salad 4

(V) = VEGETARIAN (V) = VEGAN *contains lab

CELEBRATE

join in the fiesta

whether birthday, confirmation or wedding – we would be honored to host your celebration with up to 100 guests at emils.
from apero to live band, we take care of everything – so you can simply enjoy your special day.
No room rental.
No minimum turnover.
No prepayment.
Wedding ceremony in the garden possible.

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- & menucards, covers, etc.
HOTEL / COUNTRYHOUSE for your overnight guests

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



**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

WWW.WIRTSCHAUS-EMILS.DE

f WIRTSCHAUSEMILS

INSTAGRAM / WIRTSCHAUSEMILS



OPENING HOURS

Monday - Friday

lunch (small menu) 12-5 PM
dinner (large menu) 5-9 PM
bar open longer

Saturday | Sunday | Public Holidays

large menu 12-9 PM
bar open longer

