



*Emils*

FROM THE BEGINNING OF ASPARAGUS SEASON  
TILL THE END OF ASPARAGUS SEASON

TWO THOUSANT  
AND ZWENTY SIX

we honor the  
**TRADITION**  
and celebrate the  
**VISION**

- emils grandsons -



english menu



menu 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 baby corn | baby carrots | cauliflower |  
olives | breton onions | semi-dried tomatoes

## **(V)** OREGANO FRIES 4

fresh potatoes | oregano | green mayo

## **YOU LIKE BEEF? 7**

80 g tatar | german heford beef |  
fully marinated | red onions | gherkin |  
capers | coarse dijon mustard | roasted baguette

## **SALMON ROLLS 6**

3 rolls from herb pancake | premium smoked  
salmon | honey mustard creamcheese | gherkin

## **(V)** BELLA 5

small mozzarella balls |  
cocktail tomatoes | homemade pesto

## **(V)** BEETROOT DICE 5

beetroot dices | lemonoil | goat's creamcheese |  
roasted sunflower seeds

## **ASPARAGUS SALAD 5 (V)**

green and white asparagus | strawberries | vinaigrette |  
fresh chives | asparagus chips

## **SCHNITZEL MINIS 5**

small schnitzel bites |  
to that: chervil parsley mayo for dipping

## **EXPLOSION 4 (V)**

white cabbage salad | chili | roasted sesame | cress

## **BODY AND SOUL 7 (V)**

balsamico marmelade | chervil parsley mayo |  
herb sour cream | rustic baguette |  
farmers crusty bread

**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

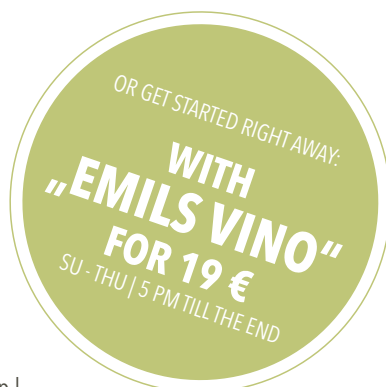
# APERERO

## POMEGRANATE FIZZ 8

martini bianco vermuth |  
schweppes pomegranate |  
slice of lemon | fresh mint  
**alcfree with martini floreale**

## 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 LEMONADE 5**



## heartwarming SOUP

### ASPARAGUS SOUP 9

pieces of asparagus | asparagus chips |  
to that: rustic baguette

for the (almost) little ones

# LITTLE ONES

## NOODLES IN RED SAUCE 7

pasta | fruity tomatoe sauce  
+ meatballs (kalv) + 2 €

## LITTLE EMIL 12

small pork schnitzel |  
tavern fries | ketchup & mayo

## FRIES BLISS 5

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



 = VEGETARIAN

 = 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

# SEASONAL

## KÖNIGSBERGER KLOPSE 24

from veal | mashed potatoes |  
glazed cauliflower |  
baby carrots | baby corn on the cob

## CORN-FED CHICKEN 26

fried corn-fed chicken breast |  
fried green asparagus |  
sweet potatoe wedges | asparagus pesto

## THE FISH 29

pan-seared salmon fillet | fresh lemon |  
classic white wine risotto | fried green asparagus |  
semi dried cherry tomatoes | asparagus chips

1/2 POUND

## GERMAN ASPARAGUS 18

melted butter or sc hollandaise |  
kuhls organic potatoes from lohra |

+ tagliata from rump steak 100g + 6 €  
+ small schnitzel + 5 €  
+ cooked ham from meier III + 4 €  
+ fried salmon steak + 6 €



indispensable - our

# CLASSICS

## FISH & CHIPS 22

cod fillet | panko beer batter crust |  
shichimi togarashi spice |  
chervil parsley mayo |  
wirtshaus fries | white cabbage chili salad



## MARBURG'S

## ONION ROAST DELUXE 32

pink sous-vide rump steak (bucher 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

## TRULY CLASSIC

## CORDON BLEU 24

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



wholesome. vegetarian. vegan. full of love.

# LOVE



## TRUFFLE PASTA

### EMILS STYLE 23 (V)

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

## SWEET POTATOE

### TRULY DIFFERENT

### REAL STRONG 21 (V)

different textures | roasted & as mash |  
marinated baby vegetables | herb sour cream |  
nutcrunch | marinated wild herbs

## THE RISOTTO 23

classic white wine risotto |  
grilled green asparagus |  
semi dried tomatoes | asparagus chips  
grated grana padano (V) or  
simply V pasta topping (V)  
**+ cooked ham from  
bucher meier III +3**

seating full does not mean  
there is no place for more

# SWEET

## CHOCOLATE MOUSSE (V)

### FRANKFURTER KRAZ style 9

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

## STRAWBERRY TIRAMISU 9 (V)

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

## PINA COLADA 9 (V)

coconut foam | caramelized pineapple | vegan vanilla ice cream

## 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**

# GREENS

extrem hip

## (V) EMILS ULTIMATE

### MEGA FANCY BOWL 19

sweet potatoe wedges | pickled pink onions | pickled  
beetroot | cucumber | white cabbag chili salad | leaf lettuce |  
cherrytomatoes | marinated radish | carrot-sticks | green mayo |  
agave-mustard-dressing | roasted sunflower seeds



**pimp' your bowl however you want**

- grana padano\* +0 (V)
- simply v-pastacheese +0 (V)
- roasted salmon-filet +6
- roasted rumpsteak stripes +5
- fried green asparagus +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- & menu cards, covers, etc.  
HOTEL / COUNTRYHOUSE for your overnight guests



**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

The list with allergenics and additives you can get via scan of the QR-code:

