



# WINTER tradition AND CELEBRATE progress - EMIL'S GRANDSONS - twentyfive



karte digital



allergene & co.

Emil's

elfter-elfter bis  
dreiundzwanzigster-zwölfter



## our small but beloved family history

He was trained as a waiter in Karlsbad, came as a Bohemian refugee to Michelbach and there he married the mayor's daughter. In 1955 he built - always with the pipe in his mouth - initially a tavern, soon also with 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 had 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 this good only 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 home Marburg-Michelbach, at Stümpelstal and at "Emil's".

Felix & Peter  
-Emils Grandsons-



**Emil's**

smaller and flexible portions | good prices | beer delivery service

## NEW LUNCH

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



## emils refreshing different aperos

### SPICY CHRISTMAS MULE 8

**pithy - fine ginger taste - second one is even better**  
tanqueray gin | cranberry | naturally cloudy apple | ginger |  
cinnamon | thomas henry ginger beer | fresh rosemary  
**alcfree with brickfree gin 0,0%**

### LILLET WINTER THYME 8

**fruity - seductive - also works on wednesdays**  
lillet blanc | naturally cloudy apple | thomas henry tonic |  
secco frizzante | granny smith | fresh thyme  
**alcfree with freixenet sparkling wine 0,0%**

### NEGRONI 8

**bar classic - from florence - tart refreshing**  
litanqueray gin | martini rosso | campari |  
shot thomas henry tonix water | orange juice

## for the (almost always) dear little ones

### LITTLE EMIL 12

small pork schnitzel | wirtshaus fries |  
red & white | no greens

### LUCKY FRIES 5 (V)

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

### SPAETZLE 9 (V)

shomemade spaetzle | cream sauce |  
without any pieces or greens | promised

## alone or to share starters



### (V) HOKKAIDO SOUP 9

wetterau pumpkin | organic ginger | seed oil |  
caramelized pumpkin seeds | rustic baguette

### BOHEMIAN GOOSE BOUILLON 9

goose filling | homemade pancakes |  
vegetable julienne | rustic baguette

### BEEF CARPACCIO 13

from hereford beef | fresh champignons  
marinated rucola | gran pandan\* chips |  
good olive oil < lemon | rustic baguette

### (V) SMALL LAMBS LETTUCE 10

### BIG LAMBS LETTUCE 15

Lambs lettuce | agave mustard dressing | croutons |  
pickled hokkaido pumpkin | cherry tomatoes |  
caramelized pumpkin seeds | counry gread

(V) + gratinated goat cheese from the oven +5

### (V) ANTIPASTI WINTER EDITION

SOLO 9 | DATE 17 | FAMILY 27

pickled pumpkin | pickled mushrooms |  
grilled paprika | kalamata olives |  
breton onions | orange  
tarragon mayo | rustic baguette

SHARE & LOVE IT

### LOAF & SOUL

SOLO 7 | DATE 12 | FAMILY 18

farmers bread | rustic baguette |  
goose rillette | tarragon orange mayo |  
balsamico-onion-marmelade

(V) = with oliveoil instead of rillette

(V) = VEGETARIAN

(V) = VEGAN



never be deleted...

# our classics

## THE FISH 29

on the skin fried salmon filet |  
pink pepper | rosemary butter | pumpkin risotto |  
small oven tomatoes | fried rucola

## MARBURGS

### ONIONROST DELUXE 32

rose sous-vide-roastbeef | butcher meier III |  
onion-sauce | good roastpotatoes |  
homemade roasted onions | salad bet

## REAL CLASSIC

### ORDON BLEU 23

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

## BELLA CIAO, BELLA CIAO 29

whole portion of carpaccio from hereford beef |  
topped with truffel pasta emils style |  
fries rucola | and a lot of grana padano

## FISH & CHIPS IN TASTY 21

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

## GOOSE BURGER 22

brioche bun | pulled goose in own sauce |  
fresh red cabbish salad | pickled apple |  
orange tarragon mayo | rosemary fries

## OX CHEEKS 27

extra long braised |  
delicious sauce | bacon brussels sprouts |  
homemade spaetzle

## EMILS 19

two breaded schnitzel from pork |  
fresh lemon | roastpotatoes | salad bed

## OBERFOERSTER 21

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

## BEST BEEF ROULADE 26

filled classic | gerkins | onions |  
bacon | mustard | apple red cabish | own sauce |  
apple red cabish |  
kuhls organic salt potatoes | roulade jus

## SWINICHNESS 23

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

## HUNTERS SPLENDOR 26

venson goulash | wild boar | deer |  
homemade spaetzle | cranberry pear

## WHOLE QUARTER OF GOOSE 34

daily oven fresh from whole geese |  
goose greast | leg or wing |  
apple red cabbage | bohemian dumplings |  
own sauce | marzipan baked apple

also in the  
completely  
GOOSE MENU

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 | bohemian dumplings |  
marzipan fried apple

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

**COMPLETE GOOSE MENU 49**  
can also be ordered individually

ONLY ON  
**PRE-  
ORDER**

## WHOLE GOOSE 139

rare Weight more than 5 kg |  
carved at your table upon request |  
with all side dishes

**recommended for 4-6 persons**

ONLY WHOLE GEESE ARE USED - NO SMALL CUTS!



## vegetarian & vegan

### BEYOND BURGER 21

brioche bun (vegan) | THE beyond burger-patty | emils barbeque sauce | tomatoes | lettuce leaf | balsamico onion marmelade | orange tarragon mayo (vegan!) | rosemary fries

### THE RISOTTO 23

hokkaido pumpkin risotto | oventomatoes | pickled pumpkin slices | fried rucola | roasted cashew seeds | fresh grated grana padano\* or  simply v-pastapleasure 

### HOMEMADE CHEESE SPAETZLE 19

cast iron pan | homemade spaetzle | emmental and allgaeu mountain cheese | emils roasted onions | salad bed

### TRUFFLES PASTA EMILS STYLE 23

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

 = VEGETARIAN  = VEGAN \*includes lab




## extrem hip winter - greens

### ULTIMATE MEGA FANCY BOWL 19

mediterranean cous-cous | pickled pumpkin | grilled paprika | rosemary apple salad | saladgerkin | red cabbage salad | lettuces | cherrytomatoes | marinated radish | carott-sticks | orange tarragon-mayo | agave-mustard-dressing | roasted sesam



**pimp'  
your  
bowl  
or  
your  
salad**

grana padano\* +0   
simply v-pastacheese +0   
roasted salmon-filet +6  
gratinated goas cheese +5  
marburg rump steak slices +5  
pickled mushrooms +3   
grilled paprika +3 



BED sidesalad / agave-senf-dressing 4

KALE red cabbage-salad-/ vinaigrette 4

## eaten fill does not mean there is no place for more sweets



### EMIL IN DUBAI 9

choco-mousse & crumble | pistachio cream | caramel-kueneffe | pistachio crunch


### APPLE-CINNAMON-TIRAMISU 9


sponge | organic-espresso | apple ragout | mascarpone cream | cinnamon | speculoos-crumble

### PISDAACIO AFFOGATO 7

original lotus-cream | vanilla icecream | amerittini-crunch | lavazza organic-espresso for self brewing

### ICECREAM 2,5 PER CUBE

a bit of bella italia in the middle of hesse  
blackcurrant | lemon | mango 

bourbon-vanilla | chocolate | greek yoghurt   
+ whipped cream +1,5



# celebrate

## join in the fiesta

Regardless of 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 space rent, no minimum turnover, no advance !

FOOD buffets, grillbuffets, menus, frontcooking, etc.  
RECEPTIONS diff. special drinks, fingerfood  
LOCATIONS eirtshaus „emils“, eventroom „stümpelstal“,  
gretels rooms, comfortents, meadows with terraces  
EQUIPMENT tents, mobile bar, grills, screens, etc.  
TABLE & DECO as required, close 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](mailto:info@stuempelstal.de)**

## web, insta & facebook

**WWW.WIRTSHAUS-EMILS.DE**

**f WIRTSHAUSEMILS**

**INSTAGRAM / WIRTSHAUSEMILS**



## our opening times

### MONDAY - FRIDAY

LUNCH  
SMALL MENUE  
12:00 - 05:00 PM

DINNER  
FULL MENUE  
05:00 - 09:30 PM  
Bar longer open

### SATURDAY / SUNDAY & HOLIDAY

LUNCH & DINNER  
FULL MENUE  
12:00 - 09:30 PM  
Bar longer open

**The list with allergens 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

