



SPRING AWAKENING

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-



Emils

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

RASPBERRY-LIMONCELLO SPRIZZ 8

pallini limoncello | raspberry syrup | secco frizzante |
soda | fresh raspberries & mint

BLUEBERRY SPICE 8

tanqueray gin | blueberry syrup | lemon juice | thomas
henry ginger beer | fresh lemon & thyme
alkfrei mit 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 /
with vegan mayo = **V**

GRILLED SAUSAGE 10

2 grilled Vienna sausages from pig |
tavern fries | red & white

V = VEGETARIAN **V** = VEGAN



alone or to share starters

BEEF TATAR 14

from hereford beef | ready marinated | red onions |
gherkins | capers | coarse dijon mustard |
organic egg from kuhls of lohra |
roasted farmers bread | german butter

BEETROOT

SMALL 10 | LARGE 15

beetroot salad | real feta cheese dices |
pickled pear | caramelized walnuts |
rustic baguette | green sauce dip

+ small slices of smoked country ham +4

SHARE & LOVE IT → **V** ANTIPASTI
SOLO 9 | DATE 16 | FAMILY 26
fried wild mushrooms | grilled peppers |
pickled radish | sous-vide beetroot |
pickled pearl onions | rustic baguette
+ smoked country ham +4€ / portion

→ **V** LOAF & SOUL
SOLO 7 | DATE 11 | FAMILY 16
farmers bread | rustic baguette |
green sauce dip | lemon rosemary butter |
balsamico-onion-marmelade
V = with olive oil instead of butter

heartwarming soups

V GREEN SAUCE FOAM SOUP 8
classic 7-herbs-mix | shisocress | baguette

V CELERY ESSENCE 8
root vegetables -pearles |
fresh chives | rustic baguette



not to think away...

our classics

...this time even with seasonal classics

MARBURGER RUMPSTEAK 34

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

THE FISH 29

skin fried salmon filet |
red pepper | rosemary butter | pumpkin risotto |
oven tomatoes | marinated rucola

MESS 23

in the cast iron pan | spit roast pork |
best potatoes | Kuhls organic fried egg |
onion sauce | salad bed

MARBURGS

ONIONROST DELUXE 32

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

ORG. VIENNA SCHNITZEL 28

from the veal topside |
garniture from capers & anchovy | lemon |
lukewarm potatoe gherkin salad |
radish | wild cranberries

VEAL CREME GOULASH 26

extra long braised | with fresh
champignons | butter spaezle |
fresh chives | lamb's lettuce

EMILS 19

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

BEST BEEF ROULADE 25

classically filled | gherkins | onions |
bacon | mustard | apple red cabbage | own sauce |
homemade bread dumplings

REAL CLASSIC

CORDON BLEU 23

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

HALF FARMER'S DUCK 26

real duck sauce | creamed savoy cabbage |
homemade bread dumplings

OBERFOERSTER 21

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

FRANKFURTER GRIE' SOSS' 16

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

OX CHEEK 26

in own sauce extra long braised | butter cream
potatoe puree | glazed bacon Brussels sprouts

FROM MONDAY TILL FRIDAY FROM 5 ON DAILY CHANGING

TRADITIONAL SET MEAL IN ADDITION ON OUR
TACERN-BOARD **14€**



wholesome, vegetarian & vegan

LARGE TUBER 21 **V**

large baked potato | fried corn |
pointed peppers | fleur de sel | marinated
leaf spinach | green sauce mayo

SPINACH CAMS 24 **V**

spinach semolina cams | sage butter |
lots of grana padano* |
salad bed

THE RISOTTO 23

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

CHEESE SPAETZLE 19 **V**

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

TRUFFLES PASTA EMILS STYLE 23 **V**

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

extrem hip late winter - greens

V ULTIMATE MEGA FANCY BOWL 19

mediterranean cous-cous | sous-vide beetroot | pear slices |
cucumber | white cabbag chili salad lettuces | cherrytomatoes |
marinated radish | carrot-sticks | garlic croutons |
agave-mustard-dressing | roasted walnuts | fresh chives



pimp' your bowl or your salad

grana padano* +0 **V**
simply v-pastacheese +0 **V**
fried salmon-filet +6
gratinated goat cheese +4 **V**
smoked country ham +4
real feta dices +3 **V**
fried rump steak stripes +5
fried wild mushrooms +3 **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

SALTED-CARAMEL PANNA COTTA 9 **V**

choco brownie dices | baileys cream |
very well !

LEMON TIRAMISU 9 **V**

sponge cake | organic espresso | lemoncream |
mascarpone | real bensdorp cocoa

DOUBLE CHOCOLATE MOUSSE 9 **V**

almond orange crunch | mascarpone | marinated berries

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- & 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

web, insta & facebook

WWW.WIRTSHAUS-EMILS.DE

 [WIRTSHAUSEMILS](https://www.facebook.com/WirtshausEmils)

[INSTAGRAM / WIRTSHAUSEMILS](https://www.instagram.com/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



(V) GRIE' SAUCE FOAM SOUP

classic 7 herbs mix | shiso cress | rustic baguette
cup 5 | plate 7

ANTI PASTI 9

fried wild mushrooms | grilled peppers | pickled pearl onions | rustic baguette
+ smoked country ham +0

(V) BEETROOT 10

small beetroot salad | real feta cheese dices | pickled pear |
caramelized walnuts | rustic baguette | green sauce dip
+ small slices of smoked county ham +4

(V)(V) THE RISOTTO 14

green sauce risotto | oven tomatoes | marinated wild herbs | garlic croutons | roasted wild mushrooms |
grana padano* or simply v-pastagenuss (vegan)
+ roasted salmon filet instead of wild mushrooms +6

(V) TRUFFLES PASTA EMILS STYLE 14

mafaline pasta | because they take so much sauce! |
winter truffles | grana padano cream* | shot sambucco | microgreens
+ marburg rump steak stripes +5

MESS 16

in the cost iron pan | spit roast pork | best potatoes | Kuhls organic fried egg | onion sauce

ONION ROAST DELUXE 18

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

(V) FRANKFURTER GRIE' SOSS' 12

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

(V) ULTIMATE MEGA FANCY BOWL 13

mediterranean cous-cous | sous-vide beetroot | pear slices | cucumber | white cabbage chili salad lettuces | cherrytomatoes |
marinated radish | carrot-sticks | garlic croutons | agave-mustard-dressing | roasted walnuts | fresh chiv
+ roasted salmon filet +6
+ gratinated goats cheese +4
+ smoked country ham +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

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

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

THE NUMBERS BEHIND THE MENUES ARE PRICES IN € INCL. THE LEGAL TAXES AND SERVICES