



Brot Zeit „Oechsle“

Welcome to the WEINSTUBE OECHSLE!

We are happy to have you in our wine bar, in one of the oldest inns in the town. You can enjoy Franco-nian specialities and cold cuts in the former Apfelweinwirtschaft* We follow the principles of Slow Food with all our culinary delicacies, which we source exclusively and seasonally from regional producers. We will serve you the matching wines with it.

Enjoy the cosy atmosphere by sitting next to our original Swiss stove and indulge in your meal.

Guten Appetit!

We source our food from these producers:

Cheese	Fromagerie Geiß, Aschaffenburg Hofladen Brunner Milch & Mehr, Aschaffenburg - Schweinheim
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Fish	Forellenzucht Hoch-Spessart, Erlenfurt Flussfischerei und Handel Dittmar, Schweinfurt Karpfen, Deutsche See, Aischgrund
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Sausage/meat	Metzgerei Häuser, Aschaffenburg (Spessart-Grünland-Rind) Der Metzger Kunkel, Hösbach Metzger André Träger, Haibach
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Vegetables	Gärtnerei Ludwig, Waldaschaff Fam. Marx Wochenmarkt Aschaffenburg Bio-Spargelhof Kapraun, Grossostheim
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Potatoes	Büttners Kartoffeln aus Zeilitzheim, Steigerwald Kartoffeln vom Markt
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Eggs	Hofladen Brunner Milch & Mehr, Aschaffenburg - Schweinheim
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Venison	Familie Stenger, Stenger´s Wildkammer Großwallstadt
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* Apfelweinwirtschaft: Pub or Inn where they drank applewine and had local snacks



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The B.-plate		
butter, mustard, horseradish, pickled red onions		9,50 €
¼ bunch of radishes, 1 gherkin, 3 slices Franconian ryebread*		
3 slices Franconian ryebread with portion butter		4,50 €
Wild boar & Beef		
Wild boar Leberwurst* (liver pate)	200gr.	9,50 €
Wild boar Pfefferbeisser* (beef peperoni or dried thin salamis)	1 pair	6,50 €
Spessartbeisser* 100% beef (dried thin salamis)	1 pair	6,50 €
Homemade		
Franconian Schwartenmagen* = Blutwurst (cold blood sausage)	200g	9,50 €
Franconian Presskopf* = Weißer Presssack (cold sausage)	200g	9,50 €
Goose Liverpate	175g	11,50 €
Fish & cheese		
Warm and cold smoked trout spread with potatoe		9,00 €
2 Handkäs* with pickled red onions (sour milk cheese speciality with marinated red onions)		8,00 €
Vegan homemade		
Lentilpate = `fake liverpate´		11,00 €
Beetroot spread with horseradish & walnuts		10,00 €
Pumpkin spread		10,00 €
Extras		
1 Solei* (pickled egg)		1,20 €
1 pickled cucumber		1,50 €
1 Portion mustard		1,20 €
1 Portion butter		1,50 €
*LOCAL SPECIALITES Franconian ryebread, Wild boar Leberwurst, Wild boar Pfefferbeisser (dried salami stick made from wild boar), Spessartbeisser (dried salami stick), Schwartenmagen Blutwurst blood sausage, Presskopf cold cut , Handkäse sour milk cheese speciality, very strong smell		