

Apple wine restaurant Herrnbrod

A family business since 1882

We serve homemade apple wine!

We are open for you on the following days:

Monday until Friday

11:30 a.m. – 2 p.m.

5 p.m. – 11 p.m. (Kitchen closes at 9pm)

Sunday

5 p.m. – 11 p.m. (Kitchen closes at 9pm)

D- 63303 Dreieich, Hauptstraße 29-33, Tel. +49 (0)6103-608106



Everything needs its time, even good food

An enjoyable meal wishes chef and kitchen master Luise Derlich just as the entire team of Herrnbrod & Ständecke.

Business lunches and dinners as well as catering is always possible. Please do not hesitate to enquire.

Herrnbrod & Ständecke – a house with a long tradition

The restaurant Herrnbrod was founded in 1882 by the cooper Konrad Herrnbrod and his wife Margaret. Their first-born son Phillip led from 1916 the typical apple wine pub, until his daughter Margaret and her husband Erich Ständecke took over the leadership of the restaurant from her parents in 1952. In the same year Herrnbrod & Ständecke had established the widely known butcher shop, famous for its fine sausages and meat products, which today is under the guidance of the master butcher Friedrich Ständecke. In the year 2019, the butcher shop was closed. All meat products, sausages and cold cuts served and used in the restaurant come from the highest requirements in terms of quality and freshness. The preparation of the traditional "Herrnbrod-dishes" is led by daughter Luise Derlich as head chef.

Our famous apple wine, internationally more known as cider, is served originally from our own orchards and own production. The taste of the apple wine varies slightly from year to year due to weather conditions and the variety of different apple quantities harvested from our gardens. We grow and proceed rather rare and forgotten apple varieties like Goldrenette, Ontario, Russet Red, Goldparmäne, Speierling, Hauxapfel or yellow precious. We produce out of that base a tangy and refreshing drink with a lot of character and low alcohol content. Locals add for refreshment a splash of sparkling mineral water or lemonade. The cider, or as the local say "Äpplewoi" is, by the way, best suited for diabetics: 5 liters of cider must only be counted as a single bread unit. In 1986, the old, very cramped restaurant, which was housed in a half-timbered building was replaced by the present building. Since then the traditional restaurant is located in the first floor of the hotel and local as well as international guests enjoy what Herrnbrod and Ständecke is well known for far beyond the city limits of Sprendlingen:

A family-run apple wine restaurant with heart and tradition.





Soups

Soup of the day	4,90 €
Gratinated French onion soup with cheese	6,90 €

Starters & Salads

Mixed salad at your choice from our buffet	6,50 €
„Handkäse mit Musik“ Frankfurter sour milk cheese in dressing of sliced onions, vinegar, oil, butter and bread	6,90 €
Market fresh salads with vegetables dumplings	16,50 €
Market fresh salads with turkey breast, served with bread and butter	16,50 €

Vegetarian Dishes

Onion spätzle (noodle) gratinated with cheese	13,00 €
Baked mushrooms with remoulade sauce and salted potatoes	13,00 €
Spinach tortellini with ricotta stuffing, crème sauce, cocktail tomatoes and salad from the buffet	13,00 €
Frankfurter green sauce with salted potatoes	11,90 €

As side dishes we offer you the following choices:

Pan fried potatoes **or** French fries or boiled potatoes or noodles or spaetzle, croquets, mashed potatoes (only Tue and Wed)

and homemade salads from the buffet



Rustikal dishes

Black pudding omelet with boiled potatoes and salad from the buffet	12,50 €
Farmer omelet with backed potatoes and Salad from the buffet	12,50 €
Bread dressed with cooked ham and eggs ^{1,2}	11,90 €
Sausage salad „Swiss Style“ (includes cheese) with pan fried potatoes	13,00 €
Bavarian style meat loaf with fired eggs and side dishes of choice	13,00 €

Pork meals

Escalope of pork (Schnitzel) with side dishes of choice	15,50 €
Frankfurt style escalope (Schnitzel), green sauce, salted potatoes	16,50 €
Escalope of pork (Schnitzel) with mushrooms and side dishes	16,50 €
Escalope of pork (Schnitzel) Balkan style and side dishes	16,50 €
Escalope of pork (Schnitzel) with red pepper cream and side dishes	16,50 €
Cordon Bleu with side dishes of choice	18,90 €

As side dishes we offer you the following choices:

Pan fried potatoes **or** French fries or boiled potatoes or noodles or spaetzle, croquets, mashed potatoes (only Tue and Wed)

and homemade salads from the buffet



Veal meals

„Wiener Schnitzel“ –veal scallop with side dishes	26,90 €
“Züricher Geschnetzeltes” with creamy mushroom sauce	26,90 €
Cordon Bleu with side dishes	29,90 €

Beef meals

Beef liver with fried onions and side dishes of choice	15,90 €
Hungarian goulash with pasta, salad from the buffet	17,50 €
Striped beef in creamy pepper sauce, served with spaetzle	26,90 €
Rump steak with fried onions or herbal butter, side dishes of choice	26,90 €

Poultry

Turkey stripes in curry sauce with spätzle, salad from the buffet	16,90 €
Turkey escalope (Schnitzel) with fruits and side dishes of choice	16,90 €
Cordon Bleu with rice and salad from the buffet	18,90 €

As side dishes we offer you the following choices:

Pan fried potatoes **or** French fries or boiled potatoes or noodles or spaetzle, croquets, mashed potatoes (only Tue and Wed)

and homemade salads from the buffet



Fishmeals

Young herring filet "Homemade Style" with boiled potatoes	12,50 €
Pollack breaded and fried with rémoulade sauce, boiled potatoes and salad from the buffet	16,90 €
Plaice filets in eggshell fried, almond butter sauce boiled potatoes and salad from the buffet	17,90 €
Pike perch filets naturally fried with apple horseradish sauce, boiled potatoes and salad from the buffet	25,50 €

Children's meals

Max and Moritz	Pork escalope (Schnitzel) with fresh fries and salad	9,60 €
Daisy	Turkey escalope (Schnitzel) with fruits, rice and salad	9,60 €
Neptun	Fish sticks with French fries	9,60 €

Dessert

Mixed ice cream (3 ice creams of choice)	6,50 €
Vanilla ice cream with hot cherries	6,50 €
Lava cake with soft core and vanilla ice cream	7,50 €

As side dishes we offer you the following choices:

Pan fried potatoes **or** French fries or boiled potatoes or noodles or spaetzle, croquets, mashed potatoes (only Tue and Wed)

and homemade salads from the buffet



Hot drinks

Cup of coffee Kaffee ⁵		2,60 €
Espresso ⁵		2,50 €
Cappuccino ⁵		3,20 €
Cup of tee	0,20l	3,20 €
Hot sider (Apple-wine)	0,25l	4,50 €

Soft drinks

Coca Cola ^{5,6,F}	0,20l	2,80 €
Coca Cola light ^{5,6,F}	0,20l	2,80 €
Fanta ^{6,F}	0,20l	2,80 €
Spezi ^{5,6,F}	0,20l	2,80 €
Sprite ^{5,6,F}	0,02l	2,80 €
Coca Cola, Coca Cola light, Fanta, Spezi oder Sprite ^{6,5,F}	0,40l	4,50 €
Schweppes Bitter Lemon ^{1,6,Chinin}	0,20l	3,00 €
Apple juice	0,20l	3,20 €
Apple juice	0,40l	5,00 €
Orange juice	0,20l	3,20 €
Red currant juice	0,20l	3,50 €
Red currant juice	0,40l	5,00 €
Selters sparkling water	0,25l	2,80 €
Selters water sparkling or non-sparkling	0,75l	6,90 €
Elisabethen – still water	0,25l	2,80 €

Apple-wine



sider	0,25l	2,80 €
sider	0,50l	4,50 €

Fassbier

Binding Römer Pilsener Spezial	0,20l	2,90 €
Binding Römer Pilsener Spezial	0,30l	3,60 €
Binding Römer Pilsener Spezial	0,40l	4,00 €
Allgäuer Büble Bayrisch hell	0,30l	3,60€
Allgäuer Büble Bayrisch hell	0,50l	5,00€
Cola Bier	0,40l	4,00 €
Alsterwasser (Radler)	0,40l	4,00€

Bottles beer

Pfungstädter Schwarzbier	0,30l	3,80 €
Clausthaler extra herb, alcohol free	0,33l	3,80 €
Büble Hefeweizen, light	0,50l	5,00 €
Büble alcohol free	0,50l	5,00 €
Franziskaner Kristallweizen	0,50l	5,00 €
Franziskaner Hefeweizen, dark	0,50l	5,00 €



Longdrinks

Wodka Lemon	6,50 €
Campari Orange	6,50 €
Asbach Cola	6,50 €
Whisky Cola	6,50 €
Aperol Spitz	6,50 €

Spirits

Marille Hausschnaps	40%	0,02l	3,00 €
Haselnuss	40%	0,02l	3,30 €
Alte Marille	41%	0,02l	3,50 €
Asbach Uralt - German Brandy	38%	0,02l	2,60 €
Averna herbal liquor	32%	0,02l	2,60 €
Fernet Branca herbal liquor	42%	0,02l	2,60 €
Underberg herbal liquor	44%	0,02l	2,60 €
Jägermeister herbal liquor	35%	0,02l	2,60 €
Ramazzotti herbal liquor	30%	0,02l	2,60 €
Bailey´s	38%	0,02l	2,60 €
Wodka Moskovskaya	40%	0,02l	2,60 €
Doppelkorn, distilled double grain spirit	38%	0,02l	2,60 €
Calvados	40%	0,02l	2,60 €
Obstwasser (Fruit brandy)	38%	0,02l	2,60 €
Himbeergeist (Raspberry spirit)	42%	0,02l	2,60 €
Williams Christ Pear	40%	0,02l	2,60€
Grappa	40%	0,02l	2,60 €
Ouzo	38%	0,02l	2,60 €
Linie Aquavit	41,5%	0,02l	3,00 €
Malteser Aquavit	40%	0,02l	2,60 €
Jubiläumsaquavit	42%	0,02l	3,00 €

German white wine - open



Forster Schnepfenflug, Riesling, dry, 11,5% 0,20l 5,90 €
Wachenheim, Pfalz (with diabetes recommendation) Rese sweetness 2,0 g/l

Hofstück, Riesling (Kabinett), dry, 11,5% 0,20l 5,90 €
Wachenheim, Deidesheim, Pfalz

Weissburgunder, dry, 12% 0,20l 5,90 €
Wachenheim, Pfalz

Grauburgunder, dry, 12% 0,20l 5,90 €
Qualitätswein, Wachenheim, Pfalz

Schenkenböhl, Müller-Thurgau, half dry, 11,3% 0,20l 5,90 €
Wachenheim, Pfalz

Schenkenböhl, Kerner (Kabinett), half dry, 11,5% 0,20l 5,90 €
Wachenheim, Pfalz



German Red- and Rosé wine - open

Redwines

	Dornfelder Mandelgarten, Qualitätswein, dry Wachenheim, Pfalz	13%	0,20l	4,90 €
2	Ingelheimer Kaiserpfalz, Portugieser, Qualitätswein, half dry, Rheinhessen, Gau-Algesheim	12%	0,20l	5,90 €
	Merlot, Qualitätswein, try, Wachenheim, Pfalz	13,5%	0,20l	5,90 €
	Primitivo Torre Mora Qualitätswein, dry, Vetère, Italy	13,5%	0,20l	6,30 €

Rosé

20	Portugieser Weißherbst Mandelgarten, Qualitätswein, half dry, Wachenheim, Pfalz	12%	0,20l	5,90 €
203	Heroldrebe, Qualitätswein, dry Wachenheim, Pfalz	11,5%	0,20l	5,90 €

German Sekt

71	Mumm Extra dry	0,75l	22,00 €
73	Glas Sekt	0,10l	5,50 €

We have enjoyed hosting you today

Yours Herrnbrod & Ständecke – Team



HAUPTSTRASSE 29-33
63303 DREIEICH
06103/6080
WWW.HOTELHUS.DE
INFO@HOTELHUS.DE



According to food regulations in Germany, certain designated substances must be stipulated on restaurant menus. The following codes are applicable:

No. 1 = sorbic acid

No. 2 = benzoic acid

No. 3 = PHB ester

No. 4 = formic acid

No. 5 = contains coffeine

No. 6 = antioxidant

F = with artificial coloring

A = with artifical flavoring

P = with paraffin

S = sulphurized

PH = with phosphate

Only the salmon, anchovies and pickles might contain above-mentioned preservatives.

For further information about allergenics, please ask our service staff for a complete allergenic list.