

Dear Guest,

Welcome to the "DasSchaffers - My feel-good hotel" in the lovely Tauber Valley! "Feeling good" goes hand in hand with a personal atmosphere, a cozy ambience, courteous service and, above all, with good food. As a dedicated, family team, we have committed ourselves to these essential cornerstones and derive our claim from them to be there for you in all matters and to exceed your expectations.

The food used in our house comes mainly from regional farmers with species-appropriate animal husbandry and sustainable producers. A targeted exchange with local farmers, fishermen and hunters should support this lasting pleasure and open your eyes to the beauty of the region.

We work closely with our partners: Becksteiner winegrowers, Benz winery in Beckstein, Hofmann winery in Röttingen, Stahl winery, Sack winery, Braun distillery in Beckstein, Markelsheimer winegrowers, Retzbach poultry farm, Mäusdorf poultry farm (Demeter), butcher Albrecht Gebert, Stunzachtaler straw pig, Dürr trout farm, Maintal jams, autumn houses Brewery, Geier juices, Christian farm

Böres – unripe spelt & chickpeas, Bender Hofeis in Creglingen, Johannshof vegetables, Kuhn mill.

Enjoy a carefree time and let us pamper you



Michaela und Daniel Schaffers

*food is a need
Enjoy an art –
get started today!*

Aperitifs

2020 Becksteiner Kerner sparkling wine dry 0,1 l / 0,75 l	7,50 € / 49,50 €
Bottel fermentation	
2020 Becksteiner Kerner sparkling wine dry	0,1 l 8,50 €
Filled up with cassis liqueur	
Winery Juergen Hofmann, Pinot Brut	0,1l/ 0,75 l 9,50 € / 69,50 €
Badischer Sekt b. A., brut nature	
Brut Première Cuvée – Bruno Paillard.....	0,75 l / 0,375 l 119,00 € / 69,00 €
Champagner	
Benz Stella Secco dry, fruity.....	0,1 l / 0,75 l 6,20 € / 39,50 €
white & rosé	

Sparkling pleasure

Geniess „Pink“	0,1 l 8,50 €
Winery Ehrmann Secco, Schäfersheim	
Pears Gin Cocktail	10,50 €
The Queensberry Spritz (The Silence Black Gin).....	10,50 €
Aperol Spritz / Hugo / Lillet	8,50 €
Martini dry, bianco	5 cl 5,50 €
Sherry von Emilo Lustau Fino Jaran	5 cl 7,00 €
dry l Medium dry l East India Solera cream	
Graham's Extra Dry White Port	7,50 €
Graham's Extra Dry White Port	11,50 €
with Tonic	
Campari Orange / Soda	9,50 €
Gin Tonic	11,50 €
Ziegler l Hendricks l GINSTR l Taubertal meadows	
Vodka Orange	9,50 €
Caipirinha / Mojito	12,50 €
Moscow Mule	12,50 €
Wodka GingerBeer	

Without alcohol

Vinia Secco non - alcohol	0,1 l / 0,75l 6,50 € / 39,50€
Winery Beckstein	
Secco non-alcohol „Spring“	0,1l 8,50 €
Winery Manufactory Jörg Geiger	
San Bitter Sprizz	7,50 €
Bundaberg Ginger Brew	5,90 €
Soft drink with ginger flavour	

Aperitif

Geniess „Pink“

winery Ehrmann Secco, Schäfersheim

0,1l € 8,50

spring menu

Homemade raviolis filled with ricotta and asparagus served with asparagus ragout, asparagus sauce and Italian hard cheese

Asparagus cream soup with baked cheese and ham dumpling

Medium-roasted beef fillet (approx. 180g) served with green asparagus, port wine jus and baked potato dumplings

Strawberry and lime cake

Menu Price - 4 course € 72,50 | 3 course € 65,50

Vegetarian menu

Green and white asparagus salad with gratinated goat cheese and strawberry chutney

Tomato essence with tomato concassée

Wild garlic blinis with roasted oven-baked vegetables and red pepper sauce

Vanilla crème brûlée, fruit ragù and Bender's wild berry sorbet

Menu Price - 4 course € 62,50 | 3 course € 53,50

Wine recommendation menu 0,125l

4 course € 24,00 | 3 course € 20,00

Starters/Soup

Seasonal small salad -with balsamic vinegar or herb vinegar	8,50 €
Green & white asparagus salad.....	18,50 €
with gratinated goat chees and strawberry chutney	
Beef Carpaccio - with cold-pressed olive oil, leafsalad and italian cheese	18,50 €
Asparagus cream soup with baked chees and ham dumplings.....	9,50 €
Tomato essenc with Tomato concassée VEGAN	8,50 €

Main courses

Schnitzel „Viennese style“ - with roasted potatos	23,50 €
Chicken breast (Farmery Mäusdorf)	34,50 €
roasted on green asparagus, asparagus foam, and baby potatoes	
Lamb loin	36,50 €
Medium-grilled, roasted vegetables, rosemary jus, and potato dumplings	
Veal boiled fillet.....	27,50 €
on potato - vegetable ragout, cranberries and horseradish sauce	
„Igersheimer“ Salmon trout	32,50 €
fried fillet on orange – fennel vegetables and small potatoes)	
Grilled Roastbeef „Zwiebelrostbraten“	35,50 €
medium grilled on carott vegetables, dark wine sauce, roasted onions and hand-scraped noodles	
Beef fillet.....	39,50 €
medium grilled) served with green asparagus, port wine jus and baked potato dumplings	

Vegan/Vegetarian

Wild garlis blinis GLUTENFREE	26,50 €
With roasted oven – baked vegetables and red pepper sauce	
„Böres“ chickpea curry VEGAN/GLUTENFREE	24,50 €
with vegetables and wild rice..... as starter portion	16,50 €
Ravioli	25,50 €
filled with ricotta and asparagus served with asparagus ragout, asparagus sauce and Italian hard cheese	

Desserts

Vanilla crème brûlée, fruit ragù and Bender's wild berry sorbet.....	13,50 €
Strawberry and lime cake.....	12,50 €
Homemade coconut parfait with dark chocolate sauce	13,50 €
Chef'sTarte Tatin	14,50 €
served with vanilla ice cream	
Strawberry-Rhubarb Cheesecake VEGAN/GLUTEN-FREE	13,50 €
served with Bender's lemon sorbet	
Sccop Bender's Ice cream	2,90 €
White chocolate with poppy seeds Vanilla Chocolate Yoghurt-rasberry strawberry sorbet	
Lemon – basil sorbet Lemon sorbet Portion of whipped cream	2,00 €

Coffee Specialities

from Kaffeehaus HAGEN – Fairtrade Bio!
by request lactosefree or decaffeinated

Cuo of Coffee Crema	3,50 €
incl. a glas of tap water	
Espresso single	3,10 €
incl. a glas of tap water	
Espresso double	4,90 €
incl. A glas of tap water	
Espresso Macchiato	3,50 €
Caffe au Lait	3,90 €
Cappuccino	3,90 €
Latte Macchiato	4,50 €
Irish Coffee	8,50 €
with 2cl Whiskey and whipped cream	
Hot chocolate with fomed milk.....	4,20 €
Hote chocolate with whipped cream.....	4,70 €
Cup of TEA	3,50 €
Affogato al caffè with Bender's Vanilla Icecream.....	7,50 €

Minerals water/ soft drinks

Teinacher Gourmet Naturell / Medium.....	0,25 l	3,40 €
Teinacher Gourmet Naturell / Medium.....	0,50 l	5,40 €
Teinacher Gourmet Naturell / Medium.....	0,75 l	7,70 €
Das Schaffers – Waterlogic water dispenser*	0,50 l	3,90 €
Das Schaffers – Waterlogic waterdispenser*	1,00 l	6,00 €
Soft drinks	0,30 l	3,50 €
Coca Cola Coca Cola light Sprite Orange lemonade cola mix		
Soft drinks	0,50 l	4,70 €
Coca Cola Coca Cola light Sprite orange lemonade cola mix		
Thomas Henry Tonic.....	0,20 l	3,50 €

Winery & fruit juice press

Geier aus Königheim	0,30 l	3,90 €
apple - cherry orange juice multi-vitamin juice		

Winery & Juices

Family Benz	0,30 l	3,90 €
Black currant grape juice red		
BIO Apple spritzer Tauberländer	0,30 l	3,90 €
BIO Apple spritzer Tauberländer	0,50 l	4,90 €
Spritzer	0,30 l	3,70 €
apple pear apple-cherry grape juice black currant		
Spritzer	0,50 l	4,70 €
apple pear apple-cherry grape juice black currant		
Teinacher Genuss-Lemonades.....	0,33 l	3,90 €
Currant -elderberry rhubarb - mirabelle lemon mango-maracuja-orange Lemon - mint		
Tauberhase TraubenHasi	0,33 l	3,90 €
Dark purple/violet with a distinct aroma of elderberries and depp fruity taste		

Derr HOF organic BEER Handcrafted organic BEER from the Taubertal

of course unfiltered, not pasteurized

Kellerbeer / light beer	0,33 l	4,90 €
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„Herbsthäuser“ Beers

Draught beer.....	0,30 l / 3,90 €.....	0,40 l / 4,30 €	0,50 l / 4,90 €
1581-Märzen	0,33 l	4,20 €	
mild unfiltered beer			
Beer non -alcoholic	0,33 l	4,20 €	
Beer mixed with lemon.....	0,30 l / 3,90 €.....	0,40 l / 4,30 €	0,50 l / 5,20 €
Wheat beer	0,50l	5,20 €	
Light/dark			
wheat beer non alcoholic	0,50 l	5,20 €	