

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 Bottel fermentation	0,1 l / 0,75 l	7,50 € / 45,50 €
2020 Becksteiner Kerner sparkling wine dry Filled up with cassis liqueur	0,1 l	8,50 €
Winery Juergen Hofmann, Pinot Brut Badischer Sekt b. A., brut nature	0,1l / 0,75 l	9,50 € / 69,50 €
Brut Première Cuvée – Bruno Paillard Champagner	0,75 l / 0,375 l	119,00 € / 69,00 €
Benz Stella Secco dry, fruity white & rosé	0,1 l / 0,75 l	6,20 € / 39,50 €

Sparkling pleasure

Geniess „Pink“ From winery Ehrmann Secco, Schäfersheim	0,1 l	6,50 €
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 dry Medium dry East India Solera cream	5 cl	7,00 €
Graham's Extra Dry White Port		7,50 €
Graham's Extra Dry White Port with Tonic		11,50 €
Campari Orange / Soda		8,50 €
Gin Tonic		11,50 €
Ziegler Hendricks GINSTR Taubertal meadows		
Vodka Orange		9,50 €
Caipirinha / Mojito		11,50 €
Moscow Mule		11,50 €
Wodka GingerBeer		

Without alcohol

Vinia Secco non - alcohol Winery Beckstein	0,1 l / 0,75 l	6,20 € / 39,50 €
Vinia Secco non-alcohol Pink Winery Juliusspital - Würzburg	0,1l / 0,75 l	6,20 € / 39,50 €
San Bitter Sprizz		7,50 €
Bundaberg Ginger Brew		5,90 €
Soft drink with ginger flavour		

Aperitif

Pumpkin Bellini
filled up with Stella Secco blanc de blancs from Winery Benz
0,1l € 9,50

„DasSchaffers“ menu

Beetroot tartar with caramelized walnuts, leaf lettuce and goat's cheese

Chanterelle foam soup with baked quark and ham dumplings

Medium grilled beef fillet on fried mushrooms, port wine jus and potato fritters

Hazelnut - vanilla tartlet and fruits

Menu Price - 4 course € 65,50 | 3 course € 59,50

Vegan menu

Beetroot tartar with caramelized walnuts and leaf salad

Essence of wild mushrooms

"Wachbacher" lentil dumplings on pumpkin - ginger ragout, pumpkin foam
and rocket

Pear parfait with red wine - pear ragout

Menu Price - 4 course € 58,50 | 3 course € 49,50

Wine recommendation menu 0,125l

4 course € 24,00 | 3 course € 20,00

Starters/Soup

Seasonal small salad -with balsamic vinegar or pumkin vinegar	8,50 €
Homemade raviolis.....	15,50 €
filled with ricotta and mushrooms, italian hard cheese and white mushroom sauce	
Tatare Beetroot	15,50 €
with caramelized walnuts, leaf lettuce and goats cheese	
Beef Carpaccio - with cold-pressed olive oil, leafsalad and italian cheese	18,50 €
Beef consommé with semolina dumplings and stripes of herb pancakes	9,50 €
Chanterelle Foam with baked quark and ham dumplings	9,50 €

Main courses

Two kinds of chicken leg (Brunnenhof Mäusdorf)	30,50 €
stuffed and baked on pumpkin vegetables, pumpkin foam and potato dumplings	
Grilled fillet of sea bass	32,50 €
fried on pumpkin risotto, pumpkin foam and tomatoes - Olive ragout	
Veal boiled fillet.....	27,50 €
on potato - vegetable ragout, cranberries and horseradish sauce	
Schnitzel „Viennese style“ - with french fries	23,50 €
Schaffer's "Stroganoff" from beef	30,50 €
refined with mushrooms and hand-scraped noodles	
Grilled Roastbeef „Zwiebelrostbraten“	33,50 €
medium grilled on green beans, dark wine sauce, roasted onions and hand-scraped noodles	
Beef Fillet.....	39,50 €
medium grilled on fried mushrooms, portwine jus and potato fritters	

Vegan/Vegetarian

Bread dunplings	23,50 €
fried on a nest of fried mushrooms in a herbal cream sauce	
„Wachbacher“ Lentil dumplings (VEGAN)	23,50 €
on pumpkin – ginger ragout, pumpkin foam and rocket salad	
„Schaffers“ Emmer- Burger (VEGAN)	23,50 €
with buckwheat pumpkin patty, marinated pumpkin, crispy lettuce,, charlotte, fries and pumpkin chutney	
Homemade raviolis	22,50 €
filled with ricotta and mushrooms, italian hard cheese and white mushrooms sauce	

Desserts

Iced espresso with winemaker's praline	7,50 €
Hazelnut-vanilla tartlet with fruits	15,50 €
Chefs'sTarte Tatin	14,50 €
served with vanilla ice cream	
Vegan pear parfait.....	12,50 €
with red wine – pear ragout	
Scop Bender's Ice cream	2,70 €
White chocolate with poppy seeds Vanilla Chocolate Yoghurt-raspberry strawberry sorbet	
Lemon – basil sorbet Lemon sorbet Baileysice	Portion of whipped cream 1,50 €

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	3,80 €
Cappuccino	3,80 €
Latte Macchiato	4,20 €
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 €

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 / 3,70 €.....	0,40 l / 4,10 €	0,50 l / 4,70 €
1581-Märzen	0,33 l	3,90 €	
mild unfiltered beer			
Beer non -alcoholic	0,33 l	3,90 €	
Beer mixed with lemon.....	0,30 l / 3,70 €.....	0,40 l / 4,10 €	0,50 l / 4,70 €
Wheat beer	0,50l	4,70 €	
Light/dark			
wheat beer non alcoholic	0,50 l	4,70 €	