

Menue

FÖRRBACHER HOF



Raus auf's Land - mit Freude genießen...

The country restaurant with the special charm

The Pörrbacher Hof, built in 1886, was a large, typical Palatinate farm with a main building for the dwelling, stables, a barn, a side building and a large courtyard. The focal point of the courtyard, which is now used as a romantic beer garden, was already then the imposing plane tree, which still provides soothing shade today.

The current owner Jens Schmidt-Zöllner acquired the rural property in 1998 and converted it with great attention to detail into a stylish country restaurant with a very special charm. In doing so, it was important to him to preserve the original buildings with their farmhouse character. The result is a popular restaurant with a rustic gallery and a cozy hunting room that can accommodate 72 guests. The idyllic beer garden with its unmistakable atmosphere has room for 120 people. The Pörrbacher Hof also offers the perfect setting for parties, as the special ambience of the estate makes private and business celebrations unforgettable experiences. As an alternative to the extensive à la carte selection, the chef can create special menus or stylish buffets on request, also according to your own suggestions. Fresh game from the restaurateur's own hunting ground is a particular specialty of the house.

Dear guests,

enjoy your stay at the Pörrbacher Hof and spend some nice hours at this incomparable place.

Jens Schmidt-Zöllner and his team are looking forward to seeing you!

The Pörrbacher Hof is open from Wednesday to Saturday from 5 pm and on Sundays and holidays from 10 am.



SNACKS AND STARTERS

Soup of the day ^{2,g}	5,50
Tomato cream soup with sheep's cheese ⁹	7,50
Sheep's cheese „rustical“, baked with onions and olives ^{1,g}	9,50
Garlic bread ^a	4,50
Garlic bread baked with cheese ^{a,g}	5,50
Baguette „provencale“ with vegetables and cheese ^{a,1,4,g}	10,50



SALAD - FRESH AND CRISP

Mixed salad small ^{9,3}	5,20
Mixed salad big ^{9,3,6}	10,50
Fried potatoes and salad ^{9,6}	13,50
Mixed salad „Pörrbacher“ salad of the season with ham, cheese and egg or with vegetable „Rösti“ ^{6,g,3,c}	15,00
Mixed salad „Turkay“ with turkey breast ^{9,6}	17,00
Mixed salad „Salmon“ with strips of finely cooked salmon ^{d,g,6,3}	20,50
Mixed salad „Beef“ with fine beef slices ^{9,6}	20,50

FROM OWN HUNTING DISTRICT

A pair of wilds boar „Bratwürste“ with fried potatoes and salad ^{9,3}	16,50
A pair of wilds boar „Leberknödel“ with hunter's sauce, fried potatoes and salad ^{9,3}	17,50
A pair of wilds boar „Frikadellen“ with spicy cream-pepper-sauce, potatoe „Rösti“ and salad ^{2,6,3}	17,50





SPECIALITIES – SAVOURY AND DELICIOUS

Rumpsteak „Pörrbacher“ beef with onions and olives covered with sheep's cheese, together with french fries and salad ^{1,6}	32,50
Rumpsteak „Pörrbacher Special“ with King Prawns Skewer beef with onions and olives covered with sheep's cheese, together with french fries and salad ^{g,9,3}	35,00
Peppersteak „Madagaskar“ with croquette potatoes and salad ⁹	31,50
Rumpsteak with herb butter with fried potatoes and salad ⁹	29,50
„Ochsenfetzen“ fine beef slices with herb butter, baguette and salad	26,50
fine beef slices with herb butter, fried potatoes and salad ^{g,a}	28,50
„Grillpfanne“ beef, porc and turkey, homemade „Spätzle“ with mushrooms in a cream and salad ^{d,g}	28,50
„Cordon bleu“ from porc, with croquette potatoes and salad ^{5,a,c}	21,50
„Wiener Schnitzel“ breaded porc steak with french fries and salad ^{2,c,1}	16,00
„Rahmschnitzel“ porc steak in a cream sauce with french fries and salad ^{2,c,6}	17,50
„Jägerschnitzel“ porc steak hunters style with mushrooms, french fries and salad ^{2,c,1}	18,50



SPECIALITIES – SAVOURY AND DELICIOUS

<p>Strips of turkey breast in a creamy curry sauce with rice and salad ^{g,2}</p>	18,50
<p>Turkey steak with paprika sauce, croquette potatoes and salad ^g</p>	19,50
<p>„Gentlemen’s Toast turkey steak with mushrooms in cream baked with cheese and served with salad ^{g,a}</p>	19,50
<p>Salmon filet on a bed of root vegetables with tagliatelle and a light cream sauce ^{d,g}</p>	26,00
<p>Baked king-prawns on garlic-spaghetti and root vegetables ^{d,a,1}</p>	25,00
<p>Spaghetti „pikant“ with fine beef slices in a spicy cream sauce with rosemary ^c</p>	23,50
<p>Swiss cheese rösti (Appenzeller cheese), grilled potatoe rösti, covered with ham and Appenzeller cheese, with salad garnish ^{g,5}</p>	15,50
<p>Herbal-Omelette filled with fresh mushrooms, served with salad ^g</p>	15,50
<p>Vegetables „Mediterranean“ with sheep’s cheese and rice ^g</p>	15,50
<p>Semmelknödel (bread dumplings) with fresh mushrooms and cream sauce, served with salad ^{g,a}</p>	16,00
<p>Spinatknödel (spinach dumplings) with browned butter and parmesan cheese, served with salad ^{g,a}</p>	16,00

FOR VEGETARIANS

Tomato cream soup with sheep's cheese ^g	7,50
Sheep's cheese „rustical“, baked with onions and olives ^{1,g}	9,50
Garlic bread ^a	4,50
Garlic bread baked with cheese ^{a,g}	5,50
Baguette „provencale“ baked with vegetables and cheese ^{a,1,4,g}	10,50
Mixed salad „Small“ ^{g,3}	5,20
Mixed salad „Big“ ^{g,3,6}	10,50
Fried potatoes and salad ^{g,6}	13,50
Herbal-Omelette filled with fresh mushrooms, served with salad ^g	15,50
Vegetables „Mediterranean“ with sheep's cheese and rice ^g	15,50
Semmelknödel (bread dumplings) with fresh mushrooms and cream sauce, served with salad ^{g,a}	16,00
Spinatknödel (spinach dumplings) with browned butter and parmesan cheese, served with salad ^{g,a}	16,00



FOR OUR LITTLE GUESTS

Portion of french fries with ketchup or mayonnaise ^{1,4,g}	5,00
Small „Wiener Schnitzel“ with french fries ^{1,2,c}	9,00
Small turkey steak with paprika sauce and croquette potatoes ^{1,2}	10,50
Noodles in a cream sauce ^{g,a}	6,50
Two sausages with french fries ^{5,2,a}	6,50

THOSE TO SLAKE THE THIRST

Draught beer

Park Primus	0,3l	3,40
Park Primus	0,5l	5,50
Park Export	0,4l	3,40
Valentins Hefeweißbier	0,5l	5,00
Radler (beer with lemonade)	0,4l	3,40
Colabier ⁷ (beer with coca cola)	0,4l	3,40
Radler-/Colaweizen ⁷ (Weizenbeer with lemonade/Coca Cola)	0,5l	5,00

(make your own mixtures!)

Soft-drinks

Coca Cola/Cola light/Fanta ^{4,7}	0,2l	3,00
	0,4l	5,50
Apple juice and soda	0,2l	2,80
	0,4l	5,20
Grapefruit juice and soda	0,2l	3,00
	0,4l	5,40
Lemonade	0,2l	2,70
Orange-/Apple juice	0,2l	3,40

Those with the purity regulation

Bottled

Park frei (little alcohol)	0,33l	3,40
Valentins Hefeweißbier frei (alcohol free)	0,5l	5,00
Bitter Lemon ⁸	0,2l	3,20
Milk	0,2l	2,00
Malt beer	0,33l	3,40
Bellaris Mineralwasser		
Gourmet Classic	0,25l	2,60
(with gas or little gas)	0,75l	6,40
Gourmet Naturell	0,25l	2,60
(without gas)	0,75l	6,40

HOT DRINKS

Coffee specialities from freshly ground beans

Cup of coffee ⁷	2,90
Latte Macchiato ^{4,9}	4,20
Cappuccino ^{4,9}	3,80
Milk coffee ^{4,9}	4,20
Espresso Macchiato ^{4,9}	3,00
Espresso ⁴	2,80
Hot chocolate with cream ^{9,7}	5,00
Tea (black, peppermint camomille, rose-hip, fruits)	2,90



DECORATED WINES

Sparkeling Wine

Pfälzer Riesling Secco	0,1l	5,00
	0,75l	30,00

Our wines correspond to the current vintage and are quality wines according to the German wine law.

White Wine

Morio Muskat - sweet

frothy, fruity flavor, Freinsheim/Pfalz

0,25l 6,20

Riesling - half dry

fine race, pronounced type, Freinsheim/Pfalz

0,25l 5,60

Riesling - dry

pirthy acidity, Freinsheim/Pfalz

0,25l 5,60

Grauburgunder Kabinett - dry

very harmonious, pleasent acidity, Westhofen/Rheinhessen

0,25l 6,20

Weißer Burgunder - dry

decent fruite, elegant, Kirchheim/Pfalz

0,25l 6,50

Chardonnay Spätlese - dry

fresh, discreet fragrance, Westhofen/Rheinhessen

0,25l 6,80

Rosé

Kirchheimer Rosé - dry

rich extract, delicate, Kirchheim/Pfalz

0,25l 5,90

Freinsheimer Rosé - half dry

slightly sweet note, beautiful bouquet, Freinsheim/Pfalz

0,25l 5,90

DECORATED WINES

Red Wine

Portugieser - half dry mild, fine, Westhofen/Rheinhessen	0,25l	5,90
St. Laurent - sweet gentle, little acidity, Freinsheim/Pfalz	0,25l	6,20
Dornfelder - dry powerful, Westhofen/Rheinhessen	0,25l	5,90
Spätburgunder Kabinett - dry very vigorous, fine wild berry flavor, Freinsheim/Pfalz	0,25l	6,80
Schwarzriesling - dry fruity, recalls of blackcurrant, Freinsheim/Pfalz	0,25l	6,80
Cabernet & Merlot - dry very powerful, profound, Kirchheim/Pfalz	0,25l	6,90
Cuvée „Kudu“ Spätburgunder & Dornfelder - dry 12 month in Barrique matured, elegant cherry and vanilla note, Westhofen/Rheinhessen	0,25l	8,20

Red Wine/bottled

Concise and interesting red wines, especially suitable to our game dishes from our own hunting grounds. All red wines are from the winery Langenwalter-Gaulitz, Freinsheim/Pfalz. Winner of the German Red Wine Competition.

Cabernet Sauvignon - dry profound, bouquet, scent of violets and green peppers	0,75l	27,00
Syrah/Barrique - dry aroma of truffle, ambergis, licorice, tobacco, fruit of raspberries	0,75l	29,00
Nebbiolo/Barolo-Rebe - dry ethereal scent, eucalyptus, dry roses, garnet red	0,75l	29,00
Freinsheimer Merlot - dry harmonious, very nice berry flavor, full bodied	0,75l	29,00

Spritzer

Spritzer of Riesling/ Weißherbst/ Rotwein	0,25l	3,70
	0,5l	6,90

DRINKS OF A HIGH PERCENTAGE

Aperitifs

Campari Soda or Orange ⁴	7,00
Martini Bianco ¹	6,00
Sherry ¹	6,00
Kir Royal	5,50
Sparkling Wine-Aperol Spritz	7,00
Glass of Sparkling Wine	5,00

Spirits

Bacardi ⁴	4,50
Wodka Smirnoff	5,00
Averna	5,00
Ramazzotti	5,00
Fernet Branca	5,00
Jägermeister	4,00
Underberg	4,00
Malteser	4,50
Linie Aquavit	5,50

Whiskeys

Chivas Regal ^a	6,00
Jack Daniels Tennessee ^a	5,50
Tullamore Dew Irish ^a	6,00

Schnapps

Ouzo ¹	4,00
Obstler	4,00
Williams	4,50
Zwetschgenbrand	4,50
Kirsch „Morand“	7,00
Williamine „Morand“	7,00
Marille „Bailoni“	5,50
Grappa	5,00

Brandies

Asbach Uralt ⁴	4,00
Pfälzer Weinbrand Harmonie VSOP ⁴	5,00
Pfälzer Weinbrand Harmonie XO ⁴	7,00
Remy Martin ⁴	8,50
Calvados ⁴	5,00

Liqueurs

Benedictine	5,00
Cointreau	5,00
Grand Marnier	5,00
Amaretto ^{4,3,g}	5,00
Bailey's ^g	5,00
Old Marille	5,50





COMPILATION ADDITIVES/ALLERGENS

Additives

- 1 Preservative
- 2 Flavor enhancer
- 3 Antioxidant
- 4 Dye
- 5 Phosphate
- 6 Sweetener
- 7 Caffeinated
- 8 Quinine
- 9 Blackened
- 10 Phenylalaninquelle

Allergene

- a Cereals containing gluten
- b Crustaceans
- c Eggs
- d Fish
- e Peanuts
- f Soy
- g Milk + dairy products (lactose)
- h Nuts
- i Celery
- j Mustard
- k Sesame seeds
- l Sulfur dioxide+ sulfites
- m Lupins
- n Molluscs

Additives

By definition, additives are substances that are added to a food for technological reasons and thereby become an integral part of the food. As a rule, these are substances that are neither consumed as food themselves nor used as a characteristic food ingredient.

Phenylalaninquelle

This note indicates that a food contains the protein phenylalanine. Some people are allergic to it.

Antioxidants

Antioxidants are substances that protect food from oxidation caused by reaction with oxygen. Antioxidants increase the stability and shelf life of a food. Natural antioxidants include vitamin C (ascorbic acid) and vitamin E (tocopherols).

Allergens

Allergens are substances that are recognized by the immune system as „foreign to the body" and are consequently fought to protect against a possible disease. Most allergens are proteins or protein compounds.

Lupins

Lupins belong to the legumes (leguminous plants).

For the sake of our environment!

Please understand that we charge 1,- € for take home boxes.

