

Weinhaus Anker Winter 2025

The genius
of simplicity



RESTAURANT
**Weinhaus
Anker**

Your hosts: The Deppisch Family

Chef de Restaurant: Wolfgang Engelhardt

Sommelière: Elisabeth Deppisch

Chef de Cuisine: Bernhard Lermann

Game
Fish
Bread
Vegetables
Rungis Express
Varin Direktimport

Andreas Hannisch
Fisch Fischer
Bäckerei Fischer, Bäckerei Kachel
Matthias Seubert

Steinmark
Stetten
Hafenlohr, Remlingen
Karlstadt
Meckenheim
Kürnach



Weinhaus Anker Winter 2025

Weinhaus Menu

3 to 6 courses

Starter

Fried duck liver

Calvados apples | veal-jus

Starter #2

Homemade ravioli of black pudding on a ragout of calf's tongue

salsify-sauerkraut | horseradish sauce

Intermediate course

German pike perch from Lake Beetz

poached | served on baby leaf spinach | Silvaner Sauce

Main course

Duo of lamb

medium fried & braised

Jerusalem artichoke | aromatic bulgur | sauce "Marrakesh"

Cheese

3 kinds of cheese

from Affineur Waltmann / Erlangen
served with fig mustard and walnuts

Dessert

"Schwarzwälder" - Black Forest

Mousse of bitter chocolate & parfait of cherries | cream laced
with alcohol | chocolate crumble

Starter | main course | dessert or cheese

3 – courses 68 € with corresponding wines + € 22,50

Starter | entrée | main course

3 – courses 80 € with corresponding wines + € 22,50

Starter | entrée | main course | dessert or cheese

4 –courses 92 € with corresponding wines + € 32

5 –courses 103 or 115 € with corresponding wines + € 41,50

6 –courses 126 € with corresponding wines + € 49



Weinhaus Anker Winter 2025

Brasserie Menu – 55 € 3 Courses

Bouillabaisse “Weinhaus Anker Style”

Croûtons - Rouille – Comté

— or —

Salad Gourmand

A variety of green salad with a fig mustard dressing | duck rilette
pickled vegetables | Italian coppa | caramelized goat's cheese

Cabbage stuffed with minced Spessart venison

boiled potatoes with chives

onion-bacon sauce

— or —

If you choose the salad as an entrée you can decide to have

Bouillabaisse “Weinhaus Anker” as a main course.

Crème brûlée

flavoured with Chinese mountain pepper

Vegetarian Menu – 52 € 4 Courses

43 € 3 Courses

Long piece of leek in Sauce ravigote

(Vinaigrette with cooked egg, tarragon & chervil)

Parmesan crumble

Green curry soup

with pickled nutmeg pumpkin

Tyrolean mountain-cheese dumpling

Ragout of salsify | fresh horseradish | Silvaner sauce

Ice of sour cream

salty caramel & caramelized nuts



Weinhaus Anker Winter 2025

Children's Menu (for children up to 14 years)

Chicken Nuggets with Potato chips an side dish	9 €
Noodles, Potato chips and dumpling with gravy	6 €

Starters & Intermediate Courses

Salad Gourmand	16 €
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A variety of green salad | with duck rilette on a small slice of bread | pickled vegetables | Italian Coppa | caramelized goat's cheese

Our classics

Fried duck liver	1 piece 25 € / 2 pieces 36 €
Calvados apples veal-jus	

Bouillabaisse "Weinhaus Anker"	17 €
Croûtons – Rouille – Comté	

Green Curry Soup	9 €
With marinated saltwater prawn	

Homemade ravioli of black pudding on a ragout of calf's tongue	19 €
salsify-sauerkraut vegetables horseradish sauce	

Long piece of leek in Sauce ravigote	14 €
Vinaigrette with cooked egg, tarragon & chervil Parmesan crumble	

Small crisp hovs d'oeuvre salad	9 €
With everything to delight your senses	

On pre order – a half day in advance

Crispy baked brain of lamb	19 €
with sauce Ravigote	



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Main dishes

Bouillabaisse "Weinhaus Anker" 30 €
Croûtons - Rouille - Comté

German pike perch from Lake Beetz 36€
poached | served on baby leaf Spinach | Silvaner sauce
chives potatoes

2 extra-long Franconian sausages 18 €
or fried black pudding 18 €
one of the best in Lower Franconia from
butcher Bumm, served with sauerkraut & mashed potato

Our "Schöppl" pan 26 €
Medallion of pork, beef steak, breast of chicken,
gratinated with cheese | gravy, croquettes & vegetables

Tyrolean mountain-cheese dumpling 25€
Ragout of salsify | fresh horseradish | Silvaner sauce

Cabbage stuffed with mince of Spessart venison 27 €
boiled potatoes with chives | onion-bacon sauce

2 kinds of lamb 36 €
medium fried & braised
Jerusalem artichoke aromatic bulgur | sauce "Marrakesch"

Tender beef steak from the haunch - medium fried 32 €
with port wine onions and café de Paris butter
French fries - golden brown | side salad



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Cheese

Cheese from Affineur Waltmann | Erlangen

4 € per portion

Desserts

“One should give in to temptation who knows when the next opportunity will come.”
(Oscar Wilde)

“Schwarzwälder” - Black Forest

13 €

Mousse of bitter chocolate & parfait of cherries | cream laced with alcohol | chocolate crumble

Light & fluffy - New York Cheese Cake

11 €

Homemade sorbet of fruit of the forest

Crème brûlée

9 €

flavoured with Chinese mountain pepper

3 scoops of home-made ice-cream & sorbet

9 €

Ice of sour cream

8 €

salty caramel & caramelized nuts

Dear guests, if you have any allergy, please inform our service team. Our separate allergy menu lists all ingredients contained in the dishes which can cause allergies.

We would be pleased to receive your feedback on

