

Weinhaus Anker Spring 2026

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

Andreas Hanisch / Steinmark
Armin Müller / Birkenfeld
Dr. Simon Beck / Bettingen
Tobias Schreck / Erlenbach
Michael Jannek / Zimmern
Timo Schäfer / Oberwittbach
Matthias Harth / Bischbrunn

Robert Schreck / Marienbrunn
Peter Knobloch / Marktheidenfeld
Bgm. Steffan Wohlfahrt / Zellingen
Jonas Elsesser / Marktheidenfeld
Ute Weyrich / Marktheidenfeld
Martin Hellwig / Remlingen

Fish

Bread

Vegetables

Rungis Express

Varin Direktimport

Fisch Fischer

Bäckerei Fischer, Bäckerei Kachel

Matthias Seubert

Stetten

Hafenlohr, Remlingen

Karlstadt

Meckenheim

Kürnach



Weinhaus Anker Spring 2026

Weinhaus Menu

3 to 6 courses

Starter

Fried duck liver

Calvados apples | veal-jus

Starter #2

Breton Baby Monkfish

pan-seared in brown butter | Tomato Sugo | Fennel

Intermediate course

Prawn carpaccio

with crème fraîche & salmon trout caviar

Main course

Braised beef short ribs - very tender

with morels | asparagus | edamame | potato confit

Cheese

3 kinds of cheese

from Affineur Waltmann / Erlangen
served with fig mustard

Dessert

Prince Pückler "Weinhaus Anker"

vanilla ice cream, dark chocolate mousse & marinated strawberries

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 Spring 2026

Brasserie Menu –49,- 3 Courses

Bouillabaisse “Weinhaus Anker Style”

Croûtons - Rouille – Comté

— or —

Caesar salad “Weinhaus Anker” with wild boar ham

Served with variety of salads | Grana Padano

Crispy roasted duck breast – juicy & well-done

pomme mousseline | Jerusalem artichoke | orange sauce

— or —

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

Bouillabaisse “Weinhaus Anker” as a main course.

NYC cheesecake

berry sauce & passion fruit sorbet

Vegetarian Menu – 52,- 4 Courses 43,- 3 Courses

Edamame in miso butter

Beetroot veil

Asparagus velouté (cream soup)

asparagus garnish | spring leek | croûtons

Poached egg with baby spinach

Frankfurt green sauce | pommes mousseline

Homemade ice of sour cream

salty caramel



Weinhaus Anker Spring 2026

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

Chicken Nuggets with French fries and salad	9
Noodles, French fries and dumpling with gravy	6

Starters & Intermediate Courses

Our Weinhaus Classics & Specialties -----

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

Bouillabaisse "Weinhaus Anker"	18
Croûtons – Rouille – Comté	

Crispy baked brain of lamb	19
with sauce ravigote	

Fresh Spring Cuisine -----

Asparagus velouté (cream soup)	9
asparagus garnish, spring leek & croûtons	

Calf's head Alsatian Style - tongue, cheek and mask – fat-free!	18	
served with Sauce Gribiche		
as main course served with boiled potatoes and bouillon vegetables		29

Caesar salad "Weinhaus Anker" with wild boar ham	16
Served with a variety of salads Grana Padano	

Vegetarian & Refined -----

Edamame in miso butter	16
pickled pumpkin beetroot foam carrot cream foam	

Small crispy starter salad	9
with everything to delight your senses	



Weinhaus Anker Spring 2026

Main dishes

Delightful Highlights – Our Recommendations -----

Crispy roasted female duck breast 29
pommes mousseline | Jerusalem artichoke | orange sauce

Breton baby monkfish in brown butter 36
with tomato sugo | fennel | basmati rice

Classics with Character -----

Tender beef steak from the haunch – medium 32
with café de Paris butter | French fries - golden brown | side salad

Pork Tenderloin 26
with Cognac-Pepper-Creamsauce | French fries | side salad

beef sourced from Norbert Nätscher (Ansbach) - butchered by Bumm

Braised beef short ribs – very tender 31
with morels | asparagus | edamame | potato confit

Bouillabaisse “Weinhaus Anker” 30
Croûtons | Rouille | Comté

Franconian Delicacies -----

Sausage & Black Pudding Combo from Butcher Bumm 18
served with sauerkraut & mashed potatoes
(Choice of two bratwurst or black pudding individually)

Vegetarian & Light -----

Poached egg with baby spinach 25
Frankfurt green sauce | pommes mousseline



Weinhaus Anker Spring 2026

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

Prince Pückler "Weinhaus Anker"	12
Mousse of bitter chocolate & Vanilla ice cream marinated strawberries	
NVC Cheese Cake – creamy and light	12
Berry sauce and sorbet of passion fruit	
Classic Crème brûlée	9
with Bourbon vanilla	
3 scoops of homemade ice-cream & sorbet	9
Homemade ice of sour cream	9
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.

Prices in € including all taxes

We would be pleased to receive your feedback on

