

Apple wine restaurant Herrnbrod

A family business since 1882

We serve homemade apple wine!

We are open for you on the following days:

Monday until Friday

11:30 a.m. – 2 p.m.

5 p.m. – 11 p.m.

Sunday

5 p.m. – 11 p.m.

D- 63303 Dreieich, Hauptstraße 29-33, Tel. +49 (0)6103-608106



Everything needs its time, even good food

An enjoyable meal wishes chef and kitchenmaster Luise Derlich just as the entire team of
Herrnbrod & Ständecke.

Business lunches and dinners as well as catering is always possible. Please do not hesitate to
enquire.

Herrnbrod & Ständecke – a house with a long tradition

The restaurant Herrnbrod was founded in 1882 by the cooper Konrad Herrnbrod and his wife Margaret. Their first born son Phillip led from 1916 the typical apple wine pub, until his daughter Margaret and her husband Erich Ständecke took over the leadership of the restaurant from her parents in 1952. In the same year Herrnbrod & Ständecke had established the widely known butcher shop, famous for its fine sausages and meat products, which today is under the guidance of the master butcher Friedrich Ständecke. In the year 2019, the butcher shop was closed but the production kept running for the restaurant and the catering business. All meat products, sausages and cold cuts served and used in the restaurant come from our own production and thus meet the highest requirements in terms of quality and freshness. The preparation of the traditional "Herrnbrod-dishes" is led by daughter Luise Derlich as head chef.

Our famous apple wine, internationally more known as cider, is served originally from our own orchards and own production. The taste of the apple wine varies slightly from year to year due to weather conditions and the variety of different apple quantities harvested from our gardens. We grow and proceed rather rare and forgotten apple varieties like Goldrenette, Ontario, Russet Red, Goldparmäne, Speierling, Hauxapfel or yellow precious. We produce out of that base a tangy and refreshing drink with a lot of character and low alcohol content. Locals add for refreshment a splash of sparkling mineral water or lemonade. The cider, or as the local say "Äpplewoi" is, by the way, best suited for diabetics: 5 liters of cider must only be counted as a single bread unit. In 1986, the old, very cramped restaurant, which was housed in a half-timbered building was replaced by the present building. Since then the traditional restaurant is located in the first floor of the hotel and local as well as international guests enjoy what Herrnbrod and Ständecke is well known for far beyond the city limits of Sprendlingen:

A family-run apple wine restaurant with heart and tradition.





Soups

220	Soup of the day	3,00 €
221	Goulash soup	4,50 €
222	Gratinated French onion soup with cheese	4,50 €

Starters & Salads

120	Mixed salad at your choice from our buffet	3,90 €
123	Baked camembert with bilberries and toast	4,90 €
105	„Handkäse mit Musik“ Frankfurter sour milk cheese in dressing of sliced onions, vinegar, oil, butter and bread	5,50 €
193	Handkäse (Frankfurter sour milk cheese) on cream cheese with chives on bread and butter	5,90 €
176	Six snails in herb butter and toast	7,20 €
	Young herring tatar on pumpernickel	
	Pickled herring on pumpernickel	7,20 €
124	Market fresh salads with turkey breast, served with bread and butter	10,50 €

Vegetarian Dishes

125	Spinach tortellini with ricotta stuffing, crème sauce, cocktail tomatoes and salad from the buffet	8,90 €
121	Beetroot with broccoli, and pine butter	8,90 €

Traditional German toast dishes

130	Toast „Hawaii“ with ham and pineapple, gratinated with cheese	5,50 €
131	Toast „Helene“ with ham and pear, gratinated with cheese	5,50 €
132	Toast „Picanto“ with smoked ham, tomato and cervelat sausage, gratinated with cheese	5,90 €



Herrnbrod specialties

195	Black pudding omelet with boiled potatoes and salad from the buffet	7,20 €
182	Homemade sausages mixed with aspic jelly, onions and pan fries potatoes	8,50 €
190	Farmer omelet with backed potatoes and Salad from the buffet	8,50 €
211	Bread dressed with cooked ham and eggs ^{1,2}	8,90 €
186	Sausage salad „Swiss Style“ (includes cheese) with pan fried potatoes	8,90 €
178	Bavarian style meat loaf with fried eggs and side dishes of choice	9,50 €
175	German beefsteak with fried onions and side dishes of choice	10,50 €
180	„Herrnbrod Schnitzel“ with cider sauce and side dishes of choice	12,90 €
204	Portion roastbeef with rémoulade sauce and pan-fried potatoes ^{1,2}	12,90 €
102	Tatar – freshly ground beef with egg yolk, served with bread and butter ^{1,2} (only Thursdays and Fridays)	12,90 €

As side dishes we offer you the following choices:

Pan fried potatoes **or** French fries or boiled potatoes or noodles or rice or spaetzle, croquetes, mashed potatoes (only Tue and Wed)

and homemade salads from the buffet

Pork meals



149	Escalope of pork (Schnitzel) with side dishes of choice	11,50 €
144	Pork chop (Schnitzel) with side dishes of choice	12,50 €
145	Escalope of pork (Schnitzel) with mushrooms and side dishes	12,90 €
146	Escalope of pork (Schnitzel) with onions, green pepper and side dishes	12,90 €
147	Escalope of pork (Schnitzel) with red pepper cream and side dishes	12,90 €
148	Cordon Bleu with side dishes of choice	13,90 €
150	Loin of pork "Calvados" with apples	15,40 €
140	Pork filets „Hawaii“ with pineapple, ham and side dishes	15,40 €
141	Pork filets with mushrooms and side dishes of choice	15,40 €

Veal meals

161	„Wiener Schnitzel“ –veal scallop with side dishes	16,90 €
164	“Züricher Geschnetzeltes” with creamy mushroom sauce	16,90 €
163	Cordon Bleu with side dishes	17,90 €

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Beef meals

151	Hungarian goulash with pasta	11,50 €
152	Beef liver with fried onions and side dishes of choice	11,50 €
	Striped beef liver "sweet-sour" with spaetzle	11,50 €
	Striped beef in creamy pepper sauce, served with spaetzle	16,00 €
155	Rump steak with fried onions, herbal butter and side dishes of choice	17,90 €
156	Rump steak with mushrooms and side dishes of choice	17,90 €
160	Filet de boeuf mignon in red wine sauce with side dishes of choice	18,90 €
159	Tenderloin steak with fried onions and side dishes of choice	20,50 €
157	Pepper steak with side dishes of choice	20,50 €

Children's meals

106	Mikados	French fries with ketchup or mayonaise	4,50 €
107	Max and Moritz	Pork escalope (Schnitzel) with fresh fries and salad	8,00 €
109	Daisy	Turkey escalope (Schnitzel) with fruits, rice and salad	8,00 €

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and homemade salads from the buffet



Poultry

162	Turkey stripes in curry sauce with rice and salad from the buffet	12,50 €
173	Turkey escalope (Schnitzel) with fruits and side dishes of choice	12,50 €
172	Cordon Bleu with rice and salad from the buffet	13,90 €

Fishmeals

	Young herring filet "Homemade Style" with boiled potatoes	9,80 €
251	Pollack breaded and fried with rémoulade sauce, boiled potatoes and salad from the buffet	12,50 €
	Cod filet in lemon-caper butter with boiled potatoes	13,50 €
253	Cape-hake poached with mustard sauce boiled potatoes and salad from the buffet	13,90 €
254	Plaice filets in eggshell fried, almond butter sauce boiled potatoes and salad from the buffet	13,90 €
255	Pike perch filets naturally fried with apple horseradish sauce, boiled potatoes and salad from the buffet	15,40 €

Dessert

241	Mixed ice cream (3 ice creams of choice)	4,20 €
250	Parfait of the season with (homemade half frozen)	5,50 €
252	Apple – honey – cinnamon parfait (homemade half frozen)	5,50 €

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and homemade salads from the buffet



Hot drinks

1	Cup of coffee Kaffee ⁵		2,00 €
40	Espresso ⁵		2,20 €
9	Cappuccino ⁵		2,40 €
2	Cup of tee	0,20l	2,00 €
5	Hot sider (Apple-wine)	0,25l	2,50 €

Soft drinks

10	Coca Cola ^{5,6,F}	0,20l	2,00 €
18	Coca Cola light ^{5,6,F}	0,20l	2,00 €
11	Fanta ^{6,F}	0,20l	2,00 €
6	Spezi ^{5,6,F}	0,20l	2,00 €
	Sprite ^{5,6,F}	0,02l	2,00 €
7	Coca Cola, Coca Cola light, Fanta, Spezi oder Sprite ^{6,5,F}	0,40l	3,80 €
19	Schweppes Bitter Lemon ^{1,6,Chinin}	0,20l	2,50 €
12	Apple juice	0,20l	2,20 €
	Apple juice	0,40l	3,80 €
13	Orange juice	0,20l	2,40 €
15	Red currant juice	0,20l	2,40 €
	Red currant juice	0,40l	4,50 €
16	Selters sparkling water	0,25l	2,00 €
17	Selters water sparkling or non-sparkling	0,75l	4,50 €
191	Elisabethen – still water	0,25l	2,40 €

Apple-wine



21	Homemade sider	0,25l	1,80 €
214	Homemade sider	0,50l	3,50 €

Fassbier

42	Binding Römer Pilsener Spezial	0,20l	2,20 €
41	Binding Römer Pilsener Spezial	0,30l	2,80 €
39	Binding Römer Pilsener Spezial	0,40l	3,00 €
44	Köstritzer	0,30l	3,00 €
40	Cola Bier	0,40l	3,00 €
8	Alsterwasser (Radler)	0,40l	3,00€

Bottles beer

48	Clausthaler extra herb, alcohol free	0,33l	3,00 €
218	Schöffelhofer alcohol free	0,50l	3,50 €
47	Franziskaner Kristallweizen	0,50l	3,50 €
111	Franziskaner Hefeweizen, dark	0,50l	3,50 €
110	Büble Hefeweizen, light	0,50l	3,50 €
45	Binding Kraftmalz	0,33l	3,00 €



Longdrinks

Wodka Lemon	5,50 €
Campari Orange	5,50 €
Asbach Cola	5,50 €
Whisky Cola	6,50 €
Aperol Spitz	6,50 €

Spirits

67	Marille Hausschnaps	40%	0,02l	3,00 €
65	Haselnuss	40%	0,02l	3,30 €
55	Alte Marille	41%	0,02l	3,50 €
54	Asbach Uralt - German Brandy	38%	0,02l	2,60 €
59	Averna herbal liquor	32%	0,02l	2,60 €
61	Fernet Branca herbal liquor	42%	0,02l	2,60 €
53	Underberg herbal liquor	44%	0,02l	2,60 €
60	Jägermeister herbal liquor	35%	0,02l	2,60 €
235	Ramazotti herbal liquor	30%	0,02l	2,60 €
34	Bailey´s	38%	0,02l	2,60 €
64	Wodka Moskovskaya	40%	0,02l	2,60 €
50	Doppelkorn, distilled double grain spirit	38%	0,02l	2,60 €
62	Calvados	40%	0,02l	2,60 €
35	Obstwasser (Fruit brandy)	38%	0,02l	2,60 €
56	Himbeergeist (Raspberry spirit)	42%	0,02l	2,60 €
70	Williams Christ Pear	40%	0,02l	2,60 €
69	Grappa	40%	0,02l	2,60 €
236	Ouzo	38%	0,02l	2,60 €
52	Linie Aquavit	41,5%	0,02l	3,00 €
57	Malteser Aquavit	40%	0,02l	2,60 €
58	Jubiläumsaquavit	42%	0,02l	3,00 €

German white wine - open



25	Forster Schnepfenflug, Riesling, dry, Wachenheim, Pfalz (with diabetic recommendation) Rese sweetness 2,0 g/l	11,5%	0,20l	4,20 €
33	Hofstück, Riesling (Kabinett), dry, Wachenheim, Deidesheim, Pfalz	11,5%	0,20l	4,20 €
93	Weissburgunder, dry, Wachenheim, Pfalz	12%	0,20l	4,20 €
170	Grauburgunder, dry, Qualitätswein, Wachenheim, Pfalz	12%	0,20l	4,20 €
94	Schenkenböhl, Müller-Thurgau, half dry, Wachenheim, Pfalz	11,3%	0,20l	4,20 €
32	Schenkenböhl, Kerner (Kabinett), half dry, Wachenheim, Pfalz	11,5%	0,20l	4,20 €



German Red- and Rosé wine - open

Redwines

90	Dornfelder Mandelgarten, Qualitätswein, dry Wachenheim, Pfalz	13%	0,20l	4,60 €
92	Ingelheimer Kaiserpfalz, Portugieser, Qualitätswein, half dry, Rheinhessen, Gau-Algesheim	12%	0,20l	4,60 €
166	Merlot, Qualitätswein, try, Wachenheim, Pfalz	13,5%	0,20l	4,60 €
	Primitivo Torre Mora Qualitätswein, dry, Vetère, Italy	13,5%	0,20l	5,20 €

Rosé

20	Portugieser Weißherbst Mandelgarten, Qualitätswein, half dry, Wachenheim, Pfalz	12%	0,20l	4,20 €
203	Heroldrebe, Qualitätswein, dry Wachenheim, Pfalz	11,5%	0,20l	4,20 €

German Sekt

71	Mumm Extra dry	0,75l	22,00 €
73	Glas Sekt	0,10l	5,50 €

We have enjoyed hosting you today

Yours Herrnbrod & Ständecke – Team



HAUPTSTRASSE 29-33
63303 DREIEICH
06103/6080
WWW.HOTELHUS.DE
INFO@HOTELHUS.DE



According to food regulations in Germany, certain designated substances must be stipulated on restaurant menus. The following codes are applicable:

No. 1 = sorbic acid

No. 2 = benzoic acid

No. 3 = PHB ester

No. 4 = formic acid

No. 5 = contains coffeine

No. 6 = antioxidant

F = with artificial coloring

A = with artifical flavoring

P = with paraffin

S = sulphurized

PH = with phosphate

Only the salmon, anchovies and pickles might contain above-mentioned preservatives.

For further information about allergenics, please ask our service staff for a complete allergenic list.