



Familie Althaus
Brandhof

Dear guests,

in our carefully selected menu, you just find,
what we identify ourselves with.

We work with fresh products
and hand in hand with partners from the region.

Of course, we try to keep our quality
and improve it constantly. If you still have a complaint
or an improvement suggestion,
we would be very glad if you inform us.
This is the only way to improve.

By the way, you can order almost all
main courses as a small portion.

We wish you a pleasant stay in the Brandhof and are
happy about, you being our guests.

Family Althaus and the team of the Brandhof



Familie Althaus
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History

Already around 1400 the property was mentioned as a mill in the "Gültbuch Tannenberg" and then was destroyed by the turmoil of the 30-year-old war in 1634 to its foundations.

For 153 years, the mill remained ruinous until 1787, on the initiative of Prince George von Hessen, a new mill was built on the old foundation walls.

1872 this mill experienced the same fate as its predecessor and was destroyed for the second time by a fire. Prince Alexander von Hessen set the course for a gastronomic use of the estate in the same year.

The house was rebuilt and turned into a guest house. From then on the name Brandhof was a term in the region.

Until the year 1910, counties and princes visited the Stettbachertal, before Prince Ludwig von Battenberg finally sold the Brandhof into civil hands.

Furthermore Brandhof remained a hospitable place and in 1964 was sold to Mr and Mrs Elise and Oswald Althaus. They developed the restaurant to a hotel from time to time and her son Jörg Althaus led the hotel with his business partner Adriana Dumitrascu until 2022 with engagement. Since 2023, Adriana Dumitrascu and the new business partner, but long-standing employee, Laura Imhoff, have continued to run the business.



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Drinks

before a good meal

Glass of sparkling wine	0,1	4,30 €
Martini bianco, rosso, dry	5 cl	3,90 €
Campari	4 cl	5,00 €
Campari bitter with Soda	4 cl	6,00 €
Campari bitter with orange juice	4 cl	6,50 €
Aperol Spritz Aperol, sparkling wine, mineral water		7,00 €
Hugo Elderflower syrup, wine, mineral water, sparkling wine		7,00 €
Lillet Wild Berry Lillet, Schweppes Wild Berry		7,00 €
Kir Royal Liqueur of red currant with sparkling wine		6,50 €
Peach Royal Liqueur of peach with sparkling wine		6,50 €
Pears Royal Liqueur of pears with sparkling wine		6,50 €
Port	5 cl	4,30 €
Sherry dry, medium, sweet by Sandeman	5 cl	5,00 €
SanBitter Orange (non-alcoholic) SanBitter, orange juice		5,50 €
SanBitter Tonic (non-alcoholic) SanBitter, Tonic Water		5,50 €



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Soups

Beef bouillon with herbal pancake stripes	5,50 €
" Hubertus " game soup	6,30 €
Home made Carrots - Orange soup with whipped cream and caramelized walnuts	5,40 €
Tomato cream soup topped with whipped cream and almonds	6,10 €

Appetizers

Salmon smoked with African redwood served with dill honey mustard dip, toast und butter	14,90 €
Brandhof smoked trout fillet with creamed horse radish, served with toast and butter	10,90 €
Beef carpaccio with a herb - balsamico marinade, planed parmesan and ruccola	15,30 €

Salads

Tomato salad of cherry tomatoes and baby mozzarella cheese with basil pesto dressing and fresh basil served on lettuce	14,10 €
Nizza classic with tuna, green beans, tomatoes cucumber, egg, radishes and olives	14,30 €
Summer salad various salads with house dressing, sweet chili marinated grilled chickenbreast and fruits	14,90 €



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Main dishes of pork

Wiennese schnitzel

a breaded pork cutlet served with french fries and a mixed salad

15,00 €

Pork loin steak

grilled with mushrooms in a cream sauce, served with french fries and a mixed salad

17,00 €

Pork loin steak

grilled with fruits in a creamed curry sauce with buttered rice and a mixed salad

17,40 €

Pork fillet

grilled in a bacon cover served with root vegetables and rosemary potatoes

21,00 €

Main dishes of saddle of veal

Züricher veal fricassee

thins, sautéed strips of veal in a sauce with fresh mushrooms and sour cream, served with home made spaetzle and a mixed salad

20,50 €

Veal steak

with madeira jus, accompanied with king oyster mushrooms served with croquettes and a mixed salad

22,00 €

Main dishes of venison

Haunch of venison

served in a juniper berry cream sauce with fresh sauteed mushrooms, accompanied with red cabbage, potato dumplings and cranberries

21,00 €

Spicy venison goulash

with mushrooms and cranberries, served with croquettes and mixed salad

20,50 €

Roast of wild boar

served in a juniper berry cream sauce with fresh sauteed mushrooms, accompanied with red cabbage, potatoe dumplings and cranberries

21,00 €



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Main dishes of beef

Slices of boiled beef topped with a horseradish cream sauce served with potatoes and a mixed salad	17,00 €
Grilled Rumpsteak topped with homemade herbal butter, served with fried potatoes and a mixed salad	26,00 €
Odenwald lumberjack steak topped with sauteed onions, green peppercorns and bacon served with fried potatoes and a mixed salad	26,00 €
Rumpsteak Strindberg covered and grilled with mustard and onions, served with croquettes and a mixed salad	28,00 €
Beef stroganoff beef fillet in a tangy sauce prepared with gherkins, fresh mushrooms and mustard, served with home made spaetzle and a mixed salad	26,60 €
Filletsteak Madagascar beef fillet in a spicy cognac cream sauce with green madagascar pepper served with croquettes and a mixed salad	30,00 €

Main dishes without meat

Fresh fried vegetables (vegan) seared with olive oil served with potatoes and a mixed salad	16,40 €
Baked camembert with mixed salad, cranberries and baguette	17,00 €
Spinach lasagne baked in an oven with creamy spinach and sheep's milk cheese	15,40 €
Tagliatelle with salmon coloured tagliatelle with salmon cubes in rieslingsauce with mixed salad	19,00 €
Vegetable patty with tomato sauce and mixed salad	16,40 €



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Our restaurants speciality

fresh trout (prepared only at time of order)

"blue"

delicately boiled with melted butter
served with potatoes and a mixed salad

22,50 €

meunière

sautéed with butter and lemon
with potatoes and a mixed salad

23,00 €

sautéed with butter and almonds

served with potatoes and a mixed salad

24,00 €

prepared Black Forest style

with sautéed mushrooms,
served with potatoes and a mixed salad

24,00 €

Smoked trout

with creamed horseradish,
served with potatoes and a mixed salad

23,00 €

*For more than 50 years,
trouts are from own breed,
fresh smoked.*

By the way, you can also enjoy our trouts at home.

We like to advise you.



Brandhof

Grilled salmon fillets - boneless

with lemongrass sauce

served with tagliatelle and a mixed salad

24,10 €

served with root vegetables

with buttered rice and riesling sauce

23,90 €

served with grilled king oyster mushrooms

potatoes and a mixed salad

24,40 €

served with grilled tomato

herb butter, Spanish potatoes
and mixed salad

24,20 €

Andalusian

grilled, with roasted vegetables and Spanish potatoes

25,00 €

You need a present?

Or you just want to say thank you?

Take a voucher of the Brandhof.



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Cold dishes

Mixed-grain bread topped with Edamer cheese	7,90 €
Handkäse mit Musik Special German cheese topped with onions, vinegar and oil served with mixed-grain bread and butter	8,50 €
Strammer Max mixed-grain bread with smoked ham topped with a fried egg	11,00 €
Mixed-grain bread with smoked or boiled ham	9,80 €
Ham platter served with mixed-grain bread and butter	13,50 €
Sausage salad made with an onion - vinegar dressing served with mixed-grain bread and butter	10,40 €
Brandhof smoked trout fillet (2 fillets) with creamed horse radish, served with toast and butter	14,90 €
Meat in aspic served with sauce vinaigrette and fried potatoes	11,60 €



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Dessert

Sorbet filled up with sparkling wine Your choice: lemon, blueberry or mango	6,80 €
Mixed sundae with 4 scoops of ice-cream and whipped cream	7,50 €
Coffee cream sundae with vanilla ice-cream	6,50 €
" Pear Helene " Vanilla ice-cream with a pear, chocolate sauce and whipped cream	8,10 €
Black forest sundae vanilla and chocolate ice-cream with cherries, kirsch and whipped cream	8,80 €
Mango sundae Mango sorbet, chocolate and vanilla ice-cream with whipped cream	8,80 €
Nutcracker sundae walnut and vanilla ice-cream with whipped cream and brittle	8,70 €
Fruit sundae with mango, blueberry and lemon sorbet, fresh fruits and whipped cream	8,80 €
Vanilla ice-cream with hot raspberrys and raspberry brandy topped with whipped cream	9,20 €
Cup Danmark Vanilla and Stracciatella ice-cream with hot chocolate sauce and whipped cream	9,20 €
Homemade red fruit jelly topped with whipped cream	6,30 €
Dessert variation White and dark tartufo, homemade chocolate parfait, pan cake filled with raspberry pannacotta garnished with fresh fruits	9,90 €
Homemade chocolate parfait garnished with oranges and whipped cream with brittle	9,20 €
Pan cake filled with raspberry pannacotta accompanied with vanilla ice-cream and whipped cream	9,20 €
Warm chocolate tarte with melted chocolate heart, whipped cream and a scoop of vanilla ice-cream	7,30 €
Warm apple strudel with vanilla ice-cream and whipped cream	7,30 €
Our different sorts of ice-cream vanilla, chocolate, strawberry, stracciatella, walnut lemon sorbet, blueberry sorbet, mango sorbet	per scoop 1,70 €



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Apple Cider from the barrel

Apple cider
pure or splashed

0,25 l 2,70 €

Juices and non-alcoholic drinks

Apple juice

0,2 l 3,00 €

Currant or Passion fruit or Cherry juice

0,2 l 3,50 €

Orange juice

0,2 l 3,00 €

Bionade

Elder or Ginger Orange

0,3 l 3,50 €

Trade Island's Ictea

Peach

0,3 l 3,50 €

carafe of water

classic, medium or non-sparkling

0,25 l 3,00 €

Bottle of Elisabethen

sparkling, medium or non-sparkling

0,7 l 5,30 €

Lemonade or Orange Lemonade

0,2 l 3,00 €

Sinalco-Cola, also light

0,2 l 3,00 €

Schweppes Bitter Lemon, Wild Berry

0,2 l 3,50 €

Schweppes

Tonic Water or Ginger Ale

0,2 l 4,00 €



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Beer

Braustuebl beer (draught)	0,3 l	3,40 €
	0,4 l	4,60 €
Grohe hell (draught beer)	0,3 l	3,60 €
	0,5 l	5,50 €
Braustuebl non-alcoholic, bottle	0,33 l	3,40 €
Paulaner wheat (draught beer)	0,5 l	4,80 €
Paulaner wheat, bottle dark, crystal or non-alcoholic	0,5 l	4,80 €

Beer mix drinks

Radler beer	0,3 l	3,40 €
	0,4 l	4,60 €
Cola beer	0,3 l	3,40 €
	0,4 l	4,60 €
wheat shandy	0,5 l	4,80 €
cola wheat	0,5 l	4,80 €
banana wheat also possible with passion fruit or cherry	0,5 l	4,80 €



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Hot Drinks

Cup of coffee also decaffeinated	3,00 €
Jug of coffee also decaffeinated	5,20 €
Cup of hot chocolate optionally with whipped cream	3,50 € 3,90 €
Glass of tea*	3,00 €
Jug of tea*	5,20 €
Espresso	3,00 €
Espresso Macchiato	3,30 €
Cappuccino (with foamed milk)	3,30 €
Latte Macchiato, milk coffee	3,50 €

* Please ask our service staff to know our sorts of tea

Coffee specialities

Latte Macchiato with syrup vanilla or caramel	3,80 €
Affogato Espresso with vanilla ice-cream	4,60 €
Schokocchino Hot chocolate with espresso	3,70 €

Hot drinks with alcohol

Mulled wine	4,80 €
Hot apple cider with cinnamon and cloves	3,80 €
Warm Lillet with apple juice, lemon juice and cinnamon	3,80 €



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Schnapps *made by Moosmann*

Schwarzwälder Himbeergeist	2 cl	3,50 €
Schwarzwälder Kirsch	2 cl	3,50 €
Schwarzwälder Mirabelle	2 cl	3,50 €
Schwarzwälder Obstler	2 cl	3,50 €
Schwarzwälder Williams Christ	2 cl	3,50 €
Schwarzwälder Williams Christ Likör	2 cl	3,30 €
Schwarzwälder Zwetschge	2 cl	3,50 €

Other spirits

Amaretto	2 cl	3,40 €
Baileys Irish Cream	2 cl	3,40 €
Calvados	2 cl	3,90 €
GUDE NACHT Hazelnut	2 cl	3,00 €
Jack Daniels, Tullamore Dew	2 cl	4,90 €
Jägermeister, Underberg, Grappa	2 cl	3,50 €
Jim Beam, Johnnie Walker	2 cl	4,20 €
Malteser Aquavit, Linie Aquavit, Jubiläumsaquavit	2 cl	3,50 €
Ouzo, Sambuca	2 cl	3,00 €
Ramazzotti, Averna	2 cl	3,70 €
Remy Martin V.S.O.P.	2 cl	4,50 €



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Mixed & shots

Asbach Hütchen	2 cl	3,50 €
B52 Kahlua, Baileys Irish Cream, Cointreau	2 cl	3,00 €
Berliner Luft	2 cl	2,50 €
Black Russian Vodka, Kahlua		7,00 €
White Russian Vodka, Kahlua, milk		8,50 €
Gin Tonic		8,00 €
Jack Daniels with coke		8,00 €
Jim Beam / Johnnie Walker with coke		7,00 €
Kamikaze Vodka, Cointreau, lime juice	4 cl	3,50 €
Lemon Drop Vodka, sugar syrup, lemon juice	4 cl	3,50 €
Niko Peach liqueur, lemon juice	2 cl	2,50 €
Screwdriver Vodka Orange		8,00 €
Tequila Sierra Silver, Jose Cuervo Especial Silver	2 cl	3,00 €
Tequila Sunrise Tequila, orange juice, grenadine syrup		9,00 €
Vodka, Bacardi	2 cl	2,50 €
Woo Woo Vodka, peach liqueur, cranberry juice		7,50 €



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Hotel & Restaurant Brandhof
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