



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 poartners 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 pleasent stay in the Brandhof and are
happy about, you being our guests.

Family Althaus and the team of the Brandhof



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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 leaded 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.

Drinks

before a good meal

PRIsecco non-alcoholic- manufactured by Jörg Geiger seasonal- at the choice of the house	0,1 l	5,50 €
SanBitter (non-alcoholic)		3,00 €
with Tonic Water		5,50 €
with orange juice		5,50 €
as Spritz - with non-alcoholic sparkling wine / mial water		7,00 €
Aperol Spritz		7,00 €
Aperol / sparkling wine / mineral water		
Lillet Wild Berry		7,00 €
Lillet Blanc / Schweppes Wild Berry		
Limoncello Spritz		7,00 €
Limoncello / sparkling wine / mineral water		
Campari	4 cl	5,00 €
with soda		5,50 €
with orange juice		6,50 €
as Spritz - with sparkling wine / mineral water		7,00 €
Glass of sparkling wine - Schloss Biebrich	0,1	4,30 €
Kir Royal		6,50 €
Liqueur of red currant with sparkling wine		
Peach Royal		6,50 €
Liqueur of peach with sparkling wine		
Martini Bianco, Rosso, Extra Dry	5 cl	3,90 €
Port	5 cl	4,30 €
Sherry	5 cl	5,00 €
dry, medium, sweet by Sandeman		

Soups

Beef bouillon with herbal pancake stripes	6,50 €
" Hubertus " game soup	7,30 €
Homemade Carrots - Orange soup with whipped cream and caramelized walnuts	6,50 €
Tomato cream soup with whipped cream and almond slices	7,00 €

Appetizers

Salmon smoked with African redwood served on a salad bouquet with honey mustard dill dip, baguette and butter	18,50 €
Brandhof smoked trout fillet with creamed horseradish, served with baguette and butter	12,90 €
Beef carpaccio with a herbs-balsamic-marinade, parmesan and rocket, served with baguette	17,50 €

Salads

Tomato salad of cherry tomatoes and baby mozzarella cheese with basil pesto dressing with fresh basil on a salad bouquet	16,50 €
Summer salad Big colorful salad with homemade dressing served on fresh fruits with sweet chili marinated fried chicken breast strips	17,50 €

Main dishes of pork

Viennese schnitzel

a breaded pork cutlet
served with French fries and mixed salad

17,50 €

Pork loin steak

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

19,50 €

Pork loin steak

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

19,50 €

Pork fillet

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

23,50 €

Main dishes of saddle of veal

Züricher veal fricassee

veal pieces in mushroom sauce,
served with homemade spaetzle and mixed salad

23,50 €

Veal steak

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

25,50 €

Main dishes of venison

Haunch of venison

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

24,50 €

Spicy venison goulash

with mushrooms and cranberries,
served with potato croquettes and mixed salad

24,00 €

Roast of wild boar

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

24,50 €

Main dishes of beef

Slices of boiled beef topped with a horseradish cream sauce, served with potatoes and mixed salad	18,90 €
Grilled Rumpsteak topped with homemade herbal butter, served with fried potatoes and mixed salad	29,00 €
Odenwald lumberjack steak topped with sauteed onions, green peppercorns and bacon, served with fried potatoes and mixed salad	29,20 €
Rumpsteak Strindberg covered and grilled with mustard and onions, served with potato croquettes and mixed salad ~Unfortunately, we cannot offer you welldone~	31,50 €
Beef stroganoff beef fillet strips in a spicy sauce with pickle strips, fresh mushrooms and mustard, served with homemade spaetzle and mixed salad	30,50 €
Filletsteak Madagascar beef fillet with cognac cream sauce with green pepper, served with potato croquettes and mixed salad	33,50 €

Main dishes without meat

Fresh fried vegetables (vegan) seared with olive oil served with potatoes and mixed salad	18,50 €
Baked camembert with mixed salad, cranberries and baguette	17,50 €
Spinach lasagne baked in an oven with creamy spinach and sheep's milk cheese	18,40 €
Tagliatelle with salmon Sautéed salmon cubes in Riesling sauce with colorful tagliatelle and mixed salad	22,00 €
Vegetable patty with tomato sauce and mixed salad	18,50 €

Our restaurants speciality

fresh trout (prepared only at time of order)

"blue"

delicately boiled with melted butter
served with potatoes and mixed salad

25,50 €

meunière

sautéed with butter and lemon
with potatoes and mixed salad

25,90 €

sautéed with butter and almonds

served with potatoes and mixed salad

26,90 €

prepared Black Forest style

with sautéed mushrooms,
served with potatoes and mixed salad

26,90 €

Smoked trout

with creamed horseradish,
served with potatoes and mixed salad

26,50 €

Grilled salmon fillets - boneless

with lemongrass sauce

served with tagliatelle and mixed salad

24,10 €

with root vegetables

served with buttered rice and Riesling sauce

23,90 €

with fried king oyster mushrooms

served with potatoes and mixed salad

24,40 €

with grilled tomato

and homemade herbal butter,
served with Spanish potatoes and mixed salad

24,20 €

Andalusian

with sautéed vegetables and Spanish potatoes

25,00 €

Dessert

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

non-alcoholic drinks

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 €
apple juice also as a spritzer	0,2 l 0,4 l	3,00 € 4,50 €
currant or passion fruit or cherry juice also as a spritzer	0,2 l 0,4 l	3,50 € 5,00 €
cherry - banana juice	0,2 l 0,4 l	3,50 € 5,00 €
orange juice also as a Spritzer	0,2 l 0,4 l	3,00 € 4,50 €
Bionade Elder or Ginger Orange	0,3 l	3,50 €
Trade Island's Ictea Peach	0,3 l	3,50 €
lemonade or orange lemonade	0,2 l 0,4	3,00 € 4,50 €
Sinalco-Cola, also light	0,2 l 0,4	3,00 € 4,50 €
Schweppes Bitter Lemon, Wild Berry	0,2 l 0,4 l	3,50 € 5,00 €
Schweppes Tonic Water or Ginger Ale	0,2 l	4,00 €

Apple Cider from the barrel

apple cider pure or splashed	0,25 l 0,5 l	2,70 € 5,00 €
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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 €

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 €

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 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, Aversa	2 cl	3,70 €
Remy Martin V.S.O.P.	2 cl	4,50 €

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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