



# APFELWEIN WAGNER

Adolf Wagner has been there since 1931 family-owned  
For the fourth generation

**FAMILY RUDORF & WAGNER**

## **Opening Hours**

Monday- Sunday

11:00 - 00:00 o'clock

Please have a look at our changing weekly menu.

If you have any questions about allergens in our food, please talk to  
our service staff directly.



## **EBBELWOI**

“Ebbelwoi” is the only official way of saying “apple wine” in Frankfurt and beyond. The apple wine itself was already known at the ancient Greek and Romans.

Apple wine can be preserved in the same ways as other wines. Traditionally, however, this is done by using a very small percentage of sour fruit which make the apple wine clear and preserve it. One of the traditional fruit varieties for this is called “Speierling”, which isn’t even an apple at all, but comes from the family of rowan/ mountain ash fruit.

Apple wine- especially when it is “spritized” with mineral water- is often seen as a beverage. However, it is indeed a genuine fruit wine and a pure, natural product if it is pressed properly and made the traditional way. Then its taste does have a certain acidity/tartness, but it is no more bitter than any other wine, too.

## **THE MAGICAL TRIANGLE**

Three things are important parts of apple wine culture:

- The typical patterned glasses, the “Gerippte”
- A stoneware pitcher/jug, the “Bembel”, and
- A small wooden lid to keep dirt and flies away from the precious apple wine, the “Deckelchen”



## SMALL DISHES

**Handkäse** mit Musik, regional cheese with vinaigrette  
and chopped onions bread and butter 4,90 €

**Spundekäs**, seasoned cream cheese with bread 7,30 €

## VEGETARIAN DISHES

**„Grüne Soße“** 13,50 €  
Seven different regional herbs in sour cream with  
4/2 hardboiled eggs and home fried potatoes

Crispy grilled **Vegetable patties** 13,50 €  
with herbed sour cream and mixed salad

**Vegane Sausage** with red cabbage salad 15,50 €  
and home fried potatoes

## FRANKFURT SPECIALITIES

**Ribs** cooked or grilled with Sauerkraut and bread 14,50 €

**Ribs** cooked or grilled with Sauerkraut 16,90 €  
and mashed potatoes

**Chopped steak** with roasted onions 12,90 €  
and home fried potatoes

**Frankfurter sausages** with Sauerkraut 7,50 €



<b>Rindswurst</b> beef sausage with Sauerkraut	7,50 €
Homemade <b>Bratwurst</b> with Sauerkraut and mashed potatoes	12,90 €
grilled <b>pork knuckle</b> with home fried potatoes	16,90 €
grilled <b>spareribs</b> with Sauerkraut	13,50 €
grilled <b>pork shoulder</b> with sauerkraut	18,50 €
„ <b>Schlachtplatte</b> “ blood sausage, liver sausage and Cooked ribs with sauerkraut and mashed potatoes	14,50 €
<b>Blood- &amp; Liver sausage</b> With Sauerkraut and mashed potatoes	12,50 €
Homemade type of <b>Meatloaf</b> with braised onions and a fried egg with home fried potatoes	12,90 €
<b>P O R K</b>	
<b>Schnitzel “Wiener Art”</b> with home fried potatoes	15,20 €
<b>Schnitzel stuffed with ham and cheese,</b> along with home fried potatoes	17,30 €
<b>Frankfurter Schnitzel</b> with “Grüner Soße” and home fried potatoes	19,70 €



<b>„Wagner Schnitzel“</b> with Sauerkraut, bacon and Crème Fraîche, along with apple wine and mashed potatoes	17,30 €
<b>Schnitzel</b> with fried onions and home fried potatoes	16,20 €
<b>Schnitzel</b> with creamy mushroom sauce and home fried potatoes	17,30 €
<b>Frankfurt Platter (for 4 people per Person)</b> Grilled knuckle, shoulder, spareribs, ribs and grilled sausage Along with Sauerkraut, home fried potatoes and mashed potatoes	21,80 €

## VEAL & BEEF

<b>Wiener Schnitzel</b> with home fried potatoes	20,80 €
<b>Frankfurter Vealschnitzel</b> with Grüner Soße and home fried potatoes	25,40 €
Prime braised <b>Ochsenbrust</b> with Grüner Soße and home fried potatoes	21,50 €
<b>Cordon bleu</b> (stuffed with ham and cheese) with home fried potatoes	21,90 €
<b>Arg. Rumpsteak</b> with roasted onions or herbed butter along with home fried potatoes	24,00 €



## SIDEDISHES WITH A MAIN COURSE

Side Salad	5,00 €
Portion "Grüne Soße"	5,00 €
Portion vegetables of the week	5,00 €

## DESSERT

<b>Warm Apple strudel</b> with vanilla sauce	6,90 €
--	--------

## FRIDAY

<b>Fried fish</b> with remoulade and potato salad	16,50 €
---	---------

## SATURDAY

Homemade <b>stews</b> (have a look at our weekly menu)	10,50 €
--	---------

## CHILDREN

<b>Kids Schnitzel</b> with home fried potatoes	
- Veal Schnitzel	12,00 €
- Pork Schnitzel	9,50 €
- Vegetable Schnitzel	8,50 €



## NON - ALCOHOLIC DRINKS

Possmann <b>Applejuice</b> 0,3l	2,90 €
<b>Coca Cola</b> 0,2l	2,90 €
<b>Coca Cola light</b> 0,2l	2,90 €
<b>Fantag</b> 0,25l	2,90 €
Gerolsteiner <b>Mineralwater – still and sparkling</b> 0,25l	2,70 €
Gerolsteiner <b>Mineralwater – still und sparkling</b> 0,75l	5,30 €

## APPLE WINE

<b>Apple wine</b> 0,3l	2,70 €
Ask for our different sizes of Bembels	
<b>Non-alcoholic apple wine</b> 0,3l	2,90 €

## WINE

<b>White wine by the glass</b>	
Weißburgunder, QbA Rheinhessen 0,2l	5,20 €
Riesling, QbA Rheingau 0,2l	5,20 €
<b>Redwine by the glass</b>	
Spätburgunder, QbA Rheingau, 0,2l	5,20 €



## WHITEWINE

<b>Winkeler Riesling</b> dry 0,75l	27,00 €
Harmonius acid Weingut Allendorf, Rheingau	
<b>Riesling Gutswein</b> dry 0,75l	29,00€
Fruity, spicy, fresh Weingut J.J.Berizzi,Pflaz	
<b>Edition Wagner Grauburgunder</b> dry 0,75l	27,00 €
Strong and dense style, low acidity Weingut Reith, Rheinhessen	
<b>Edition Wagner Chardonnay Select Spätlese</b> dry 0,75 l	29,50 €
Lots of power and melting, dense structure and pleasant acidity Weingut Reith, Rheinhessen	

## ROSEWINE

<b>Lola Rosè</b> finely tart 0,75l	26,00 €
Weingut J.J.Berizzi, Pflaz	

## REDWINE

<b>Saint Laurent</b> dry 0,75 l	31,00 €
Spicy, full-bodied and particularly rich Weingut Reith, Rheinhessen	
<b>Edition Graeber Spätburgunder</b> dry 0,75l	31,50 €
Pleasant acidity, soft tannins Weingut J.J.Berizzi, Pflaz	





## SPARKLING WINE & CHAMPAGNE

Laurent Perrier <b>Champagner</b> 0,375l	46,00 €
Laurent Perrier <b>Champagner</b> 0,75l	89,00 €
Pomp <b>Secco</b> 0,75l	25,00 €
Pomp <b>Grande Cuvée Blanc</b> Piccolo 0,2l	9,50 €
Pomp <b>Grande Cuvée Rosé</b> Piccolo 0,2l	9,50 €

## SPIRITS

<b>Mispelchen</b>	4,10 €
<b>Reneklode</b> (fränkisches Ringlowasser) 2cl	3,60 €
Clear <b>Apfelschnaps</b> old reciepe 2cl	2,80 €
<b>Calvados</b> 2cl	3,30 €
<b>Williams Christ</b> 2cl	3,30 €
<b>Vodka</b> „Moskovskaya“ 2cl	3,30 €
<b>Malteser</b> 2 cl	3,30 €
<b>Asbach</b> 2 cl	3,30 €
<b>Korn</b> 2cl	2,30 €



## BITTERS

<b>Fernet Branca</b> 2cl	3,30 €
<b>Underberg</b> 2cl	3,30 €
<b>Jägermeister</b> 2cl	3,30 €
<b>Averna</b> 2cl	3,30 €

## BOTTLES

Bottle <b>Apfelschnaps</b> 0,75l	80,00 €
Bottle <b>Vodka</b> 0,5l	66,00 €
Bottle <b>Jägermeister</b> , ice cold 0,35l	51,00 €