



Menu




Starters

Small side salad		6,00 €
Balsamic lentils with pickled figs, hummus, spiced tomatoes and roasted chickpeas		14,00 €
Beef carpaccio with a small salad and parmesan cheese		16,00 €

Soups

Potato soup with bacon and mushrooms (optional vegetarian)		7,50 €
Beef Broth with porcini mushrooms and pistachio dumplings		9,00 €


Intermediate dishes

Salad plate „Arvena Garden“ optionally with: • Baked mushrooms with herb dip • Spicy turkey strips with a choice of French or balsamic dressing		14,50 € 15,00 €
Six Nuremberg grilled sausages on sauerkraut with mustard and bread • extra Nuremberg sausages each		15,00 € + 1,50 €
Fried rice noodles with vegetables, sprouts and coconut-milk • with fried king prawns each		16,50 € + 3,00 €
Vegan burger with wheat pattie, avocado, ketchup, vegan mayonnaise and potato wedges		17,50 €
Arvena Burger with 200g juicy beef pattie, fried onions, pickles and potato wedges		19,00 €

Main courses

Chicken breast on Provençal vegetables with curry sauce and vegetable rice		21,00 €
Medallions of pork fillet with shallot jus, green beans and potato gratin		25,00 €
Veal saddle steak with morel sauce, savoy cabbage and roasted polenta		27,50 €
Fried whole plaice with baconstrips, lemon and parsley potatoes		27,50 €

Desserts

3 scoops of mixed ice cream with whipped cream		8,00 €
Poppy seed casserole with plum compote		10,50 €
Dessert plate Arve – Chef's dessert selection		13,50 €

Asparagus - specialities


Starters

Beef carpaccio with asparagus and pine nuts	15,50 €
Franconian asparagus salad, honeydew melon and deep-sea prawns	17,00 €

Soup


Asparagus cream soup with wild garlic dumplings	 8,50 €
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Intermediate dishes

Rocket gnocchi with sun-dried tomatoes, pine nuts and parmesan	18,50 €
Ravioli with asparagus filling on asparagus vegetables	 19,00 €

Main courses

Breast of corn-fed poulard on creamy asparagus ragout with morels and herb crêpe	25,00 €
Pike-perch fillet in a potato crust with Franconian Riesling sauce and spinach leaves	26,00 €
Roasted saddle of lamb with wild garlic crust and Mediterranean asparagus vegetables served with diced potatoes	27,50 €

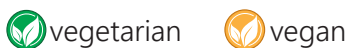
Portion of asparagus spears with a choice of hollandaise sauce or melted butter and 'new potatoes'	 24,50
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we recommend serving it with:

• Slices of juniper ham	7,50 €
• 3 king prawns	9,00 €
• Small steak from the saddle of veal	10,50 €

Dessert

White chocolate cake with rhubarb compote and sorbet	 10,50 €
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Regionale Klassiker

Regional classics

Hausgemachte Bauernsülze mit Remoulade
und Bratkartoffeln 14,00 €
*Homemade farmer's aspic with remoulade
and fried potatoes*

Tartar von der geräucherten Forelle mit Apfel, Gurke
und Meerrettich 14,00 €
*Smoked trout tartare with apple, cucumber
and horseradish*

Schweinebraten an Dunkelbiersauce mit Sauerkraut
und Krokette 20,50 €
*Roast pork in a dark beer sauce with sauerkraut
and potato croquettes*

Schweineschnitzel „Wiener Art“ mit Beilagensalat
und Speckbratkartoffeln oder Pommes 23,50 €
*Pork escalope „Viennese style“ with bacon fried
potatoes or French fries and a side salad*

ARVENA
DAS HOTEL AM FRANKEN-CENTER **PARK**

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Irrtümer und Änderungen vorbehalten. Informationen zu Allergenen erhalten Sie beim Personal. Preisstand: 04 - 2024
Errors and changes excepted. For information on allergens, please contact the staff. Price status: 04 - 2024