



Cold Drinks

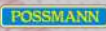
BEERS ON TAP

| | | | | |
|--|-------|--------|-------|--------|
|  Licher Pilsner..... | 0,3 l | 4,50 € | 0,5 l | 5,90 € |
| als Radler..... | 0,3 l | 4,50 € | 0,5 l | 5,90 € |
|  Benediktiner Weissbier..... | 0,5 l | 5,90 € | | |
| als Russ oder Cola-Weizen..... | 0,5 l | 5,90 € | | |

BOTTLED BEERS

| | | |
|---|--------|--------|
| Licher Pilsner non-alcoholic..... | 0,33 l | 4,50 € |
| Licher Radler non-alcoholic..... | 0,33 l | 4,50 € |
| Benediktiner Weissbier non-alcoholic..... | 0,5 l | 5,90 € |
| Benediktiner Weissbier dunkel..... | 0,5 l | 5,90 € |

APFELWEIN FROM FRANKFURT

| | | |
|--|--------|--------|
|  Apfelwein (also non-alcoholic or rosé)..... | 0,25 l | 3,50 € |
| pure, spritz, with Mirinda..... | 0,5 l | 5,20 € |

JUICES FROM THE TAUNUS

| | | |
|---|-------|--------|
| apple-juice, orange-juice, Black current-juice..... | 0,3 l | 4,10 € |
| als Schorle..... | 0,3 l | 3,90 € |

OUR GOOD TABLE WATER, DIRECTLY FROM THE TAUNUS, FILTERED, CHILLED AND FRESHLY TAPPED

| | | | | | | |
|-------------------------|-------|--------|-------|--------|-----|--------|
| sparkling or still..... | 0,3 l | 2,50 € | 0,5 l | 3,90 € | 1 l | 6,50 € |
|-------------------------|-------|--------|-------|--------|-----|--------|

SELTERS MINERALWASSER

| | | |
|------------------------|--------|--------|
| medium naturell..... | 0,75 l | 6,90 € |
|------------------------|--------|--------|

SOFTDRINKS

| | | |
|--|-------|--------|
|  , pepsi zero..... | 0,3 l | 3,90 € |
| Schwip Schwap....., Mirinda....., Seven Up..... | | |

Hot Drinks

| | |
|---|--------|
| Pott Kaffee ⁹ | 3,80 € |
| Espresso ⁹ | 2,60 € |
| Doppelter Espresso ⁹ | 3,80 € |
| Cappuccino ^{8,9} | 3,90 € |
| Latte Macchiato ^{8,9} | 4,20 € |
| Milchkaffee ^{8,9} | 4,60 € |
| Glas Tee (verschiedene Sorten)..... | 3,50 € |
| Heiße Schokolade ⁸ | 4,20 € |
| Heiße Schokolade mit Sahne ⁸ | 4,80 € |



Zusatzstoffe: 1. Farbstoff | 2. Konservierungsstoffe | 3. Antioxidationsmittel

4. Geschmacksverstärker | 5. Geschwefelt | 6. Geschwärtzt | 7. Phosphat | 8. Milcheiweiß
9. Koffeinhaltig | 10. Chinin | 11. Süßungsmittel | 12. Gewachst | 13. Enthält eine Phenylalaninquelle

Woi

OPEN WHITE WINES

| | | |
|--|--------|---------|
| Riesling SE..... | 0,2 l | 7,30 € |
| dry Weingut Sohns Rheingau..... | 0,75 l | 26,80 € |
| <i>animatingly fresh with lots of riesling-typical fruit</i> | | |
| Grauburgunder..... | 0,2 l | 6,90 € |
| dry Weingut Weinreich Rheinhessen..... | 0,75 l | 24,90 € |
| <i>creamy with fine aromas of gooseberry</i> | | |

Mittelheimer Edelmann Gelber Orleans.....0,2 l.....6,90 €
dry.....0,75 l.....24,90 €
Weingut Josef Schönleber | Rheingau
This grape variety, which is almost forgotten today, was widespread in the Rheingau long before the Riesling. The aroma of this light wine is reminiscent of apples and quinces.

OPEN ROSÉ WINE

| | | |
|---|--------|---------|
| Cuvée Pudelwohl..... | 0,2 l | 7,60 € |
| dry Weingut Krämer Rheinhessen..... | 0,75 l | 27,70 € |
| <i>juicy, tasty wine with aromas of strawberry and redcurrant</i> | | |

OPEN RED WINES

| | | |
|---|--------|---------|
| Spätburgunder..... | 0,2 l | 7,80 € |
| dry Weingut Manz Rheinhessen..... | 0,75 l | 28,20 € |
| <i>intense aromas of cherry and dark berry fruits</i> | | |
| Cuvée ROT..... | 0,2 l | 6,90 € |
| dry Weingut Weinreich Rheinhessen..... | 0,75 l | 24,90 € |
| <i>slender, fruity wine with a soft finish and restrained tannins</i> | | |

Schnäpssche ausm Taunus



| | |
|---|--------|
| Aprikosen Edelbrand..... | 4,90 € |
| Obstwasser..... | 4,90 € |
| Williams Christ Birne..... | 4,90 € |
| 'Uffgesetzter' (schwarzer Johannisbeerlikör)..... | 4,90 € |
| 'Taunüsschen' (Haselnuss-Sahnelikör)..... | 4,90 € |
| ReichsPost Bitter..... | 4,90 € |
| Taunustropfen Kräuterlikör..... | 4,90 € |



Mispelchen

An iconic classic: a shot of apple wine with a medlar pickled in Calvados – a true Hessian speciality!

5,20 €



WIRTSHAUS

Zum Adler

IM HESSEN PARK

Foods

&

Drinks!

FER DIE, DIE WO NET VON DO SIN

Hessian dish of the month*

| | |
|---|--|
| March 2026 Rippche mit Kraut | July 2026 Zanderfilet Frankfurter Art |
| April 2026 Schepperlinge mit Grie Soß' | August 2026 Gestovtes Kalbfleisch |
| May 2026 Frankfurter Pudding | September 2026 Kasseläner Windbeutel |
| June 2026 Nesterhebbes m. Lauchgemüse | October 2026 Hackbraten mit Spitzkohl |

*in the Wirtshaus zum Adler - always from the 1st to the last day of the month

Enjoy History ...

SUMMER 2026

Fancy a refreshment?

Fancy a real thirst quencher? Our freshly prepared, **home-made lemonade** is the perfect refreshment - and not just on hot days!

Served ice cold in a variety of flavours and in one piece with no artificial additives - for pure enjoyment.


Lemon-Mint *or* Wild Berry
0,4 l 4,90 €



Soups and Salads

Soup of the day (*Please ask our service-team*) 6,80 €

Side salad in a jar  6,50 €
G, L, 3

Large Wirtshaus salad with colourful leaf salads from the market marinated in our house dressing and home-made raw vegetables, tomatoes and cucumber  12,50 €
G, L, 3

Optionally with grilled chicken breast + 7,90 €

Small Dishes


Home-made Spundekäs (spiced cream cheese) with oven-fresh pretzel 5,90 €
D, G, I

Double Wetterau Handkäs' (hand-formed smelly cheese) with Musik, caraway and fresh Hessenpark bread 8,90 €
D, I

Hessenpark fine mortadella salad with onions, Gherkins and crispy pan-fried potatoes 14,50 €
D, E, 2, 3, 7

Without Meat

Hearty cheese spaetzle with fried onions and spring onions 14,90 €
A, D, I

Pearl barley risotto with the seven herbs of Frankfurt, Beetroot and vegan feta cheese  16,90 €
N, E, 2

All prices include the statutory value added tax.

Main Dishes

Crispy fried meat loaf* with mustard, lukewarm potato salad and spring onions 16,90 €
L, 5, 7

Giant beef curry sausage* (180 g) with home-made curry sauce, roasted onions and French fries 15,50 €
L, 3

Juicy beef goulash from the Hessenpark beef in dark beer sauce with butter spaetzle and red cabbage
26,90 €

 I, G 

Boiled beef* with horseradish sauce **or** Frankfurter Grüne Soße (traditional yoghurt-based green sauce made with seven herbs), served with Steamed potatoes from the Wetterau 25,90 €
D, I, 3

Escalope fried in foaming butter*

... "Viennese style" with lemon, cranberries and French fries 19,90 €
A, D, I

... Hunter style with strong mushroom cream sauce and French fries 21,90 €
A, D, I

... with Frankfurter Grüne Soße and Wetterau pan-fried potatoes 24,90 €
A, D, I

i *These meat specialities are supplied to us by the Timo Sommer butcher's less than ten kilometres away. The Sommer family attaches great importance to meat of the highest quality and regional origin. How to enjoy meat with a clear conscience!

Today's suggestion

The Bioland-certified farm at the Hessenpark Open-Air Museum produces assorted meats and vegetables. These and other products are used to prepare fresh and delicious dishes in our kitchen.

Please ask for the current dish.

You haven't finished everything and/or would like to take something with you? We charge €1.50 per item for our sustainable and compostable to-go packaging.

Allergens: A. Eggs | B. Fish | C. Crayfish/shellfish | D. Milk | E. Celery | F. Sesame seeds
G. Sulphur dioxide/sulphites | H. Peanuts | I. Cereals containing gluten | J. Lupine
K. Nuts | L. Mustard | M. Molluscs | N. Soya

Dessert

Our home-made Hessenpark waffles

... with icing sugar and cream 7,90 €
A, D, I

... with vanilla ice cream and whipped cream 9,50 €
A, D, I

... with Nutella and cream 9,50 €
A, D, H, I, 1, 2, 8, 11

Ice-Cream

Our varieties: chocolate, vanilla, strawberry
per ball 1,90 €
+ Portion of cream 0,90 €

Iced Coffee 6,90 €
D, 9

Ice chocolate 6,90 €
D



Tasty cakes from the Hessenpark Bakery

In addition to the unique sourdough bread, we also serve delicious cakes from Hessenpark Bäcker Schmidt. The best sheet cake, just like grandma used to make!


Please ask our service team about the varieties.


3,80 € per piece
+ whipped cream 0,90 €

*Did you know? -
You can celebrate with us!*

Find out more on our website:



 @hepa_gastro

 @hepagastro

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Gastronomic Director: Janina Nake | Kitchen Director: Raphael Reichardt



We accept Bitcoin.