

WESSINGER



THE BEGINNING OF ALL GOOD THINGS

Our story began with bread. And even today, it is still the beginning of all good things – with Pane Maggiore, a bread full of soul from the Schmid Bakery in the Black Forest.

Is your mouth watering? Then it's time to choose something delicious.

KICK-OFF RECOMMENDATION

Cuvée VAUX Brut,
Schloss Vaux, Rheingau 0,1 9

VAUX Rosé Brut,
Schloss Vaux, Rheingau 0,1 10

Leitz Eins Zwei Zero alkoholfrei
Sparkling, Rheingau 0,1 8

WOW



ON THE HOUSE

Black Forest sourdough bread from the Schmid Bakery with homemade dip

In addition
Marinated Greek mamut olives 6
Vulcano ham with horseradish, carefully matured in Austria 12

Salmon tartare “ceviche style” with avocado, lime, and ginger 21

Hungarian beef tartare with smoked paprika and quail egg 23

OUR TARTARE

WOW

COLD, WITH BLACK FOREST SOURDOUGH BREAD FROM THE SCHMID BAKERY

Oven-backed goat cheese with Hokkaido pumpkin, wild herb salad, and truffle vinaigrette 19

“Styrian Vitello” marinated veal with pumpkin seeds, horseradish, and pumpkin seed oil aioli 19

SALADS LARGE OR SMALL AS A SIDE DISH

Werner’s Caesar Salad 8 | 18

Salad bowl with mixed leaf salad, caramelized pecans, and cranberries 8 | 18

We recommend pairing this with
Black Tiger shrimp (3 pieces) 10
Picandou goat cheese (2 pieces) 10
Corn-fed chicken strips 10



SOUP OF THE DAY

Werner’s truffled potato soup 10

Cream of Hokkaido pumpkin soup with pumpkin seed oil and caramelized pumpkin seeds 8

Soup of the day 8

SOUP OF THE DAY?
YAY!





CHEFS SPECIALS

Viennese schnitzel
made from milk-fed veal,
served with French fries,
sweet potato fries,
or fried potatoes

35

Sous vide cooked veal
boiled beef 250g
with truffled
ribbon noodles
and mushrooms

39

**PLEASE ASK OUR SERVICE TEAM
FOR THE CHEF'S RECOMMENDATION.**

Saffron risotto with roasted wild broccoli,
dried cherry tomatoes
and Picandou cheese au gratin 25

Tyrolean spinach dumplings with mushrooms à la
crème, Parmesan cheese, and mixed leaf salad 28

Quiche from our bakery
with homemade green sauce
and crisp salad bouquet 21

VEGETARIAN

TOO GOOD NOT TO TOAST

OUR WINE RECOMMENDATION

Pfalz | Knipser Winery, Laumersheim

- 🍷 2019 Blue Pinot Noir 37
- 🍷 2023 Sauvignon Blanc 40
- 🍷 2023 Rosé »Clarette« 39

Be inspired by the variety of our exquisite wine list.
We will be happy to advise you.





**FOOD IS OUR
HAPPY PLACE!**

THE BEST SIDEKICKS

Baked potatoes
with rosemary and red onions 7

French fries or sweet potato fries 8

Truffle fries 10

Saffron risotto 8

Grilled vegetables 7

Salad bowl or Caesar salad 8

Sauces: Gravy | Green sauce | BBQ
Apricot chutney | Herb butter
Olive tapenade 3,5

FROM THE GRILL

VEAL TOMAHAWK STEAK FOR 2 PEOPLE

Upon availability,
pre-order recommended 89

Veal sirloin steak 250g 37

Argentinian rump steak 250g 35

Argentinian beef fillet 200g 39

Argentinian rib-eye steak 300g 38

Werners Burger 180g 22
Served with homemade brioche
and fries of your choice

Duroc pork chop
with honey balsamic glaze and lavender 35

Pluma Iberico sous vide cooked pork 39

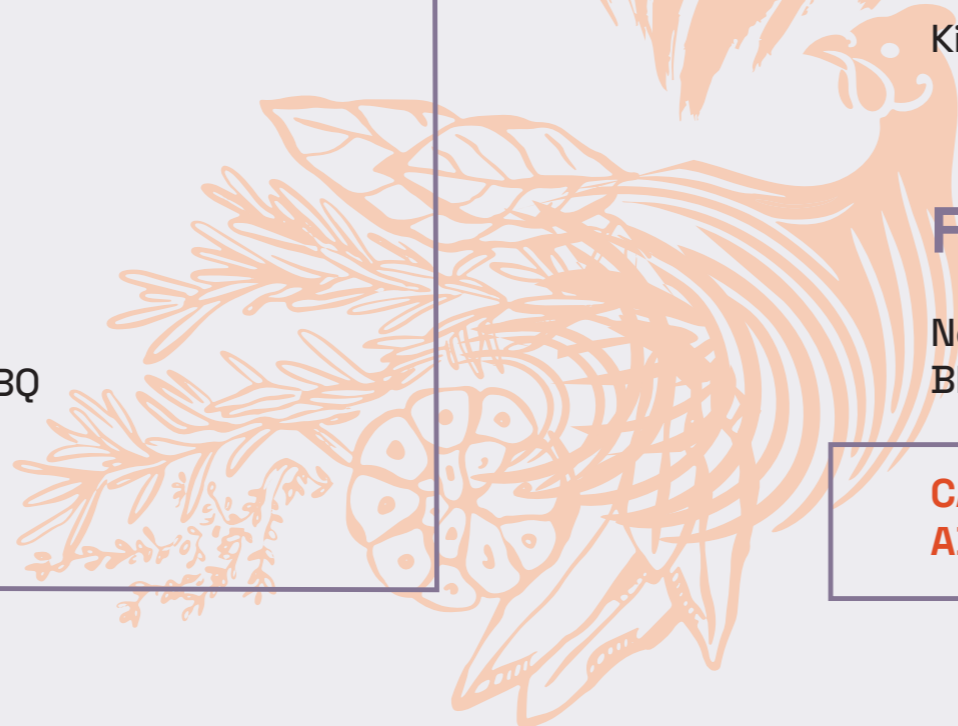
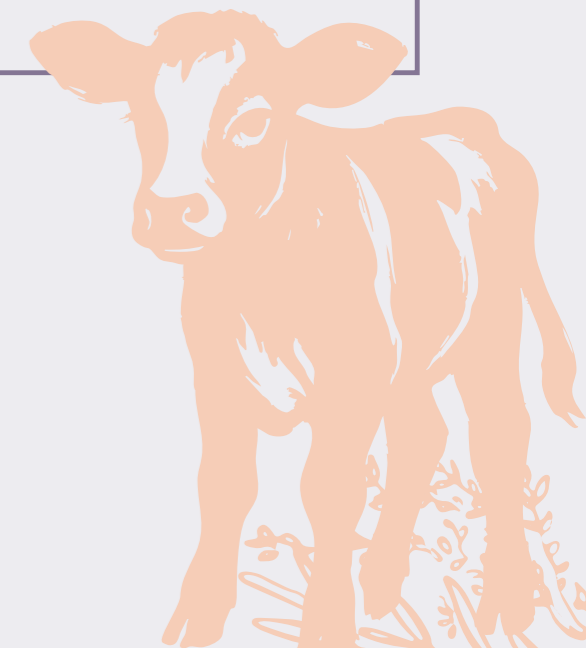
Kikok corn-fed chicken breast 25

FISH

Norwegian salmon fillet, 200g 28

Black tiger shrimp, 6 pieces 20

**CATCH OF THE DAY – PLEASE ASK OUR SERVICE TEAM
ABOUT OUR FISH OF THE DAY**



WOW

SWEET FOR OVER 115 YEARS

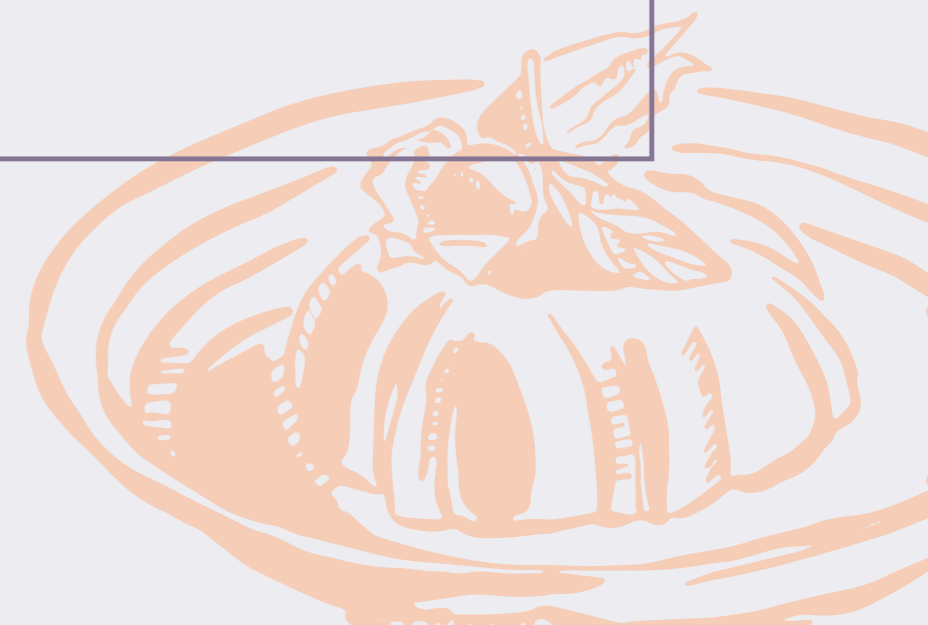
DESSERTS

Chocolate tart with raspberries 13

Affogato al caffè 9

Small cheese platter
with homemade chutney 19

**PETITS FOURS AND PRALINES
FROM THE DESSERT TROLLEY**



THROWBACK.

WITH TASTE.

NOVEMBER 1909

OUR GREAT-GRANDFATHER FOUNDS
THE ERNST WESSINGER BAKERY
AND PASTRY SHOP

„I would like to inform my
esteemed neighbors
and the honorable residents
of Neu-Isenburg
that on Monday, the 15th of this month,
I will be opening a bakery and pastry shop
at Waldstraße 123.

It will be my earnest endeavor
to serve my valued customers
promptly and reliably,
and I kindly ask for your support.

Sincerely, Ernst Wessinger“
Neu-Isenburger Anzeigebblatt



1930S

OUR GRANDFATHER
WILLY ALBERT WESSINGER
TAKES OVER THE BUSINESS

TRUE STORY 1

During an air raid on Neu-Isenburg, a bomb exploded in the neighborhood. The shock wave contaminated all the flour in the bakery's storage room with sand and falling plaster. Grandma Emmy had to explain to the hungry customers that there would be no bread for the next few days. But they all begged her: "Then please bake us bread with sandy flour." And that's what she did.

FROM THE 1970S ONWARDS

THE BIRTH OF
RESTAURANT WESSINGER

TRUE STORY 3

When our father Werner Wessinger took over the reins, he turned everything upside down – in the best possible way. The restaurant and hotel business grew, and Restaurant Wessinger was opened. Since then, it has been a place for everyone who loves good food.

MARCH 1961

CAFÉ WESSINGER AM WALD WAS
FOUNDED AT ITS CURRENT
LOCATION ON ALICESTRASSE

TRUE STORY 2

The new, spacious premises brought new life to the café: we often hosted dance evenings with live music. Quite a few couples met there – and later celebrated their wedding "at Wessingers."
A regular feature of the program: our grandfather, who took to the microphone himself with his trained voice. Host and singer all in one.





WESSINGER

*THE WORLD BELONGS TO THOSE
WHO ENJOY IT.*

www.wessinger.com