

HUTESSEN

a social and culinary treat

As a starter, we serve a fresh, crisp wild herb salad bowl and as a side dish, there are various types of warm bread. Then an iron hat is placed in the middle of the table and heated. Finely marinated, tender pork fillet and beef are served. Now anyone can put their meat on the hot hat for the desired amount of time – until it's rare, medium, or even well done. While the meat is sizzling, the beef broth is simmering in the „brim“ of the hat with finely chopped strips of vegetables. The longer the pieces of meat are grilled, the stronger and more intense the Julienne vegetables.

Various homemade dips and sauces, as well as delicious baked potatoes, complete this culinary delicacy.

WERDENFELSEREI'S HUTESSEN



Vegetable julienne, fillet of country pork and Werdenfelser beef
Mashed potatoes, rosemary potatoes, grilled vegetables, dips and sauces



39 EUR per person
from 2 persons. Only available on advance booking

