



*„Cooking isn't about being perfect, but about seasoning
with passion and serving with love.“*

Welcome to the Restaurant Scheune. Together with our kitchen team and our restaurant manager Mrs. Ilona Kiesel, we warmly welcome you to the restaurant at the Neumühle Resort & SPA. It is our pleasure and honour to enrich your stay with culinary delights and make it an unforgettable experience.

We are passionate about the fine art of cookery. We see our kitchen as a place where exceptional flavors are created - creations that inspire and at the same time caress the palate and soul. We focus on the appreciation of regional foods and their outstanding quality.

The valuable products of our long-standing partners from Lower Franconia and Bavaria are used to create dishes that are often inspired by international influences, but whose ingredients always remain clearly definable in terms of flavor. Our intensive dialogue with Fishery Hein, Rau's Dairy Farm, Knaup's Farm, Butchery Kleinhenz and Vogler's Farm forms the basis of our cuisine. All our partners share our passion for transparency and sustainability - two pillars that have become indispensable in modern gastronomy.

For us as a kitchen team, it is a real pleasure to present the results of this dedication and hard work to you today in their most beautiful form. Our sommelier Petko Novakov will recommend the perfect wine to go with it - from Franconia, Germany and the rest of the world.

Enjoy your meal!

Dirk Abel & Michael Hübl

with our kitchen and service staff



Menu „Duck“ for two

Essence of Oldenburg Duck
duck ravioli | roots | baked prunes



Oldenburg Duck Breast carved at the table
red cabbage | homemade bread dumplings
port wine pear | honey chestnuts



Duck Leg
black beluga lentils | king oyster mushrooms | gnocchi | kumquats

Menu 86 EUR

All prices are in euros including VAT and service.
Please note that we can accept orders for main courses until 08:30 p.m.
and orders for 5- and 6- course menus until 07:30 pm.
If you have any questions about allergens, please contact our service staff.



Menu „Signature“

Tuna Steak

dashi | shiitake mushrooms | radish | grapefruit | avocado



Oldenburg Duck Essence

duck ravioli | roots | baked prunes



Quince Sorbet

mascarpone | frizzoli



Vension Loin under a Spruce Needle Crust

cranberry jus | beech mushrooms | red cabbage | potato & nut doughnuts



Cheese from the cart (5 varieties to choose from)

From Maître Affineur Waltmann in Erlangen

Ticino fig mustard | apricot and pepper chutney | fruit bread



Chocolate bar

hazelnut | cassis fig | port wine ice cream

6-course	124	EUR		5-course	108	EUR	without	cheese
4-course	95	EUR	without cheese & sorbet		3-course	79	EUR	without cheese, sorbet & soup

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Menu „Nature“

Grated Mimolette Cheese

roasted celery | pinova apple | hazelnut



Homemade Bread Dumplings

sherry cream | wild mushrooms | jerusalem artichoke



White Chocolate "Simply White 36%"

tangerine | peanut | honey from Hammelburg

OR

Cheese from the cart (5 varieties to choose from)

From Maître Affineur Waltmann in Erlangen

Ticino fig mustard | apricot and pepper chutney | fruit bread

Menu 62 EUR

All prices are in euros including VAT and service.

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Starters

Grated Mimolette Cheese

roasted celery | pinova apple | hazelnuts 19

Veal Tatare

broth of roasted onions | winter truffle | black salsify | quail egg 24

Tuna Steak

dashi | shiitake mushrooms | radish | grapefruit | avocado 24

Soups

Chestnut Soup

ham of vension | port wine | honey chestnuts 18

Oldenburg Duck Essence

duck ravioli | roots | baked prunes 18

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Main Courses

Ravioli stuffed with Ricotta and Pumpkin king oyster mushrooms mimolette cheese red onion	29
Homemade Bread Dumplings sherry cream wild mushrooms jerusalem artichoke	29
Pikeperch Fillet black trumpet mushrooms radicchio risotto port wine pear	34
Sautéed Halibut paprika and shellfish stock pumpkin herb pancetta gnocchi	38
Braised Beef Cheek black salsify porcini mushrooms borettane onions	36
Vension Loin under a Spruce Needle Crust cranberry jus beech mushrooms red cabbage potato and nut doughnuts	42

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Desserts & Cheeses

Small Treat

mascarpone mousse with roasted prunes
Florentines | cup of espresso 11

Quince Sorbet

mascarpone | ginger | rosemary 14

Chocolate bar

hazelnut | cassis fig | port wine ice cream 18

White chocolate "Original Beans Simply White 36%"

tangerine | peanut | honey from Hammelburg 18

Cheese from the cart (5 varieties to choose from)

From Maître Affineur Waltmann in Erlangen

Ticino fig mustard | apricot-pepper-chutney | fruit bread 21

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