



APFELWEIN WAGNER

Adolf Wagner has been there since 1931 family-owned
For the fourth generation

FAMILY RUDORF & WAGNER

Opening Hours

Monday- Sunday

11:00 - 00:00 o'clock

Please have a look at our changing weekly menu.

If you have any questions about allergens in our food, please talk to
our service staff directly.



EBBELWOI

“Ebbelwoi” is the only official way of saying “apple wine” in Frankfurt and beyond. The apple wine itself was already known at the ancient Greek and Romans.

Apple wine can be preserved in the same ways as other wines. Traditionally, however, this is done by using a very small percentage of sour fruit which make the apple wine clear and preserve it. One of the traditional fruit varieties for this is called “Speierling”, which isn’t even an apple at all, but comes from the family of rowan/ mountain ash fruit.

Apple wine- especially when it is “spritzed” with mineral water- is often seen as a beverage. However, it is indeed a genuine fruit wine and a pure, natural product if it is pressed properly and made the traditional way. Then its taste does have a certain acidity/tartness, but it is no more bitter than any other wine, too.

THE MAGICAL TRIANGLE

Three things are important parts of apple wine culture:

- The typical patterned glasses, the “Gerippte”
- A stoneware pitcher/jug, the “Bembel”, and
- A small wooden lid to keep dirt and flies away from the precious apple wine, the “Deckelchen”



SMALL DISHES

Handkäse mit Musik, regional cheese with vinaigrette and chopped onions bread and butter 5,10 €

Spundekäs, seasoned cream cheese with bread 7,80 €

VEGETARIAN DISHES

„**Grüne Soße**“ 14,50 €

Seven different regional herbs in sour cream with 4/2 hardboiled eggs and home fried potatoes

Crispy grilled **Vegetable patties** 14,50 €
with herbed sour cream and mixed salad

Vegane Sausage with red cabbage salad and home fried potatoes 15,50 €

FRANKFURT SPECIALITIES

Ribs cooked or grilled with Sauerkraut and bread 14,50 €

Ribs cooked or grilled with Sauerkraut and mashed potatoes 16,90 €

Chopped steak with roasted onions and home fried potatoes 12,90 €

Frankfurter sausages with Sauerkraut 7,80 €



Rindswurst beef sausage with Sauerkraut	7,80 €
Homemade Bratwurst with Sauerkraut and mashed potatoes	12,90 €
grilled pork knuckle with home fried potatoes	17,20 €
grilled spareribs with Sauerkraut	14,00 €
grilled pork shoulder with sauerkraut	18,90 €
„ Schlachtplatte “ blood sausage, liver sausage and Cooked ribs with sauerkraut and mashed potatoes	14,50 €
Blood- & Liver sausage With Sauerkraut and mashed potatoes	12,50 €
Homemade type of Meatloaf with braised onions and a fried egg with home fried potatoes	12,90 €

PORK

Schnitzel “Wiener Art” with home fried potatoes	16,20 €
Schnitzel stuffed with ham and cheese, along with home fried potatoes	18,30 €
Frankfurter Schnitzel with “Grüner Soße” and home fried potatoes	21,20 €



„Wagner Schnitzel“ with Sauerkraut, bacon and Crème Fraîche, along with apple wine and mashed potatoes	18,80 €
Schnitzel with fried onions and home fried potatoes	17,20 €
Schnitzel with creamy mushroom sauce and home fried potatoes	18,30 €
Frankfurt Platter (for 4 people per Person) Grilled knuckle, shoulder, spareribs, ribs and grilled sausage Along with Sauerkraut, home fried potatoes and mashed potatoes	22,80 €

VEAL & BEEF

Wiener Schnitzel with home fried potatoes	21,80 €
Frankfurter Vealschnitzel with Grüner Soße and home fried potatoes	26,90 €
Prime braised Ochsenbrust with Grüner Soße and home fried potatoes	23,00 €
Cordon bleu (stuffed with ham and cheese) with home fried potatoes	22,90 €
Arg. Rumpsteak with roasted onions or herbed butter along with home fried potatoes	25,00 €



SIDEDISHES WITH A MAIN COURSE

Side Salad	5,50 €
Portion "Grüne Soße" (200g)	5,50 €
Portion vegetables of the week	5,50 €

DESSERT

Warm Apple strudel with vanilla sauce	7,50 €
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FRIDAY

Fried fish with remoulade and potato salad	16,90 €
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SATURDAY

Homemade stews (have a look at our weekly menu)	12,50 €
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NON - ALCOHOLIC DRINKS

Possmann Applejuice 0,3l	2,90 €
Coca Cola 0,2l	2,90 €
Coca Cola light 0,2l	2,90 €
Fanta 0,2l	2,90 €
Gerolsteiner Mineralwater – still and sparkling 0,25l	2,70 €
Gerolsteiner Mineralwater – still und sparkling 0,75l	5,30 €

APPLE WINE

Apple wine 0,3l	2,90 €
Ask for our different sizes of Bembels	
Non-alcoholic apple wine 0,3l	2,90 €

WINE

White wine by the glass	
Weißburgunder, QbA Rheinhessen 0,2l	5,50 €
Riesling, QbA Rheingau 0,2l	5,50 €
Redwine by the glass	
Spätburgunder, QbA Rheingau, 0,2l	5,50 €



WHITE WINE

Winkeler Riesling dry 0,75l Harmonious acid Weingut Allendorf, Rheingau	27,00 €
Riesling Gutswein dry 0,75l Fruity, spicy, fresh Weingut J.J.Berizzi, Pflaz	29,00€
Edition Wagner Grauburgunder dry 0,75l Strong and dense style, low acidity Weingut Reith, Rheinhessen	27,00 €
Edition Wagner Weißburgunder dry 0,75l Delicately fruity, juicy, full-bodied Weingut Reith, Rheinhessen	29,00 €
Edition Wagner Chardonnay Select Spätlese dry 0,75 l Lots of power and melting, dense structure and pleasant acidity Weingut Reith, Rheinhessen	29,50 €

ROSE WINE

Lola Rosè finely tart 0,75l Weingut J.J.Berizzi, Pflaz	26,00 €
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RED WINE

Saint Laurent dry 0,75 l Spicy, full-bodied and particularly rich Weingut Reith, Rheinhessen	31,00 €
Be Rizzi Spätburgunder dry 0,75l Pleasant acidity, soft tannins Weingut J.J.Berizzi, Pflaz	31,50 €



SPARKLING WINE & CHAMPAGNE

Laurent Perrier Champagner 0,375l	46,00 €
Laurent Perrier Champagner 0,75l	89,00 €
Pomp Secco 0,75l	25,00 €
Pomp Grande Cuvée Blanc Piccolo 0,2l	9,50 €
Pomp Grande Cuvée Rosé Piccolo 0,2l	9,50 €

SPIRITS

Mispelchen	4,10 €
Reneklode (fränkisches Ringlowasser) 2cl	3,60 €
Clear Apfelschnaps old reciepe 2cl	2,80 €
Calvados 2cl	3,30 €
Williams Christ 2cl	3,30 €
Vodka „Moskovskaya“ 2cl	3,30 €
Malteser 2 cl	3,30 €
Asbach 2 cl	3,30 €
Korn 2cl	2,30 €



BITTERS

Fernet Branca 2cl	3,30 €
Underberg 2cl	3,30 €
Jägermeister 2cl	3,30 €
Averna 2cl	3,30 €

BOTTLES

Bottle Apfelschnaps 0,75l	80,00 €
Bottle Vodka 0,5l	66,00 €
Bottle Jägermeister , ice cold 0,35l	51,00 €

WIFI Password: Wagner1931