

Welcome to the Gasthof Schwarzer Adler!

For almost 340 years, this traditional inn has been an integral part of Limburg's old town. For many decades, it was run by the Breuer family before the Yalcin family took over Limburg's oldest, still privately run establishment in November 2023. Since then, the Schwarzer Adler has been passionately continuing its time-honored tradition of German cuisine.

With the reopening of our hotel on June 1, 2025, we now also warmly welcome you to our six cozy rooms.

Enjoy fine German cuisine, freshly tapped beer, select wines, and the special atmosphere of a house steeped in history. Whether for dining, celebrating, or staying overnight – we look forward to providing you with a wonderful time.

If you have any questions or requests, please feel free to contact us – we are always there for you!

The Yalcin family & the Gasthof Schwarzer Adler team

Appetizers

Seasonal salad variation 7.50 €

951. Beetroot carpaccio with goat cheese, arugula salad and walnuts €10.50

10. "Handkäs` with music", grey-bread and butter €9.00

6. Veal boiled beef carpaccio with fresh frankfurter green sauce and wild herb salad 12.90 €

11. Baked goat cheese with honey, walnut brittle and wild herb salad 11.00 €

5. Seared scallops with diced bacon and wild herb salad 13.50 €

7. Adler appetizer plate 17.00 € / for two 25.50 €

The classics

21. Braised ox cheeks in red wine jus with spaetzle and a small salad variation €26.00

22. Veal boiled beef with fresh Frankfurt green sauce Parsley potatoes and a small salad variation 25.50 €

28. Two hand-cheese sausages

with apple cider sauerkraut, Fried potatoes and a small salad variation 22.50€

41. "Adlerschnitzel"

Pork schnitzel with braised onions, sauce Hollandaise, homemade herb butter, fried potatoes and a small salad variation

23.50€

23. "Frankfurter Schnitzel"

Pork schnitzel with fresh Frankfurt green sauce, Fried potatoes and a small salad variation

22.90€

42. Pork "Cordon Bleu" with fried potatoes and one small salad variation 25.00 €

43. "Limburger Edelsäcker"

Pork loin stuffed with dried meat, sauerkraut and Cucumber in roast jus with fried potatoes and a small salad variation

24.90€

Fish & Co.

51. Black tortelloni with salmon filling in lobster butter and fresh Parmesan19.50 €

52. Salmon fillet on linguine in lobster butter and fresh Parmesan 26.50 €

53. Salmon fillet with parsley potatoes and wild herb salad26.00 €

Steaks

Our rump steaks are cooked to preserve the juicy and authentic flavor of this wonderful cut of meat and have a raw weight of approximately 300g.

61. Rump steak with fried potatoes or French fries

€32.50

You are welcome to order:

Herb butter €2.50 Braised onions €3.50 Fresh mushrooms €4.00 Hollandaise sauce €3.50 Bernaise sauce €3.50 Pepper sauce €3.50

Please ask the service about our desserts!

For kids up to 12 years

71. Children's schnitzel with French fries, ketchup and mayonnaise €11.50

72. Chicken nuggets with French fries, ketchup and mayonnaise9.50 €

Please ask the service about our desserts! Our prices include VAT.

Beverages

Coca Cola, Fanta, Spezi, Sprite, Coca Cola light, naturally cloudy apple juice spritzer 0,2l. 3.50 € / 0,4l. 5.50 €

> Orange juice or Bitter Lemon 0,2l 3.50 € / 0,4l. 5.30 €

Selters La Culinaria still/classic 0,2l 3.00 €

Selters La Culinaria medium 0,75l. 7.50 €

Naturally cloudy Apfelwein 0,25I. 3.50 / 0,5I. 5.20 €

Aperitif

Campari Soda oder Campari Orange 7.50 €

Aperol Spritz oder Limoncello Spritz 7.50 €

Prosecco 0,1l. | Bottle Prosecco 0,75l. 6.00 € | 29.90 €

Beers on tap

Radeberger Pils, Allgäuer Büble (Bayrisch bright), Kellerbier (naturally cloudy), Krusovice black 0,3l. 3.50 € / 0,5l. 5.50 €

> Schöfferhofer Hefe bright 0,5I. 5.50 €

Radler/Schussbier 0,3I. 3.50 € / 0,5I. 5.50 €

Bottled beers

Schöfferhofer Crystal, dark yeast or alcohol-free yeast 0.5l. 5.50 €

> Clausthaler non-alcoholic, malt beer 0.33I. €3.50

Liquor 2cl.

Grain €3.00

Juniper €3.00

Maltese €4.00

Jubi Aquavit or Line Aquavit €4.50

Underberg or Jägermeister €3.50

Fernet Branca, Ramazotti or Averna €5.00

Fine fruit brandies from the Birkenhof distillery in the Nistertal:

Old Quetsch, Old Apricot, Old Cherry, Old Williams Pear, old raspberry, hazelnut €5.50

Coffee & Co.

Cup of coffee 3.50 €

Glass of tea 3.00 €

Espresso 3.00 €

Double espresso 4.90 €

Cappuccino 4.00 €

Wine list (open)

<u>white 0,2l.</u>

Riesling "Tag für Tag" Frankenhof/Pfalz dry 7.00 €

Grauburgunder "Tag für Tag" Frankenhof/Pfalz dry 7.00 €

Chardonnay Concha y Toro Chile dry

7.50€

Lugana Castelnuovo del Garda dry 8.50 €

Rosé 0,2l

Concha y Torob Chile dry 7.50 €

Red 0,21.

Portugieser Ingelheimer Kaiserpfalz semi-dry 7.50 €

Montepulcina D'Abruzzo Fantello dry 8.00 €

> Primitivo "Quattro venti" dry 8.50 €

Cabenet Sauvignon/Merlot Concha y Toro Chile dry 8.90 €

> Weinschorle white or red 7.00 €