

SCHMIDT ★★★ AM MARKT

Welcome

TO HOTEL AND RESTAURANT SCHMIDT!

Since 1931, when Heinrich and Maria Schmidt took over the former „Windthorsthaus,“ our establishment has been a place of hospitality and culinary tradition. Throughout the years, generations of Schmidts have continued the legacy of their

ancestors, shaping the familial atmosphere of this place. In the early 1960s, son Paul took the helm, passing it on to his daughter Maria in 1992, who held it firmly until 2024.

We have entered a new chapter in the history of Hotel & Restaurant Schmidt: Since January 2, 2024, Paul Koza has taken the helm to continue the tradition. He shares the same passion and dedication for the restaurant and its guests. Paul and his team are proud to carry on

this heritage and warmly welcome you to our cozy ambiance.

With us, you will experience not only excellent cuisine but also the warmth and openness that has always characterized our restaurant. Your satisfaction is our priority, and therefore, we are always open to your feedback and suggestions. Because only together we can continue to develop and improve our restaurant.

Come in, let yourself be enchanted by our history and hospitality, and be part of this wonderful tradition.

KIND REGARDS,
THE ENTIRE TEAM WITH PAUL





APERITIF RECOMMENDATION

PINK DRAGON SPRITZ or VIRGIN PINK DRAGON



Soups

FRENCH ONION SOUP // 7.20

with Parmesan crostini



possible

TOMATO CREAM SOUP // 7.30

with herbal-gin cream



possible

CARROT-GINGER SOUP // 7.50

with black sesame



NORTH SEA SHRIMP SOUP // 7.90

with oven-fresh baguette

Starter

SAUTÉED JUMBO SHRIMP // 15.50

in olive-chili broth on arugula salad

TARTARE OF CURED SALMON // 13.90

with lettuce and pine nuts on pumpernickel bread from the region // creme fraiche

BUCKWHEAT BLINI // 11.50

with cranberry-pear chutney with lettuce in raspberry vinaigrette



BAKED GOAT CHEESE WITH FIG MUSTARD // 12.90

served with mixed salad



WITH ALL SOUPS, APPETIZERS, AND LARGE SALADS
WE SERVE OVEN-FRESH BAGUETTE.



all prices in Euro

Small dishes

ROAST BEEF MEDIUM RARE // 18.90

with cress creme fraiche // mixed salad and fried potatoes

MATJES HOMEMADE STYLE // 16.90

with apple, onion, cucumber, mixed salad and boiled potatoes

MEPPENER EMS TOAST // 19.50

*Pork filet with mushrooms // gratinated with hollandaise sauce on toast
served with mixed salad*

Salads

VITAL // 18.90

*Large mixed salad with cress, sprouts,
sautéed mushrooms and mixed salad seeds*



WINE RECOMMENDATION WITH THE SALAD

WEISSER BURGUNDER

German quality wine // dry
Green apple & pear in aroma |
fresh & lively | herbs | clear & stimulating
Waßmer Winery | Baden/Markgräflerland

CHICKEN BREAST SALAD // 19.00

*Large mixed salad
with sautéed chicken breast strips and fruits*

SHRIMP SALAD // 21.00

*Large mixed salad with sautéed
jumbo shrimps*

WHAT DRESSING WOULD YOU LIKE?

FRENCH YOGURT // VINEGAR OIL // MUSTARD // RASPBERRY VINAIGRETTE



vegetarian



vegan

all prices in Euro

Fish

PLAICE „FINKENWERDER STYLE“ // 22.90

with dill potatoes // served with Irina's mixed salad

PAN-FRIED PIKE PERCH FILET WRAPPED IN SERRANO HAM // 25.50

on melted cherry tomatoes in a noodle nest

served with Irina's mixed salad

STEAMED SALMON FILET WITH DIJON MUSTARD SAUCE // 25.90

served with braised lettuce hearts with bacon // nut potatoes

PAN-FRIED RED SNAPPER FILET // 22.90

on olive-basil potato mash with lemon-garlic butter

served with Irina's mixed salad

WINE RECOMMENDATION WITH FISH

SAUVIGNON BLANC MEPPENER WITTSPON

German quality wine // dry
Gooseberry | playful | aromatic | versatile | exciting
Schaales Winery | Rheinhessen

JOY IN WINE - JOY IN LIFE CUVÉE WHITE

German quality wine // off-dry
yellow-fleshed | fruity | juicy | fresh | playful
Pfaffenweiler Wine | Baden

ENJOY YOUR MEAL!



vegetarian



vegan

all prices in Euro

OUR RECOMMENDATION

Köstritzer Kellerbier

Meat

SCHNITZEL „VIENNA STYLE“ // 20.50

Tender pork schnitzel // served with market vegetables and fried potatoes

WINE RECOMMENDATION WITH MEAT

PINOT NOIR

German quality wine // dry
light fruit | fine cherry | fine tannins long finish
elegant & multifaceted
Lindenhof Winery | Nahe

MANO NEGRA CABERNET SAUVIGNON/ BLAUFRÄNKISCH

VDP. Estate wine // dry
dark berry fruits | broad aromas | black pepper | intense
barrique | powerful | fantastic
VDP. Philipp Kuhn Winery | Palatinate

GOURMET SCHNITZEL // 22.50

*Tender pork schnitzel with mushroom-pepper
cream sauce // homemade almond
croquettes // Irina's mixed salad*

SCHNITZEL „HOLSTEIN STYLE“ 21.90

*Tender pork schnitzel with fried egg,
peas, and carrots
Hollandaise sauce // french fries*

EMSLÄNDER PAN // 27.90

*3 different medallions
on corn-pepper vegetables
with herb jus fried potatoes*

ZÜRICH-STYLE SAUTEED SLICED MEAT// 24.50

Sautéed pork in mushroom cream sauce // served with hash browns // mixed salad

HUNGARIAN PORK LOIN // 21.90

*Pork loin steak with sautéed mushroom-onion-pepper vegetables
served with herb butter // fried potatoes*

MEDALLION SKEWER // 24.90

*Pork filet medallions on skewer with mushroom-pepper cream sauce potato rosti //
Irina's mixed salad*

ALL SCHNITZELS ARE ALSO AVAILABLE AS CHICKEN SCHNITZEL!

ENJOY YOUR MEAL!



vegetarian



vegan

all prices in Euro

OUR RECOMMENDATION

Köstritzer Kellerbier



Meat

BOILED VEAL SHOULDER (TAFELSPITZ) // 21.90

with horseradish sauce // served with mixed vegetables and parsley potatoes

RUMP STEAK HERB BUTTER // 29.90

*Argentinian rump steak with herb butter // baked potato with sour cream
served with Irina's mixed salad*

RUMP STEAK „LUMBERJACK STYLE“ // 31.50

*Argentinian rump steak with sautéed onions and cherry tomatoes
served with potato dippers // Irina's mixed salad*

TAVERN BURGER // 18.90

with beef patty // served with potato dippers and sour cream

Vegetarian & Vegan

MEDITERRANEAN BALKAN CHEESE // 18.90

*Balkan cheese pan-fried with Mediterranean
vegetables // served with tomato rice*



WALNUT-CHEDDAR BURGER

OR
GREEN OAT BURGER 
17.90

*Walnut-cheddar or green oat patty Salad
Cucumber // Tomato // vegan remoulade
served with potato dippers*

WINE RECOMMENDATION FOR VEGETARIANS & VEGANS

CHARDONNAY

*German quality wine // dry
Pear | Smoothness | harmonious | exotic | complex
Durbach Winery | Baden*

ENJOY YOUR MEAL!



vegetarian



vegan

all prices in Euro

DIGESTIF RECOMMENDATION

Durbach Noble Apricot 35%



Dessert

PANNA COTTA CASSIS // 7.90

Italian vanilla cream with blackcurrant sorbet



WEINEMPFEHLUNG FOR DESSERT

RIESLING

German quality wine // sweet
mineral | balanced sweetness | juicy | yellow fruit
lively & animating
Gröhl Winery | Rheinhessen

SORBET // 7.90

Assorted sorbets with fresh fruits



BREZELCHOC // 9.50

*Homemade white chocolate parfait
with caramelized butter pretzels*



CAPPUCCINO ON ICE // 6.90

Cappuccino with coffee ice cream



ENJOY YOUR MEAL!



vegetarian



vegan

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FULL THROTTLE HOME

Lütts Landlust®

Not reinventing the world, but reflecting on its roots and with an unwavering desire to create something unique, Dirk Lütvogt developed the concept of „his“ Landlust. Its name was inspired by the nickname „Lütts,“ known in the dialect of our village, which perfectly encapsulated the agricultural values and local connection of the company.

And so, our wonderful story began in September 2012.

What could be closer to the heart than capturing the childhood essence in an eco-friendly glass bottle, reminiscing the sensory experiences from Grandma Frieda's garden, her kitchen, and their own childhood?

The simple, homemade things, the simple, plain life.

That's what the Lütvogt family remembered. Home! Full throttle!

Lütts Landlust was born!

DISCOVER THE PRODUCT VARIETY OF LÜTT'S LANDLUST WITH US:
REAL DIVERSITY FOR EVERY TASTE.



NATURAL SOURCE WATER

zurück zu den **QUELLEN!**

Behind the „Back to the Sources“ initiative stands the Auburg Spring of the family business Friedrich Lütvogt, providing excellent natural mineral water. With every sip of our „Quiet Water,“ we aim to remind our friends of the uniqueness of this wonderful „element“ in the truest sense of the word. From our collection of water-related words from all times and countries around the world, we print meaningful quotes on the bottle labels.

Our „Wild Water“ reflects the active side of the „Back to the Sources“ project. In this case, it refers to natural sources, our life foundations. Alongside rapid global warming, the breathtakingly rapid loss of biodiversity is among the major issues facing humanity. Scientists now refer to it as the sixth mass extinction event in Earth's history. This time, caused by humans. Some researchers speculate that the impact of the current change may already rank second only to the consequences of the major comet impact 65 million years ago.

DISCOVER
QUIET WATER // WILD WATER WITH US