



a warm welcome from owner BERNHARD ZEPF,
CELEBRATING HIS 25TH ANNIVERSARY AT THE ERBPRINZ!

menu of the month

SEPTEMBER 2024

Presented by Thomas Brieden - Event Manager

„Whether it's a birthday, a wedding or a seminar, Mr. Brieden takes care of every celebration with more than 10 attendees at the Erbprinz. He organizes, coordinates and monitors all steps and processes until your event at the Erbprinz becomes a dream come true.

Mr. Brieden is a complete professional with years long experience and his strength lies in his calm manner, always efficiently communicating with both guests and employees.

Owner Bernhard Zepf about Thomas Brieden

SWABIAN LIVER DUMPLING SOUP



FRIED PIKEPERCH

Pointed cabbage, finger noodles, bacon sauce



FRENCH TOAST

Riesling foam, caramel ice cream

Price per person: € 65,00

aperitif, beer & wine recommendations

APERITIF

„Bibito“
White wine
Tonic water
Lemon

€ 11,50 / 0,1l

BEER

Hoepfner pale
„Helles“
(draught)

€ 6,50 / 0,3l

€ 8,50 / 0,5l

WHITE WINE

2022 Pinot blanc
Weingut R. Schätzle
Schloss Neuweier
Baden, Germany

€ 50,50 / 0,75l

ROSÈ WINE

2023 Rosé
Can Axartell
Mallorca, Spain

€ 50,50 / 0,75l