

Starters

Small mixed salad with pieces of apple and roasted bread cubes with Sonnen vinaigrette	5 €
Big mixed salad with apple sticks and roasted bread cubes with Sonnen vinaigrette	8€
Optionally with Roasted beef tenderloin tips and port wine jus Fried fish fillet of the day	16 € 16 €
Tartlet of Soused herring (pink) with sour cream, green apple and marinated lamb's lettuce	15 €
Mildly smoked duck breast on lukewarm chanterelle salad and avocado	13 €
Lukewarm vegetarian vegetable salad with homemade pesto and baked rocket	11€
Soups	
Beef consommé with root vegetables and truffled pancake sticks	8€
Chanterelles foam soup with herb crouton	7€

Our homemade specialties, as well as exquisite wines and special gift ideas can be found in our Sonnenland, directly opposite of the Sonne Frankenberg at the Untermarkt.

Opening times:

Monday - Friday: 10:00 -18:30 h

Saturday: 9:00 -17:00 h





Main courses

Baked plaice filet of cutter with sesame Pak Choi and sautéed herb triplets	24€
Filet of halibut, fried in a rice leaf with pepper chutney served with creamy Parmesan risotto and mango-mangetout ragout	27 €
Regional pasta with roasted chanterelles, nectarines and grated Parmesan cheese You can buy our regional pasta specialities in Sonnenland	18€
Roasted steak from local beef filet (approx. 180g) with homemade French fries or sweet potato chips small leaf salad	34 €
Roasted steak of veal saddle with herb crust (approx. 200g) with homemade French fries or sweet potato chips small leaf salad	28€
Braised wild boar ragout with cabbage and hazelnut spaetzle	19€
Game (exclusively from the region)	
Wild game sausages (bratwurst) from local hunting with champagne herb with creamy mashed potatoes and Adorfer Apotheken Mustard	17€
Braised ragout of wild boar with creamed pointed cabbage and hazelnut spaetzle	19€
Pink roe deer nuts on truffled kohlrabi and baked potato doughnuts	26€
"Sonne" Classics	
"Frankenberg" sausage salad in mustard vinaigrette Crispy farmhouse bread Crusty roasted potatoes with bacon	11 € 14 €
Braised Beef roulade braised in Burgundy jus Mashed potato puree glazed vegetables	19€
Crispy baked Viennese schnitzel of veal Lukewarm potato cucumber salad cranberries	23€

Any questions to allergens or intolerances will be answered with pleasure by our service employees and kitchen employees



Patisserie

Caramelised Kaiserschmarrn with almonds, stewed plums and yoghurt ice cream		9€
Vegan coconut Panna Cotta with passion fruit caramel and limes - basil sorbet		8€
Lemon - Almond cake with marinated strawberries and rhubarb compote with strawberry sorbet		9€
Variation of homemade sorbets with marinated fruits and orange blossom syrup		5€
Homemade sorbets		
strawberry coconut kalamansi limes-basil each scoop		2,20 €
Optionally added with Wodka Champagner		6 € 8 €
Homemade ice cream		
Tahitian Vanilla Valrhona Chocolat yoghurt each scoop		2,20 €
Various pralines from our pralines box	apiece	1,60€
Cheese		
Selection of raw milk cheese with different companions		14 €