

Welcome



to the Best Western Hotel Polisina

Let us spoil you with Franconian specialities and seasonal delicacies.

Selected, individual wineries and breweries from the region bring their own character and complement the the physical well-being. Selected spirits round off the evening. Stay curious.

At midday from 12:00 p.m. until 01:45 p.m. the category „simply franconian“ is available for you.

Daily from 06:00 p.m. -08:45 p.m. you can enjoy the full variety of our food.

We wish you a pleasant stay at our restaurant.

We are happy to prepare meals individually for people with allergies.

Share your wonderful moments and mention us @hotel_polisina in your post:



The menu is printed on printed on sustainable paper.

The grass fibre is produced purely mechanically without chemical processing, causes around 90 % less CO2 emissions, requires a minimum of water water and energy.

We look forward to your story.

Our History

The name 'Polisina' has its origins in the Greek Greek polys/polyi = much and the Latin sinus/sina = forest mountains (Polyisina). It was therefore spoken of a richly wooded area. This word originated around 1900, when the associations in the forest came together in the forest to celebrate Ascension Day or Pfingsten in the clearing.

When Italian guest workers found work in Ochsenfurt around 1950 for the construction of the Würzburg-Nuremberg railway line, which still runs through the same place today, they brought their custom of forest festivals here under the name Polysina. Here they could celebrate undisturbed in peace and among fellow countrymen. The word Polysina became engraved in the minds of the people of Ochsenfurt as part of international understanding.

From the beginning of the 1960s, the irregular celebrations in the forest became a kind of snack station and a small hut with benches was set up. This in turn was later developed into a forest parlour as a destination for excursions (the beginnings of today's Waldstube). Little by little, accommodation facilities were added until the country hotel as it exists today was built in 1978.

Today, the Polisina is known among locals for its regional cuisine and, since the 1990s, has also been welcoming guests from Germany, Europe and the world with its 85 rooms!

Digital and yet Personal

Stay in touch with us and discover the Hotel Polisina digitally. Whether you want to book your next stay, try out a massage or beauty treatment or would like to find out a few more tips for excursions, we are here for you.



Simply scan the QR code and discover the Hotel Polisina digitally.

Aperitifs

A glas of Sparkling wine house brand ⁷	0,1l	4,50
A glas of Sparkling wine with vineyard peach liqueur ⁷	0,1l	5,90
A glas of Sparkling wine with crème de cassis ⁷	0,1l	5,90
Sarti-Spritz ⁷	0,25l ...	7,50
Deja-vu Spritz ⁷ (with or without alcohol).....	0,25l.....	7,50
Aperol - Spritz ⁷	0,25l	7,50
Limoncello Spritz ⁷	0,25l.....	7,50
Lavabelle-Spritz ⁷ ...(with or without alcohol).....	0,25l.....	7,80
Elderberry – Spritz ⁷	0,25l	6,70
Sherry Sandemann dry or medium dry ⁷	5 cl	5,20
Port Sandemann white or red ⁷	5 cl	5,20
Vermouth Martini bianco or rosso ⁷	5 cl	5,20
Campari Bitter with soda/orange ⁷	4 cl	6,50

Secco. Sparkling Wine & Champagne

Becksteiner Winzer Piccolo sparkling wine.....	0,2l	8,00
Becksteiner Secco Bianco or Rosé -Regional sparkling wine ⁷	0,75l	25,00
Becksteiner Winzer Kerner sparkling wine Baden sparkling wine from	0,75l	32,00
winegrowers psr bottle fermentation -dry-		
Moët et Chandon Brut, since 1743 ⁷	0,75l	105,00

The Beginn

SALAD VARIATIONS 🌿🌿

from our buffet with various dressings ^{1a g}.....9.00

Mango

Cilantro / Red onion / Asparagus / Shrimp ^{b2 1a e}..... 16.50

Egg Benedict

Asparagus / Juniper-cured ham /
Choron sauce / Toasti ^{a1 c g}12.50

Soup

Asparagus 🌿🌿

Yuzu / Coconut / Dried Tomato ^g.....8.50

RADISH - VELOUTÉ 🌿🌿

Steigerwald Trout / Sprouts ^{g d}..... 7.50

Vegan oder Vegetarian

LEMON – RICOTTA – RISOTTO

Asparagus / Olive / Strawberry / Tofu ^{g f} 16.50

TOFU BALLS 🌿🌿

Wild Garlic and Asparagus Ragout / Herbs ^{f g} 16.50

Our Classic

1 POUND OF FRANKISH ASPARAGUS SPARES 🌿

clarified butter / potatoes ^g 21.50

Variations



Asparagus 8,50
Yuzu / Coconut / Dried Tomatoes

1 Pound Asparagus

with potatoes and clarified butter 🌿 21,50
with rumpsteak 39,50
with filetsteak 200g 49,50
with porkloin 160g 31,50
with omlette of forest mushrooms 🌿 29,50
with raw or cooked juniperham 120g 29,50
with juniperham and grilled cheese 29,50
with 1 pair of franconian bratwurst 29,50
with 3 piece 8/12 giant prawn 32,00

Extras:

Sauce Hollandaise ^{g c} 3,50
Sauce Choronp 3,50
Wild garlic pesto 3,50
Misohollandaise ^{g c f} 3,50

(All weights are gross)

asparagus

"We source our asparagus from Gernach, near Kolitzheim, in Lower Franconia. For three generations, the Weihöfer family has been growing green and white asparagus on 2.5 hectares



Simply Franconian

OCHSENFURTER SAUERBRATEN

apple red cabbage / dumplings / breadcrumbs ^{a1 g1} 22,50

1 PAIR OF HOME-MADE FRANCONIAN SAUSAGES

silvaner sauerkraut / mustard / brown bread ^{1j2 a1} 16,50

FRANCONIAN SUPPER BRED

Pulled pork shoulder/ Vinschgauer/ coleslaw

Radisch/horseradischsauce ^{a1} 16,00

or Soy Plains  ^f

FRANCONIAN WINE NOODLES

cooked ham / mushrooms / asparagus

tomato / cheese au gratin ^{a1 g1 c} 18,50

BIG SALAD PLATE

Sautéed asparagus / Strawberries /

Juniper-cured ham ^{a1 g} 18,50

UHLS LARD

Farmhouse bread/ fried onions ^{a1} 6,00

HOMEMADE NÜRNBERG LAMB SAUSAGES

Asparagus / Vegetables / White bread ^{a1 g} 17.50

FRANCONIAN OF THE DAY

Seasonal dish from the region recommended
by our service team

Fine Franconian

LAMB LOIN

Pistachio coating / Apricots / Ginger /
Tomato chutney / Celery and truffle purée ^{h4 g i} 28,50

Arctic char fillet

Wild Garlic Foam / Asparagus / Fregola Sarda ^{d g} 25,50

Our Burgers

POLISINA BISON BURGER 180G

Brioche / Mountain cheese / Bacon / Barbecue onion relish
Tomato / Plain fries ^{a1 g c 7} 22,50

BAO BUN BURGER

Pulled soy plains / pea sprouts
Coleslaw / miso cream / sweet potato
Black sesame ^{f a1 g c} 21,50

Hot Stone

BEEF TENDERLOIN, 200 g 37,50

PORK MEDALLIONS, 200 g 23,50

SURF AND TURF, 200 g 28,50

RUMP STEAK, 200 g 29,50

Plain Fries / Black Garlic Butter ^{g j3 f3}

WE RECOMMEND:

Seasonal salads from our buffet 7,50

fried king oyster mushrooms 9,50

Franconian asparagus spears (half a pound) 10,50

The Sweet Ending

APPLE BLOSSOM CRÉME BRÛLÉE

Apricot sorbet / Strawberry and tarragon salad ^{g h} 9,50

LUKEWARM CHOCOLATE CAKE

Pina Colada / Coconut ice cream ^{a1 g h} 10,50

ETON MESS

Meringue / Strawberries / Rhubarb /
Whipped cream / Lime sorbet ^g 8.50

POLISINA

Surprise ^{g c 1a h} 9,50

KLEINE NASCHEREI

in the glass ^{g c 1a h} 4,50

with espresso or crema coffee ⁴ 7,00

ESPRESSO ON ICE ^{g c 4} 5,00

For our younger Guest

DORRIE

Fried fish / Vegetables / French fries ^{1a d g} 12,50

MINIONS

spaghetti Bolognese ^{1a g c} 12,50

SCHNEEWITTCHEN

Apple slices / Cinnamon sugar / Vanilla ice cream ^{1a g c h1} 9,50

ZOOMANIA

Two dumplings / sauce ^{1a} 6,50

TOM & JERRY

French fries / ketchup 5,50

Our Partners in the region

Webers Landbäckerei, **Thüngersheim** |
Gemüsehandel Töpfer, **Albertshofen** |
Metzgerei Uhl, **Albertshofen** |
Privatbrauerei Kauzen, **Ochsenfurt** |
Feinkost Viktor Nussbaumer, **Kürnach** |
C + C Edeka, **Dettelbach** |
Frischdienst Walter, **Kitzingen**
| Reinhards Plantage, **Essfeld** |
Spargelhof Weilhöfer, **Kolitzheim/Gernach** |
Weingut Wirsching **Iphofen** |
Weingut Staudt **Sulzfeld** |
Weingut Laudensbach Frickenhausen |
Weingut Meintzinger, **Frickenhausen** |
Winzergemeinschaft Beckstein |



Frankish white wines

	0,25l	1,0l
2024er_Müller-Thurgau Becksteiner Winzer Baden, Germany · semi-dry Fresh, expressive wine with a hint of apple and nutmeg ⁷	6,70	25,00
2024er_Silvaner Winery Wirsching Iphofen, Franconia · Quality wine · Dry Fresh and harmonious with delicate fruit And a clear structure ⁷	7,50	28,00
2023er_Bacchus Winery Staudt Sulzfeld am Main, Franconia · Quality wine · Semi-dry Aromatic and fruity with a pleasant sweetness ⁷	7,20	26,00
2024er_Riesling Becksteiner Winzer Baden, Germany · Dry Yellow-green, cold-fermented Riesling, juicy and fruity – a wine that brings great pleasure ⁷	7,50	28,00
2021er_Pinot Blanc Becksteiner Winzer Baden, Germany · semi-dry Clear yellow Pinot Blanc with a versatile bouquet, good density, and a delicate melt in the mouth ⁷	8,50	30,00
		0,25l 0,75l
2024er_Scheurebe – Weingut Meintzinger Frickenhausen am Main, Franconia · Dry Strong and fruity, characterized by blackcurrant and a hint of exoticism—reminiscent of summer crab apples ⁷	9,00	26,00

Frankish red wine

0,25l 1,0l

2024er Rotling Meintzinger Winery	7,50	28,00
Frickenhausen, Franconia · Quality wine · Semi-dry		
Fresh and harmonious with delicate fruit		
And pleasant sweetness ⁷		

Red wine from Franken

0,25l 1,0l

2023er_Dornfelder Wirsching Winery	7,80	29,00
Iphofen Franconia · Quality wine · Dry		
Fruity and smooth with aromas		
of dark berries ⁷		
2023er_Pinot Noir Becksteiner Winzer	7,20	26,50
Baden, Germany · Quality wine · Dry		
Elegant and balanced with delicate cherry fruit ⁷		
2023er_Black Riesling Becksteiner Winzer	7,20	26,50
Baden, Deutschland · halbtrocken		
Mild und harmonisch mit sanfter Beerenfrucht ⁷		

Red wine - international

0,25l 0,75l

2021er Zweigelt QbA Becksteiner Winzer	7,50	21,00
A dark, reddish-purple feast for the eyes in the glass.		
This versatile wine delights with its rich		
cherry aroma and hints of plum.		
Austria ⁷		

Digestif from Franken

Obstbrand	2cl.....	4,90
Williams-Christ-Birne.....	2cl.....	4,90
Tresterbrand.....	2cl.....	4,90
Zwetschgenwasser	2cl.....	5,30
Quitte	2cl.....	5,30
Mirabelle.....	2cl.....	5,30
Kirschwasser	2cl.....	5,30
Himbeergeist	2cl.....	5,30
Haselnuss.....	2cl.....	6,10
Schlehe	2cl.....	7,70
Wildkirsche	2cl.....	9,00

Internationales

Pfirsichlikör	2cl.....	3,40
Averna	2cl.....	3,40
Fernet Branca.....	2cl.....	3,40
Ramazotti	2cl.....	3,40
Malteser	2cl.....	3,90
Jägermeister.....	2cl.....	3,90
Baileys	2cl.....	3,90
Linie Aquavit.....	2cl.....	3,90
Remy Martin	4cl.....	6,70
Grappa	2cl.....	6,50
Hennessy.....	4cl.....	7,20

Freshly taped beers

Kauzen Pils 0,4l 4,70

A beer of the finest quality. Pleasant, distinctly pronounced hop aroma, masterfully brewed with the best malt and excellent Hallertau aroma hops
Alc. 5.0% vol.

Kauzen Radler 0,4l 4,70

The ultimate summer refreshment. The original blend of premium beer and low-calorie Libella lemonade.
Alc. 2,7 % vol.

Beers from the bottle

Kauzen Pils -non-alcoholic 0,5l 4,90

Kauzen Light wheat beer 0,5l 4,90

A traditional, old Bavarian yeast wheat beer with original bottle fermentation. The home-grown yeast makes it sparkling and easy to drink.
Alc. 5.0% vol.

Käuzle primordial light 0,5l 4,90

Our Käuzle Urhell is an original Bavarian lager, spicy and fresh. A convincing sip of Bavarian lifestyle.
Alc. 5,4% vol.

Kauzen Old Franconian dark beer 0,5l 4,90

A hearty Franconian specialty. A fiery dark beer brewed according to an old recipe from the time of the Royal Bavarian District Court.
Alc. 5,1 % vol.

Kauzen Dark wheat beer 0,5l 4,90

A specialty brewed with dark malt. Particularly full-bodied, wonderfully rounded finish. Original bottle fermentation.
Alc. 5,0 % vol.

Kauzen wheat beer (non-alcoholic) 0,5l 4,90

Non-Alcoholic Drinks

Gerolsteiner Gourmet, -sparkling -	0,5l	4,80
Gerolsteiner Gourmet, -natural-	0,5l	4,80
Gerolsteiner Gourmet, -medium-	0,5l	4,80
	0,2l	0,4l
Lemons limonade ¹	2,50	4,50
Orange limonade ^{4 5}	2,50	4,50
Cola & lemonade Mix ^{3 4 5}	2,50	4,50
Coca-Cola ^{3 4}	2,50	4,60
Coca-Cola Zero ^{3 4 6}	2,50	4,60
Juice	3,40	5,10
Fruit Juice spritzer	2,60	4,80
Apple juice, orange juice, passion fruit nectar, blackcurrant nectar, multivitamin juice, currant nectar, multivitamin juice, pineapple juice, rhubarb juice		
Schweppes Bitter Lemon ²	3,40	5,80
Schweppes Tonic Water ²	3,40	5,80
Schweppes Ginger Ale ²	3,40	5,80

Some like it hot

Cup of coffee Hag.....	3,70
Cafe Creme	3,60
Espresso.....	2,90
Espresso double	4,50
Cappuccino	4,20
Latte Macchiatto	4,50
Milky coffee	4,30
Hot chocolate	4,70
Glas of Tea, -Ronnefeldt-	3,60
A pot of Tea, -Ronnefeldt-	4,90
Camomile tea, Peppermint tea, Earl Grey English Breakfast, Red Berries, Rooibos Vanilla, Jasmin Tee	

Our philosophy

Respectful. Pleasurable. Honest.

With respect for nature and a love of flavour,
we prepare all local dishes with attention to detail and naturally.
With fresh ingredients from the region and a changing
seasonal menu, we combine the best
- and you can taste it.

Allergen identification

- a **Grain containing gluten**
(Wheat a1, rye a2, barley a3, oats a4, spelt a5, kamut a6, emmer a7, einkorn a8, green spelt a9)
 - b **Crustaceans and crustacean products**
(Crab 1, shrimps 2, langoustines 3, lobster 4, scampi 5)
 - c **Eggs and egg products** (all types of eggs)
 - d **Fish and fish products** (all fish species)
 - e **Peanuts and peanut products** (all types of peanuts)
 - f **Soy and soy products** (soy drink, soy flakes, soy sauce, tofu, soy sprouts, yuba)
 - g **Milk and milk products** (cow's milk)
 - h **Nuts** (almonds h1, hazelnuts h2, walnuts h3, pistachios h4, Brazil nuts h5, pecan nuts h6, macadamia nuts h7, cashew nuts h8)
 - i **Celery and celery products** (celery root, celeriac)
 - j **1-5 Mustard and mustard products**
(mustard seeds 1, mustard powder 2, mustard 3, mustard oil 4, mustard sprouts 5)
 - k **Sesame seeds and sesame products**
(sesame seeds, sesame flour, sesame paste, sesame salt)
 - l **Lupine and lupine products** (Lupin flour, lupin protein, lupin concentrate, lupin isolate)
 - m **Molluscs** (snails, abalone, squid, all mussels, oysters)
 - n **Sulphur dioxide and sulphite** (E220-E228, treated with sulphur treated: Dried fruit, dried vegetables, mushrooms, tomato puree, potato products, wine, beer)
- 1 with phosphate
 - 2 with flavor enhancer
 - 3 with antioxidant
 - 4 contains caffeine
 - 5 preserved
 - 6 with colorant
 - 7 blackened