



TO THE
ENGLISH
MENU

MENU

WIRTSHAUS
Guglhupf
seit 1923

🌿 - The history of the house - 🌿

- | | |
|------------|---|
| 01.05.1923 | First mention of the inn under the name "Zur Bayers Eiche". |
| 01.07.1927 | Reopening of the restaurant "Zur Bayers Eiche" by the Zimmer family. |
| 01.09.1957 | The Küster family opens the "Waldschänke Bayerseich" with its own slaughtering facilities. |
| 01.08.1978 | Ms. Kühn now runs the new restaurant under the name "Julischka". |
| 01.02.1986 | The "Guglhupf" is moving from Schulstraße to Darmstädter Landstraße. |
| 01.02.1990 | Gabriele Rosenberger takes over the "Guglhupf" from Inge Kappes. |
| 01.05.2003 | The "Guglhupf" reopens as a tavern after a short renovation. |
| 01.01.2019 | Takeover of the "Wirtshaus Guglhupf" by Hubert Binder. |
| 01.05.2019 | The Guglhupf restaurant is being completely modernized and a conservatory is being added. |
| 01.02.2022 | The kitchen will be expanded by 80 square meters and equipped with new appliances. |
| 01.02.2024 | The new photovoltaic system produces approximately 40% of our electricity needs. |
| 01.08.2025 | The beer garden will be partially covered for better noise protection, the dining rooms will be fitted with air conditioning. |

**WE ARE AVAILABLE EVERY DAY FROM 11:30 AM TO 11:00 PM!
HOT FOOD SERVED CONTINUOUSLY UNTIL 9:30 PM**

Welcome to Guglhupf!

For over 40 years, the Guglhupf inn has stood for the best Hessian and regional cuisine.

We value artisanal culinary skills and use only fresh, predominantly regional products. On our menu you will find traditional classics such as Handkäs mit Musik (a type of cheese with onions and caraway seeds), Liver with apple and bacon, or Frankfurter Schnitzel, as well as fine seasonal specialties.

Our 16-member kitchen team, led by head chef Gerhardt Kalus, prepares all dishes fresh daily from 11:30 am to 9:30 pm. Please understand that this may occasionally lead to slightly longer waiting times or minor variations in the taste of natural products. If you have any dietary restrictions, please inform our service team – we will adjust your dish accordingly.

Our air-conditioned dining rooms offer the utmost comfort. The bright conservatory with up to 80 seats and the cozy farmhouse-style room with around 50 seats invite you to linger and enjoy. Whether it's a wedding, birthday, christening, confirmation, or funeral reception – celebrate with us in a stylish and welcoming atmosphere.

In summer, our beer garden with over 140 seats is the perfect place to enjoy the warm days in a relaxed atmosphere. For every occasion, we create menus individually according to your wishes and possibilities.

We look forward to welcoming you as our guests.

*Hubert Binder
and the entire Guglhupf-Team*



Das Herzstück von CANONITA ist die Canoneta Orange - die Königin der Saftorangen! Hergestellt im wunderschönen Tal von Sóller, umarmt CANONITA die reiche Natur Mallorcas und zelebriert den mediterranen Lebensstil. CANONITA ist unwiderstehlich gut!

Als erfrischender Spritz, pur auf Eis oder mit Tonic ist CANONITA der perfekte Aperitivo.



CANONITA
DE MALLORCA



Der neue erfrischende Aperitivo!

CANONITA
auf Eis



4,50€

Tonic
CANONITA



8,00€



CANONITA
Spritz

8,00€

You can't read this?
We have reading glasses in many strengths.
Just ask us.

Little treats

-  **Side salad** 5,90
small colorful market salad with cabbage, carrot and cucumber salad
-  **Gebackenes Kartoffelkleid** 5,90
Deep-fried potato peels with herb dip
- NEW**  **Homemade pumpkin falafel and beetroot pralines** 7,90
deep-fried with roasted nuts, tomatoes and chickpeas
-  **Riesengarnelenpfännchen** 11,90
King prawns in chili-garlic oil, cherry tomatoes, lemon and bread
-  **Milder gratinierter Ziegenkäse** 9,90
Mild gratinated goat cheese gratinated with honey and thyme, farmhouse bread and butter
-  **Pikantes Mettwurstpfännchen** → *definitely try it!* 9,90
Grilled, smoked sausage with braised onions, farmer's bread and butter
-  **Gebackener Handkäs** 7,90
Breaded hand cheese with green sauce, farmer's bread and butter
-  **Doppelter Handkäs mit Musik** 7,90
Double hand cheese with music classic with farmer's bread and butter
-  **Hessisches Dreierlei** 9,90
Hand cheese with music, homemade Kochkäs and green sauce with egg, farmer's bread and butter
-  **Hausgemachter Kochkäs** 6,90
Homemade Kochkäse (a type of cheese spread) with music (a type of onion), farmhouse bread and butter
- NEW**  **Spinatknödel mit Champignonrahmsoße** 8,90
Homemade bread dumplings with spinach and fresh mushroom cream sauce
- NEW**  **Leberknödel mit feiner Bratensoße** 8,90
Homemade liver dumpling with braised onions and farmer's bread



Soups

Regional and fresh!
We place great value on regional
and fresh products.

Our Festive Soup

strong homemade, clear beef broth

served with traditional Spätzle and sliced beef

NEW with a vegetable medley

with a homemade liver dumpling

Please ask about our soup of the day..

6,50

6,50

6,90

Salads



Side salad

small colorful market salad with cabbage, carrot and cucumber salad

5,90



Guglhupftraum

Colorful market salad with gratinated honey–thyme goat cheese and farmhouse bread

17,90



Bayerseiche

Colorful market salad with grilled, marinated turkey breast strips and farmhouse bread

16,90

Fischer's Glück

Colorful market salad with grilled wild-caught pike-perch and farmer's bread

18,90



Feinschmecker

Colorful market salad with grilled, marinated beef slices and farmhouse bread

19,90

NEW **Veganer**

Colorful market salad with vegan pumpkin falafel balls and farmhouse bread

16,90



Bauernsalat

Colorful market salad with two fried eggs from Egelsbach farms and fried potatoes

17,90

Vegetarian 

You can obtain the complete allergen list from our staff.

Please inform us of any food intolerances you may have so we can prepare your meal accordingly.

Additional bread orders (2 slices) will cost €2, and additional to-go packaging will cost €1.

Vegan 

Gluten free 

These dishes are gluten-free without bread.



Hearty and delicious

- 
- 
-  „Hessen's beste Fleischwurst“
Meat sausage with sauerkraut and homemade mashed potatoes 17,90
-  Original Frankfurter Grüne Soße
cold sauce made with seven fresh herbs, served with boiled eggs and baby potatoes 16,90
- NEW** Omas Wildgulasch → *with game from the region!* 18,90
Tender game goulash in rich sauce with homemade apple red cabbage and bread dumplings
-  Hausgemachte Käsespätzle 17,90
Homemade spätzle with flavorful organic mountain cheese, topped with caramelized onions
- „Der Klassiker“ unser hausgemachtes Hacksteak 18,90
Homemade meat loaf served with savory onion sauce and creamy mashed potatoes
-  Hausgemachte Pecorino-Feigen Tortellinis 17,90
Homemade pecorino and fig tortellini, served with cherry tomatoes, fresh arugula, and parmesan shards
-  Gekochter Tafelspitz vom Odenwälder Jungbullen 17,90
Tender boiled Tafelspitz from Odenwald young beef with horseradish cream and baby potatoes
-  Gekochtes oder gegrilltes Rippchen vom Odenwälder Freilandschwein 17,90
Tender boiled or grilled ribs from Odenwald free-range pork with sauerkraut and mashed potatoes
- NEW** Gefüllte Rinderroulade vom Weiderind mit feiner Burgundersoße 21,90
Beef roulade stuffed and braised with Burgundy sauce, with apple red cabbage and bread dumplings
- Schlemmerteller „Guglhupf“ 18,90
Organic pork tenderloin, served with homemade butter spätzle and rich mushroom cream sauce
- Rinderleber vom Odenwälder Weiderind 18,90
Organic Beef liver with caramelized onions, bacon, apple slices, and homemade mashed potatoes
- Zartes, gegrilltes ca. 400gr. Kotelett vom Odenwälder Weidekalb 29,90
Grilled 400 gr. veal chop with herb butter, seasonal vegetables, and roasted potatoes
- NEW** Steakpfanne „Jakobus“ vom Odenwälder Weiderind 26,90
Tender steak strips in a creamy sauce with fresh peppercorns, served with homemade butter spätzle
-  Rumpsteak vom argentinischen Weiderind 34,90
Rump steak from grass-fed beef with herb butter, seasonal grilled vegetables, and roasted potatoes
- NEW** Veganes Steak auf rein pflanzlicher Basis → *A must-try!* 22,90
Vegan steak, plant-based, with caramelized onions, seasonal grilled vegetables, and French fries

"The Original Wiener" from Odenwald pasture-raised veal!

Original Wiener Schnitzel vom Odenwälder Weidekalb

Schnitzel from Odenwald pasture-raised veal with French fries and lingonberries

Optional with one of our
delicious sauces + €3

25,90

"Cordon bleu" vom Odenwälder Weidekalb

Stuffed schnitzel with juicy cooked ham and mountain cheese, served with French fries

27,90

Our popular schnitzels from Odenwald free - range pork!

Schnitzel „Wiener Art“

served with roasted potatoes or French fries

16,90

Frankfurter Schnitzel

served with homemade green sauce, roasted potatoes, or French fries

18,90

Champignonrahmschnitzel

served with creamy mushroom sauce, roasted potatoes, or French fries

18,90

Odenwälderschnitzel

Served with homemade cheese spread, roasted potatoes, or French fries

18,90

Zigeunerschnitzel

served with spicy paprika-pepper sauce, roasted potatoes, or French fries

18,90

Zwiebelschnitzel

served with a rich onion gravy, roasted potatoes, or French fries

18,90

NEW Pfefferrahmschnitzel

served with a peppercorn cream, roasted potatoes, or French fries

18,90

NEW Veganes Schnitzel → *delicious!*

Vegan celery schnitzel with caramelized onions, served with potatoes or fries

16,90

Vegetarian 

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Vegan 

Gluten free 

These dishes are gluten-free without bread.

Complaint

If something isn't to your liking, please let us know.
We want you to feel completely comfortable.

Fish



Gegrilltes Zanderfilet aus dem Wildfang

Grilled wild-caught pike-perch fillet with herb sauce, seasonal grilled vegetables, and baby potatoes

23,90

Gegrilltes Lachsfilet aus dem Wildfang

Grilled wild-caught salmon fillet with seasonal grilled vegetables and herb potatoes

25,90



"Black Tiger" Riesengarnelenpfanne

Giant prawn pan with seasonal grilled vegetables in chili-garlic oil, served with bread

24,90

Bitte beachten Sie auch mögliche Fischgerichte auf der Tageskarte.

For our little guests



Kidssalad

Small colorful market salad

5,90



Pommes frites

French fries with ketchup or mayonnaise

4,50

Paniertes Schweineschnitzel

Breaded pork schnitzel with French fries

11,90



Frankfurter Würstchen

Frankfurt sausages with French fries

8,90



Hausgemachter Kartoffelstampf *Homemade mashed potatoes with creamy mushroom sauce*

5,90



Hausgemachte Butterspätzle *Homemade butter spätzle with cream sauce*

7,90



Hausgemachte Käsespätzle *Homemade cheese spätzle with crispy fried onions*

9,90



*Children up to their 7th birthday may choose one free dish from the kids' menu.

Each free dish requires a fully paid main course from an accompanying adult. Offer not valid for children's groups.

Sweet treats

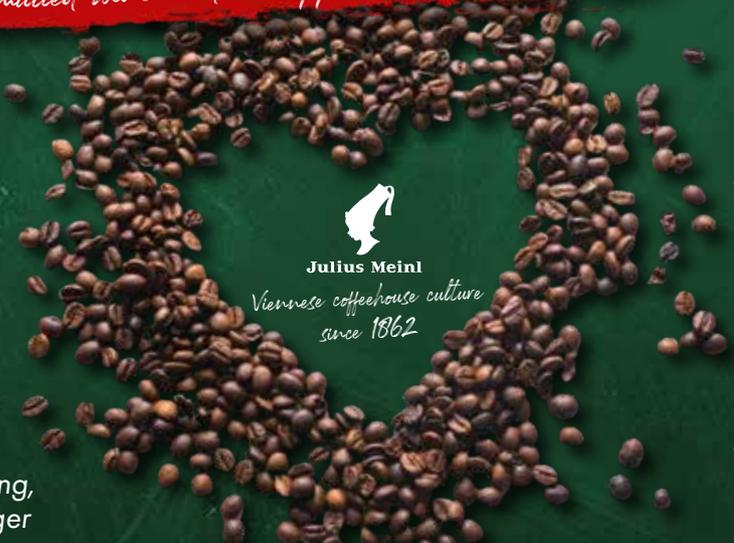


	Großmutter's Schokopudding Grandma's chocolate pudding with warm bourbon vanilla sauce	5,90
	Schokoguglhupf Chocolate bundt cake with chocolate sauce and bourbon vanilla ice cream	7,90
	Heiß und Kalt Espresso with bourbon vanilla ice cream in a waffle	4,90
	Handgefertigtes Speiseeis <i>Served with whipped cream on request*</i> Handmade ice cream – 3 scoops (chocolate, bourbon vanilla, strawberry, or a seasonal flavor)	6,90
	Frischer Apfelstrudel Fresh apple strudel with warm bourbon vanilla sauce and bourbon vanilla ice cream	7,90
	Frischer Kaiserschmarrn Fresh Kaiserschmarrn with homemade apple compote or plum compote	11,90
NEW	Oma Helga's Marrilenknödel Grandma Helga's apricot dumplings with fine bourbon vanilla sauce	8,90
NEW	Beschwipster Opa Aunt Kätha's egg liqueur with a small scoop of bourbon vanilla ice cream	4,90
	*zusätzliche Sahne	1,00

During the cold months, we are also happy to serve mulled wine and hot apple cider for 4.20 €!

Hot drinks

Coffee	Crema Classico	3,20
Espresso	Crema Intenso	2,50
Double Espresso	Crema Intenso	4,50
Cappuccino	Crema Classico	4,90
Latte Macchiato	Crema Intenso	4,90
Café au lait	Crema Classico	4,90
Drinking chocolate from Julius Meinl		4,90
BIG cup Julius Meinl LeafBag Tea		4,50
	Organic mountain herbs, organic Darjeeling, organic fruit medley or fresh mint with ginger	





Fresh from the tap

 Grohe Hell, The classic <i>brewed according to a recipe that has remained unchanged for decades.</i>	0,25l	2,90
	0,4l	4,90
 Grohe Kellerbier, The naturally cloudy one <i>unfiltered, natural and originally aromatic full-bodied beer</i>	0,25l	2,90
	0,4l	4,90
 Grohe Landbier, The craft beer <i>made with five malt varieties, bottom-fermented, dark full-bodied with a light roasted note</i>	0,25l	2,90
	0,4l	4,90
 Maisel's Weisse Hefe-Weissbier, The original <i>bavarian premium aging, amber-colored, naturally cloudy and fruity</i>	0,3l	3,50
	0,5l	4,90

Bottled beers

NEW Braustüb'l Helles Alcohol-free 0,0% , <i>Full enjoyment without alcohol in a swing-top bottle</i>	0,33l	3,50
 Maisel's Weisse Hefebier, in the varieties Dark, Crystal or Alcohol-Free	0,5l	4,90

Exclusive cider

 "Elschbacher Gold" Apfelwein, exclusive house wine, <i>from apples from Elschbach's orchards.</i>	0,25l	2,90
	0,5l	4,90
 4er Bembel - Cider jug inc. 1 bottle of 0.5l sparkling water	1,0l	12,50
 8er Bembel - Cider jug inc. 1 bottle of 1l sparkling water	2,0l	22,50
Emma-Schoppen, fresh rosé apple cider	0,25l	3,50
	0,5l	5,90
NEW Winter-Schoppen, Apple cider refined with rowan berries	0,25l	3,50
	0,5l	5,90



Please note that we only mix our cider with lemonade or water, not with Fanta or cola.

Homemade, fruity fresh,
and sooooo delicious!:



Mango-Orange



Ginger-elderberry

Blackberry-Lemon



Lemonade

NEW Strawberry-Rhubarb



Passion fruit-grape



6,90 Euro

All lemonades are vegan



Soft drinks

Your family celebration with us!
 Are you looking for the perfect location
 for your family celebration?
 You've come to the right place.
 Feel free to ask.

Bad Camberger Taunusquelle mineral water,
 natural or medium sparkling

0,25l 2,90
 0,75l 6,90

Brita Tabelwater, sparkling

0,5l 3,90
 1l 6,50

Coca Cola, in the glass bottle

0,33l 3,90

Coca Cola Zero, in the glass bottle

0,33l 3,90

Fanta, in the glass bottle

0,33l 3,90

Sprite, in the glass bottle

0,33l 3,90

Mezzo Mix, in the glass bottle

0,33l 3,90



NEW Almdudler, the herbal lemonade from the Alps

0,35l 3,90

Thomas Henry, Tonic Water

0,2l 3,50

Thomas Henry, Bitter Lemon

0,2l 3,50

Apple juice from the Stier cider mill,
 Naturally cloudy, 100% fruit content, no additives, from regional orchards

0,25l 3,30
 0,5l 5,50

Rapp's orange juice, fruit content 100%

0,5l 5,50

Rapp's blackcurrant juice, fruit content min. 30%

0,5l 5,50

Rapp's Passion fruit juice, fruit content min. 25%

0,5l 5,50

Rapp's Rhubarb juice, fruit content min. 60%

0,5l 5,50

All juices are of course also available as spritzers.

0,25l 3,30



Vegan

You can obtain the complete allergen list from our staff.

Aperitif



 Blanc de Blancs Premiumsekt, Brut, dry	0,1l	4,50
NEW Campari O, Orange juice, Campari on ice	0,2l	8,00
 Aperol Spritz, Sparkling wine, Aperol and soda	0,2l	8,00
 Grapefruit Spritz, Sparkling wine, grapefruit syrup, grapefruit and soda	0,2l	8,00
 Lillet Wildberry, Lillet, wild berries and Thomas Henry Wild Berry	0,2l	8,00
NEW Canonito Spritz, Sparkling wine, orange liqueur, mint and soda <i>delicious!</i>	0,2l	8,00
 Hugo, Sparkling wine, elderflower syrup, mint and soda	0,2l	8,00
 Paul, Sparkling wine, strawberry syrup, lime, mint and soda	0,2l	8,00
 Felix, Sparkling wine, blackberry syrup, lime, mint and soda	0,2l	8,00
 Jakob, Sparkling wine, mango syrup, lime, mint and soda	0,2l	8,00
 Guglhupf Spritz, Apple cider, Aperol and soda	0,2l	8,00

Open wines

Please also note the recommendations from our wine list.

White

Holz-Weisbrodt Riesling, dry, Pfalz		
Bergsträsser Winzer Grauburgunder, dry, Hessische Bergstrasse	0,2l	6,50
NEW Diehl Weißer Burgunder QbA, dry, Südpfalz	0,2l	6,50

Rosé

NEW Diehl Portugieser Weißherbst QbA, dry, Südpfalz	0,2l	6,90
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Red

Holz-Weisbrodt Dornfelder, dry, Pfalz	0,2l	6,50
Primitivo Fantini Puglia IGT, dry, Italy	0,2l	6,90
Appasimento Deconti, Negroamaro, dry, Italy	0,2l	6,90

→ our recommendation!



* 1L bottles of wine for €29.50. Excludes promotional wines.

Distilled spirits



ba'rik 1846 the distillery Bauer, from the wooden barrel, 41% Vol. Alc. <i>Fine hazelnut, fine apricot, fine wild raspberry, fine Williams pear</i>	2cl	4,20
Grohe Bock beer brandy, 18 months in wooden barrels, 40% Vol. Alc.	2cl	4,50
NEW Guglhupf's Ginger liqueur, 35% Vol. Alc. <i>our vitamin bomb</i>	2cl	3,00
NEW Guglhupf's Pistachio Cream Liqueur, 25% Vol. Alc., on ice <i>super delicious!</i>	4cl	4,50
NEW Aunt Kätha's Egnog, 20% Vol. Alc. <i>You have to try it!</i>	4cl	4,50
Averna, Sicilian bitter liqueur, 28% Vol. Alc., on ice with lemon	4cl	4,50
Ramazotti, Italian herbal liqueur, 30% Vol. Alc., on ice with lemon	4cl	4,50
NEW Canonita on ice, Malloccinian orange liqueur, 18% Vol. Alc., on ice with orange <i>delicious!</i>	4cl	4,50
Jägermeister, German herbal liqueur, 35% Vol. Alc., ice cold in a frozen glass	2cl	3,00
Linie Aquavit, barrel-aged premium aquavit, 41,5% Vol. Alc., ice cold in a frozen glass	2cl	3,00
Mispelchen, Calvados with pickled medlar	4cl	4,50
Jack Daniel's, Tennessee-Whiskey from USA, 40% Vol. Alc.	4cl	5,50
Havana Club, Anejo 3 Anos, Cuban rum, 40% Vol. Alc.	4cl	5,50
Malfy Gin, Premium gin from Italy, created from 8 botanicals, 41% Vol. Alc.	4cl	5,90
Absolut Vodka, extremely pure premium vodka from Sweden, 40% Vol. Alc.	4cl	5,50



Mixed drinks

 Coca Cola, Coca Cola Zero, Sprite, Fanta, Soda	0,33l	3,90
 Thomas Henry Tonic Water, Bitter Lemon	0,2l	3,50



Vegan 

You can obtain the complete allergen list from our staff.

All prices on this map are in euros, including VAT and service.

*Do you like
it here?*

**THEN LEAVE US A
POSITIVE REVIEW.**



We look forward to
your feedback!

  wirtshaus.guglhupf

Our ingredients come from the region

FRANKFURT

B3

KARBEN

RAPP'S KELTEREI - KARBEN

Fruit juices

BAD VILBEL

M&M GASTRO SERVICE - BAD VILBEL

Fruit and vegetables

MAINTAL

KELTEREI STIER - MAINTAL

Cider



DREIEICH

Fish and seafood

VENOS - FRANKFURT



LANGEN

EGELSBACH

BACKSTUBE WELLER - DREIEICH

Bread and cakes



ARHEILGEN

Potatoes, onions,
pumpkin, asparagus and more
BAUER BENZ - ARHEILGEN



DARMSTADT

Eggs

ALEXANDER WERNER - EGELSBACH



Beer

BRAUEREI GROHE - DARMSTADT

DARMSTÄDTER PRIVATBRAUEREI - DARMSTADT



B3

WIRTSHAUS

Guglhupf

seit 1923

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