

STARTERS



- ▶ Small selection from our display, mixed 9,50
- ▶ Large selection from our display, mixed 13,50

SOUPS & STARTERS

- ▶ Pumpkin soup with thyme and a touch of ginger 4,00
- ▶ Traditional potato soup from Berlin 4,00
- ▶ Mixed salad leaves with oil and vinegar dressing, croutons and fresh herbs..... 7,50
- ▶ Grilled vegetables with pesto and mixed salad leaves 8,50
- ▶ Coppa from butcher Dreymann with grated cheese from Backensholz and lamb's lettuce..... 12,50
- ▶ Warm Nieheimer Cheese on white bread with vinegar reduction..... 5,50

- ### TARTE FLAMBEE
- ▶ Tarte flambee with sourcream, onions and bacon..... 8,00
 - ▶ Vegetarian tarte flambee with sourcream, cherry tomatoes, herbal pesto and goats cheese.... 8,00

SANDWICHES ... made with our home-baked herb crust bread:

- ▶ Honey-mustard-spread with young leeks and garden cress..... 4,50
- ▶ Vegetable spread with Dreymann's sheep salami and herbs..... 6,50
- ▶ Neumeier's peppered ham with humus..... 6,50
- ▶ Red-pepper-spread with Backenholzer farmer's cheese 6,50
- ▶ Langenhainer aspic sausage with young leek and garden cress..... 6,50
- ▶ Beet root spread with smoked salmon and freshly grated horeseradish..... 9,50
- ▶ Nieheimer Handcheese with farmfresh butter and pickled cabbage..... 7,00

- ▶ Create your own sandwich with spread, sausage, ham or cheese..... 8,00

4/4 Gewürzkruste

- ▶ with 4 different cream cheese spreads..... 6,00
- ▶ with 4 different sausages and cheese toppings..... 9,50

- ### LUNCH ... quick and inexpensive
- ▶ Herb crust bread with Milano-style cream cheese and farmers cheese, soft drink of your choice..... 7,50
 - ▶ Cheesekrainer with potato salad, softdrink of your choice..... 8,50

MAIN COURSES

- ▶ Gaßners Cheese- Krainer with beer mustard and potato salad..... 7,50
- ▶ Six Original Nueremberg sausages with Sauerkraut and freshly grated horseradish..... 9,50
- ▶ Hambels Pfälzer Bratwurst with sweet- and sour mustard and white cabbage salad..... 8,00
- ▶ Poultry sausage with grilled vegetables and mixed leaf salad..... 11,50
- ▶ Neumeiers grilled liver sausage vom Grill with fig- mustard, toasted bread and Sauerkraut.... 12,00
- ▶ Bensors blood sausage with apricot-ginger- mustard and Sauerkraut..... 8,50
- ▶ Salmon sausage with grated Horseradish, wasabi- cabbage and riesling- mustard..... 8,50
- ▶ Thüringer Bratwurst with potato salad..... 8,50
- ▶ Five small Irschenberger of the organic Aubrac- beef with pesto and grilled vegetables..... 13,50
- ▶ Two lamb sausages with mango mustard and rosemary potatoes..... 13,00
- ▶ Three organic tofu sausages with pesto and grilled vegetables 13,50

- ▶ Currywurst with or without skin and Currysauce: fruity, mild or spicy..... 7,50

STEAK

- ▶ Entrecote from Allgäuer beef with piquant tarragon butter, 250 g..... 21,00
or from 300g, per 100 g..... 8,50
- ▶ Pork chops on the bone, from Türnger Duroc-pork , ca. 300 g..... 18,00

MIXED GRILL

- ▶ Three Original Nürnberger, Hambels Pfälzer Bratwurst and Thüringer Bratwurst with Sauerkraut, potato salad and white cabbage salad..... 17,50
- ▶ Poultry sausage, Cheese- Krainer and salmon sausage with mixed leaf salad, potato salad and wasabi- cabbage..... 19,50
- ▶ Coburger Bratwurst, duck sausage und 3 small Irschenberger of the organic aubrac beef with potato salad, wasabi- cabbage and grilled vegetables..... 21,50

SIDE DISHES

- ▶ Potato salad from Grasbrunn 2,50
- ▶ Bavarian white cabbage salad..... 2,50
- ▶ Wasabi- cabbage..... 2,50
- ▶ Rosemary potatoes..... 3,50
- ▶ Sauerkraut..... 3,00
- ▶ Bread basket with butter and cream cheese..... 3,50
- ▶ Grilled vegetables..... 3,50
- ▶ Mixed leaf salad..... 3,00
- ▶ Boiled potatoes..... 3,50

OUR SPECIALS

TESTCRAFT 24,00

Triple baked herbal crust bread with honey-mustard-spread
and Dreymann's Coppa with houmous

Small mixed leaf salad with smoked salmon

Duck sausage with wasabi- cabbage and Nuremberg Bratwurst with Sauerkraut and grated horseradish

Chocolate & Chocolate

WE ALSO RECOMMEND:

4 matching Craft beers 14,00

MAGNUMPARTY {ab vier Personen, Preis pro Person} ... 55,00

4 different bottles of craft beer per four persons

Table buffet

Triple baked herb crust bread with different spreads and toppings

Sausage specialties grilled with beech wood

The Original Currysausage, duck sausage, Cheese-Krainer, Original Nürnberger, Irschenberger
sausage of the organic aubrac-beef with side dishes of your choice

Cheese variations and Chocolate & Chocolate

DESSERTS

- ▶ Chocolate & Chocolate..... 5,50
- ▶ Potpourri of chocolate, lemon-quince sorbet and cheese..... 5,50
- ▶ Cheesecake..... 3,00
- ▶ Apple cake with whipped cream and raspberry vinegar 3,00
- ▶ Cheeses from Backensholzer farm..... 9,50
- ▶ Small Gugelhupf with whipped cream 2,50

CRAFT & DRAUGHT BEER

▶ Craft beer of the day	See	board
▶ Crew Pale Ale {CREW Ale Werkstatt, Munich}..... <i>Pale Ale, light hoppy taste balanced with fruity aromas, 5,6 %</i>	0,33	4,50
▶ Amarsi {Braukunstkeller, Germany}..... <i>IPA, flavours of mango, orange and caramel, 7,1 %</i>	0,33	4,90
▶ Palor {M. Rauschmann BraufactuM, Germany}..... <i>Hoppy Pale Ale, dry and fresh with aromas of alpine flowers and honey, 5,2 %</i>	0,35	7,50
▶ Brocardus 1844 {Karmeliten Brewery, Germany }..... <i>Märzenbeer, complex malt aromas with strong bitterness, 5,5%</i>	0,33	4,90
▶ Colonia {M. Rauschmann, BraufactuM, Germany}..... <i>Top-fermented bitter beer, citrus and pineapple flavors, accompanied by distinct bitter flavors, 5,5 %</i>	0,33	7,50
▶ Saphir Bock { Private Landbrauerei Schönramm, Germany }..... <i>Light Bockbeer, flavours of plum, melon and lime, 8,0 %</i>	0,33	5,50

MADE IN BERLIN

▶ Wedding IPA {Beer4Wedding, Wedding} IPA, 5,2 %.....	0,33	5,80
▶ XPA {Schoppebräu, Kreuzberg} IPA, 7,0%.....	0,33	4,80
▶ Berliner Art {Brewbaker, Moabit}IPA, 9,0 %.....	0,33	6,80

▶ Brooklyn Lager {Brooklyn Brewery, USA}..... <i>A little bitter, balanced, harmonic aroma of citrus and orange zest, 5,2%</i>	0,35	7,80
▶ Darkon {M. Rauschmann, Braufactum, Germany}..... <i>Dark Beer, slightly smokey notes with herbal aromas, 5,4 %</i>	0,33	8,50
▶ Pale 31 {Firestone Walker Brauerei, USA}..... <i>Pale Ale, flavours of bourbon vanilla, dry taste, gentle bitter flavours in the finish, 4,8 %</i>	0,35	7,80
▶ Indra {M. Rauschmann, BraufactuM, Germany}..... <i>Wheat IPA, a gentle bitter taste which accentuates the exotic fruit flavor of banana, mango and grapefruit</i>	0,33	14,50
▶ Progusta {M. Rauschmann, BraufactuM, Germany}..... <i>Bitter beer, balanced bitterness with orange, curry and ginger flavors, 6,8 %</i>	0,33	13,00
▶ Westmalle Dubbel {Brouwerij der Trappisten van Westmalle, Belgium}..... <i>Dark abbey beer, Flavours of bananas and cloves, 6,6 %</i>	0,33	5,90
▶ Brooklyn East Indian Pale Ale {Brooklyn Brewery, USA}..... <i>India Pale Ale, nose of honey and lemongrass, with a distinctive touch of vanilla and banana, 6,9 %</i>	0,35	7,80
▶ Marc's Chocolate Bock {Maisel & Friends, Germany}..... <i>Smoked wheat beer, dominant smoke flavours, reduced by flavours of roasted almonds, 6,6 %</i>	0,3	5,40
▶ Ola Dubh 12 {Harvistoun Brewery, Scotland}..... <i>Porter, aged in Whiskeybarrels, intensive and concentrated taste, 8,0 %</i>	0,05	3,50
▶ Schultheiss Pils	0,4	3,70
▶ Büble wheat beer	0,5	5,20
▶ Hövels Original	0,3	3,30
▶ Berliner Kindl Weisse red or green	0,33	3,20
▶ Zirndorfer Kellerbier	0,5	3,90

DRINKS

SOFT DRINKS

▶ Appollinaris Classic	0,2l	2,80
.....	0,75l	6,00
▶ VIO	0,2l	2,80
.....	0,75l	6,00
▶ Selters	0,25l	3,30
.....	0,75l	7,00
▶ Valser classic or naturelle	0,33l	3,30
.....	0,75l	7,00
▶ Heppinger	0,75l	7,20
▶ Coca Cola, Coke Zero, Fanta, Sprite	0,2l	1,80
▶ Thomas Henry Bitter Lemon, Tonic, Ginger Ale	0,2l	2,50

COFFEE

▶ Espresso	1,70
▶ Kaffee Classica	1,80
▶ Cappuccino	2,90
▶ Café Latte	3,10

**decaf also available*

▶ Washed Arabica beans, Kenia	4,00
▶ Shakiso, unwashed sidamo beans, Ethiopia	4,50
▶ Geisha, washed arabica beans, Panama	9,50

**single blend served in a french press*

HOT CHOCOLATE

▶ Milk chocolate	4,50
▶ Chill Bill with chili flavour	7,50

OPEN WINE & SPARKLING WINE

▶ Mutmacha! Riesling	0,1l	3,30
▶ 2012er Nachschlag {Winzer Stahl}	0,1l	3,50
▶ 2012er Weißburgunder {Winzer Hofmann}	0,1l	4,00
▶ 2012er Paulessen {Winzer Bender}	0,1l	5,00
▶ 2012er Dornfelder {Winzer Hofmann}	0,1l	4,50
▶ 2010er Spätburgunder {Winzer Bender}	0,1l	5,00
▶ Fritz Müller Perlwein {Winzer Hofmann} ..	0,1l	4,10

JUICES

▶ Organic apple juice, naturally cloudy {Niehoffs Vaihinger}	0,2l	2,50
▶ Orange juice 100% {Bauer}	0,2l	2,50
▶ 7 Zwerge juice for kids {Voelkel}	0,2l	2,50
▶ Organic tomato juice {Creydt}	0,2l	2,50
▶ Black currant nectar {Bauer}	0,2l	2,80
▶ Organic smoothie apple, mango & banana {Niehoffs Vaihinger}	0,2l	3,20
▶ Appeltizer „Big Apple“ Apollinaris	0,25l	2,80

JUICE SPRITZER

▶ Rhubarb juice spritzer	0,5l	4,80
▶ Quince juice spritzer	0,5l	4,80
▶ Red currant juice spritzer	0,5l	4,80

TEA {by Althaus}

▶ Chamomile, in a pyramid bag	3,30
▶ Mint, in a pyramid bag	3,30
▶ Fruit tea, in a pyramid bag	3,30
▶ Earl Grey classic, loose	3,80
▶ Roibusch, Crème Caramel, loose	3,80
▶ Mango tea, loose	3,80
▶ White tea, hand rolled, loose	6,50

LIQUOR AND SPIRITS

▶ Das Korn (cereal liquor)	2 cl	2,90
▶ Adler Vodka	2 cl	2,90
▶ Adler Gin	2 cl	2,90
▶ Blackforest Whisky	2 cl	3,40
▶ Kurfürstlicher Magenbitter (herb liquor)	2 cl	2,90
▶ Mirabellenbrand (yellow plum liquor)	2 cl	3,20
▶ Sanddorn (sallowthorn liquor)	2 cl	3,20
▶ Williams Christ Birne (williams pear liquor)	2 cl	3,20
▶ Schlehengeist (sloe liquor)	2 cl	3,20