

Warm welcome





Paulaner's im Wehrschloss
Hastedter Osterdeich 230 | 28207 Bremen
Tel.: 0421 / 685 659 44
Fax: 0421 / 685 659 45
www.paulaners-wehrschloss.de
wehrschloss@paulaners.de
Facebook.com/Wehrschloss 

WEHRSCHLOSS PASTRY



You can also enjoy our cakes and tarts
You can also enjoy them privately.
We bake the right cake for every
occasion. Even as a gift, a creation
from the Wehrschloss confectionery
is always a good idea.

*Große Kuchen-
auswahl auch
zum Mitnehmen!*



EAT WELL AND CELEBRATE WELL - THAT'S PAULANER'S IN THE WEHRSCHLOSS!

Since 2013, located directly on the Weser, the Paulaner's im Wehrschloss is a Munich-style beer and food pub with one of the most beautiful beer gardens in Bremen directly on the Weser.

Our modern pub ambience with its various rooms, the large beer garden and the magnificent view of the Weser provide the ideal setting for a relaxed get-together, for private or business occasions, events or conferences.

We bake the most delicious cakes and tarts for you every day in our own patisserie.

Whether young or old, family or company, beer garden or cyclist fans... We welcome you, according to the motto „Live and let live“!

We love to be your hosts and look forward to seeing you!

Sincerely, Your Paulaner's Team

FLORIAN HENSCHEN

FEEL GOOD AND ENJOY

Damit Sie sich bei uns und mit uns kulinarisch rundherum wohlfühlen, erwartet Sie ein besonderer Service.

Take away?

All our dishes are available as take out options.



Not too hungry? Watch out for the edelweiss!

All dishes marked with the edelweiss can be ordered as half portion and are offered with a price reduction of 2,50 €.



Want to try something new?

We are happy to help you and have marked our guests' favorite dishes with a heart to make it easier for you to choose.



Are you suffering from allergies or alimentary intolerances?

The list of allergens and additives can be found on the last page. Pictures in this menu are serving examples.

DRAFT BEER

Wir zapfen's dir! →



PAULANER HEFE-WEISSBIER NATURTRÜB_{a1,a3}

Naturally cloudy, shining silky gold in the glass under a really strong head of foam (Alc. 5,5% vol.)

PAULANER MÜNCHNER UR-DUNKEL_{a3}

Mahogany brown, sparkling with full and roasting flavour (Alc. 5,0% vol.)

PAULANER MÜNCHNER HELL_{a3}

A true classic of essential Munich and Bavarian food and drinks (Alc. 4,9% vol.)

PAULANER PREMIUM PILS_{a3}

A Pils which even northern beer fans appreciate (Alc. 4,9% vol.)

HACKER-PSCHORR KELLERBIER NATURTRÜB_{a3}

Velvety matt shine – smooth, full-bodied flavour (Alc. 5,5% vol.)

PAULANER ZWICKL_{a3}

Honey golden, slight malty and full-bodied flavour (Alc. 5, % vol.)

ALSTER/RADLER_{a3,3}

Fürstenberg Premium Pilsener (Alc. 4,8% vol.) with lemonade

FÜRSTENBERG PREMIUM PILSENER_{a3}

Clear shine, straw coloured taste and an off-dry taste (Alc. 4,8% vol.)

0,3 L € 4,20 | 0,5 L € 6,40 | 1,0 L € 10,50



BOTTLED BEER

PAULANER HEFE-WEISSBIER DUNKEL^{a1,a3}

A real muscular beer. Unfiltered, strong and nutty, at the same time, smooth and soft to the taste (Alc. 5,3% vol.)

PAULANER WEISSBIER KRISTALLKLAR^{a1,a3}

Crystal clear, shining yellow gold and intensively malted with a smack of apples and pears (Alc. 5,2% vol.)

PAULANER WEISSBIER-ZITRONE NATURTRÜB „RUSS“^{a1,a3}

Naturally cloudy, matt golden in colour with sweet and sour lemon and a hint of mandarin orange aroma (Alc. 2,7% vol.)

PAULANER SALVATOR^{a3}

The head has the colour of caramel and the beer is chestnut brown, combined with a seductive flavour of chocolate (Alc. 7,9% vol.)

PAULANER HEFE-WEISSBIER^{a1,a3} Alcohol-free

Non-alcoholic. Unfiltered, isotonic, refreshing and vitalising – a real great thirst quencher (Alc. unter 0,5% vol.)

PAULANER WEISSBIER-ZITRONE^{a1,a3} Alcohol-free

Non-alcoholic. Pleasantly sweet with a touch of dryness, sparkling and always refreshing (Alc. unter 0,5% vol.)

PAULANER WEISSBIER 0,0%^a Alcohol-free

Non-alcoholic. 100 % natural, traditionally brewed, low in calories – only 24 per 100 ml

0,5 L € 6,40

PAULANER MÜNCHNER HELL^{a3} Alcohol-free

Non-alcoholic. Isotonic, bright golden and sparkling with a light aroma of hay and herbs (Alc. unter 0,5% vol.)

0,33 L € 4,20

Alkoholfreie GETRÄNKE

PAULANER SPEZI^{1,3,9,11} 0,5 L € 5,20

PAULANER SPEZI ZERO^{1,3,9,11} 0,5 L € 5,20

PAULANER HEFE-WEISSBIER^{a1,a3} Alcohol-free 0,5 L € 6,40

PAULANER WEISSBIER-ZITRONE^{a1,a3} Alcohol-free 0,5 L € 6,40

PAULANER WEISSBIER 0,0%^a Alcohol-free 0,5 L € 6,40

VITA MALZ^{1,a3} 0,33 L € 4,20

VILSA GOURMET MINERALWASSER 0,25 L € 3,00

MEDIUM ODER NATURELLE 0,75 L € 7,00

COCA-COLA^{1,9} 0,2 L € 3,50

COCA-COLA LIGHT^{1,9,11,12} 0,4 L € 5,20

COCA-COLA ZERO^{1,9,11,12}

FANTA^{g,1,3}

SPRITE

HOMEMADE LEMONADE 0,4 L € 5,20
PASSION FRUIT-MINT | GINGER-LIME | POMEGRANATE

GRANINI JUICES 0,2 L € 3,60

APPLE | ORANGE 0,4 L € 5,60

GRANINI NECTARS 0,2 L € 3,60

BANANA³ | PASSION FRUIT | CHERRY |
RHUBARB | CURRANT 0,4 L € 5,60

SPRITZER 0,2 L € 3,50

MADE WITH JUICES/NECTARS 0,4 L € 5,20

SCHWEPPEs 0,2 L € 3,90

BITTER LEMON^{3,10} | TONIC WATER¹⁰ |
TONIC WILD BERRY¹⁰ | GINGER ALE¹

ALMDUDLER LEMONADE WITH HERBS¹ 0,35 L € 4,50

RED BULL^{1,9,11,14} 0,25 L € 5,90

STARTERS

PAULANER'S PRETZEL_{a1}

With butter_g € 2,60



BREAD BASKET

Wirtshaus bread_a | pretzel_a | ciabatta_a | Paulebazi soft cheese cream_{1,g} | alpine meadow herb butter_{g,h} € 7,50

PUMPKIN POTATO SOUP WITH ORGANIC PUMPKIN **VEGAN**

Organic Hokkaido pumpkin | potatoes from „Hulsberger Höfe“ | pumpkin seed oil | croûtons_a | Wirtshaus bread_a € 7,90

WIRTSHAUS BRUSCHETTA

Toasted wirtshaus bread_a | tomatoes | basil | Parmesan cheese_g € 10,90

SALMON BRUSCHETTA

Toasted Wirtshaus bread_a | homemade salmon with dill and pepper_d | tomatoes | pickled carrots | herb-mustard sour cream_g | herbs € 12,90



PAULEBAZI - "OBATZDA"

Classical Paulebazi soft cheese cream_{1,g} | red onions | Wirtshaus bread_a € 10,90

GOAT'S CHEESE QUICHE

Savoury with hazelnuts_{a,c,g} | Wirtshaus salad_{j,l} | fig mustard | butter_g | Wirtshaus bread_a € 12,50

ORIGINAL BAVARIAN WHITE SAUSAGES

2 Munich white sausages from the traditional butcher Vinzenz Murr_{3,4,8,11,f,g,i} | Händlmaier sweet mustard | butter_g | pretzel_a € 10,90

SAUSAGE SALAD SWISS STYLE

Marinated Lyon sausage strips_{2,3,8} | mountain cheese_g | onions | mild pickled gherkins_{2,11,j} | chives | butter_g | Wirtshaus bread_a € 8,90

SAVOURY SNACKS with bread

SCHLOSS BROTZEIT

Angus beef roast beef | herb remoulade_{11,c,j} | burrata with cream filling_g | basil oil | tomatoes | homemade salmon with dill and pepper_d | herb-mustard sour cream_g | butter_g | Wirtshaus bread_a | ciabatta_a € 18,90



WIESN BREAD TIME

Tyrolean Landjäger venison_{2,3,4} | Bavarian meatloaf_{c,i} | pork crust roast | Tyrolean bacon_{2,3,8} | classical Paulebazi soft cheese cream_{a1,g} | Bayrischer Kräuter Gipfelstürmer_g | mild gherkins_{2,11,j} | tomatoes | herb-mustard sour cream_g | mustard | butter_g | pretzel_a | Wirtshaus bread_a | ciabatta_a € 17,90

BUTCHER'S BREAD TIME

Tyrolean Landjäger venison_{2,3,4} | Bavarian meatloaf_{c,i} | pork crust roast | sausage salad swiss style_{2,3,8,11,g,j,l} | Tyrolean bacon_{2,3,8} | herb-mustard sour cream_g | mustard | butter_g | Wirtshaus bread_a | ciabatta_a € 16,90

CHEESE BREAD TIME

Bavarian Mountain Cheese_g | classical Paulebazi soft cheese cream_{a1,g} | Alpine Red Wine Cheese_g | Bayrischer Kräuter Gipfelstürmer_g | french Brie_g | grapes | roasted walnut kernels | fig mustard | butter_g | Wirtshaus bread_a | ciabatta_a € 16,90



GREENS

fresh and crisp

BURRATA SALAD

Cow's milk mozzarella with a creamy filling_g | tomatoes | basil oil | wild herb salad | apple balsamic vinegar_{j,l} | croutons_{a1} | Wirtshaus bread_a € 19,90



CAESAR SALAD

Romaine lettuce | cherry tomatoes | Parmesan cheese_g | cashews | croutons_{a1} | Parmesan-herb-dressing_{c,d,g,j} | Wirtshaus bread_a € 16,00

WIRTSHAUS SALAD **VEGAN**

Mixed lettuce | wild herb salad | carrots | tomatoes | cucumbers | radishes | herbs | dressing made from oak barrel-aged apple-balsamic vinegar_{j,l} | Wirtshaus bread_a € 16,00

ALL SALADS OPTIONALLY WITH

Strips of chicken breast	+ € 3,90
"Chickeriki strips" _{a,f} VEGAN	+ € 3,90
Homemade salmon with dill and pepper _d	+ € 4,50
Fried mushrooms with thyme	+ € 3,90
Cold roast beef	+ € 4,90
Burrata with cream filling _g with basil oil	+ € 4,90

VEGETARIAN & VEGAN

something for everyone!

ALLGÄU CHEESE SPAETZLE

Homemade spaetzle_{a1,c,g} | mountain cheese_g | onions glacé_g | homemade roasted onions_{a1} € 15,50

OPTIONALLY WITH

Fried mushrooms with thyme	+ € 3,90
"Chickeriki strips" _{A,F} VEGAN	+ € 3,90

PAULES VEGGIE BURGER

Vegetarian Patty_{a,f,m} | Brioche buns_{a,c,g} | Paulaner sauce_{11,c,j} | Cucumber relish_i | mountain cheese_g | tomatoes | onions | salad | French fries € 18,50

VEGETARIAN SLICED MEAT

Vegan "Chickeriki strips"_{a,f} | cream sauce_g | mushrooms | fried napkin dumplings_{c,g} | Wirtshaus salad_{j,l} € 19,50

SOUTH TYROLEAN VEGETABLE PICCATA

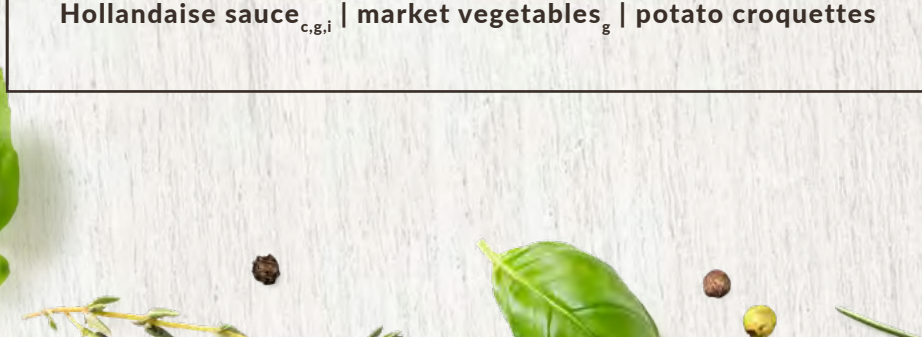
Parmesan-coated eggplant and zucchini | baby spinach | Sardinian button pasta in tomato-oregano broth | pumpkin seed oil € 19,90

SCHNITZEL **VEGAN**

100 % vegan | 100 % wheat protein € 19,90

OPTIONALLY WITH

French Fries Wirtshaus salad _{j,l}
Mushroom cream sauce _g fried potatoes _g Wirtshaus salad _{j,l}
Hollandaise sauce _{c,g,i} market vegetables _g potato croquettes



CLASSIC WIRTSHAUS DISHES

WIESNETELLER

Roast pork from Oldenburg pigs_j |
Salvator strong beer sauce_{i,l} | potato dumplings_{a1,c} | coleslaw_i € 17,50


GRANDMA'S KNIPP PLATE

Crispy fried North German specialty consisting of pork, beef and oat groats_{4,a4} |
fried potatoes_g | mild gherkin_{2,11,j} | fruity apple compote € 16,50

ORIGINAL MÜNCHENER LEBERKÄS_{c,j}

From the traditional Munich butcher Vinzenz Murr |
lukewarm potato salad with fresh radishes_{j,l} | chives |
Fried egg from the Stackkamp farm € 16,50

BREMER GRILLED SAUSAGES

 8 grilled sausages from our butchery Hemmerling_{3,4,8,f,g,i,j} |
Salvator strong beer sauce_{i,l} | fresh sauerkraut_j | mashed potatoes_g |
homemade fried onions_{a1} € 16,50

ALLGÄU CHEESE SPAETZLE

Homemade spaetzle_{a1,c,g} | mountain cheese_g | onions glacé_g |
homemade roasted onions_{a1} € 15,50

OPTIONALLY WITH

Tyrolean bacon_{2,3,8} + € 2,50

Bavarian meatloaf strips_{c,j} + € 3,90

SAUSAGE SALAD SWISS STYLE

Marinated Lyon sausage strips_{2,3,8} | mountain cheese_g | onions |
mild gherkin_{2,11,j} | chives | butter_g | Wirtshaus bread_a € 15,90

SCHNITZEL



ORIGINAL VIENNESE VEAL ESCALOPE_{j,l}

2 breaded veal cutlets approx. 200g*_{a,c,g} | Viennese Garnish
(lemon, capers and anchovy) | cold-stirred cranberries |
lukewarm potato salad with fresh radishes_{j,i,l} € 24,90



CHICKEN SCHNITZEL

From regional breeding in the Oldenburg region |
breaded chicken breast approx. 180g*_{a,c,g} | Hollandaise sauce_{c,g,i} |
market vegetables_g | potato croquettes € 21,50

- ALSO AVAILABLE AS "HUNTER STYLE" OR "HOLSTEINER STYLE" -



SCHNITZEL HOLSTEINER STYLE

Breaded pork Schnitzel regional from the Oldenburger region
approx. 200 g*_{a,c,g} | 2 fried eggs from Stackkamp farm |
fried potatoes_g | mild gherkin_{2,11,j} € 22,50

SCHNITZEL HUNTER STYLE

Breaded pork Schnitzel regional from the Oldenburger region
approx. 200g*_{a,c,g} | mushroom cream sauc_g | fried potatoes_g |
Wirtshaus salad_{j,l} € 22,50

BERGSTEIGER SCHNITZEL

Pork Schnitzel regional from the Oldenburger region
approx. 200g*_{a,c,g} | Hollandaise sauce_{c,g,i} | mushrooms |
potato croquettes | Wirtshaus salad_{j,l} € 22,50

MUNICH SCHNITZEL

Breaded pork Schnitzel regional from the Oldenburger region
approx. 200g*_{a,c,g} | french fries | Wirtshaus salad_{j,l} € 19,90

WEHRSCLOSS DELICACIES

SIRLOIN STEAK WITH WILD HERB SALAD

300g grilled sirloin steak* | Alpine meadow herb butter_g | wild herb salad | dressing made from oak barrel-aged apple-balsamic vinegar_{j,i} | fried potatoes_g € 26,90

PRINCE REGENT'S PLATE

150g grilled sirloin steak* | 150g Pork fillet medallions | Tyrolean bacon_{2,3,8} | Hollandaise sauce_{c,g,j} | market vegetables_g | potato croquettes € 25,90

FRANZIS HEARTY ROAST

½ classic beef roulade with bacon, cucumber, onions_{2,3,8,j} | roast pork from Oldenburg pigs | pork knuckle meat | Salvator strong beer sauce_{i,j} | apple red cabbage_{a,g} | potato dumplings_{a1,c} € 23,90

BEEF ROULADE „HOUSEWIFE STYLE“

Classic beef roulade with bacon, cucumber, onions_{2,3,8,j} | roulade sauce_{i,j} | apple red cabbage_{a,g} | mashed potatoes_g € 22,90

WEHRSCLOSS FISH PAN

Danish salmon fillet and stone mackerel fillet fried | mustard sauce_{g,i} | fried potatoes_g | Wirtshaus salad_{j,i} € 23,90



WEHRSCLOSS DELICACIES

ORIGINAL MUNICH PORK KNUCKLE

Crispy pork and ham knuckle cooked tenderly for 24 hours | Salvator strong beer sauce_{i,j} | fresh sauerkraut_j or apple red cabbage_{a,g} | potato dumplings_{a1,c} € 23,90



ANGUS ROAST BEEF

Cold, thinly sliced and roasted pink | Herb remoulade sauce_{11,c,j} | fried potatoes_g | Wirtshaus salad_{j,i}

Small portion € 19,90 | Large portion € 23,90

PAULE BURGER

100% beef | Brioche bun_{a,c,g} | Paulanersauce_{11,c,j} | Cucumber relish_j | mountain cheese_g | tomatoes | onions | salad | french fries € 18,50

OPTIONALLY WITH

Double mountain cheese _g	+ € 1,50
Tyrolean bacon _{2,3,8}	+ € 2,50
Fried egg	+ € 2,00

DESSERT

PAULANER'S BIG

DESSERT VARIATION | STARTING AT 2 PERSONS

Kaiserschmarrn_{a1,c,g} | chocolate cake_{a1,c,f,g,h} | apple strudel_{a1,c} | fruits |
changing seasonal specialties p.P. € 10,50



KAISERSCHMARRN

Homemade_{a1,c,g} | almond flakes | raisins₅ | powdered sugar € 7,20

GRANDMA'S APPLE STRUDEL

Warm apple strudel_{1,c} € 6,50

WARM CHOCOLATE CAKE_{a1,c,f,g,h} € 6,50

OPTIONALLY WITH

Scoop of ice cream or sorbet	+ € 2,00
Apple compote	+ € 1,50
Plum compote	+ € 1,50
Eggnog 4 cl	+ € 1,50
Whipped cream _g	+ € 1,50
Custard _{c,g}	+ € 1,50

ICE CREAM & SORBET

Vanilla ice cream_{c,g} | Chocolate brownie ice cream_{a,c,g,h} |
Salted caramel ice cream_{c,g} | Oreo ice cream_{a,c,e,f,g} | Nutella ice cream_{c,f,g,h} |
Strawberry sorbet | Mango sorbet each scoop € 2,00



COFFEE

ESPRESSO₉ € 2,90

ESPRESSO DOUBLE₉ € 3,60

COFFEE WITH MILK_{g,9} € 4,20

CAPPUCCINO_{g,9} € 3,90

LATTE MACCHIATO_{g,9} € 4,60
With flavor: vanilla₂ | caramel₁ | hazelnut_{h2,1,2} + € 0,30

BAVARIA MELANGE

Bavarian coffee culture since 1928

Coffee Crème₉

Filter coffee₉

Cup € 2,90 | Mug € 3,50



CHOCOLATE & TEA

MUG OF HOT CHOCOLATE_g

Optionally light or dark with cream_g € 3,90

LARGE GLASS OF "EILLES TEA" € 3,50

Darjeeling | Earl Grey | East Frisian mixture | Summer
berry fruits | Assam | Green tea | Apple fruits | Rooibos |
Alpine hut herbs | Peppermint | Camomile





SPARKLING

**PROSECCO SPUMANTE
EXTRA DRY DOC₁** 0,1 L € 5,90
0,75 L € 25,00

Treviso | Vinery Montelvini | Italy

**PROMOSSO ROSÉ
SPUMANTE BRUT** 0,1 L € 5,90
0,75 L € 25,00

Veneto | Vinery Montelvini | Italy

HUGO € 7,90

Mint | lime | elderflower syrup |
Promosso Spumante₁ | Soda

LILLET VIVE € 7,90

Lillet | tonic water | cucumber | strawberry | mint

LILLET WILD BERRY € 7,90

Lillet Rosé_{3,1,10} | marinated berries |
Russian Wild Berry | mint

APEROL SPRITZ € 7,90

Aperol | Promosso Spumante₁ | soda | orange

CANONITA SPRITZ DE MALLORCA € 7,90

Canonita | Promosso Spumante | pink grapefruit

SPARKLING *alcohol-free*

Alcohol-free HENKELL SPARKLING BLANC 0,1 L € 5,90
juicy | fresh | fine citrus note | 0,75 L € 25,00
light vanilla flavour

Alcohol-free HUGO € 7,90
Mint | lime | elderflower syrup |
Henkell Sparkling Blanc alcohol-free | soda

Alcohol-free APERO SPRIZZ € 7,90
San Bitter₁ | Henkell Sparkling Blanc
alcohol-free | soda | orange

** Please ask our service for the special
drinks selection of the season.*

WHITE WINE

PAULANER'S DER WEISSE₁ (Alc. 11,5% vol.)

Mosel | Vinery Andreas Bender | Cuvée (Riesling, Pinot Blanc, Sauvignon Blanc) | fresh | fruity | lively

GRAUER BURGUNDER₁ (Alc. 12% vol.)

Rhinegau | Vinery Schumann-Nägler | harmonious | elegant bouquet | crisp | pear

MUTMACHA! RIESLING₁ (Alc. 12,5% vol.)

Mosel | Vinery Cusanus | citrus | elderflower | white peach

JULIA SCHITTLER

CHARDONNAY₁ (Alc. 13% vol.)

Zornheim-Rhine | Vinery Julia Schittler | harmonious | creamy | pear | quince | vanilla

SARTORI LUGANA₁ (Alc. 12,5% vol.)

Italy | Vinery Sartori | subtle acidity | fresh blossom aroma | lime | fine apricots

0,2 L € 6,90 | 0,75 L € 23,00

WEINSCHORLE₁ (Alc. 12,5% vol.)

From Bender Cuvée Pinot Blanc | Riesling₁

0,2 L € 5,50

0,4 L € 9,50



RED WINE

PAULANER'S DER ROTE₁ (Alc. 13,5% vol.)

Palatinate | Vinery Andreas Bender | Merlot | delicate spiciness | raspberry and black cherry | soft tannins

PRIMITIVO DI MANDURIA PASSO DEL CARDINALE DOC₁ (Alc. 14% vol.)

100% Primitivo | Apulia | Vinery Paololeo | ruby red color | black currant | fig | light licorice and vanilla

PINOT NOIR₁ (Alc. 12,5% vol.)

Palatinate | Vinery Bender | cherry red color | plum compote | ripe strawberry | soft tannins

MERLOT HALBTROCKEN₁ (Alc. 11,5% vol.)

Palatinate | Vinery Ruppertsberger | harmonious | fruity | light sweetness

MARQUÉS DE RISCAL PROXIMO DOCA₁ (Alc. 14% vol.)

Rioja Spain | Vinery Marqués de Riscal | supple | fruity | ruby red color | dark berries | pomegranate

0,2 L € 6,90 | 0,75 L € 23,00

ROSÉ WINE

MUTMACHA! ROSÉ₁ (Alc. 12% vol.)

Mosel | Vinery Cusanus by Leaders Club & Andreas Bender | Lively elegant | red grapes | soft strawberry and raspberry aroma

0,2 L € 6,90 | 0,75 L € 23,00



Wooden barrel **SPIRITS***

***OLD APRICOT** (Alc. 40% vol.)

***OLD PEAR** (Alc. 40% vol.)

***OLD CHERRY** (Alc. 40% vol.)

***OLD PLUM** (Alc. 40% vol.)

***OLD RASPBERRY** (Alc. 40% vol.)

HAZELNUT_{h2} (Alc. 32% vol.)

2 cl € 3,90

FLYING DEER

€ 6,90

2 cl Jägermeister (Alc. 35% vol.) and Red Bull_{1,9,11,14}

Barrigue barrel **SPIRITS**

VIEILLE POIRE

OLD PEAR (Alc. 40% vol.)

VIEILLE PRUNE

OLD PLUM (Alc. 40% vol.)

VIEILLE FRAMBOISE SAUVAGE

OLD RASPBERRY (Alc. 40% vol.)

VIEILLE POMME GRAVENSTEIN

OLD APPLE (Alc. 40% vol.)

VIEILLE ABRICOT

OLD APRICOT (Alc. 40% vol.)

STUDER NUSSKNACKER

HAZELNUT LIQUEUR (Alc. 28% vol.)

2 cl € 5,90



from hand
selected
fruits
distilled

KLARE & AQUAVITE

MALTESERKREUZ AQUAVIT (Alc. 40% vol.)

LINIE AQUAVIT (Alc. 41,5% vol.)

JUBILÄUMS AQUAVIT (Alc. 40% vol.)

SAMBUCA (Alc. 42% vol.)

S.Maria al Monte | Distillation of elderflower and star anise

2 cl € 3,50



PENNINGER

BÄRWURZ (Alc. 38% vol.)

BLUTWURZ (Alc. 50% vol.)

ENZIAN (Alc. 38% vol.)

OBSTLER (Alc. 38% vol.)

2 cl € 3,50

BAVARIAN SPIRITS

GRANIT BAVARIAN GIN (Alc. 42% vol.)

From 28 different herbs

BAVARIAN SPICED GRAPHIT RUM (Alc. 35% vol.)

Sparkling sherbet, dried apricot and plum, subtle Amarena cherry and cranberry, integrated into the spice of Bavarian herbs

SLYRS 3Y₁ (Alc. 43% vol.)

Bavarian single malt whisky

4 cl € 6,90

SPIRITS & LONGDRINKS

SLAIT BERRY₁ (Alc. 41% vol.)

Pepper distillate, chili pepper, lemon, natural raspberry flavoring

SLAIT GIN (Alc. 45% vol.)

Pepper distillate, chili pepper, orange, lemon, cinnamon oil₁

GRANIT BAVARIAN GIN (Alc. 42% vol.)

From 28 different herbs

TANQUERAY GIN (Alc. 47,3% vol.)

HAVANA CLUB 3 AÑOS (Alc. 40% vol.)

BAVARIAN SPICED GRAPHIT RUM (Alc. 35% vol.)

STOLICHNAYA VODKA (Alc. 40% vol.)

4 cl € 6,90

OPTIONALLY WITH

REGULAR SOFT DRINKS (0,2 l) + € 2,50

RED BULL_{1,9,11,14} + € 4,50

WHISKEY & WHISKY

PENNINGER WHISKEY – BAVARIAN FINISH (Alc. 40% vol.)

Vanilla, caramel, fruity-tart notes of lime and green apple

SLYRS 3Y₁ (Alc. 43% vol.)

Bavarian single Malt Whisky

BALLANTINES₁ (Alc. 40% vol.)

CHIVAS REGAL 12Y₁ (Alc. 40% vol.)

JACK DANIEL'S (Alc. 40% vol.)

GLENNFIDDICH SINGLE MALT WHISKY₁ (Alc. 40% vol.)

4 cl € 6,90

HERBS

VECCHIO AMARO DEL CAPO (Alc. 35% vol.)	4 cl	€ 4,50
FERNET BRANCA (Alc. 39% vol.)	2 cl	€ 3,90
RAMAZZOTTI AMARO (Alc. 30% vol.)	4 cl	€ 4,50
SAGENHAFTER ROTER HENGST (Alc. 42% vol.) „Regional specialty“	2 cl	€ 3,90
JÄGERMEISTER MANIFEST (Alc. 38% vol.)	2 cl	€ 3,90
JÄGERMEISTER (Alc. 35% vol.)	2 cl	€ 3,90
KAFFEELIKÖR KRÄFTIG (Alc. 30% vol.) S.Maria al Monte Elixir di Caffee	2 cl	€ 3,90
KAFFEELIKÖR MILD (Alc. 20% vol.) Penninger Cold-Brew Kaffee combined with GRAPHIT Rum	2 cl	€ 3,90

COGNAC & BRANDY

REMY MARTIN V.S.O.P. (Alc. 40% vol.)
CARDENAL MENDOZA (Alc. 40% vol.)

4 cl € 6,90

All prices in EUR including VAT.
Pictures in this menu are serving examples.

All foods may contain traces of gluten(a), egg(c) and lactose(g).

List of additives: We prepare our products with utmost care. Products that contain additives or allergens are marked accordingly: (a1) gluten wheat, (a2) gluten rye, (a3) gluten barley, (a4) gluten oat, (b) crustaceans and products thereof, (c) eggs and products thereof, (d) fish and products thereof, (e) peanuts and products thereof, (f) soybeans and products thereof, (g) milk and products thereof including lactose, (h) contains traces of various nuts, (h1) almonds, (h2) hazelnuts, (h3) walnuts, (h4) cashews, (h5) pecan nuts, (h6) Brazil nuts, (h7) pistachios, (h8) macadamia nuts, (i) celery and products thereof, (j) mustard and products thereof, (k) sesame seeds and products thereof, (l) sulphites, (m) lupine and products thereof, (n) molluscs and products thereof, (1) with colour, (2) with preservative, (3) with antioxidant, (4) with flavour enhancer, (5) sulfured, (6) blackened, (7) waxed, (8) with phosphate, (9) with caffeine, (10) with quinine, (11) with sweetener(s), (12) contains a source of phenylalanine, (14) with taurine.



