

Warm welcome







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# 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 WEHRSCLOSS!

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<sub>a1,a3</sub>

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

## PAULANER MÜNCHNER UR-DUNKEL<sub>a3</sub>

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

## PAULANER MÜNCHNER HELL<sub>a3</sub>

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

## PAULANER PREMIUM PILS<sub>a3</sub>

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

## HACKER-PSCHORR KELLERBIER NATURTRÜB<sub>a3</sub>

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

## PAULANER ZWICKL<sub>a3</sub>

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

## ALSTER/RADLER<sub>a3,3</sub>

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

## FÜRSTENBERG PREMIUM PILSENER<sub>a3</sub>

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<sub>a1,a3</sub>

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<sub>a1,a3</sub>

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

## PAULANER WEISSBIER-ZITRONE NATURTRÜB „RUSS“<sub>a1,a3</sub>

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

## PAULANER SALVATOR<sub>a3</sub>

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<sub>a1,a3</sub> Alcohol-free

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

## PAULANER WEISSBIER-ZITRONE<sub>a1,a3</sub> Alcohol-free

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

## PAULANER WEISSBIER 0,0%<sub>a</sub> Alcohol-free

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

0,5 L € 6,40

## PAULANER MÜNCHNER HELL<sub>a3</sub> 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

|  |        |        |
|--|--------|--------|
| <b>PAULANER SPEZI</b> <sub>1,3,9,11</sub>                              | 0,5 L  | € 5,20 |
| <b>PAULANER SPEZI ZERO</b> <sub>1,3,9,11</sub>                         | 0,5 L  | € 5,20 |
| <b>PAULANER HEFE-WEISSBIER</b> <sub>a1,a3</sub> <b>Alcohol-free</b>    | 0,5 L  | € 6,40 |
| <b>PAULANER WEISSBIER-ZITRONE</b> <sub>a1,a3</sub> <b>Alcohol-free</b> | 0,5 L  | € 6,40 |
| <b>PAULANER WEISSBIER 0,0%</b> <sub>a</sub> <b>Alcohol-free</b>        | 0,5 L  | € 6,40 |
| <b>VITA MALZ</b> <sub>1,a3</sub>                                       | 0,33 L | € 4,20 |
| <b>VILSA GOURMET MINERALWASSER</b>                                     | 0,25 L | € 3,00 |
| MEDIUM ODER NATURELLE  | 0,75 L | € 7,00 |
| <b>COCA-COLA</b> <sub>1,9</sub>  | 0,2 L  | € 3,50 |
| <b>COCA-COLA LIGHT</b> <sub>1,9,11,12</sub>                            | 0,4 L  | € 5,20 |
| <b>COCA-COLA ZERO</b> <sub>1,9,11,12</sub>                             |        |        |
| <b>FANTA</b> <sub>g,1,3</sub>  |        |        |
| <b>SPRITE</b>  |        |        |

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

|  |        |        |
|--|--------|--------|
| <b>GRANINI JUICES</b>  | 0,2 L  | € 3,60 |
| APPLE   ORANGE   | 0,4 L  | € 5,60 |
| <b>GRANINI NECTARS</b>   | 0,2 L  | € 3,60 |
| BANANA <sub>3</sub>   PASSION FRUIT   CHERRY  <br>RHUBARB   CURRANT  | 0,4 L  | € 5,60 |
| <b>SPRITZER</b>  | 0,2 L  | € 3,50 |
| MADE WITH JUICES/NECTARS   | 0,4 L  | € 5,20 |
| <b>SCHWEPPEs</b>   | 0,2 L  | € 3,90 |
| BITTER LEMON <sub>3,10</sub>   TONIC WATER <sub>10</sub>  <br>TONIC WILD BERRY <sub>10</sub>   GINGER ALE <sub>1</sub> |        |        |
| <b>ALMDUDLER LEMONADE WITH HERBS</b> <sub>1</sub>  | 0,35 L | € 4,50 |
| <b>RED BULL</b> <sub>1,9,11,14</sub>   | 0,25 L | € 5,90 |



# STARTERS

## PAULANER'S PRETZEL<sub>a1</sub>

With butter<sub>g</sub> € 2,60



## BREAD BASKET

Wirtshaus bread<sub>a</sub> | pretzel<sub>a</sub> | ciabatta<sub>a</sub> | Paulebazi soft cheese cream<sub>1,g</sub> |  
alpine meadow herb butter<sub>g,h</sub> € 7,50

## PAULEBAZI - "OBATZDA"

Classical Paulebazi soft cheese cream<sub>1,g</sub> | red onions |  
Wirtshaus bread<sub>a</sub> € 10,90

## WIRTSHAUS BRUSCHETTA

Toasted wirtshaus bread<sub>a</sub> | tomatoes | basil | Parmesan cheese<sub>g</sub> € 10,90

## SALMON BRUSCHETTA

Toasted Wirtshaus bread<sub>a</sub> | homemade salmon with dill and  
pepper<sub>d</sub> | tomatoes | pickled carrots<sub>l</sub> |  
herb-mustard sour cream<sub>g</sub> | herbs € 12,90



## PUMPKIN POTATO SOUP WITH ORGANIC PUMPKIN **VEGAN**

Organic Hokkaido pumpkin | potatoes from „Hulsberger Höfe“ |  
pumpkin seed oil | croûtons<sub>a</sub> | Wirtshaus bread<sub>a</sub> € 7,90

## GOAT'S CHEESE QUICHE

Savoury with hazelnuts<sub>a,c,g</sub> | Wirtshaus salad<sub>j,l</sub> |  
fig mustard | butter<sub>g</sub> | Wirtshaus bread<sub>a</sub> € 12,50

## ORIGINAL BAVARIAN WHITE SAUSAGES



2 Munich white sausages from the traditional butcher  
Vinzenz Murr<sub>3,4,8,11,f,g,i</sub> | Händlmaier sweet mustard |  
butter<sub>g</sub> | pretzel<sub>a</sub> € 10,90

## SAUSAGE SALAD SWISS STYLE

Marinated Lyon sausage strips<sub>2,3,8</sub> | mountain cheese<sub>g</sub> | onions |  
mild pickled gherkins<sub>2,11,j</sub> | chives | butter<sub>g</sub> | Wirtshaus bread<sub>a</sub> € 8,90

Starter  
salad  
ALL SALADS  
UPON REQUEST ALSO  
AS A STARTER  
€ 10,90



# SAVOURY SNACKS

## with bread

### SCHLOSS BROTZEIT

Angus beef roast beef | herb remoulade<sup>11,c,j</sup> | Baked farmer's cheese<sup>g</sup> with thyme honey | tomatoes | homemade salmon with dill and pepper<sup>d</sup> | herb-mustard sour cream<sup>g</sup> | butter<sup>g</sup> | Wirtshaus bread<sup>a</sup> | ciabatta<sup>a</sup> € 18,90



### WIESN BREAD TIME

Tyrolean Landjäger venison<sup>2,3,4</sup> | Bavarian meatloaf<sup>c,i</sup> | pork crust roast | Tyrolean bacon<sup>2,3,8</sup> | classical Paulebazi soft cheese cream<sup>a,1,g</sup> | Bayrischer Kräuter Gipfelstürmer<sup>g</sup> | mild gherkins<sup>2,11,j</sup> | tomatoes | herb-mustard sour cream<sup>g</sup> | mustard | butter<sup>g</sup> | pretzel<sup>a</sup> | Wirtshaus bread<sup>a</sup> | ciabatta<sup>a</sup> € 17,90

### BUTCHER'S BREAD TIME

Tyrolean Landjäger venison<sup>2,3,4</sup> | Bavarian meatloaf<sup>c,j</sup> | pork crust roast | sausage salad swiss style<sup>2,3,8,11,g,j,l</sup> | Tyrolean bacon<sup>2,3,8</sup> | herb-mustard sour cream<sup>g</sup> | mustard | butter<sup>g</sup> | Wirtshaus bread<sup>a</sup> | ciabatta<sup>a</sup> € 16,90

### CHEESE BREAD TIME

Baked farmer's cheese<sup>g</sup> with thyme honey | classical Paulebazi soft cheese cream<sup>a,1,g</sup> | Alpine Red Wine Cheese<sup>g</sup> | Bayrischer Kräuter Gipfelstürmer<sup>g</sup> | french Brie<sup>g</sup> | grapes | roasted walnut kernels | fig mustard | butter<sup>g</sup> | Wirtshaus bread<sup>a</sup> | ciabatta<sup>g</sup> € 16,90





# GREENS

fresh and crisp

## BAKED CHICKEN SALAD

juicy baked chicken<sub>a,c,g</sub> | cold-stirred cranberries |  
colorful leaf salads | wild herb salads | carrots | tomatoes |  
cucumbers | radishes | dressing from the oak barrel matured  
apple-balsamic vinegar<sub>j,l</sub> | Wirtshausbrot<sub>a</sub> € 18,90



## CAESAR SALAD

Romaine lettuce | cherry tomatoes | Parmesan cheese<sub>g</sub> | cashews | croutons<sub>a1</sub> |  
Parmesan-herb-dressing<sub>c,d,g,j</sub> | Wirtshaus bread<sub>a</sub> € 16,00



## WIRTSHAUS SALAD **VEGAN**

Mixed lettuce | wild herb salad | carrots | tomatoes |  
cucumbers | radishes | herbs | dressing made from oak barrel-aged apple-  
balsamic vinegar<sub>j,l</sub> | Wirtshaus bread<sub>a</sub> € 16,00

## ALL SALADS OPTIONALLY WITH

|   |          |
|---|----------|
| Strips of chicken breast                          | + € 3,90 |
| Juicy baked chicken <sub>a,c,g</sub>              | + € 3,90 |
| “Chickeriki strips” <sub>a,f</sub> <b>VEGAN</b>   | + € 3,90 |
| Homemade salmon with dill and pepper <sub>d</sub> | + € 4,50 |
| Fried mushrooms with thyme                        | + € 3,90 |
| Cold roast beef                                   | + € 4,90 |





# VEGETARIAN & VEGAN

something for everyone!



## ALLGÄU CHEESE SPAETZLE

Homemade spaetzle<sub>a1,c,g</sub> | mountain cheese<sub>g</sub> | onions glacé<sub>g</sub> |  
homemade roasted onions<sub>a1</sub> € 15,50

### OPTIONALLY WITH

Fried mushrooms with thyme + € 3,90

“Chickeriki strips”<sub>A,F</sub> **VEGAN** + € 3,90

## PAULES VEGGIE BURGER

Vegetarian Patty<sub>a,f,m</sub> | Brioche buns<sub>a,c,g</sub> |  
Paulaner sauce<sub>11,c,j</sub> | Cucumber relish<sub>j</sub> | mountain cheese<sub>g</sub> | tomatoes |  
onions | salad | French fries € 18,50

## VEGETARIAN SLICED MEAT

Vegan “Chickeriki strips”<sub>a,f</sub> | cream sauce<sub>g</sub> | mushrooms |  
fried napkin dumplings<sub>c,g</sub> | Wirtshaus salad<sub>j,l</sub> € 19,50



## PLANTED STEAK

Grilled vegetable fillet steak | Beet glaze | Brussels sprouts |  
Leek vegetables | Potato noodles € 21,50

## SCHNITZEL **VEGAN**

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

### OPTIONALLY WITH

- French Fries | Wirtshaus salad<sub>j,l</sub>
- Mushroom cream sauce<sub>g</sub> | fried potatoes<sub>g</sub> | Wirtshaus salad<sub>j,l</sub>
- Hollandaise sauce<sub>c,g,i</sub> | market vegetables<sub>g</sub> | potato croquettes



# CLASSIC WIRTSHAUS DISHES



## WIESNTELLER

Roast pork from Oldenburg pigs<sub>j</sub> |  
Salvator strong beer sauce<sub>i,l</sub> | potato dumplings<sub>a1,c</sub> | coleslaw<sub>i</sub> € 17,50



## GRANDMA'S KNIPP PLATE

Crispy fried North German specialty consisting of pork, beef and oat groats<sub>4,a4</sub> |  
fried potatoes<sub>g</sub> | mild gherkin<sub>2,11,j</sub> | fruity apple compote € 16,50

## ORIGINAL MÜNCHENER LEBERKÄS<sub>c,j</sub>

From the traditional Munich butcher Vinzenz Murr |  
lukewarm potato salad with fresh radishes<sub>j,l</sub> | chives |  
Fried egg from the Stackkamp farm € 16,50

## BREMER GRILLED SAUSAGES



8 grilled sausages from our butchery Hemmerling<sub>3,4,8,f,g,i,j</sub> |  
Salvator strong beer sauce<sub>i,l</sub> | fresh sauerkraut<sub>j</sub> | mashed potatoes<sub>g</sub> |  
homemade fried onions<sub>a1</sub> € 16,50

## ALLGÄU CHEESE SPAETZLE

Homemade spaetzle<sub>a1,c,g</sub> | mountain cheese<sub>g</sub> | onions glacé<sub>g</sub> |  
homemade roasted onions<sub>a1</sub> € 15,50

## OPTIONALLY WITH

Tyrolean bacon<sub>2,3,8</sub> + € 2,50

Fried mushrooms with thyme + € 3,90

Bavarian meatloaf strips<sub>c,j</sub> + € 3,90

## SAUSAGE SALAD SWISS STYLE

Marinated Lyon sausage strips<sub>2,3,8</sub> | mountain cheese<sub>g</sub> | onions |  
mild gherkin<sub>2,11,j</sub> | chives | butter<sub>g</sub> | Wirtshaus bread<sub>a</sub> € 15,90



# SCHNITZEL



## ORIGINAL VIENNESE VEAL ESCALOPE<sub>j,l</sub>

2 breaded veal cutlets approx. 200g\*<sub>a,c,g</sub> | Viennese Garnish (lemon, capers and anchovy) | cold-stirred cranberries | lukewarm potato salad with fresh radishes<sub>j,i,l</sub> € 24,90



## CHICKEN SCHNITZEL

From regional breeding in the Oldenburg region | breaded chicken breast approx. 180g\*<sub>a,c,g</sub> | Hollandaise sauce<sub>c,g,i</sub> | market vegetables<sub>g</sub> | potato croquettes € 22,50

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



## SCHNITZEL HOLSTEINER STYLE

Breaded pork Schnitzel regional from the Oldenburger region approx. 200 g\*<sub>a,c,g</sub> | 2 fried eggs from Stackkamp farm | fried potatoes<sub>g</sub> | mild gherkin<sub>2,11,j</sub> € 22,50

## SCHNITZEL HUNTER STYLE

Breaded pork Schnitzel regional from the Oldenburger region approx. 200g\*<sub>a,c,g</sub> | mushroom cream sauc<sub>g</sub> | fried potatoes<sub>g</sub> | Wirtshaus salad<sub>j,l</sub> € 22,50

## BERGSTEIGER SCHNITZEL

Pork Schnitzel regional from the Oldenburger region approx. 200g\*<sub>a,c,g</sub> | Hollandaise sauce<sub>c,g,i</sub> | mushrooms | potato croquettes | Wirtshaus salad<sub>j,l</sub> € 22,50

## MUNICH SCHNITZEL

Breaded pork Schnitzel regional from the Oldenburger region approx. 200g\*<sub>a,c,g</sub> | french fries | Wirtshaus salad<sub>j,l</sub> € 19,90

## BAKED CHICKEN SCHNITZEL

juicy baked chicken<sub>a,c,g</sub> | cold stirred cranberries | lukewarm potato salad with fresh radishes<sub>j,i,l</sub> € 19,90



# WEHRSCLOSS DELICACIES



## SIRLOIN STEAK WITH WILD HERB SALAD

300g grilled sirloin steak\* | Alpine meadow herb butter<sub>g</sub> |  
wild herb salad | dressing made from oak barrel-aged apple-balsamic vinegar<sub>j,l</sub> |  
fried potatoes<sub>g</sub> € 26,90

## PRINCE REGENT'S PLATE

150g grilled sirloin steak\* | 150g Pork fillet medallions |  
Tyrolean bacon<sub>2,3,8</sub> | Hollandaise sauce<sub>c,g,j</sub> | market vegetables<sub>g</sub> |  
potato croquettes € 25,90



## FRANZIS HEARTY ROAST

½ classic beef roulade with bacon, cucumber, onions<sub>2,3,8,j</sub> |  
roast pork from Oldenburg pigs<sub>j</sub> | pork knuckle meat | Salvator strong beer sauce<sub>i,l</sub> |  
apple red cabbage<sub>a,g</sub> | potato dumplings<sub>a,1,c</sub> € 23,90



## BEEF ROULADE „HOUSEWIFE STYLE“

Classic beef roulade with bacon, cucumber, onions<sub>2,3,8,j</sub> | roulade sauce<sub>i,l</sub> |  
apple red cabbage<sub>a,g</sub> | mashed potatoes<sub>g</sub> € 22,90

## WEHRSCLOSS FISH PAN

Danish salmon fillet and stone mackerel fillet fried | mustard sauce<sub>g,l</sub> |  
fried potatoes<sub>g</sub> | Wirtshaus salad<sub>j,l</sub> € 23,90





# WEHRSCLOSS DELICACIES

## ORIGINAL MUNICH PORK KNUCKLE

Crispy pork and ham knuckle cooked tenderly for 24 hours |  
Salvator strong beer sauce<sub>i,l</sub> | fresh sauerkraut<sub>j</sub> or  
apple red cabbage<sub>a,g</sub> | potato dumplings<sub>a1,c</sub> € 23,90



## ANGUS ROAST BEEF

Cold, thinly sliced and roasted pink | Herb remoulade sauce<sub>11,c,j</sub> |  
fried potatoes<sub>g</sub> | Wirtshaus salad<sub>j,l</sub>

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

## FRANKISH BEEF SAUERBRATEN

winter gravy | blueberry red cabbage<sub>a,g</sub> | potato dumplings<sub>1,c</sub> € 23,90

## PAULE BURGER

100% beef | Brioche bun<sub>a,c,g</sub> | Paulanersauce<sub>11,c,j</sub> |  
Cucumber relish<sub>j</sub> | mountain cheese<sub>g</sub> | tomatoes | onions |  
salad | french fries € 18,50

## OPTIONALLY WITH

|                                     |          |
|-------------------------------------|----------|
| Double mountain cheese <sub>g</sub> | + € 1,50 |
| Tyrolean bacon <sub>2,3,8</sub>     | + € 2,50 |
| extra Patty                         | + € 2,50 |
| Fried egg                           | + € 2,00 |



# DESSERT

## PAULANER'S BIG DESSERT VARIATION | STARTING AT 2 PERSONS

Kaiserschmarrn<sub>a1,c,g</sub> | chocolate cake<sub>a1,c,f,g,h</sub> | apple strudel<sub>a1,c</sub> | fruits |  
changing seasonal specialties **p.P. € 10,50**



### KAISERSCHMARRN

Homemade<sub>a1,c,g</sub> | almond flakes | raisins<sub>5</sub> | powdered sugar **€ 7,20**

### GRANDMA'S APPLE STRUDEL

Warm apple strudel<sub>1,c</sub> **€ 6,50**

**WARM CHOCOLATE CAKE**<sub>a1,c,f,g,h</sub> **€ 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 <sub>g</sub>   | + € 1,50 |
| Custard <sub>c,g</sub>       | + € 1,50 |

## ICE CREAM & SORBET

Vanilla ice cream<sub>c,g</sub> | Chocolate brownie ice cream<sub>a,c,g,h</sub> |  
Salted caramel ice cream<sub>c,g</sub> | Oreo ice cream<sub>a,c,e,f,g</sub> | Nutella ice cream<sub>c,f,g,h</sub> |  
Strawberry sorbet | Mango sorbet each scoop **€ 2,00**





# COFFEE & COFFEE SPECIALTIES

from the house of Dallmayr

ESPRESSO<sub>9</sub> € 2,90

ESPRESSO DOUBLE<sub>9</sub> € 3,60

€ 3,90

COFFEE WITH MILK<sub>g,9</sub> € 4,20

CAPPUCCINO<sub>g,9</sub>

LATTE MACCHIATO<sub>g,9</sub> € 4,60

With flavor: vanilla<sub>2</sub> | caramel<sub>1</sub> | hazelnut<sub>h2,1,2</sub> + € 0,30

## BAVARIA MELANGE

Bavarian coffee culture since 1928

Coffee Crème<sub>9</sub>

Filter coffee<sub>9</sub>

Cup € 2,90 | Mug € 3,50



## CHOCOLATE & TEA

MUG OF HOT CHOCOLATE<sub>g</sub> € 3,90

Optionally light or dark with cream<sub>g</sub> with cream + € 1,00

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** 0,1 L € 5,90  
**EXTRA DRY DOC<sub>1</sub>** 0,75 L € 25,00  
Treviso | Vinery Montelvini | Italy



**PROMOSSO ROSÉ** 0,1 L € 5,90  
**SPUMANTE BRUT** 0,75 L € 25,00  
Veneto | Vinery Montelvini | Italy

**HUGO** € 7,90  
Mint | lime | elderflower syrup |  
Promosso Spumante<sub>1</sub> | Soda

**LILLET VIVE** € 7,90  
Lillet | tonic water | cucumber | strawberry | mint

**LILLET WILD BERRY** € 7,90  
Lillet Rosé<sub>3,1,10</sub> | marinated berries |  
Russian Wild Berry | mint

**APEROL SPRITZ** € 7,90  
Aperol | Promosso Spumante<sub>1</sub> | 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 Bitter<sub>1</sub> | Henkell Sparkling Blanc  
alcohol-free | soda | orange

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



# WHITE WINE

## **PAULANER'S DER WEISSE**, (Alc. 11,5% vol.)

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

## **GRAUER BURGUNDER**, (Alc. 12% vol.)

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

## **MUTMACHA! RIESLING**, (Alc. 12,5% vol.)

Mosel | Vinery Cusanus | citrus | elderflower | white peach

## **JULIA SCHITTLER CHARDONNAY**, (Alc. 13% vol.)

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

## **SARTORI LUGANA**, (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

## **WEINSCHORLE**, (Alc. 12,5% vol.)

From Bender Cuvée Pinot Blanc | Riesling

0,2 L € 5,50

0,4 L € 9,50





# RED WINE

## **PAULANER'S DER ROTE**, (Alc. 13,5% vol.)

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

## **PRIMITIVO DI MANDURIA PASSO DEL CARDINALE DOC**, (Alc. 14% vol.)

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

## **PINOT NOIR**, (Alc. 12,5% vol.)

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

## **MERLOT HALBTROCKEN**, (Alc. 11,5% vol.)

Palatinate | Vinery Ruppertsberger | harmonious | fruity | light sweetness

## **MARQUÉS DE RISCAL PROXIMO DOCA**, (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! ROSÉ**, (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**<sub>h2</sub> (Alc. 32% vol.)

2 cl € 3,90

**FLYING DEER**

€ 6,90

2 cl Jägermeister (Alc. 35% vol.) and Red Bull<sub>1,9,11,14</sub>

## 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.)

**LINE 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 3Y<sub>1</sub>** (Alc. 43% vol.)

Bavarian single malt whisky

4 cl € 6,90

# SPIRITS & LONGDRINKS

**SLAIT BERRY**<sub>1</sub> (Alc. 41% vol.)

Pepper distillate, chili pepper, lemon, natural raspberry flavoring

**SLAIT GIN** (Alc. 45% vol.)

Pepper distillate, chili pepper, orange, lemon, cinnamon oil<sub>1</sub>

**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**<sub>1,9,11,14</sub>

+ € 4,50

# WHISKEY & WHISKY

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

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

**SLYRS 3Y**<sub>1</sub> (Alc. 43% vol.)

Bavarian single Malt Whisky

**BALLANTINES**<sub>1</sub> (Alc. 40% vol.)

**CHIVAS REGAL 12Y**<sub>1</sub> (Alc. 40% vol.)

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

**GLENFIDDICH SINGLE MALT WHISKY**<sub>1</sub> (Alc. 40% vol.)

4 cl € 6,90



# HERBS

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



