

MENU OF THE DAY

APPETIZERS

Beet and ginger soup

5,90



Wild garlic cream soup

6,40



MAIN COURSES

Baked redfish

in a sesame and pepper crust, with potato wedges, red salsa and leaf salad ... 15,90



Wild mushroom cream goulash

served with handmade bread dumplings 13,90



Homemade tagliatelle

Mediterranean, with cherry tomatoes, tossed in wild garlic sauce ... 13,90



Vegetarian tarte flambée

with fresh mushrooms, leek and cheese 11,90



Baked chicken breast

in a sesame and pepper crust, pomegranate salsa, beet, gnocchi and mushroom sauce ... 15,90

Mushrooms baked

in beer batter, served with tartar sauce and salad ... 10,90



Wild garlic cordon bleu

stuffed with cheese and ham, finely fried in wild garlic breading schnitzel, served with golden yellow pub fries ... 18,90

Carp blue

served with boiled potatoes ... 18,90



Baked carp

served with homemade potato salad ... 18,90



SOUPS

Liver dumpling soup ^{A, F, J}

5,90 €

SALADS

Side salad



4,40 €

Fitness salad ^{S, G, T, A}



spicy leaf salads with mustard vinaigrette, fruit, red salsa, roasted perch fillet and served with baguette

15,40 €

Colorful mixed salad ^{S, G, T}



with mustard vinaigrette, oven-fresh baguette and butter, optionally with

8,40 €

+ Schnitzel »Viennese style«

7,40 €

+ Vegan Schnitzel

8,40 €

+ fried king prawns

13,40 €

Tomato and mozzarella salad ^J



with natural hops balsamic vinegar

7,90 €



Natural hops balsamic vinegar with beer wort and hop cones

Apfel-Balsamessig mit Bierwürze und Hopfendolden, frei von Zuckerzusatz, Farbstoffen und Schwefel. Durch die zweijährige Lagerung in einem bereits belegten Barrique Fass sind noch zusätzliche Holznoten dazu gekommen. Ein leckerer Begleiter zu spritzigen Salat-Dressings und frischen Marinaden.

available at the counter: 14,90 €



-Vegetarian



-Vegan

MAIN DISHES

Roast pork ^{2, 3 | A, U}

served with potato dumpling

13,40 €

Sauerbraten ^{2, 3 | U}

from the leg of beef, with cranberry pears
and served with potato dumplings

15,40 €

Oberpfälzer Schäufelr ^{2, 3 | A, U}

crispy fried,
served with potato dumpling

15,90 €

Boiled beef ^{5 | J, K}

gently cooked in strong beef broth, with
horseradish sauce and served with boiled
potatoes

16,40 €

Beef roulade ^{2, 3 | U}

served with potato dumpling

16,40 €

Onion roast beef ^{5 | A}

pink roasted rump steak in fine
beer sauce, with fried and fried onions,
served with fried potatoes

24,90 €

Beer crusted roast ^{2, 3 | A, U}

in fine dark beer sauce,
served with potato dumpling

14,40 €



SCHNITZEL

Brewer's Schnitzel ^{A, C, F, J}

finely fried pork cutlet, crispy baked in brewer's salt breading, served with wedges and spicy bavarian cheese cream

16,40 €



Schnitzel »Viennese style« ^{A, F}

finely fried pork schnitzel, served with french fries

14,40 €

Munich Schnitzel ^{A, F, J, K}

in a horseradish mustard breading, finely mustard breading, served with potato salad

15,40 €

Cordon Bleu ^{A, F}

pork cutlet stuffed with cheese and ham, breaded and finely fried, served with french fries

16,40 €

Vegan Schnitzel ^I

Vegetable protein based cutlet with cucumber salad and served with french fries

14,90 €



BURGER

Beer burger ^{A, C, K, F, J}

Juicy 190 gr beef patty, lamb's lettuce, tomato, baked onion rings and Dark beer onion chutney in a handmade burger bun from city bakery »Übler« from Sulzbach-Rosenberg

13,90 €



BBQ burger ^{A, C, K, F, J}

Juicy 190 gr beef patty, lamb's lettuce, crispy bacon, lamb's lettuce, cheese, tomato and BBQ sauce in a handmade burger bun from city bakery »Übler« from Sulzbach-Rosenberg

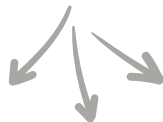
13,90 €

Veggie-Burger ^A



Burger patty on vegetable basis, lamb's lettuce and tomato in a handmade burger bun of the city bakery »Übler« from Sulzbach-Rosenberg

13,90 €



SELECTABLE SIDE DISHES

French fries

3,40 €

Potato wedges

3,40 €

Sweet potato fries

3,90 €

Side salad

4,40 €

FISCH

Trout miller ⁵

served with boiled potatoes ... 16,90



A fruity, tangy wheat beer such as »Leichte Weisse« or the classic »Graf Gebhard« are the perfect accompaniment to Forelle Müllerin. The fruity notes and slightly yeasty flavours of the beer harmonize perfectly with each other.

Trout baked

with homemade
potato salad ... 16,90



King prawns

King prawns fried in garlic-herb butter,
served with oven-fresh baguette
and salad bouquet ... 19,90



Pike perch fillet fried

Pike perch fillet fried on the skin with dill
cream sauce and boiled potatoes
20,90



Suppliers

Feinkost Engert from Amberg and the
Rubenbauer family, whose ponds are located
at the foot of the Annaberg in Sulzbach-
Rosenberg, supply us with fresh fish.



SNACKS

Curry sausage from straw pork ⁸

with curry sauce
and served with french fries

11,90 €

Allgäu cheese spaetzle ^{A, F, J}



with fried onions

12,90 €

Fried sausage salad ^{8 | A}

thick Aichazandt sausages, served with red onions, cucumber, tomato and served with farmhouse bread

10,90 €

Bratwurst with sauerkraut ^{A, K}

two thick Aichazandter sausages with sauerkraut and served with farmhouse bread

10,90 €

Swiss sausage salad ^{8 | A}

served with farmhouse bread

9,90 €

Obazda ^{A, J}



served with farmhouse bread

5,90 €

Mediterranean Flambé ^{A, J}



Tarte flambée with crème fraîche, tomatoes, arugula and parmesan cheese

10,90 €

Brewery Flambé ^{A, B, C, J}

Spicy tarte flambée with crème fraîche, bacon, leek and onions

10,90 €



DESSERTS

Bavarian apple fritters ^{A, B, C, F}

baked in beer batter, sprinkled with cinnamon sugar, served with vanilla ice cream and whipped cream

8,90 €



Lemon sorbet

topped up with sparkling wine

5,90 €

Mixed ice cream with cream ^J

Vanilla, Chocolate & Strawberry

5,90 €

Ice cream with hot raspberries ^J

Vanilla ice cream next to hot raspberries

7,90 €

Slag coal ^{A, F, J}

Pears baked in chocolate dough with coconut, coffee ice cream and whipped cream

8,90 €

Beer sommelier dessert ^J

Vanilla ice cream meets Belgian Kriek Lambic cherry beer

8,90 €

TIP



Mallet & Iron Menu

incl. a dark wheat beer »Steiger Schwarze«

Liver dumpling soup ^{A, F, J}

Onion roast beef ^{5 | A}

pink roasted rump steak in fine beer sauce, with fried and fried onions, served with fried potatoes

Slag coal

Pears baked in chocolate dough with coconut, coffee ice cream and whipped cream

29,90 € p. P. and a 0,5 ltr. beer



In keeping with the name »Steiger Schwarze«, the dark wheat beer is coal-black in the glass, with a creamy, dark-beige head. Malty, toasty aromas flow from the glass, backed by fruity nuances. From the start, a strong roasted coffee, licorice and mocha carpet spreads across the tongue.



Video

Sulzbach-Rosenberg can look back on centuries of mining tradition and an equally rich mining heritage. Mining was first mentioned in a document in 1341 in the so-called „Kleine Hammereinung“. With the establishment of the Maxhütte smelter and the construction of the first blast furnaces in Rosenberg in 1863/64, iron ore mining in the region experienced its greatest heyday. In 1965, a peak was reached with about 1,100 employees in the iron ore mines.

As a tribute to the Sulzbach-Rosenberg miners, we have christened our dark wheat beer „Steiger Schwarze“. In our historic pub, too, the door elements, for example, were deliberately chosen to be made of metal. In addition, a number of decorations and historical pictures bear witness to the town's ore and iron history. In this way, we would like to make our contribution to preserving the mining tradition in Sulzbach-Rosenberg and to passing on the story to future generations. In this sense: »Glück auf!«

MENUS ACCOMPANIED BY BEER

Brewer & maltster menu

incl. a beer accompaniment to each course

Liver dumpling soup ^{A, F, J}

Brewer's Schnitzel ^{A, C, F, J}

finely fried pork cutlet, crispy baked in brewer's salt breading, served with wedges and spicy bavarian cheese cream

Sommelier dessert ^J

Vanilla ice cream meets Belgian Kriek
Lambic cherry beer

32,90 € p. P. and a 3x 0,25 ltr. beer

European Beer Star menu

incl. a beer accompaniment to each course

Tomato and mozzarella salad ^J

with natural hops balsamic vinegar

Onion roast beef ^{5 | A}

pink roasted rump steak in fine beer sauce, with fried and fried onions, served with fried potatoes

Bavarian apple fritters ^{A, B, C, F}

baked in beer batter, sprinkled with cinnamon sugar, served with vanilla ice cream and whipped cream

42,90 € p. P. and a 3x 0,25 ltr. beer



BEERS FROM OUR BREWERY

LAGER



0,25 ltr. 3,00 €
0,5 ltr. 4,00 €

CLASSIC LAGER

0,33 ltr. 3,40 €

ZOIGL,

naturally cloudy,
optionally bright or dark



0,5 ltr. 4,20 €

WHEAT BEER

naturally cloudy, optionally light,
normal or dark



0,5 ltr. 4,20 €

ROSENBURG PILSNER



0,5 ltr. 4,20 €

BOCK BEERS

Seasonally available: choice of red, wheat or black pale ale bock

0,5 ltr. 4,80 €

CELEBRATION BEERS

0,5 ltr. 4,80 €

BEER MENU

For scanning with the smartphone via QR code:



Beer menu

MORE DRINKS

MIXED BEERS

Lager beer with lemonade »Radler«	0,5 ltr.	4,00 €
Dark pils beer with lemonade »Radler«	0,5 ltr.	4,00 €
Wheat beer with Coca Cola	0,5 ltr.	4,20 €
Wheat beer with lemonade	0,5 ltr.	4,20 €

NON-ALCOHOLIC / LOW ALCOHOL BEERS

Non-alcoholic beer	0,5 ltr.	4,20 €
Low-alcohol wheat beer »Lighte Weisse«	0,5 ltr.	4,20 €

SPRITZERS

Apple/orange juice spritzer (sweet/sour)	0,4 ltr.	4,20 €
Grape/currant spritzer (sweet/sour)	0,4 ltr.	4,20 €
Wine spritzer	0,4 ltr.	6,90 €

LEMONADES

Black-Mary-Mix, Cola orange special ^{1,12}	0,4 ltr.	4,20 €
Lemonade	0,4 ltr.	4,20 €
Orange lemonade	0,4 ltr.	4,20 €
Cola	0,4 ltr.	4,50 €
Cola light	0,4 ltr.	4,50 €

WATER

Table water	0,25 ltr.	2,90 €
	0,5 ltr.	4,00 €
Mineral water, still	0,5 ltr.	4,20 €









HOPS & MALT, GIN PRESERVE IT

Experience the taste of tradition and innovation: Since 1894, the year we were founded, there has been a close connection between our brewery and the raw materials hops and malt. We owe this not least to the Bavarian Purity Law. We now use the knowledge we have acquired over five generations and our craftsmanship to develop new types of gourmet products with the help of hops and malt - such as our first dry gin „Hopfen & Malz“.

The gin is produced with care and passion using traditional craftsmanship. Thanks to Munich malt and Tett nang aroma hops, our gin has a dynamic and nuanced note that sets it apart from other gins. The hops in particular give our product a very special, floral characteristic and make it a real treat for the palate.

The gin is perfect for lovers of high-quality spirits who are looking for an exceptional enjoyment experience. The gin is limited to 111 bottles per vintage and is numbered by hand.



 Ingredients	Hops, malt, juniper, coriander, black and red pepper, orange and lemon peel
 Flavor	Sweetish aroma of oranges and lemons as well as floral hop notes
 Taste	spicy-sweet, juniper in the foreground, fine citrus freshness, with spicy pepper notes
 Type of hop	Tett nang aroma hop
 Malt	Munich malt from the Sulzbach-Rosenberg malt factory
 Alcohol	≈ 43% Vol% alc.
 Enjoyment temperature	15-18° Celsius
 Drinking Suggestion	Enjoy pure or with neutral tonic

»HOPFEN & MALZ« GIN

4 cl / 40 ml 7,90

Bottle 39,90

THOMAS HENRY TONIC

0,2 ltr. 3,90



Read more

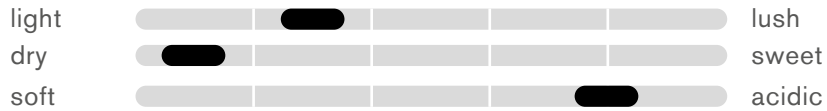
WINE

WHITE WINE

T Bianco Cuvée

0,2 ltr. 0,75 ltr.
6,90 € 22,90 €

Italy (South Tyrol), 2021, Cantina Tramin Winery



The T Cuvée White of Cantina Tramin is a cuvée of Chardonnay, Pinot Blanc and Sauvignon and is a fine fruity, lighter summer wine. The aromas are reminiscent of white flower blossoms and apple. On the palate, this wine presents itself with balanced acidity and pronounced aromatic notes. Excellent companion to lighter appetizers and fish and vegetable dishes.

Silvaner, Kabinett dry

0,2 ltr. 0,75 ltr.
7,40 € 29,50 €

Franconia, 2021, Volkacher Kirchberg, Winery Andreas Braun



Typical yellow-green fruit aromas are delightfully piquant on the nose. On the palate, the wine is fresh and dry.

Müller-Thurgau, Kabinett semi-dry

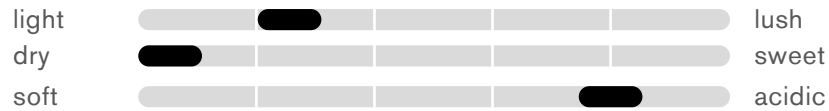
0,2 ltr. 0,75 ltr.
7,40 € 29,90 €

Franconia, 2021, Volkacher Kirchberg, Winery Andreas Braun



Pale yellow with green reflections. The floral bouquet is subtly reminiscent of nutmeg. On the palate fine flattering residual wine.

	0,2 ltr.	0,75 ltr.
Riesling, dry	6,90 €	22,90 €
Palatinate, 2019, Kindesheimer Vogelsang, Winery Spieß		



Riesling dry is a fresh elegant wine. Its fruity acidity is typical of the Riesling grape variety. Noble, lively, it pleases the palate with subtle aromas of apple and peach. This Riesling is particularly recommended with white meat, lighter dishes or fish.

	0,2 ltr.	0,75 ltr.
Bacchus	6,90 €	22,90 €
Palatinate, 2019, Kindesheimer Grafenstück, Winery Spieß		



Named after the Roman god of wine, Bacchus, this wine delights its lovers with its floral, fruity bouquet with lighter notes of nutmeg. Its subtle sweetness also makes it a popular companion to hearty dishes or sweets.

	0,2 ltr.	0,75 ltr.
Portugieser Weißherbst	6,90 €	22,90 €
Palatinate, 2019, Kindesheimer Grafenstück, Winery Spieß		



A delicate floral Weißherbst with a balanced residual wine. As a Weissherbst, it was made only from one variety of grape of Portuguese grape. The wine is best served with pasta dishes, poultry veal, ham or cheese.

ROSÉ WINE

RED WINE

Kalterersee Classico Superiore

Italy (South Tyrol), 2021, Kaltern Winery

0,2 ltr. 0,75 ltr.

7,40 € 24,90 €



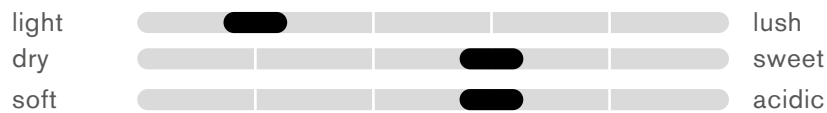
The Jubiläumskellerei Kalterersee Classico Superiore is a mild red wine with a fine aroma of cherry and raspberry and a hint of bitter almond. It goes particularly well with a South Tyrolean Marende with speck, sausage and mild cheese.

Le Pérréon Beaujolais Villages

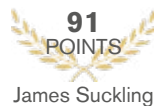
France (Beaujolais), 2020, Domaine de la Madone

0,2 ltr. 0,75 ltr.

8,90 € 28,90 €



Le Pérréon Beaujolais Villages from the Beaujolais wine-growing region is a bright light red in the glass. The first nose of Le Pérréon Beaujolais Villages reveals notes of blueberries, blackberries and mulberries. The fruity components of the bouquet are joined by even more fruity-balsamic nuances.

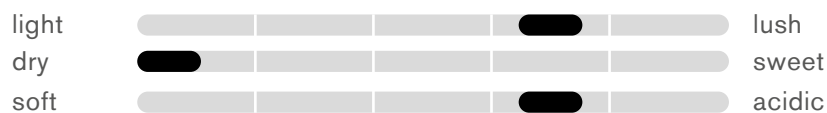


Bordeaux

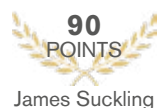
France (Bordeaux), 2019, Château Redon

0,2 ltr. 0,75 ltr.

8,90 € 28,90 €



A sophisticated, easy-drinking palate-pleaser in light garnet red with a gentle aroma of stone fruit, blackcurrants, blueberries and fine spicy notes. Well-structured, juicy and silky on the palate, with delicious fruity aromas and subtle hints of dried flowers and dark chocolate.

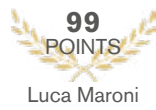


Rosso Piceno Etichetta Nera Colle del Buffo 0,2 ltr. 0,75 ltr.
 9,40 € 31,90 €

Italy (Pedaso FM), 2020, Terra Fageto



Deep dark red in the glass, the wine has an intense aroma of ripe dark fruit, Mediterranean spices and dried herbs. On the palate, it has juicy berry and cherry fruit, harmonious spice, supple tannins, a stimulating acidity and a full-bodied, elegant finish. Luca Maroni awarded it his highest rating, the Frankfurt International Trophy awarded the 'Colle del Buffo Etichetta Nera' a Grand Gold for absolute top class and the Berlin jury added Gold on top.



Luca Maroni



Michael Ludwig



**Traditional,
 natural and
 sustainable.**



COFFEE



ESPRESSO

- Espresso
- single 2,80 €
- double 3,90 €



ESPRESSO MACCHIATO

- Milk foam
- Espresso
- Cup 3,00 €



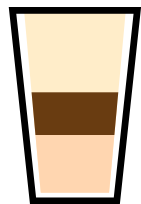
COFFEE

- Kaffee Crema
- Cup 3,00 €
- Mug 4,00 €



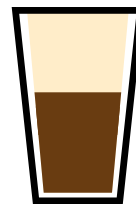
CAPPUCCINO

- Milk foam
- Hot milk
- Espresso
- Cup 3,80 €



LATTE MACCHIATO

- Milk foam
- Espresso
- Hot milk
- Cup 4,40 €



HOT CHOCOLATE

- Hot milk
- Chocolate
- Cup 3,90 €
- +Cream 4,40 €

OTHERS

Hot lemon	Cup	2,20 €
Glass milk	0,2 ltr.	1,80 €
Grog	Cup	3,20 €
Mulled wine	Cup	3,80 €
Tea with rum	Cup	4,80 €

In our brewery inn, we use certified organic coffee out of conviction, which also has a fair trade seal.

Is organic and fair the same thing?

No. Organic products are not necessarily fair trade, and not all fair trade products are organic. With organic products, it is mainly ecological standards that are checked. For fair traded products, the focus is on social standards and fair trade conditions. The aim of Fairtrade is to make a significant contribution to development and to improve the lives of the people and families involved in production in the growing countries.



TEA

Eilles



ENGLISH BREAKFAST

The characteristic and distinctive combination of traditional broken tea leaves for breakfast. Strong, spicy and invigorating.



EARL GREY

Enjoy the unique taste of an exquisite blend of premium Darjeeling and Assam black tea, refined with the invigorating scent of exquisite citrus fruits.



PEPPERMINT

The unaffectedly cut, untreated leaves of peppermint, with their refreshing taste, guarantee a unique enjoyment experience.



FRUITS NATURE

The unadulterated combination of natural ingredients such as hibiscus, apple pieces, rosehip, orange peel, beet and lemon peel gives this fruit blend a taste that is intense and aromatic.



FRUITS CASSIS-CRANBERRY

An exquisite blend of fruit teas enriched with a variety of flavors that perfectly complement both the slightly tart cranberries and sweet aromatic currants.



CHAMOMILE

The fine cut is made from the flowers of chamomile and is characterized by its characteristic taste of honey.



GREEN TEA JINGSHEN

The green tea from China, harvested in spring, captivates with its soft, light green color and delicate, tart taste.



GREEN TEA LEMON-GINGER

A refreshing blend of green tea with refreshing lemon and spicy ginger.



HERBAL REFRESH

Refreshing herbal blend of fennel, spearmint, lemongrass rounded with a touch of cinnamon.

Cup (0,3 ltr.) 3,30

For additional types of tea, please ask the service staff.

COCKTAILS

GIN

Hopfen & Malz GIN by Sperber Bräu	4 cl / 40 ml
Hops, malt, juniper, coriander, black and red pepper, orange and lemon peel	7,90

TONIC

Thomas Henry	0,2 ltr.
Tart, refreshing and full of character	3,90

APERITIF

ca. 0,3 ltr.

Aperol Spritz	7,40
Orange, mineral water, Aperol, Prosecco and ice cubes	

Hugo	7,40
Elderflower syrup, prosecco, soda, mint, lime and ice cubes	

Lillet Wild Berry	7,40
Lillet Blanc, Schweppes Original Wild Berry, raspberries and ice cubes	

KUKKI COCKTAILS

Colada	0,275 ltr.	6,40
Fruit wine, pineapple juice concentrate, coconut syrup and ice cubes	8 % vol.	

El Presidente	0,275 ltr.	6,90
Brown rum, pineapple juice, lime juice, grenadine syrup, sour cherry juice, fresh Blueberries and ice cubes	14,1 % vol.	

Mojito	0,275 ltr.	6,90
White rum, lime-mint liqueur, lemon-juice, lime juice, fresh mint and ice cubes	14,1 % vol.	

Red Berry	0,275 ltr.	6,40
fruit wine, blueberry syrup, cranberry juice concentrate, raspberry juice concentrate, black currant juice concentrate and ice cubes	8 % vol.	

Sex on the Beach	0,275 ltr.	6,90
Vodka, pineapple juice, cranberry juice, peach liqueur, orange juice, fresh blueberries and ice	14,1 % vol.	

kukki cocktails: only natural ingredients, vegan and gluten-free, no artificial colors, no preservatives and no flavor enhancers.



LIQUOR

CLEAR LIQUORS

Beer liquor in the mug	2 cl / 20 ml	3,20
Williams pear	2 cl / 20 ml	3,20
Williams with fruit	2 cl / 20 ml	3,40
Fruit brandy	2 cl / 20 ml	3,20
Plum water	2 cl / 20 ml	3,20
Raspberry brandy	2 cl / 20 ml	3,20
Bär-/Blutwurz	2 cl / 20 ml	3,20
Sloe gin	2 cl / 20 ml	3,20
Malteser	2 cl / 20 ml	3,20
Vodka	2 cl / 20 ml	3,20

LIQUEURS & HERBS BRANDIES

Plum brandy	2 cl / 20 ml	3,20
Amaretto	2 cl / 20 ml	3,20
Jägermeister	2 cl / 20 ml	3,20
Underberg	2 cl / 20 ml	3,20
Ramazotti	2 cl / 20 ml	3,20
Sechssämer	2 cl / 20 ml	3,20

FOOTNOTES

- 1) WITH COLORANT
- 2) PRESERVED
- 3) WITH ANTIOXIDANT
- 4) WITH FLAVOR ENHANCER
- 5) SULFURIZED
- 8) WITH PHOSPHATE
- 9) WITH SWEETENERS
- 10) CONTAINS A SOURCE OF PHENYLALANINE
- 12) CAFFEINATED
- 13) COLORANT E150D
- 14) ACID E338

ALLERGENS

Guests who react to allergens, please ask for our separate menu for allergy sufferers.

PAYMENT AND PRICES

From an amount of ten euros, we gladly accept EC and credit cards. As a hotel guest, you can have the food/drink bill written to your room and pay it together with your overnight stay when you check out. Our prices include statutory VAT and service charge. The listed prices are in euros and include the statutory value added tax.