

WEEKLY MENU

MAIN DISHES

Creamy Avocado Soup



Finely puréed avocado, refined with cream and a touch of lime ... 6,90

Beetroot Carpaccio



Thinly sliced beetroot with a fruity raspberry dressing, fresh arugula, and shaved Parmesan – served with crispy baguette ... 9,90

Baked Eggplant



Served on a bed of summery mixed greens, accompanied by our classic remoulade sauce and crispy baguette ... 12,90

Beer-Battered Mushrooms



Champignons in a light beer batter, golden-fried and served with classic remoulade, fresh salad, and white bread ... 10,90

Bavarian Stuffed Cabbage Roll

Savoy cabbage filled with seasoned minced meat, served in a hearty onion gravy with boiled potatoes and tender savoy cabbage on the side ... 14,90

Wild Mushroom Goulash



Aromatic forest mushrooms in a cream sauce, served with handcrafted bread dumplings 16,90

Venison Ragout

Tender venison in a refined red currant and juniper cream sauce, served with traditional bread dumplings ... 18,90

Crunchy Chicken Burger

Tender chicken fillet in a crispy coating, topped with fresh lamb's lettuce, cucumber, and red onions. Finished with a fruity sweet-sour sauce – served in a handcrafted burger bun from the local Übler bakery ... 16,40

Sour Bratwurst ⁸

Three traditional bratwursts marinated in vinegar and onions, served with rustic farmhouse bread ... 9,90

BURGER SIDE OPTIONS

French fries	3,40
Potato wedges	3,90

Sweet potato fries	3,90
Side salad	4,90

SOUPS

Liver dumpling soup ^{A, F, J}

6,90

SALADS

Side salad

with homemade dressing

4,90



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



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

15,90

Colorful mixed salad ^{S, G, T}

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

9,90



+ small schnitzel »Viennese style« ^{A, F} ... 8,90

+ vegan crispy schnitzel ^{A, F} ... 9,90

Tomato and mozzarella salad ^J

with natural hops balsamic vinegar

8,90



Beer balsamic vinegar with a hint of hops!

»Bock« Balsamico is a unique product made from our »Stiber Trunk« bock beer (2020 vintage). This special beer is characterized by its strawberry and cherry character, which gives the Balsamico its unique note. After maturing for several years in a 300-year-old oak barrel, the vinegar also develops woody and traditional balsamic notes. Before bottling, the balsamic vinegar is additionally refined in the barrel with Cascade/olden hops to further refine its fruity, hoppy aroma. Produced in cooperation with »THEO the vinegar brewer«

Available at the bar: € 19.90 per bottle (while stocks last)



-Vegetarian



-Vegan

ROAST DISHES

Beef roulade ^{2, 3 | U}

served with potato dumpling
17,90

Onion roast beef ^{5 | A}

pink roasted rump steak in fine
beer sauce, with fried and fried onions,
served with fried potatoes ... 25,90

Oberpfälzer Schäuferl ^{2, 3 | A, U}

crispy fried,
served with potato dumpling
17,90

Boiled beef ^{5 | J, K}

gently cooked in strong beef broth, with
horseradish sauce and served with boiled
potatoes ... 17,90

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

served with potato dumpling
16,90

Sauerbraten ^{2, 3 | U}

from the leg of beef, with cranberry pears
and served with potato dumplings ... 17,40

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

in fine dark beer sauce,
served with potato dumpling
16,90



The dark, natural »Knorr-von-Rosenroth« Zoigl beer impresses with its refined notes of caramel and coffee, which harmonize perfectly with the roasted aromas of the crust and the gravy of the roast.

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 ... 19,90

Schnitzel »Viennese style« ^{A, F}

finely fried pork schnitzel,
served with french fries ... 17,90

Cordon Bleu ^{A, F}

pork cutlet stuffed with cheese and ham,
breaded and finely fried,
served with french fries ... 18,90

Vegan Schnitzel ^I

Vegetable protein based cutlet
with cucumber salad
and served with french fries ... 18,90



BURGER

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

Juicy beef patty, lamb's lettuce, tomato, baked onion rings and dark beer and onion chutney dark beer and onion chutney in a handmade burger bun from the Übler bakery in Sulzbach-Rosenberg ... 16,40



In combination with the pale Zoigl, a classic contrast pairing is created: the burgers are salty due to the seasoned meat, cheese and bacon, sour and sweet due to the tomatoes, caramelized onions or sauces. The addition of the beer's bitterness creates a so-called "umami" mouthfeel. In addition, the hop bitterness softens hearty dishes as well as spiciness and clears the palate for the next bite.

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

Juicy beef patty, crispy bacon, lamb's lettuce, cheese, tomato and BBQ sauce and BBQ sauce in a handmade burger bun from the Übler bakery in Sulzbach-Rosenberg ... 16,40

Veggie burger ^A



Vegetable-based burger patty, lamb's lettuce and tomato in a handmade burger bun from the Übler bakery in Sulzbach-Rosenberg 16,40

Plant crispy burger ^{A, F, J}



Vegan wheat protein-based crispy patty, lamb's lettuce and tomato in a handmade burger bun from the Übler bakery in Sulzbach-Rosenberg ... 16,40

CHOICE OF BURGER SIDE DISHES

French fries

3,40

Sweet potato fries

3,90

Potato wedges

3,90

Side salad

4,90

FISH

Trout miller ^{5 | A, B, F, G}

served with boiled potatoes ... 18,90



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 ^{A, B, F, G}

with homemade
potato salad ... 18,90



King prawns ^{A, F}

Seasonal salad, with homemade dressing
and garlic-fried king prawns, served with
garlic bread ... 24,90



Pike perch fillet fried ^{A, F, G}

Pike perch fillet fried on the skin with dill
cream sauce and boiled potatoes
21,90



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 ... 13,90

Allgäu cheese spaetzle ^{A, F, J}



with fried onions ... 13,90

Fried sausage salad ^{8 | A}

thick Aichazandt sausages, served with red onions, cucumber, tomato and served with farmhouse bread ... 12,90

Bratwurst with sauerkraut ^{A, K}

two thick Aichazandter sausages with sauerkraut and served with farmhouse bread 12,90

Brewmaster's Snack Board ^{A, F, J}

Obatzda, Emmental cheese, smoked meat, pepper bites, beer ham, butter, red onion, cucumber, tomato & farmhouse bread 11,90

Swiss sausage salad ^{8 | A}

served with farmhouse bread ... 11,90

Mediterranean Flambé ^{A, J}

Tarte flambée with crème fraîche, sun-ripened tomatoes, rocket and Parmesan cheese 12,90



Flambé »Ramona« ^{A, J}



Tarte flambée with crème fraîche, leek, mushrooms and mozzarella ... 12,90

Brewery Flambé ^{A, B, C, J}

Spicy tarte flambée with crème fraîche, bacon, leek and onions 13,90



DESSERTS

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

baked in beer batter, sprinkled with cinnamon sugar, served with vanilla ice cream and whipped cream ... 9,90



The Herzog-Christian-August-Weißbierbock is the ideal accompaniment to our Bavarian apple cakes in beer batter. With its fruity sweetness and aromas of banana and raisin, it complements the dish perfectly. Together with the vanilla, it creates a harmonious combination of flavors.

Hoppy lemon sorbet ^J

topped up with Holled'Auer Hop-Secco
6,90

Bock balsamic ice cream ^J TIP

Vanilla ice cream with cherry balsamic sauce, made with our limited edition »Bock« balsamic vinegar ... 8,90

Ice cream with hot raspberries ^J

Vanilla ice cream next to hot raspberries
8,90

Espresso Affogato ^J

Vanilla ice cream topped with freshly brewed espresso ... 5,90

Beer sommelier dessert ^J TIP

Vanilla ice cream meets Belgian Kriek Lambic cherry beer
9,90

Slag coal ^{A, F, J}

Pears baked in chocolate batter with coconut, coffee ice cream and whipped cream
9,90

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

31,90 € 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

33,90 € 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

44,90 € p. p. and a 3x 0,25 ltr. beer



Fancy a balsamic vinegar menu

incl. a beer of your choice

Tomato-mozzarella salad ^J



with unique »Bock balsamic vinegar

Tarte flambée »Mediterrano« ^{A, J}

Tarte flambée with crème fraîche, sun-ripened tomatoes, rocket and Parmesan cheese

Bock balsamic ice cream ^J

Vanilla ice cream with cherry balsamic sauce, made with our limited edition »Bock« balsamic vinegar

28,90 p. p. and a 0.5 l beer of your choice



LOOK

Mahogany brown, shimmering reddish reflections in the light



SMELL

A light acidity that tickles the nose, followed by a balanced sweetness. Fruity notes of blackberries and cherries delight the senses.



TASTE

Balance between sweetness and acidity, spicy and fruity



INGREDIENTS

Reduced beer wort from "Hauptmann Stiber Trunk" bock beer, apple vinegar (reduced apple juice) and hop cones | 5% acidity, 0.0 % vol. alc.



HOP VARIETY

The "Cascade" hops from Hallertau Cascade have a very pronounced, flowery and spicy aroma.



NO ADDITIVES

No added sugar, colorants or sulphur, vegan and gluten-free.



PRODUCTION

Created in collaboration with »Theo the Vinegar Brewer« in Germany, the vinegar was matured for years in a 300-year-old barrique barrel.



FOOD PAIRING

The »Bock« balsamic vinegar is a versatile companion for fresh salad dressings, aromatic marinades and strong gravies.

BEERS FROM OUR BREWERY

LAGER



0,25 ltr.

3,20

0,5 ltr.

4,20

CLASSIC LAGER

0,33 ltr.

3,60

ZOIGL,

naturally cloudy,
optionally bright or dark



0,5 ltr.

4,60

WHEAT BEER

naturally cloudy, optionally light,
normal or dark



0,5 ltr.

4,40

ROSENBURG PILSNER



0,5 ltr.

4,40

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

OTHER DRINKS

BLENDED BEERS

	0,5 ltr.	
Light full beer mixed with lemonade	4,40	
Dark beer mixed with lemonade	4,40	
Wheat beer mixed with cola	4,60	
Wheat beer mixed with lemonade	4,60	

NON-ALCOHOLIC / LOW-ALCOHOL BEERS

	0,5 ltr.	
Non-alcoholic full beer	4,80	
Light wheat beer	4,40	

SPRITZERS

	0,25 ltr.	0,4 ltr.
Apple/orange juice spritzer (sweet/sour)	3,60	4,80
Grape/currant spritzer (sweet/sour)	3,60	4,80
Wine spritzer (sweet/sour)		6,90

LEMONADES

	0,25 ltr.	0,4 ltr.
Black-Mary-Mix, Cola-Orange Special ^{1, 12}	3,40	4,60
Lemonade	3,40	4,60
Orange lemonade	3,40	4,60
Coke	3,60	4,80
Cola light	3,60	4,80

WATER

	0,25 ltr.	0,5 ltr.
Carbonated water	2,90	4,20
Mineral water, non-carbonated	3,40	4,60

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 Tettnang 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	Tettnang 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 6,00

Bottle 39,90

THOMAS HENRY TONIC

0,2 ltr. 3,90



Read more

WINE

WHITE WINE

	0,125 ltr.	0,2 ltr.	1 ltr.
Silvaner, Kabinett dry	4,90	7,40	29,90

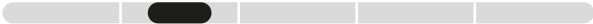
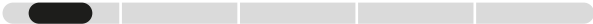

Franconia, 2021, Volkacher Kirchberg, Andreas Braun winery

light		lush
dry		sweet
soft		acidic

The dry Silvaner from the Andreas Braun winery presents itself with characteristic yellow-green fruity notes that unfold wonderfully on the nose and exude a piquant aroma. The taste of the wine is characterized by a refreshing liveliness and captivates with its Franconian dryness.

	0,125 ltr.	0,2 ltr.	0,75 ltr.
T White Cuvée	4,40	6,90	22,90

Italy (South Tyrol), 2021, Cantina Tramin winery

light		lush
dry		sweet
soft		acidic

The T Cuvée Weiß produced by Cantina Tramin is a perfect blend of Chardonnay, Pinot Blanc and Sauvignon - a refreshing, light wine that is ideal for the summer. On the nose, this wine is characterized by fragrant white flowers and juicy apples. On the palate, it impresses with its balanced acidity and intense flavor. This wine is an ideal accompaniment to light starters, fish and vegetable dishes and will delight you with its taste sensation.

	0,125 ltr.	0,2 ltr.	1 ltr.
Müller-Thurgau, Kabinett semi-dry	4,90	7,40	29,90

Franconia, 2021, Volkacher Kirchberg, Andreas Braun winery

light		lush
dry		sweet
soft		acidic

The Kabinett semi-dry from the Müller-Thurgau grape has a bright yellow color with green nuances. Its floral aroma has delicate hints of nutmeg. The taste is accompanied by a fine, pleasant residual sweetness and flatters the palate.

	0,125 ltr.	0,2 ltr.	0,75 ltr.
Riesling, dry	4,40	6,90	22,90
Palatinate, 2019, Kindesheimer Vogelsang, Winery Spieß			

light		lush
dry		sweet
soft		acidic

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.

	0,125 ltr.	0,2 ltr.	0,75 ltr.
Bacchus	4,40	6,90	22,90
Palatinate, 2019, Kindesheimer Grafenstück, Winery Spieß			

light		lush
dry		sweet
soft		acidic

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.

ROSÉ WINE

	0,125 ltr.	0,2 ltr.	0,75 ltr.
Portugieser Weißherbst	4,40	6,90	22,90
Palatinate, 2019, Kindesheimer Grafenstück, Winery Spieß			

light		lush
dry		sweet
soft		acidic

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.

RED WINE

Kalterersee Classico Superiore

Italy (South Tyrol), 2021, Kaltern Winery

0,125 ltr.

4,90

0,2 ltr.

7,40

0,75 ltr.

24,90

light



lush

dry



sweet

soft



acidic

The 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 Altanza Single 12 Months Oak

Spain (La Rioja), 2018, Bodegas Altanza

0,125 ltr.

5,90

0,2 ltr.

8,90

0,75 ltr.

28,90

light



lush

dry



sweet

soft



acidic

This great red wine offers a rich variety of aromas of ripe dark fruit, accompanied by subtle spicy notes and a hint of oak. It is elegant on the palate, with silky tannins and a long, harmonious finish. The long ageing period of the Crianza ensures a smooth yet full-bodied character.



Bordeaux

France (Bordeaux), 2019, Château Redon

0,125 ltr.

5,90

0,2 ltr.

8,90

0,75 ltr.

28,90

light



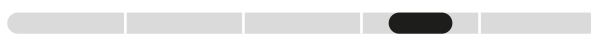
lush

dry



sweet

soft



acidic

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

Italy (Pedaso FM), 2021, Terra Fageto

0,125 ltr.

6,20

0,2 ltr.

9,40

0,75 ltr.

31,90

TIP



light



lush

dry



sweet

soft



acidic

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.



Traditional, natural and sustainable.



Video

SPARKLING WINES

CHAMPAGNE

Moët

0,75 ltr.

95,00 €

Ice Impérial

Moët

0,75 ltr.

115,00 €

Holled'Auer Hop Secco

Holled'Auer Manufactory

0,1 ltr.
5,40 €

0,75 ltr.
29,00 €

TIP

Holled'Auer Hop Secco is a convincingly sparkling and refreshingly tangy secco that skillfully showcases the characteristic aromas of Hallertau hops. It offers a tasty experience for both men and women with its finely rounded fullness. Only the best Hallertau aromatic hops, regional beers and first-class, renowned German quality wines are used for Holled'Auer Hop Secco.

Holled'Auer Manufaktur is a small two-woman family business family business from the Hallertau. The manufactory is run by mother Hildegard Heindl, a qualified beer sommelier and long-time manager of a hop laboratory, and her daughter Juliane, a trained brewer and maltster - a supportive, friendly family.



More



COCKTAILS

GIN-TONIC

Hops & Malt GIN by Sperber Bräu with tonic

9,90

Our gin delights with fine aromas of hops, malt, juniper, coriander, pepper and citrus zest - served with neutral Thomas Henry Tonic.

APERITIF

Aperol Spritz

8,40

Orange, Mineralwasser, Aperol, Prosecco und Eis

Hop Spritz

8,40

Lime, hop secco, HopfaGschbusi (green hop liqueur) and ice

Hoppy wheat beer cocktail

8,40

Wheat beer, hop secco, HopfaGschbusi (green hop liqueur) and ice cream



Hugo

8,40

Elderflower syrup, Prosecco, soda, mint and lime

Lillet Wild Berry

8,40

Lillet Blanc, Schweppes Original Wild Berry, raspberries and ice

COFFEE



ESPRESSO

● Espresso

single 2,90 €
double 3,90 €



ESPRESSO MACCHIATO

● Milk foam

● Espresso

Cup 3,20 €



COFFEE

● Kaffee Crema

Cup 3,20 €
Mug 4,20 €



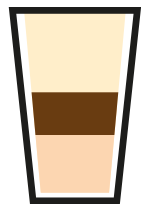
CAPPUCCINO

● Milk foam

● Hot milk

● Espresso

Cup 4,40 €



LATTE MACCHIATO

● Milk foam

● Espresso

● Hot milk

Cup 4,40 €



HOT CHOCOLATE

● Hot milk

● Chocolate

Cup 3,90 €
+Cream 4,40 €

OTHERS

Espresso Affogato	Cup	5,90
Coffee Americano	Cup	3,20
Chocochino	Cup	3,90
Glass of milk	0,2 ltr.	2,20
Mulled wine	Cup	4,40
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.) 3,90

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

LIQUOR

CLEAR LIQUORS

Beer liquor in the mug	2 cl / 20 ml	3,90
Williams pear	2 cl / 20 ml	3,90
Williams with fruit	2 cl / 20 ml	3,90
Fruit brandy	2 cl / 20 ml	3,90
Plum water	2 cl / 20 ml	3,90
Raspberry brandy	2 cl / 20 ml	3,90
Bär-/Blutwurz	2 cl / 20 ml	3,90
Sloe gin	2 cl / 20 ml	3,90
Malteser	2 cl / 20 ml	3,90
Vodka	2 cl / 20 ml	3,90

LIQUEURS & HERBS BRANDIES

Plum brandy	2 cl / 20 ml	3,90
Amaretto	2 cl / 20 ml	3,90
Jägermeister	2 cl / 20 ml	3,90
Underberg	2 cl / 20 ml	3,90
Ramazotti	2 cl / 20 ml	3,90
Sechsamter	2 cl / 20 ml	3,90

FOOTNOTES

- 1) with colorant
- 2) preserved
- 3) with antioxidant
- 4) with flavor enhancer
- 5) sulfurized
- 8) with phosphate
- 9) with sweetener
- 10) contains a source of phenylalanine
- 12) contains caffeine
- 13) colorant E150d14
- 14) acidifier E338

ALLERGENE

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

PAYMENT AND PRICES

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

ALLERGENE – ALLERGENS

A	WEIZEN / DINKEL – WHEAT / DINKEL
B	ROGGEN – RYE
C	GERSTE – BARLEY
D	HAFER – OATS
E	KREBSTIERE – CRUSTACEANS
F	EIER – EGGS
G	FISCHE – FISH
H	ERDNÜSSE – PEANUTS
I	SOJA – SOY
J	MILCH – MILK
K	MANDELN – ALMONDS
L	HASELNÜSSE – HAZELNUTS
M	WALNÜSSE – WALNUTS
N	KASCHUNÜSSE – CASHEW NUTS
O	PECANÜSSE – PECAN NUTS
P	PISTAZIEN – PISTAZIEN
Q	MACADAMIANÜSSE – MACADAMIA NUTS
R	SELLERIE – CELERY
S	SENF – MUSTARD
T	SESAM – SESAME
U	SCHWEFELDIOXID & SULFITE – SULFUR DIOXIDE & SULFITE
V	LUPINE – LUPINE
W	WEICHTIERE – MOLLUSCS

