



MENU



Sperber
BRÄU

SOUPS

Liver dumpling soup

3,90 €

Cold cucumber yogurt soup



with soup garnish

3,90 €

Chanterelle cream soup



with soup garnish

4,90 €

SALADS

Side salad



2,90 €

Turkey salad

mixed leaf salads with balsamic dressing and strips of turkey breast glazed in honey

10,90 €

Fitness salad

spicy leaf salads with mustard-vinaigrette, fruit, red salsa, roasted perch fillet, served with white bread

10,90 €

Chanterelle salad

Leaf salads in yogurt dressing, fried chanterelles with bacon and onions, feta cheese, melon and white bread

11,90 €

MAIN COURSES

Roast pork ^{2,3}

from the neck, with
potato dumplings

10,90 €

Sauerbraten ^{2,3}

from the leg of beef, with
gravy and potato dumplings

12,90 €

Beer-cruste roast pork belly ^{2,3}

in dark beer sauce,
with potato dumplings

11,90 €

Oberpfälzer Schäufel ^{2,3}

crispy fried,
with potato dumpling

12,90 €

Beef roulade ^{2,3}

with potato dumpling

12,90 €

Boiled beef ⁵

with horseradish sauce
and boiled potatoes

12,90 €

Onion roast

Grilled rump steak with fried and
baked onions, served with roasted
potatoes or French fries

16,90 €



Schnitzel „Viennese style“

of pork with potato salad
or french fries

11,90 €

Grill plate

Medallions of pork tenderloin,
roast beef and turkey breast with
roasted chanterelles, homemade
herb butter and fried potatoes

18,90 €

Cordon Bleu

of pork, with potato salad
or French fries

12,90 €

HIGHLIGHT OF THE
MONTH

Grilled pork tenderloin

in chanterelle cream sauce, served
with homemade spaetzle

18,90 €



Chanterelle cream goulash

with bread dumplings

12,90 €

Chanterelle spaghetti

tossed in basil pesto, with dried
tomatoes and shaved parmesan

11,90 €

**Sous-Vide cooked
spare ribs**

with BBQ sauce (mild or spicy)
served with a large baked potato
with homemade herb curd
cheese

13,90 €

(only available Friday and Saturday)



Hamburger

with 125 gr. juicy beef, lettuce leaf,
cheese, tomato, pickle and home-
made sauce, served with French
fries or sweet potato fries

10,90 €

Beer burger

with 125 gr. juicy beef, lamb's
lettuce, tomato, baked onion rings,
dark beer onion chutney and
homemade sauce, served with
French fries or Sweet potato fries

11,90 €

FISH DISHES

Trout meunière

served with boiled potatoes

14,90 €



Trout baked

served with potato salad

14,90 €



Plaice fillet baked

with remoulade
and potato salad

12,90 €



Redfish baked

in pepper sesame crust,
served with wedges,
red salsa and leaf salads

12,90 €



CHILDREN'S DISHES

Fat booty

homemade fish sticks
with small salad

4,90 €



Pumuckl

Children's schnitzel with french
fries and ketchup

5,90 €

Struwelpeter

Serving of French fries
with ketchup

2,90 €

Dumplings or spaetzle^{2,3}

with sauce

2,90 €

Child roast^{2,3}

with potato dumplings

6,90 €

DESSERTS

Bavarian apple fritters

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

5,90 €

Sperber house cup

garnished with fresh fruit, eggnog and cream

5,90 €

Lemon sorbet

filled with champagne

4,90 €

Iced coffee

with vanilla ice cream and whipped cream

4,90 €

Children mug „Colorful“

two kinds of ice cream in children's cup, funny and colorful garnished with smarties

3,90 €

Ice & Hot

Vanilla ice cream next to hot Raspberries

5,90 €

Mixed ice cream with cream

Vanilla / Chocolate / Strawberry

4,90 €

SNACKS

Curry sausage from straw pig ⁸

with curry sauce and french fries

7,90 €

Fried sausage salad ⁸

thick sausages, served with red onion, cucumber, tomato and farmhouse bread

6,90

Homemade cheese spaetzle

with fried onions

7,90 €

Bratwurst with sauerkraut

two thick sausages with sauerkraut and farmhouse bread

5,90 €

Swiss sausage salad ⁸

served with farmhouse bread

6,90 €

BEERS FROM OUR BREWERY

LAGER	0,25 ltr.	2,00 €
	0,5 ltr.	3,20 €
CLASSIC LAGER	0,33 ltr.	2,60 €
ZOIGL, NATURALLY CLOUDY <i>optionally light or dark</i>	0,5 ltr.	3,50 €
WEIZEN, NATURALLY CLOUDY <i>optionally light, light or dark</i>	0,5 ltr.	3,50 €
ROSENBURG PILSNER	0,4 ltr.	3,30 €
BOCK BEERS <i>Seasonally available: choice of red bock beer, wheat beer bock, or black pale ale bock</i>	0,5 ltr.	3,70 €
CELEBRATION BEERS <i>Seasonally available</i>	0,5 ltr.	3,70 €



The numerous awards (more than 60) from the DLG – including the gold medal „Prize of the best“ – and the European Beer Star, bear witness to the fact that we practice the brewing skill in the craft of brewing. These awards are, as it were, a „knighthood“ for our family brewery anno 1894 – above all for Dipl. Braumeister and Vice President of the „Private Breweries Bavaria“ Christian Sperber. He is supported by his longstanding employees, some of whom have been passionately practicing their craft at the brewery for almost 40 years.

BEER PAIRING

Serving beer with food is not a new trend, as beer has been an important commodity for thousands of years. Due to the variety of beers from our brewery, we have a perfect food companion for every dish - below you will find our recommendations:



ROSENBURG PILSNER

Variety: Pilsner, Bohemian brewing style



ZOIGL-BEER, NATURALLY CLOUDY AND LIGHT

Variety: Light Zoigl, Pilsner brewed, with yeast



LAGER / CLASSIC LAGER

Variety: Lager



WHITE BEER BOCK „HERZOG-CHRISTIAN-AUGUST“

Variety: Pale wheat beer bock with bottle fermentation



CELEBRATION BEERS

Variety: Light celebratory beer



WHITE BEER „GRAF GEBHARD“ & “LEICHTE WEISSE“

Variety: Light or pale light wheat beer with bottle fermentation



BOCK BEER „HAUPTMANN STIBER TRUNK“

Variety: Bottom fermented bock beer



ZOIGL-BEER, NATURALLY CLOUDY AND DARK

Variety: Dark Zoigl, with yeast



WHITE BEER „STEIGER SCHWARZE“

Variety: Black wheat beer with bottle fermentation



Clear soup,
Broths



Starters



Pan
Dishes



Starters



Pan
Dishes



sweet
desserts



Creamy
Soups



Salads



Starters



Fish



Pan
Dishes



Roast
dishes



sweet
desserts



Creamy
Soups



Pan
Dishes



Roast
dishes



Fish



Pan
Dishes



Roast
dishes



Roast
dishes



Game
dishes



sweet
desserts



hearty
desserts



Creamy
Soups



Starters



Pan
Dishes



Roast
dishes



Pan
Dishes



Roast
dishes



MORE DRINKS

MIXED BEERS

<i>Helles Radler from the barrel</i>	0,5 ltr.	3,20 €
<i>Dark Radler from the barrel</i>	0,5 ltr.	3,20 €
<i>Cola Wheat</i>	0,5 ltr.	3,50 €

BEERS FROM OTHER BREWERIES

<i>Crystal wheat</i>	0,5 ltr.	3,50 €
<i>Non-alcoholic beer</i>	0,5 ltr.	3,50 €

SPRITZERS

<i>Apple/orange juice spritzer (sweet/sour)</i>	0,4 ltr.	3,60 €
<i>Grape/currant spritzer (sweet/sour)</i>	0,4 ltr.	3,60 €
<i>Wine spritzer</i>	0,4 ltr.	5,60 €

WINES

<i>White, red or rosé wine</i>	1/8 ltr.	3,50 €
	0,2 ltr.	5,60 €

LEMONADES

<i>Black Mary Mix, Cola Orange Special^{1, 12}</i>	0,4 ltr.	3,40 €
<i>Citrus Lemonade</i>	0,4 ltr.	3,10 €
<i>Orange lemonade</i>	0,4 ltr.	3,10 €
<i>Cola</i>	0,4 ltr.	3,40 €
<i>Cola light</i>	0,4 ltr.	3,40 €

WATER

<i>Table water</i>	0,25 ltr.	1,90 €
	0,5 ltr.	2,90 €
<i>Mineral water, still</i>	0,5 ltr.	3,10 €

COCKTAILS

<i>Aperol Spritz</i>	0,4 ltr.	5,90 €
<i>Hugo</i>	0,4 ltr.	5,90 €
<i>Lillet Wild Berry</i>	0,4 ltr.	5,90 €

HOT DRINKS

COFFEE

<i>Coffee Crema</i>	<i>Cup</i>	2,40 €
	<i>Pot</i>	3,90 €
<i>Cappuccino</i>	<i>Cup</i>	2,90 €
<i>Hot chocolate</i>	<i>Cup</i>	2,90 €
<i>Latte Macchiato</i>	<i>Cup</i>	2,90 €
<i>Coffee latte</i>	<i>Cup</i>	3,50 €
<i>Chocociato</i>	<i>Cup</i>	2,90 €
<i>Espresso</i>	<i>single</i>	2,20 €
	<i>double</i>	3,50 €
	<i>Macchiato</i>	2,50 €

TEA

<i>Div. varieties of the brand Eilles</i>	<i>Cup</i>	2,20 €
	<i>Pot</i>	3,50 €

OTHERS

<i>Hot lemon</i>	<i>Cup</i>	2,00 €
<i>Glass milk</i>	0,2 ltr.	1,50 €
<i>Grog</i>	<i>Cup</i>	2,90 €
<i>Mulled wine</i>	<i>Cup</i>	3,50 €
<i>Tea with rum</i>	<i>Cup</i>	4,50 €

SCHNAPPS

CLEAR

<i>Beer schnapps</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Williams pear</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Williams with fruit</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Fruit liquor</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Plum brandy</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Schnapps made out of raspberries</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Bär-/Blutwurz</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Schlehengeist</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Malteser</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Wodka</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>

LIQUEUR

<i>Plum brandy</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Amaretto</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>

HERBS

<i>Fernet Branca</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Jägermeister</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Underberg</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Ramazotti</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Sechsämter</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>
<i>Hirschkuss</i>	<i>2 cl / 20 ml</i>	<i>2,90 €</i>

FOOTNOTES

- 1) with dye
- 2) conserves
- 3) with antioxidant
- 4) with flavor enhancer
- 5) sulphurated
- 8) with phosphate
- 9) with sweeteners
- 10) contains a source of phenylalanine
- 12) caffeinated
- 13) Dye E150d
- 14) Acidifier E338

ALLERGENS

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

CREDIT CARDS

We would like to point out separately that our prices include the statutory VAT, as well as the service charge. Above an invoice amount of 50 euros, we are happy to accept credit cards at no extra charge. Under 50 euros for a transaction fee of 2 euros.