

Warm welcome





Paulaner's im Wehrschloss

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WEHRSCHLOSS PATISSERIE



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

*Large selection
of cakes, also
for takeaway!*



EAT WELL AND CELEBRATE WELL – THAT'S PAULANER'S IN THE WEHRSCLOSS!

Since 2013 the Paulaner's in the 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!

With warmest regards, your

Paulaner's Team

FEEL GOOD AND ENJOY

A special service awaits you so that you feel completely at ease with us and our culinary delights.

Would you like your food to go?

We also offer you all portions to take away in our practical Paulaner's returnable box.



Do you know our Edelweiss portions?

For selected dishes we offer you a smaller portion for € 2.50 cheaper. Just look out for the Edelweiss logo on the menu.



Your favorite dishes

We are happy to help and have marked our guests' most popular dishes with a heart to make your choice easier.



Are you suffering from allergies or alimentary intolerances?

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

DRAFT BEER

We'll tap it for you! →



PAULANER WHEAT BEER NATURALLY CLOUDY_{a1,a3}

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

PAULANER MUNICH ORIGINAL DARK_{a3}

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

PAULANER MUNICH BRIGHT_{a3}

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

PAULANER PREMIUM PILS_{a3}

A pilsner that even beer lovers from the North will appreciate (Alc. 4,9% vol.)

HACKER-PSCHORR CELLAR BEER NATURALLY CLOUDY_{a3}

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

PAULANER ZWICKL_{a3}

Honey-golden with a fine cloudiness – fruity, slightly malty and full-bodied soft (Alc. 5,5 % vol.)

ALSTER/RADLER_{a3,3}

Munich Bright (Alc. 4,8% vol.) with lemonade

ALMRADLER_{a3,1}

Munich Bright (Alc. 4,9% vol.) with herb lemonade

PAULANER YEAST WHEAT BEER_{a1,a3} non-alcoholic

Naturally cloudy, refreshing and invigorating – a light-hearted isotonic thirst quencher (Alc. below 0,5% vol.)

0,3 L € 4,20

| 0,5 L € 6,40

| 1,0 L € 10,50







BOTTLED BEER

PAULANER DARK YEAST WHEAT BEER_{a1,a3}

A beer with biceps – naturally cloudy, strong, full-bodied, smooth and sweet on the palate (Alc. 5,3% vol.)

PAULANER WHEAT BEER CRYSTAL CLEAR_{a1,a3}

Crystal clear, shiny golden yellow, intensely malty with aromas of pear and apple (Alc. 5,2% vol.)

PAULANER WHEAT BEER-LEMON NATURALLY CLOUDY_{a1,a3}

Naturally cloudy, matt golden, lemony, tart-sweet with a hint of mandarin (Alc. 2,7% vol.)

PAULANER SALVATOR_{a3}

Caramel-coloured head, chestnut-brown beer, chocolate aroma (Alc. 7,9% vol.)

PAULANER MUNICH BRIGHT_{a3} non-alcoholic

Isotonic, light golden sparkling, lightly scented with hay and herbs (Alc. below 0,5% vol.)

PAULANER WHEAT BEER LEMON_{a1,a3} non-alcoholic

Pleasantly sweet, slightly tart, wonderfully tangy and always refreshing (Alc. below 0,5% vol.)

PAULANER WHEAT BEER 0,0%_a non-alcoholic

Isotonic, 100% natural, traditionally brewed, low in calories – contains only 24 kcal per 100 ml

0,5 L € 6,40

non-alcoholic DRINKS

PAULANER LIMO ORANGE _{1,3}	0,33 L	€ 4,20
PAULANER LIMO ZITRONE ₃	0,33 L	€ 4,20
PAULANER SPEZI _{1,3,9,11}	0,5 L	€ 5,20
PAULANER SPEZI ZERO _{1,3,9,11}	0,5 L	€ 5,20
PAULANER YEAST WHEAT BEER _{a1,a3} non-alcoholic	0,5 L	€ 6,40
PAULANER WHEAT BEER LEMON _{a1,a3} non-alcoholic	0,5 L	€ 6,40
PAULANER WHEAT BEER 0,0% _a non-alcoholic	0,5 L	€ 6,40
VITA MALZ _{1,a3}	0,33 L	€ 4,20
VILSA GOURMET MINERAL WATER	0,25 L	€ 3,00
MEDIUM OR NATURELLE	0,75 L	€ 7,00
COCA-COLA _{1,9}	0,2 L	€ 3,50
	0,4 L	€ 5,20
COCA-COLA ZERO _{1,9,11,12}		
FANTA _{g,1,3}		
SPRITE		

HOMEMADE ICED TEA	0,4 L	€ 5,20
GREEN TEA WITH FOREST FRUITS AND LIME		
BLACK TEA WITH APPLE AND MINT		

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

GRANINI FRUIT JUICES	0,2 L	€ 3,60
APPLE ORANGE	0,4 L	€ 5,60

GRANINI NECTARS	0,2 L	€ 3,60
BANANA ₃ PASSION FRUIT CHERRY	0,4 L	€ 5,60
RHUBARB CURRANT		

FRUIT JUICE SPRITZER	0,2 L	€ 3,50
FROM THE FRUIT JUICES & NECTARS MENTIONED	0,4 L	€ 5,20

SCHWEPPES	0,2 L	€ 3,90
BITTER LEMON _{3,10} TONIC WATER ₁₀		
TONIC WILD BERRY ₁₀ GINGER ALE ₁		

ALMDUDLER HERB LEMONADE ₁	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 | classical Paulebazi soft cheese cream_{1,g} | alpine meadow herb butter_{g,h} € 7,50

PAULEBAZI – “OBATZDA”

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

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_l | herb-mustard sour cream_g | herbs € 12,90



BAUERNKAS CRISPY TREAT

Baked farmer's cheese | thyme honey | melted tomatoes | wild herb salad | choice of 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

Starter
salad

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

SAVOURY SNACKS

with bread

SCHLOSS BREAD TIME

Angus roast beef | herb remoulade_{11,c,j} | Baked farmer's cheese_g with thyme honey | 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} | Bavarian herb Gipfelstürmer_g | coleslaw_l | 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,j} | pork crust roast | sausage salad swiss style_{2,3,8,11,g,j,l} | Tyrolean bacon_{2,3,8} | coleslaw_l | herb-mustard sour cream_g | mustard | butter_g | Wirtshaus bread_a | ciabatta_a € 16,90

CHEESE BREAD TIME

Baked farmer's cheese_g with thyme honey | classical Paulebazi soft cheese cream_{a1,g} | Alpine Red Wine Cheese_g | Bavarian herb Gipfelstürmer_g | French brie_g | grapes | roasted walnut pieces | fig mustard | butter_g | Wirtshaus bread_a | ciabatta_g € 16,90



GREENS

fresh and crisp

BAKED CHICKEN SALAD

Juicy baked chicken_{a,c,g} | cold-stirred cranberries | colorful leaf salads | wild herb salads | carrots | tomatoes | cucumbers | radishes | dressing from the oak barrel matured apple-balsamic vinegar_{j,l} | Wirtshaus bread_a € 18,90



CAESAR SALAD

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



WIRTSHAUS SALAD VEGAN

Colorful leaf salads | 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
Juicy baked chicken _{a,c,g}	+ € 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



VEGETARIAN & VEGAN

something for everyone!



ALLGÄU CHEESE SPAETZLE

Homemade spaetzle_{a1,c,g} | mountain cheese_g | glazed onions_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_j | mountain cheese_g |
tomatoes | onions | salad | french fries € 18,50

VEGETARIAN SLICED MEAT

Vegan “Chickeriki strips”_{a,f} | cream sauce_g | mushrooms |
spaetzle_{a1,c,g} | Wirtshaus salad_{j,l} € 19,50



PLANTED STEAK

Grilled vegetable fillet steak | truffle hollandaise_{c,g,i} | green asparagus_g |
wild broccoli_g | tomato herb oil | roasted bread_a € 21,50

SCHNITZEL **VEGAN**

100 % vegan | 100 % wheat protein € 20,50

OPTIONALLY WITH

• French Fries | Wirtshaus salad_{j,l}

• Mushroom cream sauce_g | fried potatoes_g | Wirtshaus salad_{j,l}

• Hollandaise sauce_{c,g,i} | wild broccoli_g | potato croquettes



CLASSIC WIRTSHAUS DISHES



WIESN PLATE

Roast pork from Oldenburg pigs_j |
Salvator strong beer sauce_{i,l} | potato dumplings_{a1,c} | coleslaw_l € 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 MUNICH 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 | glazed onions_g |
homemade roasted onions_{a1} € 15,50

OPTIONALLY WITH

Tyrolean bacon_{2,3,8} + € 2,50

Fried mushrooms with thyme + € 3,90

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



HENDL SCHNITZEL

From regional breeding in the Oldenburg region | breaded chicken breast approx. 180g^{*_{a,c,g}} | Hollandaise sauce_{c,g,i} | wild broccoli_g | 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^{*_{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 sauce_g | fried potatoes_g | Wirtshaus salad_{j,l} € 22,50

MOUNTAIN CLIMBER 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} € 20,50

TYROLEAN FRIED CHICKEN SCHNITZEL

Juicy fried chicken_{a,c,g} | cold-stirred cranberries | lukewarm potato salad with fresh radishes_{j,i,l} € 20,50

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,l} |
fried potatoes_g € 27,90

PRINCE REGENT'S PLATE

150g grilled beef rump steak* | 150g pork fillet medallions |
Tyrolean bacon_{2,3,8} | truffle hollandaise_{c,g,j} | green asparagus_g |
potato croquettes € 26,90



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,l} | apple red cabbage_{a,g} |
potato dumplings_{a1,c} € 23,90

PAULANER'S FINE FISH POT

Salmon fillett_d, cod fillett_d, prawns_b in crustacean sauce_{a,b,d,g} | wild broccoli_g |
green asparagus_g | roast potatoes_g € 24,90

WEHRSCLOSS FISH PAN

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



WEHRSCLOSS DELICACIES

ORIGINAL MUNICH PORK KNUCKLE

Crispy pork and ham knuckle cooked tenderly for 24 hours |
Salvator strong beer sauce_{i,l} | 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,l}

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



BEEF ROULADE "HOUSEWIFE STYLE"

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

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
extra patty	+ € 2,50
Fried egg	+ € 2,00

* All gram values are based on the raw weight

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_{a1,c} € 6,50

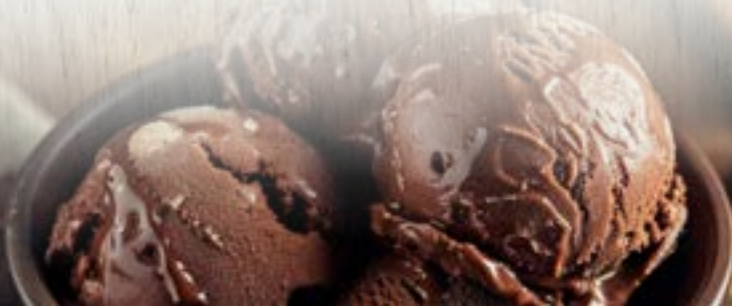
WARM CHOCOLATE CAKE_{a1,c,f,g,h} € 6,50

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



HOT DRINKS

Bavarian coffee culture stands for first class quality and traditional roasting. Bavarian lifestyle is hot!

COFFEE CRÈME

CUP € 3,50
MUG € 2,90

CAPPUCCINO_{g,9}

€ 3,90

ESPRESSO₉

€ 2,90

DOUBLE ESPRESSO₉

€ 3,60

ESPRESSO AFFOGATO

€ 5,50

Espresso₉ | Vanilla ice cream_{c,g}

COFFEE WITH MILK

€ 4,20

LATTE MACCHIATO_{g,9}

€ 4,60

LATTE MACCHIATO_{g,9}

€ 4,80

With flavor: vanilla | caramel | hazelnut₁

IRISH COFFEE „BAVARIAN STYLE“

€ 6,90

Coffee crème with Penninger Whiskey - Bavarian Finish and lightly whipped cream

MUG OF HOT CHOCOLATE_g

€ 3,90

With cream_g



all roasts
from the house
of Dallmayr



LARGE GLASS OF DALLMAYR TEA

€ 3,50 each

PEPPERMINT

Fresh herbal tea

CAMOMILE

Mild herbal tea

ALPINE HERBS

Fresh herbal tea blend

HAVE A NICE DAY

Mild herbal tea blend

JAPAN SENCHA

Mild green tea

WILD BERRY

Fruit tea blend with wild berry flavor

TULSI RELAX

Ayurvedic herbal tea blend orange-ginger

ENGLISH BREAKFAST

Full-bodied black tea blend

FRIESLAND MIX

Strong and spicy black tea

EARL GREY

Black tea with bergamot flavor

MASALA CHAI

Black tea with spices



SPARKLING

PROMOSSO SPUMANTE EXTRA DRY₁

Treviso | Vinery Montelvini | Italy

0,1 L € 5,90
0,75 L € 25,00

CANONITA SPRITZ **NEW**

Canonita de Mallorca | Pink Grapefruit | soda | orange

€ 7,90

HUGO

Mint | lime | elderflower syrup |
Promosso₁ | soda

€ 7,90

APEROL SPRITZ

Aperol | Promosso₁ | soda | orange

€ 7,90

ZWICKL SPRITZ

Paulaner Zwickl_{a3} | Aperol | passion fruit syrup | soda

€ 7,90

LILLET WILD BERRY

Lillet Rosé₁ | marinated berries |
Russian Wild Berry₁₀ | mint

€ 7,90

SOMERSBY APPLE CIDER

Fruity | fresh | sparkling

0,33 L € 5,90

SPARKLING *non-alcoholic*

HENKELL SPARKLING BLANC

Juicy | fresh | fine citrus note |
light vanilla flavour

0,1 L € 5,90
0,75 L € 25,00

HUGO

Mint | lime | elderflower syrup |
Henkell Sparkling Blanc | soda

€ 7,90

APEROL SPRIZZ

0,0 Alc. Mionetto Aperitivo_{1,2,10} | Henkell Sparkling Blanc |
soda | orange

€ 7,90

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

WHITE WINE

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

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

GRAY BURGUNDY_l (Alc. 11,5% vol.)

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

MUTMACHA! RIESLING_l (Alc. 12% vol.)

Mosel | Vinery Cusanus | citrus | elderflower | white peach

JULIA SCHITTLER CHARDONNAY_l (Alc. 13% vol.)

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

SARTORI LUGANA_l (Alc. 13% vol.)

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

0,2 L € 6,90 | 0,75 L € 23,00

WINE SPRITZER_l (Alc. 11,5% vol.)

From Bender Cuvée (Riesling, Pinot Blanc, Sauvignon Blanc)

0,2 L € 5,90



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. 13% vol.)

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

MERLOT SEMI DRY, (Alc. 11% vol.)

Palatinate | Vinery Ruppertsberger | harmonious | fruity | light sweetness

MARQUÉS DE RISCAL PROXIMO DOCA, (Alc. 13,5% 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. 11,5% 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





Spirits matured in **WOODEN BARRELS***

***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 (Alc. 32% vol.)

2 cl € 3,90

4 cl € 6,90

WILLI PEAR

€ 5,50

with 2 cl Williams (Alc. 40% vol.)
pear juice and a whole pear

FLYING HIRSCH

€ 5,90

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

Barrique- **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 NUTCRACKER

HAZELNUT LIQUEUR (Alc. 28% vol.)

2 cl € 5,90

The Studer family
only uses carefully
selected fruits for
distillation

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 Whiskey

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

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

4 cl € 6,90

SPECIALTIES

BÄRWURZ (Alc. 38% vol.)

BLUTWURZ₁ (Alc. 50% vol.)

BLUTWURZ RED₁ (Alc. 30% vol.)

BLUTWURZ BLACK₁ (Alc. 50% vol.)

ENZIAN (Alc. 38% vol.)

OBSTLER (Alc. 38% vol.)

2 cl € 3,50 | 4 cl € 5,90

SPIRITS & AQUAVITS

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 | 4 cl € 5,90

Regional
Specialty
**MACKENSTEDTER
WHEATKORN**
(Alc. 32 % Vol.)

2 cl € 2,50



HERBALS

Italy's No. 1
herbal liqueur

VECCHIO AMARO DEL CAPO

(Alc. 35% vol.)

4 cl € 4,50



SAGENHAFTER

ROTER HENGST (Alc. 42% vol.)

“Regional Specialty“

JÄGERMEISTER (Alc. 35% vol.)

ABSACKER (Alc. 30% vol.)

Herbal liqueur with Jamaica rum

VERTEILER (Alc. 32% vol.)

2 cl € 3,90

4 cl € 5,90

LIQUEURS

STRONG COFFEE LIQUEUR

S.Maria al Monte | Elixir di Caffee (Alc. 30% vol.)

MILD COFFEE LIQUEUR

Penninger | Cold-Brew coffee
combined with GRAPHIT Rum (Alc. 20% vol.)

2 cl € 3,90

4 cl € 5,90

BAILEYS IRISH CREAM ON THE ROCKS_g (Alc. 17% vol.)

An outrageously delicious pleasure,
the finest Irish whiskey, exquisite spirits,
fresh Irish cream, rich chocolate and vanilla.

LIMONCINO DELL'ISOLA ON THE ROCKS (Alc. 30% vol.)

Liqueur made from the best lemons in Calabria.

CANONITA ON THE ROCKS (Alc. 18% vol.)

Canonita Aperitivo de Naranjas is a unique orange
liqueur from Mallorca

5 cl € 5,90

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

EXTRA CHARGE FOR REGULAR SOFT DRINKS 0,2L € 2,90

EXTRA CHARGE FOR RED BULL_{1,9,11,14} € 4,90

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

COGNAC & BRANDY

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

4 cl € 6,90

CARDENAL MENDOZA (Alc. 40% vol.)

4 cl € 6,90

ASBACH URALT (Alc. 40% vol.)

4 cl € 5,90



SLAITE GIN

FOR HOME

€ 29⁹⁵



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



All prices incl. VAT in EUR.
Pictures in this card are serving samples.

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