HAUSBRAUEREI ALTSTADTHOF

Meals and Drinks

Bräustüberl (Tavern)

Restaurant Bühne (Restaurant)

Sommergarten (Summer Garden)

Welcome!

Look forward to our traditional, regional cooking and our freshly tapped special beers from the craft brewery.

Cheers, and enjoy your meal!
Family Engel

Reservations and group bookings:
Tel. 0049 (0)911 – 24 49 859
online: reservierung@hausbrauerei-altstadthof.de

To enjoy our specialties at home, visit our online shop.
You will find news about our upcoming events
on the internet and our facebook.

www.hausbrauerei-altstadthof.de
www.facebook.com/HausbrauereiAltstadthof

All prices incl. 7% + 19% tax and service.

Starters

Sample plate
"Obazda" (a cheese specialty), cream cheese, country style liver wurst* and "Schwarzwälder" smoked ham **7,80 €**

3 Nuremberger roasted bratwursts with sauerkraut **6,80 €**

Salads

Farmer's salad
Fresh leaf salads with feta cheese, olives and onions in a red beer vinegar dressing **11,50 €**

Salad plate with ham & cheese rolls
Fresh leaf salads, olives, tomatoes, cucumber, corn and onions in a red beer vinegar dressing potato pocket filled with cream cheese **13,50 €**

Side salad
Fresh leaf salads, tomatoes and cucumber in a red beer vinegar dressing **4,80 €**

Soups

Franconian potato soup
With fresh parsley, bread croutons and fresh crusty bread **5,60 €**

Onion beer soup
With croutons, refined with red beer from our craft brewery **5,60 €**

= Vegan

Oven-fresh "Schäufele"

Weekdays from 17:00 o'clock
Saturdays, Sundays and on holidays from 12:00 o'clock noon

Schäufele (Franconia`s special roast pork in red beer sauce)
with dumpling and sauerkraut or redkraut **19,50 €**

Beer cuisine

We use regional ingredients and cook with our homemade beer specialties: Roasted malt, beer schnaps, vinegar and - if more bitter flavours are in order - with hops. Discover this unique, new and exceptional taste adventure for yourself.

Main dishes

Oven-fresh Schäufele
Franconia´s special roast pork in red beer sauce with dumpling and sauerkraut or red kraut **19,50 €**

Beer brewer's goulash
Beef, onions and carrots deglazed with black beer, accompanied by a bread dumpling that is cooked in a napkin and sliced afterwards **17,50 €**

Pork schnitzel "Mälzer Art"
Breaded in crushed malt, served with warm potato salad **17,50 €**

Pork filets with a malt crust
Medium roasted pork filets with a malt crust, accompanied by green beans with bacon and potatoes tossed in butter **24,50 €**

Brew master's steak [9]
Pork neck steak marinated in black beer with roast potatoes and braised onions, garnished with herb butter **17,50 €**

Ratatouille
Mediterranean vegetable dish in tomato sauce and potatoes tossed in butter **13,50 €**

*Flavour enhancers, [9] E418, E330, [10] sodium nitrate, ascorbic acid

Bratwursts

Nuremberg's savoury original

8 Nuremberger roasted bratwursts
Grilled sausages with fresh crusty bread **11,90€**

10 Nuremberger roasted bratwursts
Grilled sausages with fresh crusty bread **13,90€**

12 Nuremberger roasted bratwursts
Grilled sausages with fresh crusty bread **15,90€**

Four in beer
Nuremberger roasted bratwursts in red beer sauce
with stewed onions and fresh crusty bread **10,50€**

"Blaue Zipfel"
6 Nuremberger bratwursts cooked together with onions in a
red beer vinegar stock, served with fresh crusty bread **11,50€**

Side orders to your choice

Portion of sauerkraut **3,80€**

Portion of red cabbage **3,80€**

Portion of warm potato salad * **4,20€**

Portion of horse radish **1,50€**

Breadbasket **2,80€**

Portion fried potatoes **3,80 €**

Side salad **4,80 €**

Children's menu

Pork schnitzel "Mälzer Art"
Breaded in crushed malt, served with warm potato salad **10,40€**

Fried fries
With ketchup and mayonnaise **4,50€**

Spätzle with sauce **4,80€**

Dumpling with sauce **5,20€**

3 nuremberger roasted bratwursts with French fries **6,80€**

Vegetarian meals

"Käsespätzle"
A regional pasta with cheese and stewed onions
served with a small salad **13,90€**

Potato pocket
Filled with cream cheese, served with varied leaf salads **13,50€**

Ratatouille
Mediterranean vegetable dish in tomato sauce
and potatoes tossed in butter **13,50€**

*Flavour enhancers, [10] sodium nitrate, ascorbic acid

See page 8 & 9 for our homebrewed beers. Just ask us which beer goes well with which meal.

Cold Cuts and Cheese

Snack plate
"Schwarzwälder" smoked ham, liverwurst*, brawn*, "Obazda" (a Bavarian cheese specialty), Leerdamer cheese, pickles, tomato — **12,50 €**

Cheese plate
"Obazda" (a Bavarian cheese specialty), Camembert, Bavaria Blue, Gouda, Leerdamer and fresh crusty bread — **12,50 €**

Obazda – the Bavarian cheese specialty
made of Camembert, served with bell pepper, onions and fresh crusty bread — **9,50 €**

Desserts

Beeramisu
Refined classic dessert with wheat beer, malt liqueur, black beer schnaps, sponge cake, mascarpone, cinnamon and cacao — **7,80 €**

Oven warm apple strudel with vanilla ice cream
Served with custard sauce, whipped cream and almond slices — **7,80 €**

Battered apple cakes
served with custard sauce, cinnamon and sugar — **7,80 €**

Hot drinks

Cup of coffee — **3,20 €**

Cappuccino — **3,50 €**

Espresso — **2,50 €**

Double Espresso — **3,50 €**

White coffee — **4,20 €**

Tea
Fruit, mint, chamomile, rooibos, black or green tea — **2,80 €**

WinterWämer – brewed for the cold days
brewed with hops, malt and selected spices. Alk. 5,6% — **4,50 €**

Our homebrew

Brewed with passion and tradition to the standards of old brew law in real copper kettles and wooden fermenting vats. Ask for our current seasonal beer.

RotBier – Nuremberg's classic beer of the city
Brewed like this only in our brewery! Copper-coloured, traditional special beer, smooth as velvet with a mild touch of hops
Alcohol: 5,2 %, original wort: 13,5 %

Tasting mug	**0,20 l**	**2,60 €**
Glass mug	**0,40 l**	**4,50 €**

KellerBier – also mixed with lemonade
Pale and original, mildly hopped and full-flavoured taste.
Alcohol: 4,8 %, original wort: 12,5 %

Taster's mug	**0,20 l**	**2,60 €**
Glass mug	**0,40 l**	**4,50 €**

SchwarzBier – beer with a strong character
Dark, smooth, and full-flavoured with typical malt aroma
Alcohol: 5,1 %, original wort: 12,8 %

Taster's mug	**0,20 l**	**2,60 €**
Glass mug	**0,40 l**	**4,50 €**

RoteWeisse – wheat beer – the fizzy red one
Fruity and fizzy copper-coloured wheat beer
with 50% red malt
Alcohol: 5,1 %, original wort: 12,8 %

Taster's mug	**0,20 l**	**2,60 €**
Glass mug	**0,50 l**	**5,50 €**

Roter Bock
copper-coloured strong beer with a balanced hop note
Alcohol: 6,4% original wort:16,5%

Taster's mug	**0,20 l**	**2,80 €**
Glass mug	**0,40 l**	**5,00 €**

Our homebrewed special beers, beer schnaps, single malt whiskeys, malt gin and the beer vinegar from our own production are distinguished by the Bio-seal of the EG eco-regulation. In this way, you can be sure to always enjoy original and healthy products.

Tasting corner

Black, Red & Gold (colors of the german flag)
3 x 0,20 l taster´s mug Schwarzbier, Rotbier, Helles — **7,50 €**

3 x RED
3x 0,2l taster's mug of Red wheat beer, redbeer and Roter Bock — **7,50 €**

Tasting pallet
4 x 0,20 l different beer varieties and 1 x 2cl beer schnaps — **14,50 €**

Pitcher
1,5 l Schwarzbier, Rotbier, Helles or RoteWeisse — **15,00 €**

Metre beer
11 x 0,20 l SchwarzBier, RotBier, HellesBier or RoteWeisse — **25,00 €**

Aperitive

Beer royal
RoteWeisse, cassis — **0,10 l 5,20 €**

Special aperol
RoteWeisse, sparkling wine, aperol — **0,20 l 5,80 €**

Bottled beers

Neumarkter Lammsbräu – alcohol-free wheat beer **0,50 l 5,50 €**

Neumarkter Lammsbräu – alcohol-free **0,33 l 4,50 €**

Neumarkter Lammsbräu – alcohol-free malt beer **0,33 l 4,50 €**

Beer schnaps

Delicate schnaps varieties with unique character

BockBierBrand – fine & fruity – Alc. 40%
Schnaps with malt flavours that resemble honey and roasted hazelnuts, made of strong dark beer, matured 18 months

2 cl	4,00 €
4 cl	6,00 €

SchwarzBierBrand – "Noble brandy of the Year 2008" – Alc. 40%
Gold medal 2008, made of black beer, matured in a barrique barrel, subtle touch of oak wood, delicate vanilla and almond aromas, enjoyably smooth with a mild whisky aroma, matured 2 years, Gold medal 2016

2 cl	4,00 €
4 cl	6,00 €

RotBierBrand – fruity and clear – Alc. 40%
Silver medal 2018, made of Nuremberg's classic red beer, matured 2 years, subtle touch of fruit, rich experience for the palate resembling premium grappas

2 cl	4,00 €
4 cl	6,00 €

Malt liqueur - the sweet temptation – Alc. 20%
An especially sweet taste adventure resembling malt-flavoured sweets

2 cl	4,00 €
4 cl	6,00 €

Beer Schnaps Flight
3 varieties of beer schnaps each 2 cl
BockbierBrand, SchwarzbierBrand, RotbierBrand

3x 2 cl	11,00 €

AYRER's Organic Single Malt Whisky

Since 2005, we distil organic whisky in a small copper distillery and let it mature in new barrels made of American white oak. All this is done with skilled manual work. After at least three years of ,maturation, we fill it into bottles without any additives – or into sherry, bourbon or cognac casks for more post-maturation to let the whisky develop exceptional flavour profiles.

AYRER'S

"Ayrershof" used to be the name of today's "Altstadthof" est. 1863, it was a big estate at the foot of the Imperial Castle with its own water well and a rock cellar. Until 1568, it was owned by the noble family Ayrer.

– Organic Single Malt Whisky –

AYRER's RED
4 years, , 43% alc., unfiltrated, single cask bottling, well-pronounced and refined grain and malt aromas, very expressive. Awarded with "Best German Whisky 2016 ISW Gold

2 cl	6,50 €
4 cl	9,90 €

AYRER's PX Sherry cask finished
5 years, 56% alc., pronounced touch of grain and honey, mild and sweetish fruit aromas. Awarded with "Best German Whisky 2015, Destillata 2015 Gold, ISW 2015 Gold

2 cl	6,50 €
4 cl	9,90 €

AYRER's RUBY Port cask finished
5 years, 54% alc., cask strength, pronounced touch of grain and wood, warm and sweet with an intense finish. Awarded with Destillata Gold 2016

2 cl	6,50 €
4 cl	9,90 €

AYRER's MARTINIQUE Rum cask finished
5 years, 52,8% alc., cask strength,
Finished/Post-maturation in small rum casks from the Caribbean, exotic aromas. ISW Gold 2019

2 cl	6,50 €
4 cl	9,90 €

AYRER's LOUIS XVI - National Whisky of the Year ISW Gold 2018
5 years, 52,8% alc., cask strength, ripe and malty scents berry aromas. A harmonious complex of dry and fruity, malty and subtly sweet tastes

2 cl	6,50 €
4 cl	9,90 €

AYRER's AYLA
5 years, 60,8% alc., cask strength, Finished in Scottish casks from the Isle of Islay, famous for their smokey aroma. Perfect for whisky fans who appreciate a smokey touch

2 cl	6,50 €
4 cl	9,90 €

AYRER's MASTERCUT – the World's Strongest Single Malt Whisky
Year 2014, approx. 75 % alc., cask strength, single cask bottling.
The aromatic, yet mild destillate with the highest alcohol content is matured in various small casks

2 cl	9,90 €
4 cl	16,30 €

AYRER's MOONSHINE – New Make
46% alc., full character, sweetish fruity touch, well-balanced and harmonious on the palate.
Awarded with Destillata 2016 silver

2 cl	4,70 €
4 cl	6,80 €

AYRER's Organic Single MALT GIN – Spring Edition
51% alc., spicy and citric flavour, a touch of grain, a unique taste due to 100% organic malt, 7 botanicals which include citrus grass as well as flavour-hops

2 cl	4,70 €
4 cl	6,80 €

Alcohol-free drinks

BioKristall Mineralwasser sparkling or non-sparkling	BIO	0,33 l 0,75 l	3,80 € 6,80 €
BioKristall Apfelschorle unfiltered	BIO	0,33 l	4,20 €
Bitter Lemon[6]		0,20 l	4,20 €
Now - Black Cola **Now - Sunny Orange** **Now - Orange Cola** **Now - Fresh Lemon**	BIO	0,33 l	4,20 €
Aqua Monaco Orange Maracuja	BIO	0,33 l	4,50 €
Tonic Water		0,2 l	3,50 €
Ginger Ale		0,2 l	3,50 €
Proviant - Cola sugarfree		0,33 l	3,70 €

Juice

Juice spritzer different juices	0,40 l	4,50 €
Pretzfelder - Apple juice unfiltered	0,20 l	3,50 €
Pretzfelder - Grape juice	0,20 l	3,50 €
Pretzfelder - Black currant juice	0,20 l	3,50 €
Pretzfelder - Pear juice	0,20 l	3,50 €
Pretzfelder - Rhubarb	0,20 l	3,50 €

Wine by the glass

Weinschorle Castell-Castell, Silvaner	0,20 l	5,80 €
Castell-Castell Silvaner QbA, dry	0,20 l	6,50 €
Castell-Castell Bacchus QbA, semi dry	0,20 l	6,50 €
Catell 1224 Cuveé QbA, dry	0,20 l	7,00 €
Primitivo Puglia IGP Italien, Apulien - Cantina Angiula Donato	0,20 l	6,50 €

Wine by the bottle

Castell-Castell Silvaner / Bacchus	1,00 l	26,00 €
Castell 1224 Cuveé	0,75 l	17,50 €
Merlot DOC	0,75 l	23,00 €
Primitivo Puglia IGP	0,75 l	22,00 €

[3] artificial sweeteners cyclamate, aspartame o. acesulfame (contains phenylalanine & saccharin), [4] caffeinated, [5] food colour (Cola coloured with beta-carotene)v

Sparkling wine and champagne

Aperol Spritz	0,2 l	7,50 €
Castell Fraenzi "Franken-Secco"	0,75 l	32,00 €

Noble brandies

Williams Christ (Alk. 40%)	2 cl	4,50 €
	4 cl	5,80 €
Haselnussgeist (Alk. 40%) (Geiger)	2 cl	4,50 €
	4 cl	5,80 €

Quality products from the noble brandy distillery Fischer in Wiesentheid

Our partners from the region, for the region

Butchers shop Pfettner Nuremberg – Meat and sausage products

Castle bakery Düll Nuremberg – Bread und baked goods

Greengrocery Link – Nuremberg "garlic country"

Castell- Castell – Franconian wines

Neumarkter Lammsbräu – organic malt – Franconia / Upper Palatinate

Eckert und Friedrich – organic hops – Eckental/Lilling

[6] contains quinine, [7] phosphate, [8] per 100 ml 0,8 kJ (0,18 kcal) energy value, protein 0,0129 g, carbohydrates 0,003 g, fat 0,0 g

Brewery shop

Delicacies from our own production

Special beers

RotBier – Nuremberg's city beer – nostalgic bottle*	BiO	1,00 l	6,50 €
HellesBier – nostalgic bottle*	BiO	1,00 l	6,50 €
SchwarzBier – nostalgic bottle*	BiO	1,00 l	6,50 €
The summer beer (June - September)	BiO	1,00 l	6,50 €

* All beers plus 3,00 € bottle deposit.
Minimum durability starting from purchase: 2 months

Beer schnaps

BockBierBrand / Malt liqueur / MaibockBrand SchwarzBierBrand / RotBierBrand / WeißbierBrand	BiO	20 cl	16,00 €
BockBierBrand / Malt liqueur / MaibockBrand SchwarzBierBrand / RotBierBrand / WeißbierBrand	BiO	50 cl	37,00 €
BockBierBrand / Malt liqueur / MaibockBrand SchwarzBierBrand / RotBierBrand / WeißbierBrand	BiO	5 cl	6,10 €

Our homebrewed special beers, beer schnaps, single malt whiskeys, malt gin and the beer vinegar from our own production are distinguished by the Bio-seal of the EG eco-regulation. In this way, you can be sure to always enjoy original and healthy products.

All products also for take-away!

– Organic Single Malts –

AYRER's RED	BIO	50 cl	56,00 €
AYRER's PX Sherry cask finished	BIO	50 cl	76,00 €
AYRER´s RUBY Port cask finished	BIO	50 cl	76,00 €
AYRER's AYLA	BIO	50 cl	76,00 €
AYRER's LOUIS XVI	BIO	50 cl	76,00 €
AYRER's ALLIGATOR	BIO	50 cl	76,00 €
AYRER's SINGLE MALT GIN (Spring, Juniper, Barrique Gin)	BIO	50 cl	76,00 €
AYRER's MOONSHINE – New Make	BIO	50 cl	41,00 €

For descriptions of our whiskies, see page 11.
Our Single Cask products are limited editions and not always available!

— All about beer —

Wheat beer glass	0,50 l	5,20 €
Stone mug	0,50 l	7,80 €
Whisky glass AYRER's	4 cl	8,30 €
Malt candy	150 g	3,40 €
Nibble malt sweet/salty BIO	150 g	2,90 €
Beer vinegar	0,25 l	7,60 €

BIO

Visit our online shop!

Here, you will find a great selection of noble spirits, whiskies, vinegars, mustard, and sweets.
www.hausbrauerei-altstadthof.de

Get to know the history of the historic rock-cut cellars!

Visit the historic rock-cut cellars, the craft brewery and the whisky distillery in one of many themed tours and experience past times as well as original craftsmanship.

Tours take place daily from 12.00 – 17.30 o'clock,
Special tours from Wednesday to Saturday 19.30 – 21.00 o'clock. Group tours by arrangement.

You can buy tickets in the brewery shop of the "Hausbrauerei Altstadthof" or online:
www.historische-felsengaenge.de/en

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Craft brewery and whisky distillery
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Brewery shop and online shop
Probier-Boutique
Telephone: + 49 (0) 9 11 – 23 60 27 31

Restaurant Bühne and summer garden*
Telephone: + 49 (0) 9 11 – 22 43 27

Historic rock-cut cellars
Office hours: Mo. – Fr.: 10:00 - 13:00 o'clock
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Music cellar "Schmelztiegel"
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(opens 19:00 o´clock)
Internet: www.schmelztiegel.com/en
E-mail: nfo@schmelztiegel.com/en

*For private parties or business events for groups between 35 and 90 persons.