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Menu



# Starters

**Baked feta** ..... **VEGGIE** ..... 9,80  
on spicy tomato salad  
homemade herb butter baguette

**Mushroom soup** ..... **VEGGIE** ..... 6,90  
with homemade cheese dumplings

**Beetroot carpaccio** ..... **VEGGIE** ..... 11,90  
finely sliced beetroot with feta cheese,  
honey-fig-mustard dressing, walnuts, wild herb salad,  
fresh figs, pumpkin chutney and baguette

## Order yourself!

You are thirsty?

We want to support our staff digitally, especially during peak times. Order your drinks yourself with our QR code on the cutlery drawer and look forward to your cold beer!



If you have any questions about allergens or intolerances, please ask our service staff.  
All prices are given in euros.

# Main Courses

**Grill plate** ..... 19,60

Variation from the grill: small chicken breast, small rump steak, small pork steak and bratwurst, garnished with garlic onions and herb butter, with French fries.

**Beer recommendation: Schinkels Dunkel**

**Brewers pan** ..... 21,90

Rump steak, pork steak, grilled wiener and herb butter, grilled bacon slice, beer jus, creamed horseradish, Bavarian fried onions, green beans and fried potatoes. This dish is served in a pan.

**Beer recommendation: Schinkels Kellerbier**

**Brewmaster Steak** ..... 28,40

220 g Argentinian rump steak, bacon beans, fried onions and homemade herb butter, garlic fan potatoes and sour cream dip

**Optional:**

300 g Argentinian rump steak ..... + 4,00

**Beer recommendation: Schinkels Amber**

**Brewmasters autumn salad with crispy baguette** ..... 17,90

Large bed of salad with fried chicken breast fillet, herb butter, sweet chili sauce, sour cream and balsamic dressing, bacon, grilled wiener, fried mushrooms and fried onions

**Optional:**

**vegetarian** ..... 15,90

**VEGGIE**  


**Beer recommendation: Schinkels Pale Ale**

# Main Courses

**Witzenhausen roulade** ..... REGIONAL ..... 23,90

Classic filled roulade with organic beef from "Gut Fahrenbach",  
served with boiled potatoes and warm beans with sour cream

**Beer recommendation: Schinkels Dunkel**

**Pork jelly** ..... REGIONAL ..... 15,20

from the local butcher's shop "Brübach",  
with crispy fried potatoes, pickled cucumbers and  
homemade remoulade

**Beer recommendation: Schinkels Pale Ale**

**Delicious „Weckewerk“\* – crispy fried** ..... REGIONAL ..... 14,80

from the local butcher's shop "Brübach",  
Salted potatoes and salad with sour cream

**Beer recommendation: Schinkels Dunkel**

**Shepherd's pan** ..... VEGGIE ..... 14,80

Feta cheese in a pan, on a spicy bed of spinach,  
refined with hollandaise sauce, baked with cheese,  
served with a stone oven baguette

**Beer recommendation: Schinkels Bio-Weizen**

\* a typical North Hessian sausage specialty with pork rinds, belly and meat is mixed with bread rolls from the day before and seasoned with onions, marjoram, nutmeg, caraway, cloves, pepper and salt.

# Schnitzel

**Brauhaus Cordon Bleu** ..... 19,90

breaded pork schnitzel, filled with bacon and hearty cheese,  
garnished with a lemon with beer chips and sour cream dip

**Optional:**

with mushroom cream sauce ..... + 2,00

**Beer recommendation: Schinkels Bio-Weizen**

**Traditional hunter's schnitzel** ..... 16,90

freshly sautéed meadow mushrooms  
in a fine cream sauce, with French fries

**Beer recommendation: Schinkels Bio-Pils**

**North Hessian sour cream schnitzel** ..... 16,90

with a hearty sour cream, bacon and onion sauce,  
with fried potatoes

**Beer recommendation: Schinkels Pale Ale**

**Cheese schnitzel made from organic cheese** ..... **VEGGIE** ..... 17,90

a slice of cheese, breaded and fried  
cheese – seasonal with herbs  
Herb-garlic-mushroom sauce, served with French fries.

**Beer recommendation: Schinkels Bio-Pils**

**Optionally with:**

**Side salad** ..... + 3,50

# Burger

**Brewery burger** ..... 14,90

180 g beef in a crispy burger bun,  
with cheddar, onions, tomatoes, lettuce and  
homemade garlic-paprika sauce

**Beer recommendation: Schinkels Dunkel**

**Regional burger** ... REGIONAL Bio ..... 16,90

160g organic beef from Gut Fahrenbach in a burger bun,  
topped with cheddar, onions, fresh tomatoes, cucumbers and  
rocket salad with homemade lemon-pepper mayonnaise

**Beer recommendation: Schinkels Pale Ale**

**Halloumi burger** ..... VEGGIE ..... 14,50

fried halloumi cheese topped with fresh lettuce, cucumbers,  
tomatoes, onions and homemade honey-mustard cream

**Beer recommendation: Schinkels Amber**

**Veganer burger** ..... VEGAN ..... 14,20

with homemade vegetable patty on Pea base in a crispy bun.  
Topped with rocket, tomatoes, cucumbers, onions,  
vegan lemon-pepper mayonnaise

**Beer recommendation: Schinkels Amber**

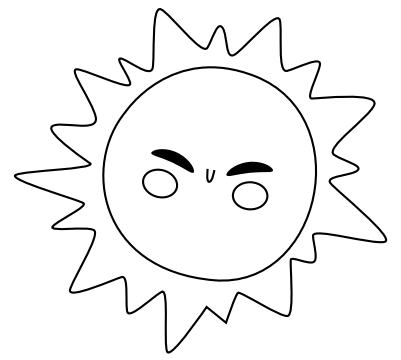
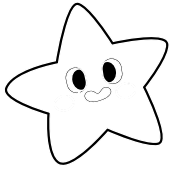
**Optionally with:**

**French fries** ..... + 2,50

**Beer chips with dip** ..... + 3,00

**Homemade coleslaw salad** ..... + 3,50

# For the little brewers\*



**Small organic hamburger** ..... 6.90

With fries or beer chips

**Small schnitzel** ..... 6.90

With fries or beer chips

**Chicken chips** ..... 6.90

With fries or beer chips

**Fish sticks** ..... 6.90

With fries or beer chips

**Fried egg** ..... 6.90

with fried potatoes

