

WELCOME



Our opening hours:

*Monday to Saturday
from 11.30 am*

- Hot meals served all evening until 10.30 pm -



ABOUT US

Craft. Local. Freshly tapped.

"A cheerful host makes for cheerful guests."

At the "Brauart" brewery, we live by this saying every day.

Cheerfulness, conviviality and genuine brewery culture are simply part of what we're all about.

Look forward to freshly tapped speciality beers and dishes that are firmly rooted in the region.

We serve Swabian classics, from homemade Maultaschen to succulent onion-crust roasted beef, with a deep love of tradition.

Our kitchen places the utmost importance on traditional craftsmanship, which is reflected not only in our traditional dishes but also in the careful selection of our ingredients and the loving preparation. At the same time, we're always keen to try out new ideas and occasionally put a modern spin on well-known classics. Enjoy a relaxing time in our rustic atmosphere or on our terrace. From here, it's also well worth taking a look at the impressive Caucasian wingnut tree, one of the oldest trees in Heilbronn, which has witnessed many stories over the years.

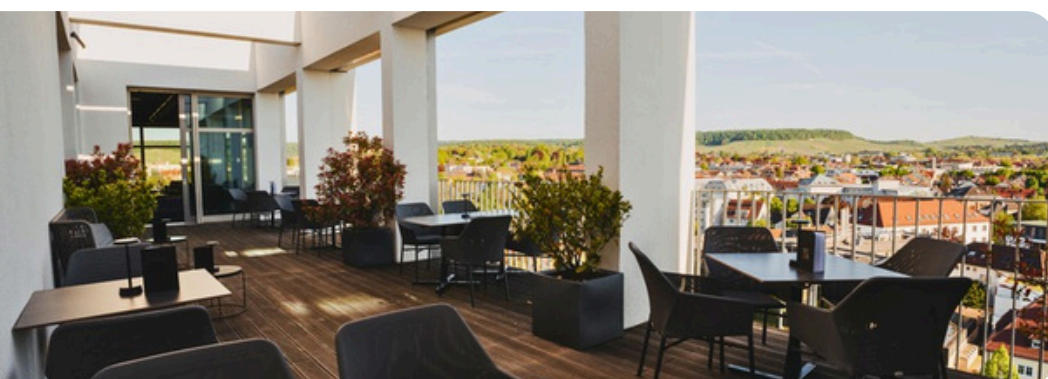
We look forward to welcoming you to the Brauart.



BAR 10/42 | 10TH FLOOR

FANCY A DRINK AFTERWARDS?

WHY NOT POP INTO OUR BAR ABOVE THE CITY'S ROOFS!



WE'RE HERE FOR YOU!
TUESDAY-SATURDAY
FROM 6 PM



@1042.heilbronn

ABOUT US & OUR PARTNERS



Taste the South – The flavours of Baden-Württemberg

Every one of our dishes, marked with the Baden-Württemberg lion, is prepared exclusively using produce from our region.

Regional produce means short transport distances and absolute freshness. Regional cuisine is seasonal cuisine: whatever the season has to offer ends up on the plate. That is the philosophy of the 'Schmeck den Süden' restaurateurs.



GreenSign – Sustainability at "BRAUART"

Our hotel has been awarded the GreenSign certificate – a recognised sustainability label for hotels and the hospitality industry. It confirms our responsible use of energy and resources, as well as our focus on regional produce, short supply chains and fair working relationships with partners and staff. In this way, we combine enjoyment with sustainable practices.



Staiger – Local Fruit & Vegetables

Fresh vegetables and seasonal fruit from the region and around the world. At this certified organic business, we also find a wide selection of regional products bearing the 'Bio-Zeichen Baden-Württemberg' quality mark. Absolute freshness is our top priority here and forms the basis for many of our dishes.



Nothwang Butchers – Meat & Sausage Specialities

"Quality is the only thing that counts." This phrase sums up the ethos of the Nothwang family butcher's very well. It is from here that we source, amongst other things, our speciality sausages, Maultaschen, ham and various other meat and sausage products – all traditionally crafted and sourced locally.



Hirth Bakery – Bread and Baked Goods

Here, we are committed to craftsmanship; top-quality ingredients sourced from regional suppliers and carefully prepared starters and sourdoughs form the basis for our hand-shaped baked goods, such as our brewery bread.



Spatzenhof – Honey and honey products

With its forests and orchard meadows, vineyards, gorges and waterways, the Swabian-Franconian Forest Nature Park is the home and setting for this small family-run business, which operates an organic beekeeping enterprise. They love nature, live sustainably and respect biodiversity.



Herrmann Poultry Farm – Fresh Eggs

Fresh eggs from responsible farming practices, which are used daily in a wide variety of dishes in our kitchen. Nestled between meadows and woods, the hens are reared on the ground and free-range, right next to the fields where their feed is grown.



Kohler Delicatessen – Meat Products

Our first point of contact for regional and international meat products. Among other things, the meat used for our hand-tenderised schnitzel and the pork fillet on our menu is carefully selected here for our kitchen.



Planted – Plant-based specialities

Modern plant-based alternatives, which we use, for example, to make our vegan onion roast. Thanks to state-of-the-art fermentation processes, this creates a distinctive flavour that even meat-lovers will find appealing.



Ronnefeldt & Hagen – Tea and Coffee

High-quality tea and coffee specialities for the perfect treat – whether at breakfast, in the afternoon or after a meal.



STARTERS & SNACKS

HOME-MADE OBAZDA

made according to our traditional brewing recipe with fresh brewery bread



6,90

M,Gl,Sel,13

OUR BEEF TARTARE –

HAND-CUT FROM THE FILET

with chive vinaigrette, lemon mayonnaise and toasted brewery bread

18,90

M,Gl,Sel,13

SAUSAGE SALAD



with gherkins, mustard dressing and red onions, served with brewery bread

14,50

Gl,Sel,Sen

SWISS SAUSAGE SALAD



with cheese, gherkins, mustard dressing and red onions, served with brewery bread

15,50

Gl,Sel,Sen,M

BEEF SALAD

with fresh peppers, spring onions and a light paprika marinade, served with brewery bread

16,00

Gl,Sel,Sen



VEGETARIAN



VEGAN

SOUPS

CREAM OF POTATO SOUP

with brown bread croutons



7,90

Gl,M,Sel,So,13

MUSHROOM CREAM SOUP

with brown bread croutons



7,90

Gl,M,Sel,So,13

BEEF STOCK

with liver dumplings, root vegetables and chives

8,90

Ei,Gl,Sel,Sen,So

VEGETABLE STOCK

with strips of pancake, root vegetables and chives



7,90

Ei,Gl,M,Sel,Sen,So

FLATBREAD

MOIST, BAKED SOURDOUGH FLATBREADS

CLASSICAL

with sour cream, bacon and spring onions

14,90

M,Gl

VEGAN

with vegan herb sour cream, cherry tomatoes, potatoes and spring onions



14,90

Gl,So

SMOKED SALMON

with sour cream, smoked salmon, spring onions, pickled mustard seeds and honey and dill sauce

16,90

Fi,Gl,Sel,Sen,M

FLATBREAD OF THE WEEK

Please refer to the information stands on the table



14,90

FLUFFY POTATO WAFFLES

VARIOUS SOURCES

MUSHROOMS

with grilled mushrooms, Emmental cheese, herb mayonnaise and spring onions



12,50

Ei,Gl,M,Sel,Sen

WINZER

with bacon, cheese sauce, grapes and chives

12,50

Ei,Gl,M,Sel,Sen

VEGETABLES

with tomato cream, grilled vegetables and basil pesto



12,50

Ei,Gl,Sel,Sen

ATTACHMENTS

PORTION OF BREWERY BREAD



2,90

Gl,Sen,Sel

PORTION OF SPÄTZLE

4,90

Ei,Gl,M,Sel,Sen

POMMES FRITES



4,90

POTATO AND CUCUMBER SALAD



4,90

Sel,Sen

SOSSE –

Gravy, vegan sauce, mushroom cream sauce

3,00

Sel,Sen,13

SIDE SALAD



5,20

Sel,Sen



MAIN COURSES

COARSE FARMER'S SAUSAGE

made to our own recipe with grainy mustard, Riesling creamed cabbage, Trollingersauce and brewery bread

16,50

M,Gl,Sel,Sen,13

MAULTASCHEN *vegetarian options are also available*

Hand-rolled Maultaschen with potato and gherkin salad, Trollingersauce and a trio of onions

17,90

Gl,M,Sel,Sen,13

SWABIAN LENTILS WITH SPÄTZLE *vegetarian options are also available*

Cooked just like Grandma used to – with homemade Spätzle and a couple of string sausages

18,90

Gl,Sel,Sen,M

CHEESE SPÄTZLE



Homemade cheese spaetzle from a cast-iron pan with three kinds of onion



16,90

Gl,Sel,Sen,M

BACKHENDL BREWING METHOD

Juicy fried chicken made from the leg, served with a potato and gherkin salad and a herb and honey mustard dip

22,90

Gl,Sel,Sen,M

BRAUHAUS SCHNITZEL

Breaded schnitzel made from pork top round, served with chilled cranberry compote, with a choice of chips or homemade spätzle and Trollingersauce

24,90

M,Gl,Sel,13

TROUT

Pan-fried salmon trout fillet with potato and cucumber salad, potato straws and herb sour cream

25,90

Gl,M,Sel,Sen

VEAL LIVER, BERLIN STYLE

roasted until juicy, served with mashed potatoes, glazed apples and a trio of onions

25,90

Gl,Sel,Sen,M,13

BRAUART PFÄNNLE

Pork fillet medallions with a creamy mushroom sauce, homemade spätzle and Maultaschen

25,90

M,Gl,Sel,13

FILET PFÄNNLE

small beef fillet, pork fillet and chicken breast with gravy, homemade spätzle and Maultaschen

29,90

M,Gl,Sel,13

ONION-CRUSTED ROAST

beef sirloin with a trio of onions, Trollingersauce and homemade spätzle

29,50

Gl,Sel,Sen,13

GRILLED RUMPSTEAK

served with bacon-and-bean stew, potato gratin, homemade herb butter and Trollingersauce

32,50

M,Gl,Sel,Sen,13

SIDE SALAD



5,20

Sel,Sen



EVERY ONE OF OUR DISHES, WHICH BEAR THE BADEN-WÜRTTEMBERG LION EMBLEM, IS PREPARED EXCLUSIVELY USING PRODUCE FROM OUR REGION.





VEGETARIAN & VEGAN

FLATBREAD VEGAN

with vegan herb sour cream, cherry tomatoes, potatoes and spring onions



14,90

Gl,Sel,Sen

MUSHROOM SALAD

Mixed leaf salad with fried mushrooms and fresh herbs



18,90

Gl,Sel,Sen

CHEESE SPÄTZLE

Homemade cheese spätzle straight from the frying pan with three kinds of onion



16,90

M,Gl,Sel,Sen

MUSHROOM GULASH

with green spelt risotto, peppers, tomatoes, roasted onions and rocket



19,50

So,Sel,Gl

SWABIAN LENTILS

served with homemade Spätzle and braised carrots



18,90

Gl,M,Sel,Sen

VEGETARIAN MAULTASCHEN

Hand-rolled Maultaschen with potato and gherkin salad, vegan Trollingersauce and a trio of onions



17,90

M,Gl,Sel,Sen

planted. ONION-CRUSTED ROAST

Soya protein steak with a trio of onions, vegan Trollingersauce and homemade Spätzle



24,50

M,Gl,Ei,
Sel,So,13

- ALSO AVAILABLE AS A VEGAN OPTION WITH CHIPS instead of Spätzle -

SALADS

WE SERVE ALL OUR SALADS WITH OUR BREWERY BREAD

MAULTASCHEN SALAD vegetarian options are also available

a colourful mixed leaf salad with strips of fried Maultaschen

17,90

Gl,M,Ei,Sen,Sel

MUSHROOM SALAD

Mixed leaf salad with fried mushrooms and fresh herbs



18,90

Gl,Sel,Sen

CHICKEN SALAD

Mixed leaf salad with pan-fried strips of chicken breast

20,90

Gl,Sen,Sel

SHRIMP SALAD

Mixed leaf salad with grilled prawns and pickled cherry tomatoes

22,50

Gl,Sel,Sen,Kr

DESSERT



AFFOGATO

Espresso with a scoop of vanilla ice cream

4,50

6,M

BAVARIAN CREAM

with berry purée and fresh fruit

8,50

Ei,Gl,M

LEMON CHEESECAKE

with meringue and homemade raspberry sorbet

10,50

Ei,Gl,M

LUKEWARM CHOCOLATE CAKE

with a liquid centre and vanilla ice cream

10,50

Ei,Gl,M

ICE CREAM BALL

Vanilla, chocolate, strawberry, walnut, stracciatella

2,00

Ei,Gl,M

A PORTION OF CREAM

1,50

M

ADDITIVES AND ALLERGENS:

3: GESCHWEIFELT, 6: KOFFEINHALTIG, 13: MIT ALKOHOL

INHALTSSTOFFE: M: MILCH UND MILCH-ERZEUGNISSE, GL: GLUTEN,
KR: KREBSTIERE, EI: EIER, FI: FISCH UND FISCHPRODUKTE,
ER: ERDNÜSSE, SO: SOJA, SHA: SCHALENFRÜCHTE, SEL: SELLERIE,
SEN: SENF, SES: SESAM,
SU: SCHWEFELDIOXID UND SULFITE, LU: LUPINEN, WE: WEICHTIERE

ALL PRICES ARE IN EUROS AND INCLUDE STATUTORY VAT.





APERITIF

RIESLING SEKT DRY	0,1 l	6,50
APEROL SPRITZ	0,2 l	8,50
BERRY SPRITZ	0,2 l	8,50
HEIMAT Redcurrant Liqueur with Prosecco and Tonic		
HUGO	0,2 l	8,50
LILLET LOVE TONIC	0,2 l	8,50
SARTI SPRITZ	0,2 l	8,50

APERITIF - non-alcoholic

APEROL SPRITZ 0%	0,2 l	8,50
LILLET 0%	0,2 l	8,50
HUGO 0%	0,2 l	8,50

NON-ALCOHOLIC DRINKS

BAD LIEBENZELLER MINERAL WATER	0,25 l	3,20
classic or still	0,75 l	6,90

JUICES & JUICE SPARKLERS	0,3 l	3,90
Naturally cloudy apple juice, grape juice, orange juice, rhubarb nectar, passion fruit nectar, blackcurrant	0,5 l	5,50

COCA-COLA, COCA-COLA ZERO, FANTA, SPRITE or SPEZI	0,3 l	3,90
	0,5 l	5,50

BAD LIEBENZELLER	0,25 l	3,50
Bitter Lemon, Ginger Ale, Love Tonic, Black Forest Tonic		

HOME-MADE LEMONADE	0,3 l	4,50
Lemon and mint, grapefruit and thyme, or passion fruit still or sparkling		

BEERS

PALMBRÄU OUR BEST or RADLER	0,3 l	3,90
PALMBRÄU ZWICKEL HELL	0,5 l	5,40
PALMBRÄU WHEAT		
PALMBRÄU BEER OF THE MONTH		
KÄTHCHEN HELLES		
MASS BEERS	1,0 l	9,40

BEERS - non-alcoholic

BLEIFREI-PILS	0,33 l	3,90
BLEIFREI-RADLER	0,33 l	3,90
MAISELS WEISSE-WHEAT	0,5 l	5,40

HOT DRINKS

CAFE CREME	3,50
CAPPUCCINO	4,00
MILK COFFEE	4,00
LATTE MACCHIATO	4,40
ICED LATTE MACCHIATO	4,40
ESPRESSO	2,90
DOUBLE ESPRESSO	4,50
CHOCOCINO	4,40
Hot chocolate with espresso	
HOT CHOCOLATE	4,40
COLD CHOCOLATE	4,40
RONNEFELDT TEE	3,20

HAGEN
KAFFEE RÖSTHANDWERK SEIT 1934

Bergkräuter, Darjeeling, Earl Grey, Fruity Camomile, Green Dragon Lung Ching, Magic Moringa, Morgentau, Refreshing Mint



SELECTED TEA SINCE 1823

SPIRITS

AMH HÄUSSER DISTILLERY - ZABERFELD

FRUIT BRANDIES	2 cl	4,00
Obstler, Mirabelle plum, pear, damson, cherry		
LIQUEURS	2 cl	4,00
Red vineyard peach, quince, wild strawberry		
BEER BRANDY	2 cl	4,00
Wheat beer or dark wheat beer		
BEER LIQUEUR	2 cl	4,00

HEIMAT DESTILLERS

Hazelnut liqueur, redcurrant liqueur, herbal liqueur, vodka	2 cl	4,00
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RAMERO RUM	4 cl	7,50
RAMAZOTTI	4 cl	6,00
JÄGERMEISTER	2 cl	4,00
JUBILÄUMSAQUAVIT	2 cl	4,00
BAILEYS	4 cl	6,00
10/42 GIN	4 cl	13,50
with Black Forest Tonic		
HEIMAT GIN TONIC	4 cl	12,50
with Black Forest Tonic		
ERNA & DER PINGVIN	4 cl	11,50
Non-alcoholic gin - with Black Forest Tonic		



BOTTLED WINES WHITE WINES

per 0,75 l

MUSKATELLER AH! SEMI-DRY 27,50
Winery Rolf Heinrich, Heilbronn

WEISSER BURGUNDER DRY 29,50
VDP-Gutswein
Winery Drautz-Able, Heilbronn

GRAUBURGUNDER JOHANNA DRY 34,50
Winery Albrecht-Kiessling, Heilbronn

JOSEPHINE TRÄGT ORANGE DRY 36,50
Kerner and Riesling
Winery Kistenmacher-Hengerer, Heilbronn

ROSÉ WINES

WILDMUSKAT ROSÉ DRY 26,50
Winery Amalienhof, Heilbronn

ROSÉ SAIGNÉE DRY 27,50
Winery Christian Hirsch, Leingarten

RED WINES

WILDMUSKAT DRY 29,50
Winery Amalienhof, Heilbronn

SPÄTBURGUNDER DRY 29,50
Winery G. A. Heinrich, Heilbronn

LEMBERGER ALTE REBEN DRY 33,50
Winery Albrecht-Kiessling, Heilbronn



ALCOHOL-FREE WINES

je 0,25 l

NEVERFULL BLANC DE BLANCS 0,0% 7,50
Winery Rolf Willy, Nordheim

ROT & WILD ZERO 0,5% 7,50
Winery Christian Hirsch, Leingarten

OPEN WINES WHITE WINES

per 0,25 l

WEISSER SOMMER CUVÉE DRY 6,50
Rivaner, Weißer Burgunder and Scheurebe
Winery G. A. Heinrich, Heilbronn

RIESLING DRY 6,50
Winery Kistenmacher-Hengerer, Heilbronn

RIESLING SEMI-DRY 7,00
Winery Alexander Bauer, Heilbronn

CHARDONNAY S DRY 7,00
Winery Rolf Willy, Nordheim

VIOLA DRY 7,50
Chardonnay & Weißburgunder
Winery Albrecht-Kiessling, Heilbronn

WEISSBURGUNDER DRY 8,00
Winery G.A. Heinrich, Heilbronn

ROSÉ WINES

ROSÉ BUSSARD DRY 7,00
Winery G. A. Heinrich, Heilbronn

ROSÉ DRY 7,00
VDP-Gutswein Winery Drautz-Able, Heilbronn

ROSÉ SEMI-DRY 7,50
Winery Kistenmacher-Hengerer, Heilbronn

RED WINES

TROLLINGER DRY 7,00
Winery Alexander Bauer, Heilbronn

CUVÉE ROT & WILD DRY 7,50
Merlot and Cabernet
Winery Christian Hirsch, Leingarten

LEMBERGER DRY 7,50
VDP-Gutswein
Winery Drautz-Able, Heilbronn

PINOT NOIR DRY 8,50
Winery Rolf Willy, Nordheim

MERLOT DRY 8,50
VDP-Gutswein
Winery Kistenmacher-Hengerer, Heilbronn

WINE SPRITZER 6,50
white, rosé or red; sweet or tart

