

WELCOME



Our opening hours:

*Monday to Saturday
from 11:30 a.m. onwards*

- Hot meals served continuously until 10:30 p.m. -



ABOUT US & OUR PARTNERS

Craftsmanship. Local ingredients. Freshly tapped.

“A cheerful host makes for cheerful guests.”

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

Cheerfulness, conviviality, and authentic brewery culture are simply part of who we are.

Look forward to freshly tapped beer specialties and dishes deeply rooted in the region.

We serve Swabian classics, from homemade Maultaschen to juicy onion roast, with a deep love for tradition.

Our kitchen places the utmost importance on classic 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 happy to try out new ideas and reinterpret familiar classics in a modern way.

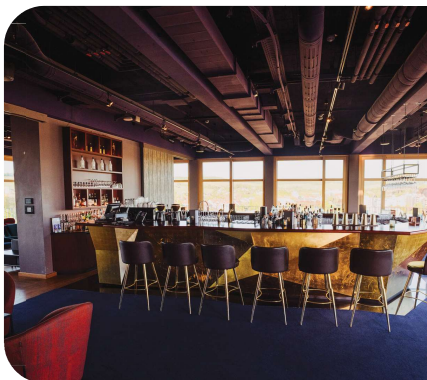
Enjoy a relaxing time in our cozy atmosphere or on our terrace. From here, it’s also worth taking a look at the impressive Caucasian wingnut tree, one of the oldest trees in Heilbronn, which has witnessed many stories over the years.

We look forward to welcoming you to Brauart.

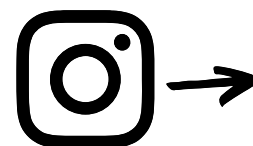
BAR 10/42 | 10. FLOOR

FANCY A DRINK AFTERWARDS?

COME VISIT OUR BAR ABOVE THE CITY ROOFS!



**WE’RE HERE FOR YOU!
TUESDAY-SATURDAY
STARTING AT 6 P.M.**



@1042.heilbronn



ABOUT US & OUR PARTNERS

Staiger – Regional Fruit & Vegetables

Fresh vegetables and seasonal fruit from the region and around the world... delivered fresh daily from the Stuttgart wholesale market. At this certified organic business, you'll also find a wide selection of regional products bearing the "Bio-Zeichen Baden-Württemberg" quality seal. Absolute freshness is our top priority and forms the foundation of many of our dishes.



Nothwang Butcher Shop – Meat & Sausage Specialties

"Quality is the only thing that matters." This phrase perfectly captures the philosophy of the family-run Nothwang butcher shop and is a quote from a satisfied Nothwang customer. This is where we source our sausage specialties, Maultaschen, ham, and various other meat and sausage products.

- Handcrafted and locally sourced.



Spatzenhof – Honey and Honey Products

With its forests and orchard meadows, vineyards, gorges, and waterways, the Schwäbisch-Fränkischer Wald Nature Park is a unique natural and cultural landscape. It is the home and location where this small family business operates an organic beekeeping operation. They love nature, live sustainably, and respect biodiversity.



Geflügelhof Herrmann – Fresh Eggs

Fresh eggs from responsible farming practices, used daily in a wide variety of dishes in our kitchen. Nestled between meadows and forests, the chickens are raised in free-range and pasture-based systems, right next to the fields where their feed is grown.



Kohler Delicatessen – Meat Products

Your go-to source for regional and international meat products. Among other things, the meat for our hand-tenderized schnitzel and the pork tenderloin on our menu is carefully selected here for our kitchen.



Planted – Plant-Based Specialties

Modern plant-based alternatives, which we use to prepare our vegan onion roast, among other dishes. Using state-of-the-art fermentation processes, they create a distinctive flavor that even meat lovers will appreciate.



Ronnefeldt & Hagen – Tea and Coffee

High-quality tea and coffee specialties for the perfect enjoyment—whether for breakfast, in the afternoon, or after a meal.



GreenSign – Sustainability at "BRAUART"

Our establishment has been awarded the GreenSign certificate—a recognized sustainability seal for hotels and restaurants. It confirms our responsible use of energy and resources, as well as our focus on regional products, short supply chains, and fair partnerships with suppliers and employees. This is how we combine enjoyment with sustainable practices.





APPETIZERS & SNACKS

HOMEMADE OBAZDA

made according to our traditional "Brauart" recipe, served with fresh sourdough bread

 **6,90**
M,Gl,SeI,13

OUR BEEF TARTARE –

made from tenderloin HAND-CUT served with chive vinaigrette, lemon mayonnaise and toasted sourdough bread

18,50
M,Gl,SeI,13

SAUSAGE SALAD

with pickles, mustard dressing and red onions, served with sourdough bread

14,50
Gl,SeI,Sen

SWISS SAUSAGE SALAD

with cheese, pickles, mustard dressing and red onions, served with sourdough bread

15,50
Gl,SeI,Sen,M

BEEF SALAD

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

16,00
Gl,SeI,Sen



VEGETARIAN



VEGAN

BRAUARTFLADEN

MOIST BAKED SOUR DOUGH VEGAN FLATBREAD

CLASSIC

with sour cream, bacon, and spring onions

14,50
M,Gl

VEGAN

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

 **14,50**
Gl,So

SMOKED SALMON

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

14,50
Fi,Gl,SeI,Sen,M

FLADEN OF THE WEEK

Please check our table displays

 **14,50**

FLUFFY POTATO WAFFLES

WITH VARIOUS TOPPINGS

MUSHROOMS

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

 **12,50**
Ei,Gl,M,SeI,Sen

WINEMAKER

with bacon, cheese sauce, grapes, and chives

12,50
Ei,Gl,M,SeI,Sen

VEGETABLES

with tomato cream, grilled vegetables, and basil pesto

 **12,50**
Ei,Gl,SeI,Sen

SOUPS

CREAM OF POTATO SOUP

with dark bread croutons

 **7,90**
Gl,M,SeI,So,13

CREAM OF MUSHROOM SOUP

with dark bread croutons

 **7,90**
Gl,M,SeI,So,13

BEEF BROTH

with liver dumplings, root vegetables and chives

8,90
Ei,Gl,SeI,Sen,So

VEGETABLE BROTH

with strips of thin pancake, root vegetables, and chives

 **7,90**
Ei,Gl,M,SeI,Sen,So

SIDES

PORTION OF SOURDOUGH BREAD

 **2,50**
Gl,Sen,SeI

PORTION OF SPÄTZLE

4,90
Ei,Gl,M,SeI,Sen

FRENCH FRIES

 **4,90**

POTATO AND CUCUMBER SALAD

4,90
SeI,Sen

SAUCE –

Gravy, vegan sauce, mushroom cream sauce

 **2,50**
SeI,Sen,13

SIDE SALAD

 **5,20**
SeI,Sen



MAIN COURSES

RUSTIC FARMER'S SAUSAGE

made according to our house recipe with grainy mustard, Riesling creamed cabbage, Trollinger-sauce, and sourdough bread

15,50

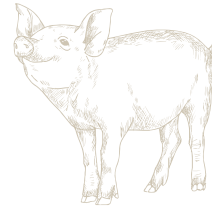
M,G,I,SeI,Sen,13

MAULTASCHEN also available as a vegetarian option

hand-rolled Maultaschen with potato and cucumber salad, Trollingersauce, and three kinds of onions

17,50

G,I,M,SeI,Sen,13



SWABIAN LENTILS WITH SPÄTZLE also available as a vegetarian option

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

18,50

G,I,SeI,Sen,M

CHEESE SPÄTZLE

homemade cheese spätzle straight from the cast-iron skillet with a trio of onions



15,90

G,I,SeI,Sen,M

BRAUART FRIED CHICKEN

juicy fried chicken from the thigh, with potato and cucumber salad and herb-honey-mustard dip

22,50

G,I,SeI,Sen,M

BREWERY SCHNITZEL

battered schnitzel made from pork top round; served with stirred cranberries, with a choice of french fries or homemade Spätzle and Trollingersauce

24,50

M,G,I,SeI,13

TROUT

skin-on pan-seared salmon trout fillet with potato-cucumber salad, potato straws, and herb sour cream

25,50

G,I,M,SeI,Sen



BERLIN-STYLE VEAL LIVER

juicy and pan-fried, served with mashed potatoes, glazed apples, and a trio of onions

25,50

G,I,SeI,Sen,M,13

BRAUART PFÄNNLE

pork tenderloin medallions with mushroom cream sauce, homemade spaetzle, and Maultaschen

25,50

M,G,I,SeI,13

FILET PFÄNNLE

small beef tenderloin, pork tenderloin, and chicken breast with gravy, homemade spaetzle, and Maultaschen

29,50

M,G,I,SeI,13

ONION ROAST

made from beef tenderloin with three kinds of onions, Trollingersauce, and homemade spaetzle

29,50

G,I,SeI,Sen,13

GRILLED RUMPSTEAK

with bacon-wrapped green beans, potato gratin, homemade herb butter, and Trollingersauce

32,50

M,G,I,SeI,Sen,13

SIDE SALAD



5,20

SeI,Sen





VEGETARIAN & VEGAN

VEGAN FLATBREAD

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



14,50
Gl,Sel,Sen

MUSHROOM SALAD

mixed leaf salad with sautéed mushrooms and fresh herbs



18,50
Gl,Sel,Sen

CHEESE SPÄTZLE

homemade cheese spätzle straight from the pan with three kinds of onions



15,90
M,Gl,Sel,Sen

MUSHROOM GULASH

with green spelt risotto, bell peppers, tomatoes, roasted onions, and arugula



18,90
So,Sel,Gl

SWABIAN LENTILS

with homemade spaetzle and braised carrots



18,50
Gl,M,Sel,Sen

VEGETARIAN MAULTASCHEN

hand-rolled maultaschen with potato-cucumber salad, Trollingersauce, and three kinds of onions



17,50
M,Gl,Sel,Sen

planted. ONION ROAST

soy protein steak with three kinds of onions, vegan Trollingersauce, and homemade spätzle



24,50
M,Gl,Ei,
Sel,So,I3

- ALSO AVAILABLE VEGAN WITH FRENCH FRIES INSTEAD OF SPÄTZLE -

SALADS

ALL SALADS ARE SERVED WITH OUR SOURDOUGH BREAD

MAULTASCHEN SALAD Also available as a vegetarian option **17,50**

bunter Blattsalat mit Streifen von gebratenen Maultaschen

Gl,M,Ei,Sen,Sel

MUSHROOM SALAD

mixed leaf salad with sautéed mushrooms and fresh herbs



18,50
Gl,Sel,Sen

CHICKEN SALAD

mixed leaf salad with strips of sautéed chicken breast

20,50
Gl,Sen,Sel

SHRIMP SALAD

mixed leaf salad with grilled shrimp 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

9,50
Ei,Gl,M

WARM CHOCOLATE CAKE

with a liquid center, served with vanilla ice cream

9,50
Ei,Gl,M

APRICOT DUMPLINGS

with butter crumble and vanilla sauce

9,50
Ei,Gl,M

A SCOOP OF ICE CREAM

Vanilla, Chocolate, Strawberry, Walnut, Stracciatella

2,00
Ei,Gl,M

A PORTION OF WHIPPED CREAM

1,50
M

ADDITIVES AND ALLERGENS:

3: SULFITED, 6: CONTAINS CAFFEINE, 13: CONTAINS ALCOHOL

INGREDIENTS: M: MILK AND MILK PRODUCTS, GL: GLUTEN, KR: SHELLFISH, EI: EGGS, FI: FISH AND FISH PRODUCTS, ER: PEANUTS, SO: SOY, SHA: NUTS, SEL: CELERY, SEN: MUSTARD, SES: SESAME, SU: SULFUR DIOXIDE AND SULFITES, LU: LUPINS, WE: MOLLUSKS

ALL PRICES ARE IN EUROS AND INCLUDE VALUE-ADDED TAX.





APERITIF

RIESLING SEKT DRY	0,1l	6,50
APEROL SPRITZ	0,2l	8,50
BERRY SPRITZ	0,2l	8,50
HEIMAT redcurrant liqueur with Prosecco and tonic		
HUGO	0,2l	8,50
LILLET LOVE TONIC	0,2l	8,50
SARTI SPRITZ	0,2l	8,50

APERITIF- NON ALCOHOLIC

APEROL SPRITZ 0%	0,2l	8,00
LILLET 0%	0,2l	8,00
HUGO 0%	0,2l	8,00

NON-ALCOHOLIC DRINKS

BAD LIEBENZELLER MINERAL WATER	0,25l	3,20
classic or still	0,75l	6,90
JUICES & JUICE SPRITZERS		
cloudy apple juice, grape juice,	0,3l	3,90
orange juice, rhubarb nectar,	0,5l	5,50
passion fruit nectar, blackcurrant nectar		
COCA-COLA ,COCA-COLA ZERO,	0,3l	3,90
FANTA, SPRITE oder SPEZI	0,5l	5,50
BAD LIEBENZELLER	0,25l	3,50
Bitter Lemon, Ginger Ale, Love Tonic,		
Black Forest Tonic		
HAUSGEMACHTE LIMONADE	0,3l	4,50
Lemon-mint, grapefruit-thyme or passion fruit		
still or sparkling		

BEER

PALMBRÄU UNSER BESTES	0,3l	3,90
OR RADLER	0,5l	5,40
PALMBRÄU ZWICKEL HELL		
PALMBRÄU HEFEWEIZEN		
PALMBRÄU BEER OF THE MONTH		
MASS BIER	1,0l	9,40



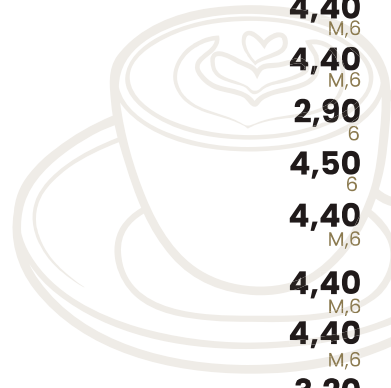
BEER- NON ALCOHOLIC

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

HOT BEVERAGES

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 SCHOKOLADE		4,40
COLD SCHOKOLADE		4,40
RONNEFELDT TEA		3,20
Mountain Herbs, Darjeeling, Earl Grey,		
Fruity Camomile, Green Dragon Lung		
Ching, Magic Moringa, Morning Dew,		
Refreshing Mint		

HAGEN
KAFFEE RÖSTHANDWERK SEIT 1934



SELECTED TEA SINCE 1823

SPIRITUOSES

AMH HÄUSSER DISTILLERY - ZABERFELD

Fruit brandies	2 cl	4,00
fruit brandy, mirabelle plum, pear, plum, cherry		
Liqueurs		4,00
red vineyard peach, quince, wild strawberry		
Beer spirit		4,00
Hefeweizen or dark Hefeweizen		
Beer liqueur		4,00

HEIMAT DESTILLERS

hazelnut liqueur, blackcurrant liqueur,	2 cl	4,00
herbal liqueur, vodka		

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

0,75 l each

- MUSKATELLER AH! OFF-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 und 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

DID YOU KNOW?

With over 1,400 hectares of vineyards, Heilbronn is one of the largest wine-growing towns, and with 1,250 years of winemaking history, it is the oldest wine town in Württemberg.

OPEN WINE WHITE WINES

0,25l each

- WEISSER SOMMER CUVÉE DRY** 6,50
Rivaner, Pinot Blanc 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 & Pinot Blanc
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-estate wine
Winery Drautz-Able, Heilbronn
- ROSÉ 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-estate wine
Winery Drautz-Able, Heilbronn
- PINOT NOIR DRY** 8,50
Winery Rolf Willy, Nordheim
- MERLOT DRY** 8,50
VDP-estate wine
Winery Kistenmacher-Hengerer, Heilbronn
- WINE CHOIR** 6,50
white, rose or red sweet or sour