



WELCOME



STARTERS

HOMEMADE OBAZDA M,Gl,Sel,13 6,90€

*homemade according to Brauhaus recipe
with our fresh sourdough bread*



DOUBLE PORTION 13,00€

SAUSAGE SALAD Gl,Sel,Sen 14,50€

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

SWISS SAUSAGE SALAD Gl,Sel,Sen,M 15,50€

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

BEEF SALAD Gl,Sel,Sen 16,00€

with fresh paprika, spring leeks
and a light paprika marinade, served with sourdough bread

FLUFFY POTATO WAFFLE Gl,Sel,Sen 13,50€

with grilled mushrooms, cheese, lemon
mayonnaise and spring leeks



or

with pickled beetroot, taleggio cream, red
onions and chives



SOUPS

RED PEPPER FOAM SOUP M,Sel,13 7,90€

with herb oil and cress



CREAM OF POTATO SOUP Gl,M,Sel,13 7,90€

with brown bread croutons



BEEF BROTH Gl,Sel,Sen 8,90€

with liver dumplings, root vegetables and chives

VEGETABLE BOUILLON Gl,M,Sel,Sen 7,90€

with strips of pancetta, root vegetables and chives



BRAUARTFLADEN

JUICY BAKED SOURDOUGH FLATBREADS

CLASSIC M,Gl,Sel,13 14,50€

with sour cream, bacon and spring onions

VEGAN Gl,Sel,Sen 14,50€

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



FLADEN OF THE WEEK Gl,Sel,Sen,M 14,50€

you will find in our displays



SALADS

SALAD MAULTASCHEN Gl,M,Ei,Sen,Sel 17,50€

Colourful leaf salad with strips
of fried swabian ravioli

SALAD CHICKEN Gl,Ei,Sen,Sel 20,50€

Colourful leaf salad
with fried strips of chicken breast



SALAD PRAWNS Gl,Sel,Sen,Kr 22,50€

Colourful leaf salad with grilled prawns
and pickled cherry tomatoes

*All salads are served
with our sourdough bread.*

SIDES

PORTION OF SOURDOUGH BREAD Gl,M 2,50€



PORTION OF SPAETZLE Gl,M,Ei 4,90€



POMMES FRITES 4,90€



POTATO SALAD OR Sel,Sen 4,90€



POTATO AND CUCUMBER SALAD Sel,Sen 4,90€

SAUCE EXTRA Sel,13 2,50€

Braten- oder Pilzrahmsauce

SIDE SALAD Sel,Sen 4,90€



VEGETARIAN & VEGAN DISHES

FLADEN VEGAN Gl,Sel,Sen 14,50€



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

SALAD MUSHROOMS Gl,Sen,Sel 18,50€



Colourful leaf salad with fried
mushrooms and fresh herbs

CHEESEPÄTZLE M,Gl,Sen,Sel,13 15,90€



Homemade cheese spaetzle

from the cast iron pan with three kinds of onions

MUSHROOM GOULASH So,Sel 18,90€



with green spelt risotto, peppers, tomato,
roasted onions and rocket salad

SWABIAN LENTILS Gl,Sen,Sel 18,50€



with homemade spaetzle and braised carrot

planted. 26,50€



ONION ROAST M,Gl,Ei,Sel,13

Steak made from soya protein with three kinds
of onions, vegan trolling sauce
and homemade spaetzle

ALSO VEGAN POSSIBLE WITH FRENCH FRIES



OUR CLASSICS

RUSTIC FARM SAUSAGE M,Sel,Gl,Sen,13	15,50€
made to our own recipe with grainy mustard, Riesling creamed cabbage, Trollingers sauce and sourdough bread	
ROLLED SWABIAN RAVIOLI M,Sel,Gl,Sen,Ei,13	17,50€
Swabian Maultaschen with potato and cucumber salad, Trollingersauce and three kinds of onions	
LENTILS WITH SPAETZLE M,Sel,Gl,Sen,Ei	18,50€
cooked like grandma used to - with homemade spaetzle and a pair of string sausages	
BREWERY SCHNITZEL M,Ei,Sel,Gl,13	24,50€
breaded schnitzel from the pork topside - served with stirred cranberries, optionally with French fries or homemade spaetzle and Trollingersauce	
TROUT M,Fi,Sel,Sen,13	25,50€
Salmon trout fillet fried on the skin with potato and cucumber salad, potato straw and green sauce	
CALF'S LIVER BERLIN STYLE M,Gl,Sen,Sel,13	25,50€
with mashed potatoes, glazed apples and three kinds of onions	
BRAUART PFÄNNLE M,Gl,Ei,Sel,13	25,50€
Medallions of pork fillet with mushroom cream sauce, homemade spaetzle and dumplings	
ONION ROAST M,Gl,Ei,Sel,13 <i>medium gebraten</i>	29,50€
from the saddle of beef with three kinds of onions, Trollinger sauce and homemade spaetzle	
RUMPSTEAK M,Gl,Ei,Sel,13 <i>medium gebraten</i>	32,50€
grilled - with bacon beans, herb butter, trolling sauce and potato gratin	
SIDE SALAD Sen,Sel 	4,90€



DESSERTS

AFFOGATO 6,M	4,50€
Espresso with a scoop of vanilla ice cream	
BAVARIAN CREAM M,Ei	8,50€
with berry purée and fresh fruit	
LEMON CHEESECAKE GI,M,Ei,	9,50€
with meringue and homemade raspberry sorbet	
CHOCOLATE CAKE GI,M,Ei	9,50€
with liquid centre, served with vanilla ice cream	
MARILLE DUMPLES GI,M,Ei,	9,50€
with butter crumble and vanilla sauce	
SCOOP OF ICE CREAM GI,M,Ei,	2,00€
Vanilla, chocolate, strawberry, walnut & stracciatella	
PORTION OF CREAM M	1,50€

STRESSED?

**Just write it backwards,
then you get:
DESSERTS!**

HOT DRINKS

CAFE CREME 6	3,50€
CAPPUCINO 6,M	4,00€
MILK COFFEE 6,M	4,00€
LATTE MACCHIATO 6,M	4,40€
ICED LATTE MACCHIATO 6,M	4,40€
ESPRESSO 6	2,90€
DOUBLE ESPRESSO 6	4,50€
CHOCOCINO 6,M	4,40€
Hot chocolate with espresso	
HOT CHOCOLATE COLD M	4,40€
CHOCOLATE MONIN M	4,40€
FLAVOUR 15,8,Sha,Er	+ 0,50€
Caramel, vanilla, praline-nut, hazelnut & white chocolate	
RONNEFELDT TEA	3,20€
Mountain Herbs, Darjeeling, Earl Grey, Fruity Camomile, Green Dragon Lung Ching, Magic Moringa, Morning Dew, Refreshing Mint	



NON-ALCOHOLIC DRINKS

BAD LIEBENZELLER MINERAL WATER 0,25 l 3,20€

classic or still 0,75 l 6,90€

JUICES & JUICE SPRITZERS 0,3 l 3,90€

cloudy apple juice, grape juice, 0,5 l 5,50€

orange juice, rhubarb nectar,

passion fruit nectar, blackcurrant nectar

COCA-COLA ,COCA-COLA ZERO, 0,3 l 3,90€

FANTA, SPRITE OR SPEZI 0,5 l 5,50€

BAD LIEBENZELLER 0,25 l 3,50€

Bitter Lemon, Ginger Ale, Love Tonic, Black Forest Tonic

HOMEMADE LEMONADES 0,3 l 4,50€

Lemon-mint, grapefruit-thyme or passion fruit

still or sparkling

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€

BEER

PALMBRÄU UNSER BESTES 0,3 l 3,90€

OR RADLER on tap 0,5 l 5,40€

PALMBRÄU ZWICKEL HELL 0,3 l 3,90€

on tap 0,5 l 5,40€

PALMBRÄU HEFEWEIZEN 0,3 l 3,90€

on tap 0,5 l 5,40€

BEER OF THE MONTH 0,3 l 3,90€

on tap 0,5 l 5,40€

MASS BEER 1,0 l 9,40€

NON-ALCOHOLIC

BLEIFREI - PILS 0,33 l 3,90€

BLEIFREI- RADLER 0,33 l 3,90€

MAISELS WEISSE - HEFE 0,5 l 5,40€

ADDITIVES AND ALLERGENS:

3: SULPHURISED, 6: CONTAINS CAFFEINE, 13: WITH ALCOHOL,
M: MILK AND MILK PRODUCTS, SU: SULPHUR DIOXIDE AND SULPHITE
INGREDIENTS: GL: GLUTEN, KR: CRUSTACEANS, EI: EGGS, FI: FISH AND FISH
PRODUCTS, ER: PEANUTS, SO: SOYA, M: DAIRY PRODUCTS, SHA: NUTS,
SEL: CELERY, MUSTARD: MUSTARD, SES: SESAME, SU: SULPHUR DIOXIDE AND
SULPHITES, LU: LUPINS, WE: WHEAT

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



OPEN WINE

WHITE WINES

WEISSER SOMMER CUVÉE DRY

Rivaner, Pinot Blanc and Scheurebe
Winery G. A. Heinrich, Heilbronn

RIESLING DRY

Heilbronn winegrowers' cooperative

RIESLING SEMI DRY

Winery Alexander Bauer, Heilbronn

CHARDONNAY EDELIS DRY

Flein-Talheim winegrowers' cooperative

VIOLA DRY

Chardonnay & Pinot Blanc
Winery Albrecht-Kiessling, Heilbronn

WEISSBURGUNDER DRY

Winery Alexander Bauer, Heilbronn

WINE CHOIR

white, rose or red sweet or sour

0,25 l

6,50€

6,50€

7,00€

7,00€

7,50€

8,00€

6,50€

ROSE WINES

ROSÉ BUSSARD DRY

Winery G. A. Heinrich, Heilbronn

ROSÉ DRY

VDP estate wine Winery Drautz-Able, Heilbronn

ROSÉ SEMI DRY

Winery Kistenmacher-Hengerer, Heilbronn

RED WINES

URSPRUNG TROLLINGER DRY

Heilbronn Winegrowers' Co-operative

CUVÉE ROT & WILD DRY

Merlot and Cabernet
Winery Christian Hirsch, Leingarten

LEMBERGER DRY

VDP estate wine
Winery Drautz-Able, Heilbronn

PINOT NOIR DRY

Winery Rolf Willy, Nordheim

MERLOT DRY

VDP estate wine
Winery Kistenmacher-Hengerer, Heilbronn

7,00€

7,00€

7,50€

7,00€

7,50€

7,50€

8,50€

8,50€



BOTTLED WINES

0,75 l

WHITE WINES

MUSKATELLER AH! OFF-DRY

27,50€

Winery Rolf Heinrich, Heilbronn

WEISSER BURGUNDER DRY

29,50€

VDP estate wine

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

ROSE 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

SPIRITUOSES

AMH HÄUSSER DISTILLERY - ZABERFELD

FRUIT BRANDIES

2 cl

4,50€

fruit brandy, mirabelle plum, pear, plum, cherry

LIQUEURS

Red vineyard peach, quince, wild strawberry

BEER SPIRIT

Hefeweizen or dark Hefeweizen

BEER LIQUEUR

HEIMAT DESTILLERS

2 cl

4,00€

Hazelnut liqueur, blackcurrant liqueur, herbal liqueur, vodka

RAMERO RUM

4 cl

7,50€

A BELA ADORMECIDA

5 cl

6,00€

Swabian Port Wine, G. A. Heinrich Winery

RAMAZOTTI

2 cl

4,00€

JÄGERMEISTER

2 cl

4,00€

JUBILÄUMSAQUAVIT

2 cl

4,00€

BAILEYS

2 cl

4,00€

10/42 GIN

4 cl

13,50€

with Black Forest Tonic

HOPS GIN HERTL BREWERY

4 cl

14,50€

with hop tonic

HEIMAT GIN TONIC

4 cl

12,50€

with Black Forest Tonic

