

# Starters

Liver dumpling soup			5,90 €
„Reuderla“ farmer’s bread platter	for 1 person	7,50 €	for 2 people 13,50 €
Three spreads with liver sausage from Butcher’s Hornung, “Gerupfter” cheese spread & herbed cottage cheese			

# Hearty dishes

Cordon Bleu	stuffed schnitzel with ham & gouda with fries or potato salad		17,90 €
Schnitzel wiener style	with fries or potato salad		16,90 €
Brewery schnitzel	malt crust, pepper jus, beer mustard, fried potatoes		18,90 €
„Graser“ pan (for 1-2 people)			32,00 €
Pork shoulder, two caraway sausages, liver dumpling, fried dumpling, fried potatoes			
Caraway sausages		1 piece 8,90 €	2 pieces 11,90 €
from veal butchery, Bamberg, with Bavarian cabbage and bread			
Currywurst	spicy madras curry sauce, fries		10,90 €
Bamberger pork shoulder	with savoy cabbage and potato dumpling		17,90 €
Sauerbraten from the ox cheek	with savoy cabbage, cranberry jam & potato dumpling		19,90 €
Franconian Beef Roulades	Home-Style, blue cabbage, potato dumpling		19,90 €
Grilled chicken breast	herb butter, fries, small salad		14,90 €
Onion roast beef			23,90 €
argentinian rump steak, pepper jus, fried onions, fried potatoes, small salad			
Herring „Housewife style“	with potatoes		13,90 €
Herbed „cheese spätzla“	fried onions, small salad	<b>veggie</b>	13,90 €
Mushroomragout with vegan meatballs	with potato dumpling	<b>veggie</b>	19,90 €
	or with potatoes	<b>vegan</b>	19,90 €
Vegan meatballs with bell pepper mix	with potatoes	<b>vegan</b>	18,90 €

# Salads

<b>Small franconian salad</b>	<b>5,90 €</b>
<b>Mixed leaf salad with grilled chicken breast</b>	<b>14,90 €</b>
<b>Mixed leaf salad with goat cheese</b>	<b>14,90 €</b>

# Snacks

<b>„Gerupfter“ cheese spread</b>	<b>9,50 €</b>
<b>Franconian sausage salad</b>	<b>9,50 €</b>
<b>Aspic with fried potatoes</b> aspic from Hornung butchery, Bamberg	<b>12,90 €</b>
<b>Mixed Franconian snack plate</b>	sharing for 2 <b>15,80 €</b> sharing for 4 <b>26,80 €</b>
light semolina cream, salted caramel, apple-vanilla raugout, almond crumble	

# Dessert

<b>„Apple maiden“ in a glass with an espresso</b>	<b>6,90 €</b>
light semolina cream, salted caramel, apple-vanilla raugout, almond crumble	
<b>Apple fritters</b>	<b>8,90 €</b>
3 pieces with vanilla ice cream & cream	
<b>Caramelized „Kaiserschmarrn“</b>	for 1 person <b>9,90 €</b> for 2 people <b>16,90 €</b>
with almonds, amaretto, vanilla ice cream and plum compote	

# GRASER Beers



**Helles Lager** Alk./Vol 4,9% 0,3 L 3,40 € 0,5 L 4,30 €

We use Bohemian aroma hops and soft brewing water for our Helles lager. This creates a particularly smooth and full-bodied beer with a pleasant bitterness and an almost creamy carbonation.

More info: [lagerbier.info](http://lagerbier.info)

**Franconian Pils** Alk./Vol 5,1% 0,3 L 3,40 € 0,5 L 4,30 €

A beer considered the original ancestor of Pilsner styles. The hops for this spicy pale beer are lightly roasted before brewing, resulting in a pronounced bitterness and subtle roasted aromas.

More info: [frankenpils.info](http://frankenpils.info)

**Felsenkeller Beer** Alk./Vol 5,2% 0,3 L 3,40 € 0,5 L 4,30 €

This beer matures without artificial cooling in our historic rock cellars. The steady aging process gives it a smoother, rounder, and malt-forward flavor.

More info: [felsenkellerbier.info](http://felsenkellerbier.info)

**Brown Beer (Braunbier)** Alk./Vol 5,6% 0,3 L 3,40 € 0,5 L 4,30 €

A special mashing method from old Bamberg brewers gives this beer its distinctive character. The mash rests for an extended time, allowing more compounds to be extracted and creating rich, spicy flavors.

More info: [braunbier.info](http://braunbier.info)

## Bottled beers

**Schlenkerla Märzen Smoked Beer** 0,5 L 4,90 €

**Bamberger Stiftsgarten Beer** Alk./Vol 5,7% 0,5 L 4,90 €

Brewed with hops from Spalt and Bamberg hop gardens. As in the past, it matures in historic rock cellars until it develops an amber color and is bottled fresh from the cellar.

**Gutmann Wheat Beer** 0,5 L 4,90 €

**Gutmann Wheat Beer (non alcoholic)** 0,5 L 4,90 €

# Homemade lemonades

Housemade Lemonade 4,90 €

## Alcohol-free drinks

Mineral Water still / sparkling	0,3L	2,90 €	0,5 L	3,90 €
Coca Cola original / zero	0,3 L	3,20 €	0,5L	4,80 €
Sprite / Fanta	0,3 L	3,20 €	0,5L	4,80 €
Paulaner Spezi	0,33L	3,90 €		
Fruit juices	0,3 L	3,50 €	0,5L	5,20 €
Apple (naturally cloudy) / Grape / Orange				
Juice Spritzer	0,3 L	3,20 €	0,5L	4,80 €
Apple (naturally cloudy) / Grape / Orange				
Elderflower Spritzer	0,3 L	3,20 €	0,5L	4,80 €
Sparkling water with elderflower nectar				

## Coffee

Espresso	2,70 €
Espresso Doppio	4,60 €
Espresso Macchiato	3,00 €
Café Crema	3,30 €
Cappuccino	3,70 €
Latte Macchiato	4,30 €

# Open wines

<b>White Wine Cuvée</b>	Henrietta	0,1 L	3,00 €	0,2 L	6,00 €
<b>Bacchus</b>	Pröstler	0,1 L	3,20 €	0,2 L	6,40 €
<b>Silvaner</b>	Pröstler	0,1 L	3,20 €	0,2 L	6,40 €
<b>Sauvignon Blanc</b>	Weingut Brennfleck	0,1 L	3,60 €	0,2 L	7,20 €
<b>Rosé</b>	Henrietta	0,1 L	3,10 €	0,2 L	6,20 €
<b>Primitivo</b>	Henrietta	0,1 L	3,10 €	0,2 L	6,20 €
<b>Rieslingsekt</b>	Hahnmühle	0,1 L	5,00 €		

# Bottled wines

## White

<b>White Wine Cuvée</b>	Henrietta	Franken	0,75 L	22,00 €
<b>Bacchus</b>	Pröstler	Franken	0,75 L	24,00 €
<b>Silvaner</b>	Pröstler	Franken	0,75 L	24,00 €
<b>Sauvignon Blanc</b>	Weingut Brennfleck	Franken	0,75 L	27,00 €
<b>Grauburgunder</b>	Weingut Brennfleck	Franken	0,75 L	30,00 €
<b>Saar Riesling</b>	Van Volxem	Saar	0,75 L	35,00 €
<b>HENRII Cuvée</b>	Divino	Franken	0,75 L	36,00 €

## Rosé

<b>Rosé</b>	Henrietta	Franken	0,75 L	23,00 €
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## Red

<b>Primitivo</b>	Henrietta	Apulien	0,75 L	23,00 €
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## Sparkling

<b>Riesling sparkling wine</b>	Hahnmühle	Pfalz	0,75 L	37,00 €
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# Sparkling

Aperol Spritz	0,2l	6,90€
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# Spirits

## Edelbrennerei Haas // Pretzfeld / Franken

Franconian Williams Pear	2cl	3,90€
Hazelnut	2cl	4,50€
Aged Plum (barrel-aged)	2cl	4,50€
Raspberry Spirit	2cl	3,90€
Fruit Brandy (Obstler)	2cl	3,50€
Hazelnut Liqueur	2cl	3,50€
Ginger Liqueur	2cl	3,50€
Blackcurrant Liqueur	2cl	3,50€

## Edelbrennerei Etter // Zug / Schweiz

Retro Cherry	2cl	7,50 €
Williams Pear "Barrique"	2cl	7,00 €
Orange „Barrique“	2cl	7,00 €
Plum „Barrique“	2cl	7,00 €



# GRASER

## FINALLY IT'S ASPARAGUS SEASON

FRESH FRANCONIAN WHITE ASPARAGUS  
FROM "SPARGELHOF ENGLERT, LINDACH"

<b>White asparagus cream soup</b>	<b>6,90 €</b>
<b>White asparagus salad</b> with pickled red onions and fresh chives	<b>11,90 €</b>
<b>Portion of fresh white asparagus</b> with Sauce Hollandaise and potatoes	<b>17,90 €</b>
<b>OPTIONAL WITH:</b>	
<b>"Viennese-Style" Schnitzel</b> (breaded pork Schnitzel)	<b>+ 9,90 €</b>
<b>A pair of Franconian coarse sausages</b>	<b>+ 7,90 €</b>
<b>Pan fried pike perch fillet</b>	<b>+ 9,90 €</b>

