

We proudly serve
regional specialties from



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 butchery "Hornung", "Gerupfter" cheese spread & herbed cottage cheese	
Mixed Fish Snack Plate	18,90 €
Assorted smoked and cured fish specialties, served with bread and butter	

Hearty dishes

Viennese-Style Schnitzel breaded pork Schnitzel with fries or potato salad	16,90 €
Brewery schnitzel malt crust, pepper jus, beer mustard, fries	18,90 €
„Graser“ pan (for 1-2 people) Pork shoulder, two caraway sausages, liver dumpling, potato dumpling, croquettes, Bavarian cabbage	32,00 €
Caraway sausages	1 piece 8,90 € 2 pieces 11,90 €
from local butchery "Kalb", with Bavarian cabbage and bread	
Currywurst spicy madras curry sauce, fries	10,90 €
Schäufelr pork shoulder with local savoy cabbage and potato dumpling	17,90 €
Traditional Meatloaf served with Buttered Carrots and Boiled Potatoes	16,90 €
Grilled chicken breast herb butter, fries, small salad	14,90 €
Onion roast beef argentinian rump steak, pepper jus, fried onions, croquettes, small salad	23,90 €
Vegan meatballs with bell pepper vegetable stew with potatoes	vegan 18,90 €

Salads

Small franconian salad	5,90 €
Mixed leaf salad with grilled chicken breast	14,90 €
Mixed leaf salad with goat cheese and beetroot	14,90 €

Snacks

Cottage cheese „Ziebeleskäs“	homemade pickled red onions & bread	8,50 €
„Gerupfter“ cheese spread	homemade pickled red onions & bread	9,50 €
Franconian sausage salad	with bread & butter	9,50 €
Swiss-style sausage salad	with bread & butter	10,50 €
Mixed Franconian snack plate	sharing for 2 15,80 €	sharing for 4 26,80 €
aspic, „Gerupfter“ cheese spread, Franconian sausage salad, German smoked pepper sausage, cottage cheese		
Smoked trout fillet	served with creamed horseradish, butter and bread	10,90 €
Mixed fish platter	A selection of fish and seafood specialties, served with creamed horseradish, butter and bread	18,90 €

Dessert

„Apfelweibla“ Franconian Apple Dessert with an espresso	6,90 €
light semolina cream, salted caramel, apple-vanilla ragout, almond crumble	
Apple fritters	8,90 €
3 pieces with vanilla ice cream & cream	
Caramelized „Kaiserschmarrn“	for 1 person 9,90 €
with almonds, amaretto, vanilla ice cream and plum compote	for 2 people 16,90 €

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

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

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

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

Bottled beers

Schlenkerla Märzen Smoked Beer Alk./Vol 5,1% 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 Alk./Vol 5,2 % 0,5 L 4,90 €

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

Homemade lemonades

Homemade Lemonade	0,4L	4,90 €
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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 (unfiltered) / blackcurrant / Orange / white grape				
Juice spritzer	0,3 L	3,20 €	0,5L	4,80 €
Apple (unfiltered) / blackcurrant / Orange / white grape				
Elderflower Spritzer	0,3 L	3,20 €	0,5L	4,80 €
Sparkling water with elderflower sirup				

Coffee & Tea

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

Latte Macchiato 4,30 €

Glass of Tea 3,20 €

Open wines

White wine cuvée	Henrietta	0,1 L	3,00 €	0,2 L	6,00 €
Bacchus	Pröstler	0,1 L	3,20 €	0,2 L	6,40 €
Silvaner	Pröstler	0,1 L	3,20 €	0,2 L	6,40 €
Sauvignon Blanc	Brennfleck	0,1 L	3,60 €	0,2 L	7,20 €
Rosé	Henrietta	0,1 L	3,10 €	0,2 L	6,20 €
Primitivo	Henrietta	0,1 L	3,10 €	0,2 L	6,20 €
Rieslingsekt	Hahnmühle	0,1 L	5,00 €		

Bottled wines

White

White Wine Cuvée	Henrietta	Franken	0,75 L	22,00 €
Bacchus	Pröstler	Franken	0,75 L	24,00 €
Silvaner	Pröstler	Franken	0,75 L	24,00 €
Sauvignon Blanc	Brennfleck	Franken	0,75 L	27,00 €
HENRII Cuvée	Divino	Franken	0,75 L	36,00 €

Rosé

Rosé	Henrietta	Franken	0,75 L	23,00 €
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Red

Primitivo	Henrietta	Apulien	0,75 L	23,00 €
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Sparkling

Riesling

Hahnmühle

Pfalz

0,75 L

37,00 €

Sparkling

Aperol Spritz

0,2l

6,90€

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 €

FINALLY, CHANTERELLE SEASON

AT WIRTSHAUS GRASER

Cream of Chanterelle Soup	7,90 €
Mixed Salad with Sautéed Chanterelles	17,90 €
Chanterelles in Cream Sauce bread dumplings & a small salad	18,90 €
Chanterelle Spätzle with a small salad	19,90 €
Stuffed Schnitzel Stuffed with chanterelles, bacon, cream cheese and Gouda, served with french fries or potato salad	19,90 €
Braised beef creamy chanterelle sauce bread dumpling Bamberg savoy cabbage	23,90 €
Grilled Argentinian Rump Steak Served with chanterelle cream sauce, croquettes and a small side salad	26,90 €

