

Winkler Bräu

Privatbrauerei und **** Gutshofhotel seit 1428



Taking your time means appreciation!

Welcome to Winkler Bräu - - nice that you visit us in Lengenfeld.
We invite you to take a break from everyday life, to moments of enjoyment for body & soul!

With best wishes, family Böhm & G. Winkler

WE BEAR RESPONSIBILITY

We attach great importance to the high quality & regional origin of our ingredients

FRUIT & VEGETABLE

Vegetable Grower Link, Knoblauchsland Nuremberg / Family Plöckl, Kehrhof / Family Blümel, Sandharlanden

CHEESE

Family Lücke, Laaber / Maitre Affineur Waltmann, Erlangen / Mountain cheese dairy Diepolz, Allgäu / Farm cheese dairy Wohlfahrt, Weisenberg

FISH

Family Grasse, Schneemühle / Family Riedl, Neumarkt / Family Stigler, Lengenfeld

POULTRY

Family Heiselbetz, Rocks Dorf / Family Schönacher, Haunwöhr

MEAT & SAUSAGE SPECIALTIES

Nature conservation project „Juradistl“ / Jura Meat, Neumarkt-Bavarian straw pig / Farmers' Association Schwäbisch Hall
Family Wittmann, Neumarkt / Family Häring, Tartsberg

BUSH MEAT FROM THE HUNT

Family Kürzinger, Ostermühle / own & local hunting, Lengenfeld

BREAD, FLOURS & BAKED GOODS

Poschenrieder Mühle, Sinzing / Gailertsreuter Bio Mühle, Floß/ Family Strobl, Laaber/
Family Peter & Jürgen Hofmann, Velburg

EGGS

Family Pfeiffer, Federhof

HONEY

Family Bickel, Mitterkreith / Family Bösel, Lauterhofen

COFFEE

Coffee roastery Basilius, Parsberg

FARM ICE CREAM

Family Stengel, Mühlhausen

YOGURT & CREAM CHEESE

Family Hollweck-Ziegl-farm yard

SOUR DOUGH BREAD – own manufacturing

Welcome to the Upper Palatinate!

Dear guests,

We and our staff are pleased to welcome you in our ****family-hotel with private brewery. Our hotel has 71 comfortable rooms and 4 suits in the estate house, brewery and parlour with an indoor pool, sauna, conference garden and 10 conference rooms.

How you could read on the first page, we have committed ourselves to fresh local cuisine in the Bavarian tradition and way of life. We respect the individuality of our guests and thank you for your visit. We will do our best to make you feel welcome and hope to welcome you soon again.

Karin & Georg Böhm, Gabi Winkler and staff.

Don't forget to sample our famous beers from our private brewery or take some home to try. Our staff will be happy to advise you.

OUR SPECIALITY BEERS FROM OUR OWN BREWERY

natural and unfiltered, just like it matures in the cellar

KUPFER SPEZIAL	tasty and full-flavoured, produced in a traditional way	0,5l 0,3l	4,50 3,90
LENGENFELDER HEFE PILS	tangy, refreshing, full of hops	0,5l 0,3l	4,50 3,90
HELFENBERGER HELL	light beer	0,5l 0,3l	4,50 3,90

BOTTLED BEERS

WINKLER PILS	fresh, dry, light	0,3l	3,90
WINKLER EXPORT	amber-coloured, very drinkable	0,5l	4,50

FOR THE BEER DRINKER WHO HAS TO DRIVE LATER

BRÄUSTÜBERL LEICHTE	0,2l table water and 0,3l Hefe-Pils	0,5l	4,50
KUPFER RADLER	0,25l lemonade and 0,25l Kupfer Spezial	0,5l 0,3l	4,50 3,90
KUPFER SPEZIAL	alcohol-free bottled beer	0,5l	4,50
KUPFER RADLER	alcohol-free bottled beer	0,5l	4,50
COLA-BEER	Kupfer Spezial with Coca Cola	0,5l	4,60

APPETIZERS

SIDE SALAD	4,50
MINCED HAM 1 pot with bread	6,90
QUINOA with goat cheese, salt lemon & marinated vegetables	15,90
BEEF TATAR with mustard cream and sour dough bread	16,90
CARPACCIO OF YOUNG DEER with porcini mushroom cream, lamb's lettuce & sourdough bread	16,90
CLEAR SOUP of the day	7,50
PARSLEY ROOT CREAM SOUP with parsley pesto	8,50
SALAD with roasted mushrooms, roasted grains & baguette	
	for starter 12,90
	for main 15,90

MAIN MEALS

JURA DISTL LAMB LEG FROM THE GRILL with broad beans, rosemary & baked potatoes	28,90
GRILLED ZANDER FILET with nut butter sauce, fried hokkaido & apples and boiled potatoes	27,90
FRIED SCHNEEMUHLER BROOK TROUT filled with garden herbs, with potato salad	23,90
SADDLE OF VEAL with port wine sauce, two kinds of cauliflower & gnocchi	36,90
ROAST RUMPSTEAK, medium, with cognac-pepper sauce and Hans Girgerl (fried potato dough with herbs and onions)	33,90
BREADED „WIENER SCHNITZEL“ of veal, with potato-cucumbersalad and cranberries	24,90
TOMAHAWK PORK CHOP with fried potatoes & lamb's lettuce and tarragon	27,90
ROASTED CHICKEN BREAST with salad, bacon, bread croûtons & balsamic dressing	19,90
ROAST PORK with dumpling	18,50
ROAST VEAL in cream sauce with homemade spaetzle	21,90
BRAISED YOUNG DEER in juniper cream sauce with slices of bread dumplings and cranberrie apple	24,90
1/4 MARTINI GOOSE with potato dumplings and red cabbage	42,50
1/6 MARTINI GOOSE (small portion) with potato dumplings and red cabbage	37,50

VEGETARIAN

SPINACH DUMPLING with parsley foam, cauliflower & leek	18,90
KÄSESPÄTZLE (CHEESE NOODLES) with onion confit optional with cream sauce	15,80

DELICACIES FROM REGIONAL BUTCHER

SERVED WITH OUR HOMEMADE BREAD THAT IS MADE WITH OUR KUPFER-BEER

2 SAUSAGES (BRATWURST) with sauerkraut and bread	13,90
MIXED SAUSAGE AND CHEESE PLATTER (BROTZEITELLER) with bread and butter	12,90
BAVARIAN SAUSAGE SALAD with onions and bread	10,90
SWISS SAUSAGE SALAD with cheese, onions and bread	13,90

DESSERT

CREME BRULEE with homemade sorbet	11,90
HOMEMADE STEAM NOODLE with vanilla sauce & walnut ice cream	12,90
GRAN CRU CHOCOLATE MOUSSE with elderberrie parfait & rosemary	14,90
APFELSTRUDEL, vanilla ice cream and whipped cream	8,90
NOUGATPARFAIT with hot espresso	8,90

PRICES IN EURO

– awarded by SLOW FOOD Germany –

"Sensual enjoyment away from the mass taste!"

COFFEE

CUP OF "BASILIUS" COFFEE	3,90
MUG OF "BASILIUS" COFFEE	5,20
CUP OF DECAFFEINATED COFFEE	3,90
MUG OF DECAFFEINATED COFFEE	5,20
MUG OF CAFFEE LATTE	4,60
ESPRESSO	3,60
DOUBLE ESPRESSO	4,90
CAPPUCCINO with milk	4,70
LATTE MACCHIATO	4,70

HOT DRINKS

MUG OF DARJEELING TEA	5,50
MUG OF PEPPERMINT TEA	5,50
MUG OF CAMOMILE TEA	5,50
MUG OF GREEN TEA	5,50
MUG OF FRUIT TEA	5,50
MUG OF TEA with rum (0,2l)	7,50
MUG OF HOT LEMON	3,70
MUG OF HOT CHOCOLATE	4,70
MUG OF HOT MILK	3,00

PRICES IN EURO

LIQUEURS (2CL)

RAMAZOTTI	3,70
BAILEYS	3,70

COGNAC – WHISKEY (2cl)

HENNESSY COGNAC VSOP	4,30
TALISKER, 10 YEARS, SINGLE MALT SCOTCH ¹	5,90
ARDBERG, 10 YEARS, ISLAY SINGELE MALT SCOTCH ¹	6,90
GLENKINCHIE, 12 YEARS, SINGLE MALT SCOTCH ¹	6,50
LAGAVULIN, 16 YEARS, SINGLE ISLAY MALT ¹	6,90

SPECIAL FRUIT BRANDIES FROM THE SPONSEL DISTILLERY IN KIRCHEHERNBACH (2CL)

SLOE special brandy made from the wild fruit	5,60
WILLIAMS PEAR fruity, pure	5,70
ROWAN SCHNAPPS special brandy made from the wild fruit	5,00
HERB SCHNAPPS made with fine herbs	4,90
FRANCONIAN DAMSON PLUM	5,00
SPONSEL 'S FRUIT BRANDY	4,90

SPECIAL DISTILLATIONS AND RARITIES (2CL)

OLD WILLIAMS PEAR GOLD	5,80
GOLD APRICOT	7,10
HAZELNUT	6,40

SCHNAPPS (2CL)

SPECIAL "BEER SCHNAPPS" made with Winkler beer	4,70
AQUAVIT MALTESER	3,60
BELVEDERE VODKA	5,50
UNDERBERG	3,50

PRICES IN EURO

WATER, LEMONADE, JUICES AND WINE SPRITZERS

MINERAL WATER without gas	(bottle 0.5l)	5,00
MINERAL WATER sparkling	(bottle 0.5l)	5,00
WINKLER BRÄU TABLE WATER	0.4l	4,00
BITTER LEMON	0.2l	4,90
COCA COLA	0.3l	4,50
COCA COLA LIGHT	0.3l	4,50
FANTA	0.3l	4,40
WINKLER BRÄU SPEZI (cola and orange)	0.4l	4,50
WINKLER BRÄU LEMONADE	0.4l	4,30
ORANGE JUICE	0.2l	4,40
BLACK CURRENT JUICE	0,2l	4,60
APPLE JUICE with lemonade	0.4l	4,60
APPLE JUICE with mineral water	0.4l	4,60
ORANGE JUICE with mineral water	0.4l	5,00
BLACK CURRENT JUICE with mineral water	0,4l	4,70
WHITE WINE SPRITZER (with lemonade)	0.3l	7,00
WHITE WINE SPRITZER (with mineral water)	0.3l	7,00
RED WINE SPRITZER (with lemonade)	0.3l	7,00
RED WINE SPRITZER (with mineral water)	0.3l	7,00

PRICES IN EURO