



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, Velburg

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	4,20
		0,3l	3,60
LENGENFELDER HEFE PILS	tangy, refreshing, full of hops	0,5l	4,20
		0,3l	3,60
HELFENBERGER HELL	light beer	0,5l	4,20
		0,3l	3,60

BOTTLED BEERS

WINKLER PILS	fresh, dry, light	0,3l	3,60
WINKLER EXPORT	amber-coloured, very drinkable	0,5l	4,20

FOR THE BEER DRINKER WHO HAS TO DRIVE LATER

BRÄUSTÜBERL LEICHTE	0,2l table water and 0,3l Hefe-Pils	0,5l	4,20
KUPFER RADLER	0,25l lemonade and 0,25l Kupfer Spezial	0,5l	4,20
		0,3l	3,60
KUPFER SPEZIAL	alcohol-free bottled beer	0,5l	4,20
KUPFER RADLER	alcohol-free bottled beer	0,5l	4,20
COLA-BEER	Kupfer Spezial with Coca Cola	0,5l	4,30

APPETIZERS

MINCED HAM 1 pot with bread	6,90
BEEF TATAR with mustard cream and sour dough bread	16,90
SALMON TATAR with rösti, trout caviar & sour cream	14,90
BEETROOT TATAR with lamb´s lettuce, trevisano & soy yoghurt marinade	14,90
CLEAR SOUP of the day	7,50
PARSNIP CREAM SOUP with chestnuts	7,90
SALAD with roasted mushrooms, apples, pears & baguette	
	for starter 12,90
	for main 15,90

MAIN MEALS

HOMEMADE BOILLABAISSE- bavarian prawn, char filet & brook trout- spinach leaves & boiled potatoes	28,90
FRIED CHAR filled with garden herbs, with potato salad	23,90
ROAST RUMPSTEAK, medium, with cognac-pepper sauce and Hans Girgerl (fried potato dough with herbs and onions)	32,90
BREADED „WIENER SCHNITZEL“ of veal, with potato-cucumbersalad and cranberries	23,90
HOMEMADE WILD SAUSAGES with pasta, mushrooms, red wine sauce and cranberries	18,90
TOMAHAWK PORK CHOP with fried potato & rocket salad and tarragon	26,90
ROASTED CHICKEN BREAST with salad, bacon, bread croûtons & balsamic dressing	19,90
ROAST PORK with dumpling and lettuce	18,20
ROAST PORK in cream sauce with homemade spaetzle and lettuce	19,90
ROAST PORK KNUCKLE with dumpling and lettuce	19,50
ROAST VENISON in juniper cream sauce with slices of bread dumplings and cranberrie apple	23,90

VEGETARIAN

HOKKAIDO – PUMPKIN fried & marinated raw, with celery puree, oil & balsamic vinegar foam	18,90
SPINACH DUMPLING with parsley foam, cauliflower & leek	18,50
KÄSESPÄTZLE (CHEESE NOODLES) with fried onions and lettuce optional with cream sauce	16,80



DELICACIES FROM REGIONAL BUTCHER

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

2 SAUSAGES (BRATWURST) with sauerkraut and bread	11,90
MIXED SAUSAGE AND CHEESE PLATTER (BROTZEITELLER) with bread and butter	9,90
BAVARIAN SAUSAGE SALAD with onions and bread	8,90
SWISS SAUSAGE SALAD with cheese, onions and bread	9,90

DESSERT

CREME BRULEE with cardamom and gingerbread mousse	11,90
VARIATION OF BAKED APPLE with apple parfait, marzipan-chocolate mousse and caramelized apples	13,90
PUMPKIN SEED PARFAIT with marinated plums and vanilla froth	12,90
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	3,70
MUG OF "BASILIUS" COFFEE	5,10
CUP OF DECAFFEINATED COFFEE	3,70
MUG OF DECAFFEINATED COFFEE	5,10
MUG OF CAFFEE LATTE	4,50
ESPRESSO	3,40
DOUBLE ESPRESSO	4,70
CAPPUCCINO with milk	4,50
LATTE MACCHIATO	4,50

HOT DRINKS	
MUG OF DARJEELING TEA	5,00
MUG OF PEPPERMINT TEA	5,00
MUG OF CAMOMILE TEA	5,00
MUG OF GREEN TEA	5,00
MUG OF FRUIT TEA	5,00
MUG OF TEA with rum (0,2l)	7,00
MUG OF HOT LEMON	3,50
MUG OF HOT CHOCOLATE	4,50
MUG OF HOT MILK	2,90

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
VODKA	3,60
UNDERBERG	3,50

PRICES IN EURO

Winkler Bräu
*Privatbrauerei und **** Gutshofhotel seit 1428*



WATER, LEMONADE, JUICES AND WINE SPRITZERS

MINERAL WATER without gas	(bottle 0.5l)	4,80
MINERAL WATER sparkling	(bottle 0.5l)	4,80
WINKLER BRÄU TABLE WATER	0.2l	3,80
BITTER LEMON	0.2l	4,60
COCA COLA	0.3l	4,10
COCA COLA LIGHT	0.3l	4,10
FANTA	0.3l	4,10
WINKLER BRÄU SPEZI (cola and orange)	0.4l	4,10
WINKLER BRÄU LEMONADE	0.4l	3,90
ORANGE JUICE	0.2l	4,10
BLACK CURRENT JUICE	0,2l	4,30
APPLE JUICE with lemonade	0.4l	4,30
APPLE JUICE with mineral water	0.4l	4,30
ORANGE JUICE with mineral water	0.4l	4,70
BLACK CURRENT JUICE with mineral water	0,4l	4,50
WHITE WINE SPRITZER (with lemonade)	0.3l	6,90
WHITE WINE SPRITZER (with mineral water)	0.3l	6,90
RED WINE SPRITZER (with lemonade)	0.3l	6,90
RED WINE SPRITZER (with mineral water)	0.3l	6,90

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