



# Winkler Bräu

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**Gutshofhotel & Privatbrauerei**

Welcome to Winkler Bräu - nice that you visit us in Lengenfeld.

We invite you to take a break from everyday life and enjoy moments for body & soul!

Awarded by SLOW FOOD Germany – “Sensual enjoyment beyond mass taste!”

With best wishes, Family Böhm & G. Winkler

## **Our recommendation:**

### **GUTSHOF - MENU**

CAULIFLOWER COUS COUS - falafel – soy yogurt – beetroot

CREAM SOUP OF ASPARAGUS

SADDLE OF DEER - porcini mushroom foam - celery puree - rhubarb - gnocchi

RASPBERRY-MASCARPONE PARFAIT - vanilla mousse – salted caramel

4-course menu – 65.00 EUR

**Taking time means appreciation!**

## **BEER**

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	0,5 l	4.50
	0,3 l	3.90
LENGENFELDER HEFE PILS tangy, refreshing, full of hops	0,5 l	4.50
	0,3 l	3.90
HELFENBERGER HELL light beer	0,5 l	4.50
	0,3 l	3.90

## **BOTTLED BEERS**

WINKLER PILS fresh – dry - light	0,3 l	3.90
WINKLER EXPORT amber-coloured - very drinkable	0,5 l	4.50

## **FOR THE BEER DRINKER WHO HAS TO DRIVE LATE**

BRÄUSTÜBERL LEICHTE 0,2l table water and 0,3l Hefe-Pils	0,5 l	4.50
KUPFER RADLER 0,25l lemonade and 0,25l Kupfer Spezial	0,5 l	4.50
	0,3 l	3.90
KUPFER SPEZIAL alcohol-free bottled beer	0,5 l	4.50
KUPFER RADLER alcohol-free bottled beer	0,5 l	4.50
COLA-BEER Kupfer Spezial with Coca Cola	0,5 l	4.60

## SPARKLING START

CRÉMANT D´ALSACE <i>Henri Kieffer &amp; Fils, Alsace</i>	0,1 l	7.50
CAMPARI AMALFI – Campari – Bitter Lemon – Grapefruit juice	0,3 l	9.50
WINKLER BRÄU BEER TASTING „3 draft beer“ - Hefe Pils - Helfenberger Hell - Kupfer Spezial	3 x 0,1 l	7.90
HOMEMADE LEMONADE – Elderflowers-syrup <i>Gisela Harrer</i>	0,3 l	6.00
NON-ALCOHOLIC SPARKING <i>Manufactory Jörg Geiger</i>	0,1 l	7.50
HUGO –Wi´Secco – Elderflowers-syrup <i>Gisela Harrer</i>	0,2 l	8.00
MOSCOW MULE – Vodka – Lime juice - Ginger Beer	0,3 l	10.50

## APPETIZERS

CAULIFLOWER COUS COUS - falafel – soy yogurt - beetroot	16.90
MARINATED SALMON - dill - cucumber – radish – char caviar	17.90
BEEF TATAR - mustard cream - sour dough bread	18.90
MIXED SMOKED HAM „IN POT“ – homemade sourdough bread	7.50
SIDE SALAD – Winkler Bräu homemade dressing	4.90
SALAD - roasted mushrooms - roasted grains - baguette	
for starter	13.90
for main	16.90

## SOUPS

CLEAR SOUP „daily offer“	8.50
CREAM SOUP OF ASPARAGUS	9.50

## VEGETARIAN

SPINACH DUMPLING – wild garlic foam - fried mushrooms – leek - parmesan	20.50
HOMEMADE TAGLIATELLE – summer truffles – truffle foam – sage	22.50
CHEESE NOODLES „KÄSESPÄTZLE“ - roasted onions optional with cream sauce	17.80

## MAIN MEALS

### A B E N S B E R G E R   A S P A R A G U S

BUTTERED ASPARAGUS (250g) with hollandaise sauce or melted butter & boiled potatoes	23,00
Optionally with wiener schnitzel – in fried butter-	38,50
Grilled brown trout fillet	38,50
<b>GRILLED LEG OF LAMB – thyme sauce - navettes – baked potatoes</b>	<b>32.90</b>
HOMEMADE BOILLABAISSE- bavarian prawn - char filet - sea bass shellfish stock - spinach leaves - boiled potatoes	32.90
FRIED SCHNEEMUHLER BROOK TROUT - filled with garden herbs - potato salad	25.90
ROAST BEEF medium - red wine butter sauce - Hans Girgerl (fried potato dough - herbs - onions)	36.90
BREADED „WIENER SCHNITZEL“ - of veal - fried in butter- potato-cucumbersalad - cranberries	26.90
HOMADE WILD SAUSAGES - mushroom noodles - red wine sauce - cranberries	22.90
SADDLE OF DEER - porcini mushroom foam - celery puree - rhubarb – gnocchi	39.50
BRAISED VENISON - juniper cream sauce - slices of bread dumplings - cranberrie apple	26.90
ROAST VEAL - cream sauce - homemade spaetzle	23.90
TOMAHAWK PORK - fried potatos – aragula - tarragon	29.90
ROASTED CHICKEN BREAST – salad - bacon - bread croûtons - balsamic dressing	21.90

### Our classics:

ROAST PORK - dumpling	19.50
¼ ROAST DUCK – dumpling – red cabbage	27.90

## DESSERT

CREME BRULEE - homemade sorbet	13.90
RASPBERRY MASCARPONE PARFAIT - vanilla mousse - salted caramel	15.90
MARINATED STRAWBEERIES – white chocolate mousse - mint	15.90
NOUGATPARFAIT - hot espresso	9.50
APPLE STRUDEL - vanilla ice cream - whipped cream	9.50
FARM ICE CREAM <i>Family Stengel</i> – per ball	3.80
CHEESE SPECIALTIES <i>Maitre Affineur Waltmann &amp; organic cheese dairy Wohlfahrt</i> – fig mustard	17.90

*Prices in euros. Please feel free to contact us about our declaration of allergens and additives.*

## AFTERNOON MENU

*from 2:00 p.m. till 5:30 p.m*

### APPETIZER & SOUPS

MIXED SMOKED HAM „IN POT“ – homemade sourdough bread	7.50
CLEAR SOUP „daily offer“	8.50
CREAM SOUP „daily offer“	9.50

### SPECIALITEN

from the region – plus homemade sourdough bread, baked with Kupfer Spezial beer

2 SAUSAGES (BRATWURST) - sauerkraut - bread	15.90
MIXED SAUSAGE AND CHEESE PLATTER (BROTZEITELLER) - bread - butter	14.50
COLD CRUSTED ROAST OF PORK BREAST – freshly ground pepper – horseradish	12.50
BAVARIAN SAUSAGE SALAD - onions - bread	12.90
SWISS SAUSAGE SALAD – cheese - onions – bread	15.50

### MAIN MEALS

BREADED „WIENER SCHNITZEL“ - of veal - fried in butter- potato-cucumbersalad – cranberries	26.90
CHEESE NOODLES „KÄSESPÄTZLE“ - roasted onions	
optional with cream sauce	17.80
SALAD - roasted mushrooms - roasted grains - baguette	
for starter	13.90
for main	16.90
ROASTED CHICKEN BREAST – salad - bacon - bread croûtons - balsamic dressing	21.90

### OUR CLASSICS

ROAST VEAL - cream sauce - homemade spaetzle	23.90
ROAST PORK - dumpling	19.50
BRAISED VENISON - juniper cream sauce - slices of bread dumplings - cranberrie apple	26.90

### DESSERT

NOUGATPARFAIT- heißer Espresso	9.50
APPLE STRUDEL - vanilla ice cream - whipped cream	9.50
BAUERNHOFEIS Familie Stengl – je Kugel	3.80

## **LIQUERS (2 cl)**

RAMAZOTTI	3.70
BAILEYS	3.70
SPECIAL "BEER LIQUER" <i>with Winkler beer</i>	4.70
AQUAVIT MALTESER	3.60
BELVEDERE VODKA	5.50
UNDERBERG	3.50

## **COGNAC & WHISKEY (2 cl)**

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 FRUT BRANDIES (2 cl)**

from the Sponsel distillery in Kirchehrenbach

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 & RARITIE (2 cl)**

OLD WILLIAMS PEAR GOLD	5.80
GOLD APRICOT	7.10
HAZELNUT	6.40

## APÉRITIF

Riesling sparkling <i>Graf Neipperg</i>	10 cl	7.50
Wi´Secco <i>Wirsching, Franken</i>	10 cl	5.50
Aperol Spritz - Wi´Secco - Soda	20 cl	8.20
Lustau Sherry - medium dry	5 cl	5.80
Sandeman Sherry - medium dry	5 cl	5.00
Sandemann Tawny Port wine	5 cl	5.00
Campari Orange	20 cl	6.50
Campari Soda	20 cl	6.50

## OPEN WINE

<b>Bottled wines</b>		<b>0.2 l</b>
2022 Silvaner vom Fass – trocken – <i>Weingut Schmitt, Bergtheim, Franken</i>		8.50
2020 Cuvée Romanello – trocken – Merlot – Zweigelt - Blaufränkisch <i>Weingut Roman Stoiber, Neusiedlersee</i>		8.50

### Top wines by the glass

<b>White wines</b>	<b>0.1 l</b>	<b>0.2 l</b>
2022 Silvaner – VDP - dry – <i>Juliusspital</i>	5.50	9.50
2022 Riesling – dry – Schloss Reinhartshausen	6.50	11.50
2022 Grüner Veltliner Terrassen – Federspiel – Domäne Wachau	5.50	9.50
2022 Chardonnay – dry – Weingut Gesellmann, Burgenland	7.00	12.50

<b>Rose wine</b>	<b>0.1 l</b>	<b>0.2 l</b>
2022 Zweigelt Rosé - dry – <i>Weinberghof Fritsch, Wagram</i>	6.00	11.50

<b>Red wine</b>	<b>0.1 l</b>	<b>0.2 l</b>
2019 Cuvée Opus Eximium No 32 – dry – <i>Gesellmann, Burgenland</i>	9.00	17.00
2022 Lemberger – dry – <i>Hirschmüller, Württemberg</i>	5.50	10.50
2021 Primitivo Puglia IGP – dry – <i>Barbanera, Puglia</i>	6.00	11.50

## WATER – JUICES – LEMONADE

Adelholzener Mineral water sparkling or without gas	0.5 l	5.00
Table water „Winkler Bräu“	0.4 l	4.00
Coca Cola	0.3 l	4.50
Coca Cola light	0.3 l	4.50
Cola Mix „Winkler Bräu“	0.4 l	4.50
Orange juice	0.2 l	4.40
Grape juice	0.2 l	4.60
Currant juice	0.2 l	4.60
Lemonade „Winkler Bräu“	0.4 l	4.30
Fanta	0.3 l	4.40
Bitter lemon	0.2 l	4.90

## SPRITZER

Apple juice natural <i>with mineral water &amp; Juradistl apple juice</i>	0.4 l	4.60
Currant juice <i>with mineral water</i>	0.4 l	4.70
Orange juice <i>with mineral water</i>	0.4 l	5.00
Grape juice <i>with mineral water</i>	0.4 l	5.30
White wine spritzer <i>with Silvaner</i>	0.3 l	7.00

## COFFEE & TEA

*We are also happy to serve your coffee decaffeinated or with oat milk.*

Cup of Coffee	3.90
Mug of Coffee	5.20
Mug of Caffee Latte	4.60
Espresso	3.60
Espresso macchiato	3.80
Double Espresso	4.90
Double Espresso macchiato	5.90
Cappuccino	4.70
Latte Macchiato	4.70
Jug of Tee	5.50
<i>(Assam, Darjeeling, Chamomile, Peppermint, Green tea, Fruit tea, Herbal tea)</i>	
Tea with rum (2 cl)	7.50
Mug of hot chocolate	4.70
Mug of hot lemon	3.70



## OUR SUPPLIERS

We take responsibility and attach great importance to high quality the regional origin of our ingredients:

### **Fruit & Vegetable**

Vegetable farmer Link, Knoblauchsland Nürnberg / Family Plöckl, Kehrhof / Family Blümel, Sandharlanden

### **Cheese**

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

### **Fish**

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

### **Poultry**

Family Heiselbetz, Rocksdorf / Family Schönacher, Haunwöhr

### **Meat & Sausages specialties**

Nature conservation project „Juradistl lamb“ / Jura Meat, Neumarkt-Bavarian straw pig / Rural producer group, Schwäbisch Hall / Family Wittmann, Neumarkt / Family Häring, Tartsberg

### **Bush meat from the hunt**

Family Kürzinger, Ostermühle / own & local hunting, Lengenfeld

### **Flours & baked goods**

Poschenrieder mill, Sinzing / Gailertsreuter Organic mill, Floß / Family Strobl, Laaber / Family Peter & Jürgen Hofmann, Velburg

### **Eggs**

Family Pfeiffer, Federhof

### **Honey**

Family Bickel, Mitterkreith / Family Bösl, Lauterhofen

### **Coffee**

Coffee roastery Basilius, Parsberg

### **Farm ice cream**

Family Stengel, Mühlhausen

### **Yoghurt & cream cheese**

Family Hollweck-Ziegl-farm yard

**Sour Dough Bread**

Own manufacturing