

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

Gutshof Menu

CURED CHAR

watermelon – char caviar – gazpacho fund

PUMPKIN CREAM SOUP

pumpkin seed oil

VEAL TENDERLOIN

thyme – chanterelles – chard – gnocchi

RASPBERRY MASCARPONE PARFAIT

espresso mousseline – blueberries

4 course menu — 74,00 EUR



Sparkling start

WI´SECCO <i>Winery Wirsching, Franken</i>	0,1 l	6,00
CRÉMANT D´ALSACE <i>Henri Kieffer & Fils, Elsass</i>	0,1 l	7,70
RIESLINGSEKT <i>Graf von Neipperg, Württemberg</i>	0,1 l	7,70
HOMEMADE SPRIZZ Wi´Secco – peach-mint-syrup	0,2 l	8,50

Winkler Bräu Special

BEERTASTING 3 draft beers – Hefe Pils – Helfenberger Hell – Kupfer Spezial	3 x 0,1 l	8,10
MARTINI TRUNK Lengenfelder Specialbeer for the „Martini Kirchweih“	0,3 l	4,10

Alcohol-free enjoyment

NON-ALCOHOLIC KUPFER on tap	0,3 l	4,10
NON-ALCOHOLIC KUPFER RADLER on tap	0,3 l	4,10
NON-ALCOHOLIC SPARKLING „WI´ZERO“ <i>Winery Wirsching, Franken</i>	0,1 l	6,00
NON-ALCOHOLIC SPRIZZ Wi´Zero – peach-mint-syrup	0,2 l	8,50
HOMEMADE LEMONADE peach-mint-syrup	0,3 l	6,50

Appetizers for the culinary start

GRATINATED GOAT CHEESE Colorful tomatoes – basiloil – rucola	17,00
CURED CHAR Watermelon – char caviar – gazpacho fund	18,00
CARPACCHIO OF THE „OBERPFÄLZER“ VEAL Grana padano – oliveoil – lemon – cress	18,50
BEEF-TATAR mustard cream – sour dough bread	19,50
MIXED SMOKED HAM IN POT homemade sour dough bread	8,00
SIDE SALAD Winkler Bräu homemade dressing	5,00

Soups

CLEAR SOUP

daily offer 9,00

PUMPKIN CREAM SOUP

pumpkin seed oil 10,00

Gardensalads

SALAD

roasted chanterelles – sprouts – radish – baguette

for starter 14,50

for main 17,50

ROASTED CHICKEN BREAST

salad – bacon – bread croûtons – balsamic dressing 22,50

Vegetarian

SPINACH DUMPLINGS

parmesan foam – summer truffle – chard 23,50

TWO WAYS OF CAULIFLOWER

creamy polenta – cashew nuts – chervil oil 23,50

CHEESE NOODLES „KÄSESPÄTZLE“

roasted onions – optional with cream sauce 18,50

Regional fish

SALMON TROUT FILLET 36,50

Eggplant tartar – white tomato foam –
Amalfi Lemon Pesto – boiled potatoes

SCHNEEMÜHLER FRIED CHAR 28,00

filled with garden herbs –
potato salad

Venison from local hunting

BRAISED DEER

juniper cream sauce – slices of bread dumplings – cranberrie apple 28,00

Winkler Bräu Main Meals

ROAST BEEF

medium – red wine butter sauce – Hans Girgerl (fried potato dough – herbs – onions) 38,50

BREADED „WIENER SCHNITZEL“ OF VEAL

fried in butter – potato-cucumbersalad – cranberries 28,50

TOMAHAWK CHOP

fried potatoes – arugula – tarragon butter 32,50

VEAL TENDERLOIN

thyme – chanterelles – chard – gnocchi 38,50

CALF'S LIVER

sautéed apples & onions – balsamic sauce – boiled potatoes 24,50

Classic dishes from the oven

ROAST PORK

dumpling 19,50

ROAST VEAL

cream sauce – homemade spaetzle – cranberries 25,50

¼ ROAST DUCK

dumpling – red cabbage 29,50

Desserts

CRÈME BRÛLÉE

mirabelle sorbet 14,50

RASPBERRY MARCARPONE PARFAIT

espresso mousseline – blueberries 16,50

LEMON TARTE

lemonthyme – pistachio-chocolate ice cream 16,50

NOUGATPARFAIT

hot espresso 9,50

APPLE STRUDEL

vanilla ice cream – whipped cream 10,50

FARM ICE CREAM

Family Stengel – per ball 4,00

Cheesevariation

CHEESE SPECIALTIES

Maître Affineur Waltmann & organic cheeses dairy Wohlfahrt – fig mustard 19,00

Beer

Our speciality beers from our own brewery.
Natural and unfiltered, just like it matures in the cellar.

Draft Beer

KUPFER SPEZIAL on tap	0,5 l	4,70
	0,3 l	4,10

LENGENFELDER HEFE PILS on tap	0,5 l	4,70
	0,3 l	4,10

HELFENBERGER HELL on tap	0,5 l	4,70
	0,3 l	4,10

Bottled Beer

WINKLER PILS	0,3 l	4,10
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WINKLER EXPORT	0,5 l	4,70
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For the beer drinker who has to drive late

KUPFER NATUR RADLER	0,5 l	4,70
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KUPFER RADLER on tap	0,5 l	4,70
	0,3 l	4,10

KUPFER RADLER ALKOHOLFREI on tap	0,5 l	4,70
	0,3 l	4,10

KUPFER ALKOHOLFREI on tap	0,5 l	4,70
	0,3 l	4,10

BRÄUSTÜBERL LEICHTE 0,2 l water & 0,3 l Hefe-Pils	0,5 l	4,70
	0,3 l	4,10

Open wine

Bottled wines	0,2 l
2024 Silvaner vom Fass – dry – <i>Winery Schmitt, Bergtheim, Franken</i>	9,00
2021 Cuvée Romanello – dry – Merlot – Zweigelt – Blaufränkisch <i>Winery Roman Stoiber, Neusiedlersee</i>	9,00

Top wines by the glass

White wines	0,1 l	0,2 l
2024 Silvaner – VDP – dry – <i>Juliussspital, Franken</i>	6,50	12,00
2023 Riesling – dry – <i>Schloss Reinhartshausen, Rheingau</i>	7,00	12,00
2024 Grüner Veltliner Terrassen – Federspiel – <i>Domäne Wachau</i>	6,00	11,00
2023 Chardonnay – dry – <i>Gesellmann, Burgenland</i>	7,50	13,00
Rosé wine	0,1 l	0,2 l
2024 Rosé Kalk&Stein - dry – <i>Weingut Unger, Burgenland</i>	6,50	12,00
Red wine	0,1 l	0,2 l
2022 Villa Antinori Rosso – dry – <i>Toskana - Italien</i>	8,00	15,50
2022 Lemberger – dry – <i>Hirschmüller, Württemberg</i>	6,50	12,00
2023 Primitivo Puglia IGP – dry – <i>Barbanera, Apulien</i>	7,50	13,50
2018 Foggathal No.24 – dry – <i>Weinberghof Fritsch, Wagram</i>	9,00	17,00

Feel free to ask about our wine list.

Sign up for our
Winkler Bräu newsletter
and don't miss the news!



Water, juices & lemonade

Adelholzener Mineral water sprakling or without gas	0,5 l	5,20
Table water „Winkler Bräu“	0,4 l	4,20
Coca Cola	0,3 l	4,70
Coca Cola light	0,3 l	4,70
Cola Mix „Winkler Bräu“	0,4 l	4,70
Orange juice	0,2 l	4,60
Grape juice	0,2 l	4,80
Black currant juice	0,2 l	4,80
Lemonade „Winkler Bräu“	0,4 l	4,50
Fanta	0,3 l	4,60
Bitter Lemon	0,2 l	5,10

Spritzer

Apple juice natural with mineral water	0,4 l	4,80
Black currant juice with mineral water	0,4 l	4,90
Orange juice with mineral water	0,4 l	5,20
Grape juice with mineral water	0,4 l	5,50
White wine spritzer with Silvaner	0,3 l	7,20

Coffee & Tea

Cup of Coffee	4,00
Espresso	3,80
Espresso Macchiato	4,00
Double Espresso	5,00
Double Espresso Macchiato	6,00
Cappuccino	4,90
Latte Macchiato	4,90
Jug of tea	5,70
<i>(Assam, Darjeeling, Chamomile, Peppermint, Green Tea, Fruit Tea, Herbal Tea)</i>	
Tea with 2 cl rum	7,70
Mug of hot chocolate	4,90
Mug of hot lemon	3,90

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

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, Rocks Dorf / Family Schönacher, Haunwöhr

Meat & Sausage specialties

Nature conservation project „Juradistl Lamm“ / Jura Fleisch, Neumarkt-Bayerisches Strohschwein / Rural producer group, Schwäbisch Hall / Family Wittmann, Neumarkt / Family Häring, Tartsberg

Venison from the hunt

Family Kürzinger, Ostermühle / own & local hunting, Lengenfeld

Flours & baked goods

Poschenrieder mill, Sinzing / Gailertsreuther 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

Syrup

Gisela Harrer, Beratzhausen

Farm ice cream

Family Stengel, Mühlhausen

Yoghurt & cream cheese

Family Hollweck, Ziegl-Bauernhof, Ammelhofen

Sour dough bread

Own manufacturing