# Winkler Bräu

* * * * S

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

**BEETROOT TATAR**

smoked trout mousse – truffle marinade – bitter greens

**PUMPKIN CREAM SOUP**

pumpkin seed oil

**VEAL FILLET**

truffle jus – black salsify – gnocchi

**BAKED PLUM**

chocolate mousse – thyme-almond foam

4 course menu — 75,50 EUR

## SPARKLING START

**WI´SECCO** 0,1 l 6,10
*Winery Wirsching, Franken*

**CRÉMANT D´ALSACE** 0,1 l 7,90
*Henri Kieffer & Fils, Elsass*

**RIESLINGSEKT** 0,1 l 7,90
*Graf von Neipperg, Württemberg*

**HOMEMADE SPRITZ** 0,2 l 8,70
Wi´Secco – elderberry-mint-syrup

## WINKLER BRÄU SPECIAL

**BEERTASTING** 3 x 0,1 l 8,30
three draft beers – Hefe Pils –
Helfenberger Hell – Kupfer Spezial

**KUPFER BOCK** 0,3 l 4,80
on tap

**MARTINI TRUNK** 0,3 l 4,20
the special beer from Lengenfeld

## ALCOHOL-FREE ENJOYMENT

**NON-ALCOHOLIC SPARKLING „WI´ZERO“**
*Winery Wirsching, Franken* 0,1 l 6,10

**NON-ALKOHOLIC SPRITZ**
Wi´Zero – elderberry-mint-syrup 0,2 l 8,70

**HOMEMADE LIMONADE**
elderberry-mint-syrup 0,25 l 6,60

**NON-ALCOHOLIC KUPFER**
on tap 0,3 l 4,20

**NON-ALKOHOLIC KUPFER RADLER**
on tap 0,3 l 4,20

### Have you heard about the new HUBI BAR?

Start your restaurant visit with a refreshing aperitif at the HUBI BAR, or wind down your evening there in a relaxed atmosphere with fine drinks and freshly tapped beer! (Closed Sun/Mon)

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

## APPETIZERS FOR THE CULINARY START

**BEETROOT TATARE**
smoked trout mousse – truffle marinade – bitter greens 17,30

**CURED SALMON**
purslane – sour cream – celery straw 18,40

**CARPACCIO OF OBERPFÄLZER BEEF**
ligurian olive oil – Grana Padano – arugula 18,90

**BEEF-TATARE**
mustard cream – sour dough bread 19,90

**MIXED HAM IN POT**
homemade sour dough bread 8,20

**SIDE SALAD**
Winkler Bräu homemade dressing 5,60

## SOUPS

**CLEAR SOUP**
daily offer 9,00

**PUMPKIN CREAM SOUP**
pumpkin seed oil 10,00

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

## GARDENSALADS

**SALAD**
roasted mushrooms – marinated pumpkin
for starter 14,80
for main 17,80

**ROASTED CHICKEN BREAST**
salad – bacon – bread crôutons – balsamic dressing 23,00

## VEGETARIAN

**ROASTED KING OYSTER MUSHROOMS**
Carrot foam – creamy polenta – walnut pesto 24,00

**SPINACH DUMPLINGS**
Truffle foam – swiss chard – cress 24,00

**CHEESE NOODLES „KÄSESPÄTZLE“**
roasted onions – optional with cream cheese 18,90

## REGIONAL FISH

**SALMON TROUT FILLET**
brown butter sauce – pumpkin – pear – seed oil – roasted potatoes 33,50

**SCHNEEMÜHLER FRIED CHAR**
Filled with garden herbs – potato salad 28,50
or as a fillet 30,00

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

## WINKLER BRÄU MAIN MEALS

**VEAL FILLET**
truffle jus – black salsify – gnocchi 39,50

**ROAST BEEF**
medium – red wine butter sauce – Hans Girgerl (fried potato dough – herbs – onions) 39,50

**BREADED „WIENER SCHNITZEL“ OF VEAL**
fried in butter – potato-cucumbersalad – cranberries 30,50

**TOMAHAWK CHOP OF HÄLLISCH PORK**
fried potatoes – arugula – tarragon butter 33,50

## CLASSIC DISHES FROM THE OVEN

**ROAST PORK**
dumpling 19,50

**ROAST VEAL**
cream sauce – homemade spaetzle – cranberries 27,00

**¼ ROAST DUCK**
dumpling – red cabbage 30,00

## VENISON FROM LOCAL HUNTING

**BRAISED DEER**
juniper cream sauce – slices of bread dumplings – cranberrie apple 28,50

**BRAISED DEER BACK**
porcini foam – celery purée – gnocchi – cranberry gelée 39,50

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

**HOMEMADE WILDSAUSAGES**
red wine sauce – mushrooms – tagliatelle – cranberries 24,00

## DESSERTS

**CRÈME BRÛLÉE**
mirabelle sorbet 14,80

**TARTE TATIN**
tonka bean ice cream – malt crumble – apple gelée 16,80

**BAKED PLUM**
chocolate mousse – thyme-almond foam 16,80

**NOUGATPARFAIT**
hot espresso 14,80

**APPLE STRUDEL**
vanilla ice cream – whipped cream 10,80

**FARM ICE CREAM**
*Family Stengel* – per ball 4,10

## CHEESEVARIATION

**CHEE CHEESE SPECIALTIES**
*Maître Affineur Waltmann & organic cheese dairy Wohlfahrt* – fig mustard 19,50

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

# 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 | 4,80 |
| | 0,3 l | 4,20 |
| **LENGENFELDER HEFE PILS** on tap | 0,5 l | 4,80 |
| | 0,3 l | 4,20 |
| **HELFENBERGER HELL** on tap | 0,5 l | 4,80 |
| | 0,3 l | 4,20 |

## BOTTLED BEER

| | | |
|---|---|---|
| **WINKLER PILS** | 0,3 l | 4,20 |
| **WINKLER EXPORT** | 0,5 l | 4,80 |

## FOR THE BEER DRINKER WHO HAS TO DRIVE LATE

| | | |
|---|---|---|
| **KUPFER NATUR RADLER** | 0,5 l | 4,80 |

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

| | | |
|---|---|---|
| **KUPFER RADLER** on tap | 0,5 l | 4,80 |
| | 0,3 l | 4,20 |
| **KUPFER RADLER NON-ALCOHOLIC** on tap | 0,5 l | 4,80 |
| | 0,3 l | 4,20 |
| **KUPFER NON-ALCOHOLIC** on tap | 0,5 l | 4,80 |
| | 0,3 l | 4,20 |
| **BRÄUSTÜBERL LEICHTE** 0,2 l water & 0,3 l Hefe-Pils | 0,5 l | 4,80 |
| | 0,3 l | 4,20 |

## OPEN WINE

| **Bottled wines** | **0,2 l** |
|---|---|
| 2024 Silvaner vom Fass – dry – *Winery Schmitt, Bergtheim, Franken* | 10,50 |
| 2023 Cuvée Romanello – dry – Merlot – Zweigelt - Blaufränkisch *Winery Roman Stoiber, Neusiedlersee* | 10,00 |

**Top wines by the glass**

| **White wines** | **0,1 l** | **0,2 l** |
|---|---|---|
| 2025 Silvaner – VDP – dry – *Rudolf May, Franken* | 7,50 | 13,00 |
| 2025 Riesling – dry – *Dönnhoff, Nahe* | 7,50 | 13,00 |
| 2025 Grüner Veltliner Terrassen – Federspiel – *Domäne Wachau* | 7,00 | 12,50 |
| 2024 Chardonnay – Bourgogne AOC – *Vincent Girardin, Burgund* | 8,50 | 16,50 |

| **Rosé wine** | **0,1 l** | **0,2 l** |
|---|---|---|
| 2025 Rosé Kalk&Stein - dry – *Weingut Unger, Burgenland* | 7,50 | 13,00 |

| **Red wine** | **0,1 l** | **0,2 l** |
|---|---|---|
| 2023 Villa Antinori Rosso – dry – *Toskana - Italien* | 8,50 | 16,50 |
| 2023 Lemberger – dry – *Graf Neipperg, Württemberg* | 7,50 | 13,00 |
| 2024 Primitivo Puglia IGP – dry – *Barbanera, Apulien* | 7,50 | 13,50 |

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

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 | 5,30 |
| Table water „Winkler Bräu“ | 0,4 l | 4,30 |
| Coca Cola | 0,3 l | 4,90 |
| Coca Cola light | 0,3 l | 4,90 |
| Cola Mix „Winkler Bräu“ | 0,4 l | 4,80 |
| Orange juice | 0,2 l | 4,70 |
| Grape juice | 0,2 l | 4,90 |
| Black currant juice | 0,2 l | 4,90 |
| Lemonade „Winkler Bräu“ | 0,4 l | 4,60 |
| Fanta | 0,3 l | 4,70 |
| Bitter Lemon | 0,2 l | 5,20 |

## SPRITZER

| | | |
|---|---|---|
| Apple juice natural with mineral water | 0,4 l | 4,90 |
| Black currant juice with mineral water | 0,4 l | 5,00 |
| Orange juice with mineral water | 0,4 l | 5,30 |
| Grape juice with mineral water | 0,4 l | 5,60 |
| White wine spritzer with Silvaner | 0,3 l | 7,30 |

## COFFEE & TEA

| | | |
|---|---|---|
| Cup of Coffee | | 4,10 |

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

| | |
|---|---|
| Espresso | 3,90 |
| Espresso Macchiato | 4,10 |
| Double Espresso | 5,10 |
| Double Espresso Macchiato | 6,30 |
| Cappuccino | 5,00 |
| Latte Macchiato | 5,00 |
| Jug of tea | 5,80 |
| *(Assam, Darjeeling, Chamomile, Peppermint, Green Tea, Fruit Tea, Herbal Tea)* | |
| Tea with 2 cl rum | 7,90 |
| Mug of hot chocolate | 5,00 |
| Mug of hot lemon | 4,00 |

*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, Rocksdorf / 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

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*

## 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

*Prices in euro. Feel free to ask us about our declaration of allergens and additives.*