



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 VENISON - 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 & 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 – Strawberry-Rhubarb-syrup <i>Gisela Harrer</i>	0,3 l	6.00
NON-ALCOHOLIC SPARKING <i>Manufactory Jörg Geiger</i>	0,1 l	7.50
HOMEMADE STRAWBERRY-RHUBARB-SPRIZZ – Wi´Secco <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 – fried in butter-	38,50
Grilled brown trout fillet	38,50

GRILLED LEG OF LAMB – thyme sauce - asparagus – baked potatoes	32.90
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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 VENISON - porcini mushroom foam - celery puree - rhubarb – gnocchi	39.50
BRAISED DEER - 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 & organic cheese dairy Wohlfahrt</i> – fig mustard	17.90

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 DEER - 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 FRUIT BRANDIES (2 cl)

from the Sponzel 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

Bottled wines		0.2 l
2021 Silvaner vom Fass – trocken – <i>Weingut Schmitt, Bergtheim, Franken</i>		8.50
2021 Cuvée Romanello – trocken – Merlot – Zweigelt - Blaufränkisch <i>Weingut Roman Stoiber, Neusiedlersee</i>		8.50

Top wines by the glass

White wines	0.1 l	0.2 l
2022 Silvaner – VDP - dry – <i>Juliuspital</i>	5.50	9.50
2022 Riesling – dry – Schloss Reinhartshausen	6.50	11.50
2023 Grüner Veltliner Terrassen – Federspiel – Domäne Wachau	5.50	9.50
2022 Chardonnay – dry – Weingut Gesellmann, Burgenland	7.00	12.50
Rose wine	0.1 l	0.2 l
2022 Zweigelt Rosé - dry – <i>Weinberghof Fritsch, Wagram</i>	6.00	11.50
Red wine	0.1 l	0.2 l
2019 Cuvée Opus Eximium No 32 – dry – <i>Gesellmann, Burgenland</i>	9.00	17.00
2021 Lemberger – dry – <i>Hirschmüller, Württemberg</i>	5.50	10.50
2022 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 & 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, Knoblauchslad 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