



# 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**

SALMON TATAR – dill – sour cream – rucola

CREAM SOUP OF CHANTERELLE – sourdough bread croutons

SADDLE OF VENISON – red wine sauce – celery puree – summer truffles – gnocchi

RASPBERRY-MASCARPONE PARFAIT - vanilla mousse – salted caramel

4-course menu – 65.00 EUR

**Taking time means appreciation!**

## SPARKLING START

CRÉMANT D'ALSACE – <i>Henri Kieffer &amp; Fils, Alsace</i>	0,1 l	7.50
SUMMER SPRITZ – white peach <i>Obstkellerei van Nahmen</i>	0,2 l	8.00
HOMEMADE LEMONADE – Strawberry-mint-syrup <i>Gisela Harrer</i>	0,3 l	6.00
NON-ALCOHOLIC SPARKLING – <i>fruit winery van Nimmen</i>	0,1 l	7.50
ALCOHOL-FREE CRODINO SPRITZ – soda – elderflower syrup	0,3 l	8.20

## WINKLER BRÄU SPECIAL

BEER TASTING – 3 draft beer - Hefe Pils - Helfenberger Hell - Kupfer Spezial	3 x 0,1 l	7.90
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## APPETIZERS FOR THE CULINARY START

VEGETABLE BRAWN tropea onion – lettuce – barley miscrem	16.90
SALMON TATAR dill – sour cream – rucola	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 CHANTERELLE sourdough bread croutons	9.50

## WINKLER BRÄU MAIN MEALS

### 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

### VEAL CHOP

thyme – chanterelles – young leek – baked potatoes

36.90

## KLASSIKER AUS DEM BRATROHR

### ROAST PORK

dumpling

19.50

### ROAST VEAL

cream sauce - homemade spaetzle

23.90

## GARTENSALATE

### ROASTED CHICKEN BREAST

salad - bacon - bread croûtons - balsamic dressing

21.90

## WILD AUS DER HEIMISCHEN JAGD

### HOMADE WILD SAUSAGES

mushroom noodles - red wine sauce - cranberries

22.90

### BRAISED DEER

juniper cream sauce - slices of bread dumplings - cranberrie apple

26.90

### SADDLE OF VENISON

red wine sauce – celery puree – summer truffles – gnocchi

39.50

## FISH FROM UPPER PALATINATE WATERS

### SCHNEEMUHLER CHAR

FRIED - filled with garden herbs - potato salad

25.90

FILLET – sesame yogurt – lukewarm broccoli salad – baked potatoes

29.50

## VEGETARIAN

SPINACH DUMPLING parsley foam - fried chanterelles – leek - parmesan	20.50
SCHLUTZKRAPFERL sage foam – chard – paprika – peccorino	22.50
CHEESE NOODLES „KÄSESPÄTZLE“ roasted onions optional with cream sauce	17.80

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## DESSERTS

CREME BRULEE homemade sorbet	13.90
RASPBERRY MASCARPONE PARFAIT vanilla mousse - salted caramel	15.90
APRICOT-ALMOND TART lavender ice cream	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

## DESSERTS

CHEESE SPECIALTIES <i>Maitre Affineur Waltmann &amp; organic cheese dairy Wohlfahrt</i> – fig mustard	17.90
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## 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

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**“Sign up for our Winkler Brew newsletter and don't miss the news!**



## 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 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
Delaforce 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>
2023 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

<b>White wines</b>	<b>0.1 l</b>	<b>0.2 l</b>
2023 Silvaner – VDP - dry – <i>Juliuspital</i>	5.50	9.50
2023 Riesling – dry – Schloss Reinhartshausen	6.50	11.50
2023 Grüner Veltliner Terrassen – Federspiel – Domäne Wachau	5.50	9.50
2023 Chardonnay – dry – Weingut Gesellmann, Burgenland	7.00	12.50
<b>Rose wine</b>	<b>0.1 l</b>	<b>0.2 l</b>
2023 Zweigelt Rosé - dry – <i>Weinberghof Fritsch, Wagram</i>	6.00	11.50
2021 Côtes du Rhône, Village Séguret Rosé Loubié – dry – <i>Domaine Mourchon, Rhône</i>	6.00	11.50
<b>Red wine</b>	<b>0.1 l</b>	<b>0.2 l</b>
2021 Villa Antinori Rosso – dry – <i>Toscana, Italy</i>	7.50	15.00
2022 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 &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