



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 TARTARE – marigolds – sherry vinegar foam

JERUSALEM ARTICHOKE CREAM SOUP – chive oil

VENISON LOIN – red wine sauce – mushrooms – parsnip purée – gnocchi

MOUSSE AU CHOCOLAT – citrus fruits – mint pesto

4-course menu – 74.00 EUR

Taking time means appreciation!

SPARKLING START

WI´SECCO – winery Wirsching, Franken	0,1 l	5.70
CRÉMANT D´ALSACE – Henri Kieffer & Fils, Alsace	0,1 l	7.70
RIESLINGSEKT – Graf von Neipperg, Württemberg	0,1 l	7.70
HUGO-ROSSO – Wi´Secco – elderberry-mint syrup – Gisela Harrer	0,2 l	8.50

ALCOHOL-FREE ENJOYMENT

NON-ALCOHOLIC SPARKLING – manufacture Jörg Geiger	0,1 l	7.70
HOMEMADE LEMONADE – elderberry-mint syrup – Gisela Harrer	0,3 l	6.50
KUPFER SPEZIAL ALCOHOLFREE – on tap	0,3l	4.10
KUPFER RADLER ALCOHOLFREE – on tap	0,3l	4.10

WINKLER BRÄU SPECIAL

BEER TASTING – 3 draft beer - Hefe Pils - Helfenberger Hell - Kupfer Spezial	3 x 0,1 l	8.10
KUPFER BOCK – fresh from the barrel	0,3 l	4.50

APPETIZERS FOR THE CULINARY START

ANCIENT CARROT TARTARE saffron yogurt – cowardly – winter salads	17.00
SALMON TARTARE marigolds – sherry vinegar foam	18.00
BEEF TATAR mustard cream - sour dough bread	19.50
MIXED SMOKED HAM IN POT homemade sourdough bread	8.00
SIDE SALAD Winkler Bräu homemade dressing	5.00
SALAD - roasted mushrooms - sprouts – pear – baguette for starter	14.50
for main	17.50

SOUPS

CLEAR SOUP

daily offer

9.00

JERUSALEM ARTICHOKE CREAM SOUP

bread croutons – chive oil

10.00

GARDENSALADS

ROASTED CHICKEN BREAST

salad - bacon - bread croûtons - balsamic dressing

22.50

WINKLER BRÄU MAIN MEALS

BEEF FILLET

medium – pepper sauce – leaf spinach - Hans Girgerl (fried potato dough - herbs - onions)

44,50

BREADED „WIENER SCHNITZEL“

of veal - fried in butter- potato-cucumbersalad - cranberries

28.00

TOMAHAWK CHOP

fried potatoes – corn salad – sage butter

32.00

KLASSIKER AUS DEM BRATROHR

ROAST PORK

dumpling

19.50

ROAST VEAL

cream sauce - homemade spaetzle – cranberries

25.00

¼ ROAST DUCK

dumpling – red cabbage

29.50

WILD AUS DER HEIMISCHEN JAGD

BRAISED VENISON

juniper cream sauce - slices of bread dumplings - cranberrie apple

28.00

DEER LOIN

red wine sauce – mushrooms – parsnip purée – gnocchi

38,50

HOMEMADE WILD SAUSAGES

red wine sauce – mushrooms – tagliatelle – cranberries

23,50

FISH FROM UPPER PALATINATE WATERS

SCHNEEMUHLER FRIED CHAR

filled with garden herbs - potato salad

28.00

SCHNEEMUHLER SALMON TROUT FILLET

bouillabaisse foam – confit cherry tomatoes – Fregola Sarda

29.50

VEGETARIAN

BEETROOT DUMPLINGS

parmesan foam – truffles – leaf spinach – pesto

22.50

GRILLED KING OYSTER MUSHROOMS

soy marinade – hummus – winter vegetables

23.50

CHEESE NOODLES „KÄSESPÄTZLE“

roasted onions optional with cream sauce

18.50

DESSERTS

CREME BRULEE

homemade sorbet

14.50

WALNUT BRITTLE ICE CREAM

eggnog foam – caramelized pineapple

16.50

MOUSSE AU CHOCOLAT

citrus fruits – mint pesto

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

CHEESE SPECIALTIES

Maitre Affineur Waltmann & organic cheese dairy Wohlfahrt – fig mustard

19.00

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	4.70
	0,3 l	4.10
LENGENFELDER HEFE PILS tangy, refreshing, full of hops	0,5 l	4.70
	0,3 l	4.10
HELFENBERGER HELL light beer	0,5 l	4.70
	0,3 l	4.10

BOTTLED BEERS

WINKLER PILS fresh – dry - light	0,3 l	4.10
WINKLER EXPORT amber-coloured - very drinkable	0,5 l	4.70

FOR THE BEER DRINKER WHO HAS TO DRIVE LATE

BRÄUSTÜBERL LEICHTE 0,2l table water and 0,3l Hefe-Pils	0,5 l	4.70
KUPFER RADLER 0,25l lemonade and 0,25l Kupfer Spezial	0,5 l	4.70
	0,3 l	4.10
KUPFER SPEZIAL alcohol-free bottled beer	0,5 l	4.70
KUPFER RADLER alcohol-free bottled beer	0,5 l	4.70
COLA-BEER Kupfer Spezial with Coca Cola	0,5 l	4.80

“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	8.00
CLEAR SOUP „daily offer“	9.00
CREAM SOUP „daily offer“	10.00

SPECIALITEN

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

2 SAUSAGES (BRATWURST) - sauerkraut - bread	16.50
MIXED SAUSAGE AND CHEESE PLATTER (BROTZEITELLER) - bread - butter	15.00
COLD CRUSTED ROAST OF PORK BREAST – freshly ground pepper – horseradish	13.00
BAVARIAN SAUSAGE SALAD - onions - bread	13.50
SWISS SAUSAGE SALAD – cheese - onions – bread	16.00

MAIN MEALS

BREADED „WIENER SCHNITZEL“ - of veal - fried in butter- potato-cucumbersalad – cranberries	28.00
CHEESE NOODLES „KÄSESPÄTZLE“ - roasted onions	
optional with cream sauce	18.50
SALAD - roasted mushrooms - roasted grains – baguette – pear	
for starter	14.50
for main	17.50
ROASTED CHICKEN BREAST – salad - bacon - bread croûtons - balsamic dressing	22.50

OUR CLASSICS

ROAST VEAL - cream sauce - homemade spaetzle – cranberries	25.00
ROAST PORK - dumpling	19.50
BRAISED VENISON - juniper cream sauce - slices of bread dumplings - cranberrie apple	28.00

DESSERT

NOUGATPARFAIT- hot espresso	9.50
APPLE STRUDEL - vanilla ice cream - whipped cream	10.50
FARM ICE CREAM	
<i>Family Stengel</i> – per ball	4.00

LIQUERS (2 cl)

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

COGNAC & WHISKEY (2 cl)

HENNESSY COGNAC VSOP	4.30
ARBEG, 10 YEARS, ISLAY SINGELE MALT SCOTCH 1	6.90

SPECIAL FRUT 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

OPEN WINE

Bottled wines		0.2 l
2023 Silvaner vom Fass – trocken – <i>Weingut Schmitt, Bergtheim, Franken</i>		9.00
2021 Cuvée Romanello – trocken – Merlot – Zweigelt - Blaufränkisch <i>Weingut Roman Stoiber, Neusiedlersee</i>		9.00

Top wines by the glass

White wines		0.1 l	0.2 l
2023 Silvaner – VDP - dry – <i>Juliuspital</i>	6.00		9.50
2023 Riesling – dry – Schloss Reinhartshausen	7.00		12.00
2023 Grüner Veltliner Terrassen – Federspiel – Domäne Wachau	6.00		10.00
2023 Chardonnay – dry – Weingut Gesellmann, Burgenland	7.50		13.00
Rose wine		0.1 l	0.2 l
2023 Zweigelt Rosé - dry – <i>Weinberghof Fritsch, Wagram</i>	6.50		12.00
Red wine		0.1 l	0.2 l
2021 Villa Antinori Rosso – dry – <i>Toscana, Italy</i>	8.00		15.50
2022 Lemberger – dry – <i>Hirschmüller, Württemberg</i>	6.00		11.00
2022 Primitivo Puglia IGP – dry – <i>Barbanera, Puglia</i>	7.50		12.00

WATER – JUICES – LEMONADE

Adelholzener Mineral water sparkling 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
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 <i>with mineral water & Juradistl apple juice</i>	0.4 l	4.80
Currant juice <i>with mineral water</i>	0.4 l	4.90
Orange juice <i>with mineral water</i>	0.4 l	5.20
White wine spritzer <i>with Silvaner</i>	0.3 l	7.20

COFFEE & TEA

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

Cup of Coffee	4.00
Mug of Coffee	5.40
Mug of Caffee Latte	5.00
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 Tee	5.70
<i>(Assam, Darjeeling, Chamomile, Peppermint, Green tea, Fruit tea, Herbal tea)</i>	
Tea with rum (2 cl)	7.70
Mug of hot chocolate	4.90
Mug of hot lemon	3.90

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