

Refreshment beverages

Adelholzener sparkling/still	btl. 0,25 l...
Adelholzener sparkling/still	btl. 0,75 l...
Sparkling water.....	0,50 l...
Coca-Cola ^{1,3,5,9}	0,30 l...
Coca-Cola ^{1,3,5,9}	0,50 l...
Coca-Cola Zero ^{1,3,5,9}	0,30 l...
Coca-Cola Zero ^{1,3,5,9}	0,50 l...
Coca-Cola Light ^{1,3,5,9}	btl. 0,33 l...
Fanta ^{1,4}	0,30 l...
Fanta ^{1,4}	0,50 l...
Sprite ⁴	0,30 l...
Sprite ⁴	0,50 l...
Spezi ^{1,3,4,5}	0,30 l...
Spezi ^{1,3,4,5}	0,50 l...
Fassbrause	btl. 0,33 l...
Thomas Henry Bitter Lemon ¹⁰ ..	btl. 0,20 l...
Thomas Henry Tonic Water ¹⁰ ...	btl. 0,20 l...
Thomas Henry Ginger Ale ^{2,3,8}	btl. 0,20 l...
Kraftmalz ³	btl. 0,33 l...

Juices

Apple juice.....	0,30 l...
Rhubarb nectar	0,30 l...
Passion fruit nectar	0,30 l...
Black currant juice	0,30 l...
Large juice	0,50 l...
Small juice spritzer	0,30 l...
Large juice spritzer	0,50 l...

Hot drinks

Coffee ⁹	cup...
Cappuccino ⁹	cup...
Café au Lait ⁹	cup...
Latte Macchiato ⁹	glass...
Espresso ⁹	cup...
Espresso, double ⁹	cup...
Espresso Macchiato ⁹	cup...
Hot chocolate	cup...
Hot chocolate with cream.....	cup...
Hot chocolate with rum	cup...
Various flavours of tea	glass...

THE AUGUSTINER CELLAR MENU



Our beer specialities

- Augustiner** Hell Halbe 0,5 l...
- Augustiner** Hell Mass 1,0 l...
- Augustiner** Hell Schnitt approx. 0,3 l...
- Augustiner** Edelstoff Halbe 0,5 l...
- Augustiner** Edelstoff Mass 1,0 l...
- Augustiner** Edelstoff Schnitt approx. 0,3 l...
- Augustiner** Hefeweizen btl. 0,50 l...
- Augustiner** Dunkel 0,50 l...
- Augustiner** shandy 0,50 l...
- Augustiner** shandy mass 1,00 l...
- Erdinger Russen Halbe 0,50 l...
- Erdinger Russen Mass 1,00 l...
- Erdinger Urweisse Halbe 0,50 l...
- Erdinger Urweisse Mass 1,00 l...
- Erdinger Weißbier Kristall btl. 0,50 l...
- Erdinger Dunkel btl. 0,50 l...
- Erdinger Weißbier non-alcoholic btl. 0,50 l...
- Erdinger Pikantus btl. 0,50 l...
- Erdinger grapefruit non-alcoholic btl. 0,33 l...
- Erdinger lemon non-alcoholic btl. 0,33 l...
- Clausthaler non-alcoholic btl. 0,33 l...

Sparkling wine

- Prosecco La Scala glass 0,10 l...
- Prosecco La Scala btl. 0,75 l...

Whites by the glass

- 2023 Grüner Veltliner**
Norbert Bauer 0,20 l...
Weinviertel, AT 1,0 l...
- 2023 Pinot Gris**
Tag für Tag 0,20 l...
Diehl Winery, DE 1,0 l...
- 2023 Chardonnay**
Aimery Noble Vignes 0,20 l...
South France 1,0 l...
- Wine spritzer white** 0,20 l...

Reds by the glass

- 2023 Zweigelt**
Norbert Bauer 0,20 l...
Weinviertel, AT 1,0 l...
- 2022 Cabernet Sauvignon/Merlot/Pinot Noir**
Cuvée Noir 0,20 l...
Emil Bauer, Pfalz, DE 1,0 l...
- Wine spritzer red** 0,20 l...

Traditional tapping at bell ringing: Augustiner beer from the wooden keg

0,5 l..	1,0 l.....
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Schwarzwald spirits

Sutterer Christbirne (pear)	4 cl...
Sutterer Zwetschge (plum)	4 cl...
Sutterer Mirabelle	4 cl...
Sutterer Himbeergeist (raspberry)	4 cl...
Needle Masterpiece Gin	4 cl...
Wood Stork Rum	4 cl...
Scheibel Moorbirne (pear)	4 cl...
Scheibel Altes Pflümle (old plum)	4 cl...

Longdrinks

Needle Gin Tonic	0,31..
Wood Stork Rum Cola	0,31..
Jack Daniel's Cola	0,31..

Aquavit

Linie Aquavit	4 cl...
Jubiläums Aquavit	4 cl...

Bitters & liqueur

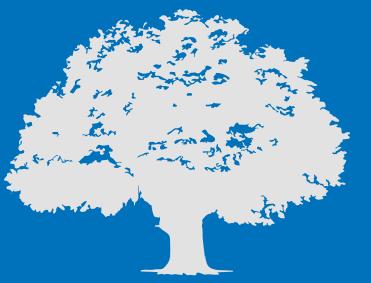
Averna	4 cl...
Fernet-Branca	4 cl...
Jägermeister	4 cl...
Molinari Sambuca	4 cl...
Baileys	4 cl...

All prices including VAT.
Vintages for wine may vary.

1) colourant 2) with preservatives 3) antioxidant

4) with flavour enhancer 5) with sulphur dioxide

9) caffeinated 10) contains quinine



ZOLLPACKHOF

Anno 1855

Restaurant & Biergarten

Soups

Beef bouillon
with pancake stripes or
liver dumpling and lots
of fresh herbs.....

Berlin potato soup
with rendered bacon and
gently roasted sausages

Stew of the week.....

Salads

Large mixed salad
with cherry tomatoes, cucumber,
bell pepper and carrot spaghetti;
optionally with balsamic
or yoghurt dressing.....

plus glazed chicken stripes

Bavarian sausage salad
with red onions, pickle
and pretzel bites

Small side salad

with balsamic dressing

Supper

Homemade Obazda
traditional Bavarian cheese
spread and warm pretzel

Stulle (sandwich) with lard spread
Bavarian pork lard with fried onions

Benjamin-Stulle (sandwich)
with young Gouda from **MILRAM**,
bell pepper stripes and paprika spice

Mettstulle (ground pork sandwich)
with red onion rings,
pickle and parsley

Stulle with tomato
on butter with chives

Avocado-Stulle
with tomato salsa and lemon cress



Hearty plates to share



Board „Real Zollpackhof“

Homemade bread, Black Forest ham, smoked pork, „Pfefferbeißer“-sausage, liver sausage, black pudding, mountain cheese, Obazda (traditional Bavarian cheese spread), egg, butter, chives bread, Spreewald gherkin, Bavarian radish and fresh horseradish.....

Board „Cheese & bacon“

Homemade bread, salted butter, hard- and soft cheese from the foothills of the Alps and Switzerland, Vorarlberger bacon, Spreewald gherkin, Bavarian radish and fig mustard

Board „All green“

Homemade bread, salted butter, Obazda (traditional Bavarian cheese spread), herbal sour cream, vegetable sticks, radish, Spreewald gherkin and Bavarian radish.....

Delicacies

½ duck, crispy
from the oven with red cabbage
and potato dumplings.....

„Wiener Schnitzel“ (pork)
with warm potato cucumber salad
or French fries

Crispy pork knuckle (approx. 600 g)
fresh from the oven in **Augustiner** dark
beer sauce and potato dumplings

Roast pork
in **Augustiner** dark beer sauce with
Bavarian cabbage and potato dumplings ...

Currywurst „Berlin Style“
2 pieces with homemade
curry sauce and French fries

Freshly baked Bavarian meat loaf
200 g from Klaistow in Brandenburg
with organic fried egg, in addition
fried potatoes and bacon

„Satter Hannes“
Fried potatoes with bacon
and two organic fried eggs

„Strammer Max“
roasted farmhouse bread with Black
Forest ham, two organic fried eggs
and Spreewald gherkin

Vegetarian cheese spaetzle
with leek and fried onions

Vegan „Schupfnudel“-pan
with vegetables, tomato sauce
and vegan feta cheese

Sides



Sweets



Homemade chocolate mousse with two kinds of orange.....

Classic German apple fritters with warm vanilla sauce, cinnamon & sugar

Homemade „Kaiserschmarrn“ from 2 people
with pickled **Augustiner** Edelstoff raisins, caramelized nuts,
vanilla ice cream and freshly whipped cranberry cream. Our Kaiserschmarrn
takes 20 minutes of patience and is made freshly with a lot of love ❤️❤️❤️

per person

Farmhouse bread basket (5-6 slices) ..

Pretzel, fresh from the oven

Butter

Fried potatoes with bacon,
French fries, Sauerkraut,
German coleslaw with bacon,
Potato cucumber salad