

Cold Bavarian dishes and cheese plates

Pretzel <small>a1</small>	€ 1,90
Greaves lard with onions and apples “Apfelgriebenschmalz”, served in a little earthen pot with farmer’s bread <small>a1,a2,i,j,3</small>	€ 8,50
Obatzter - savoury cheese spread (typical of Bavaria), with red onion rings and a pretzel <small>a1,a2,g,2,3</small>	€ 12,90
“Münchner Wurstsalat “Munich sausage salad with pickles and onions served with pumpkin seed bread <small>a1,a2,j,1,2,3,11</small>	€ 12,90
„Schweizer Wurstsalat “Swiss sausage salad with pickles, onions <small>a1,a2,j,g,1,2,3,11</small> and stripes of Swiss alpine cheese served with pumpkin seed bread	€ 13,90
“Brotzeitbrett ‘l Marienburg” (snack plate) € 18,90 with Swiss cheese (Emmentaler) slices, Obatzter (savoury cheese spread), cooked ham, (Alztaler) bacon, boiled ham, butter and radish served with a bread basket <small>a1,i,j,1,2,3,11,14</small>	

Soups

Cream soup of the day (please ask the staff!)

Home-made consommé with vegetables stripes, inlay
of the day topped with fine herbs f,i € 7,90

You can find the declaration of food additives and allergens on the last page of our menu!

Salads and Baked potato

Small mixed salad a1,a2,c,g,i,j,3,11 € 5,90

King size mixed salad a1,a2,c,g,i,j,3,11 € 12,50

For the dressing you can choose between French-, Balsamic and Pomegranate dressing.

Our Balsamic and our Pomegranate dressing are vegan, lactose and gluten-free.

Multi colored lettuces in Balsamic dressing with grilled goat cheese and thyme honey served with bread a1,a2,c,j,3 € 19,50

King size mixed salad served with Pomegranate sauce white mushrooms and stripes from the chicken breast a1,a2,j,3 € 19,50

Baked potato with herbage-flavored sour cream served with a small mixed salad a1,a2,c,g,i,j,3,11 € 13,50

In addition, we recommend following side orders:

- *grilled white mushrooms and Egerlinge* € 5,70
- *strips from the grilled chicken breast* € 7,00
- *strips from the chicken's breast and white mushrooms* € 8,00

Main dishes (vegan- & vegetarian)

Lukewarm bread dumpling salad small portion € 14,50 big portion € 18,50
with grilled mushrooms, cherry tomatoes and fresh herbs a1,c,g,i,j,3,11

Cheese noodles, "Spätzle", with roast onions and salad a1,c,g,i,j,17 € 16,90

Vegan Schupfnudel vegetable pan with mushrooms, carrots, paprika, zucchini, cocktail tomatoes, spring onions and Crème Vega (vegan) a1,f € 18,50
or *herbage-flavored sour cream (not vegan)* a1,g € 17,90

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Main dishes (meat)

Viennese fried chicken
with potato salad and pumpkin seed oil a1,c,j,i € 19,90

Braised pork roast in a gravy of dark beer,
with potato- and bread dumplings a1,c,g,i,j,2,3,5 € 17,50

Schnitzel "Viennese style" from the pork loin with € 19,50
Panished chicken breast schnitzel € 19,50
both in clarified butter golden brown baked with optional
roasted potatoes in their skins, French fries or potato salad a1,c,i,j

Schnitzel "Mountain farmer", filled with Tyrolean bacon
and mountain cheese, served in the pan with roast potato
dumplings in a beer gravy a1,c,g,2,5,14 € 20,90

Beef loin steak (200g gross weight)
in addition, we recommend following side orders with fried potatoes,
French fries or with small mixed salad a,c,f,g,i,3,11 € 28,90
The beef steak is served in 3 cooking stages rare, medium or well done with an inhouse
grill spice and homemade herb butter

Children Menu

French fries with tomato sauce i,3,11 € 6,50

"Spätzle" with gravy a1,c,i,3 € 6,90

Potato dumpling (potato- and bread dumplings) with gravy a1,c,i,3,5 € 6,50

Small braised pork roast in gravy with potato dumplings a1,c,g,i,j,2,3,5 € 13,50

Small Schnitzel "Viennese style" with French fries a1,c € 13,90

Vanilla ice cream with chocolate sauce and a cookie a1,c,g,1 € 2,90

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Side dishes

<i>Additional bread basket small or big</i> <small>a1,a2</small>	€ 1,90 <u>or</u>	€ 3,90
<i>Potato dumpling or breas dumpling</i> <small>a1,c,g,2,5</small>		€ 2,90
<i>Spätzle / roasted potatoes</i> <small>a1,c,g</small>		€ 5,90
<i>homemade coleslaw</i> <small>3</small>		€ 3,90
<i>gravy of dark beer</i> <small>a1,i,j</small>		€ 2,50
<i>Ketchup</i> <small>i</small> , <i>mayonnaise</i> <small>c,j</small> , <i>cranberry</i>		€ 0,70

Desserts

<i>Apple „Kücherl“ (small cakes)</i> <i>with cinnamon sugar and vanilla ice cream</i> <small>a1,c,g,1,2</small>	€ 8,90
<i>Chocolate cake with liquid core and salted caramel parfait</i> <small>a1,c,g</small>	€ 8,90
<i>“Hot Love“, vanilla ice cream with hot raspberries, flavoured with raspberry brandy</i> <small>a1,c,g,1,2</small>	€ 8,90
<i>Scoop of</i> <i>vanilla, chocolate, walnut or vegan salted Caramel ice cream</i> <small>a1,c,g,1,2</small>	€ 2,00
<i>portion cream</i> <small>g</small>	€ 1,00
<i>portion chocolate sauce</i> <small>g</small>	€ 1,00
<i>Iced coffee or iced chocolate</i> <i>with vanilla ice cream and cream</i> <small>c,g,h,1,2,9</small>	€ 7,90

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Beer specialties



<i>Beer on tap</i>	0,3 l	0,5 l	1l
<i>Spaten Hell</i> ^{a3} or (<i>shandy</i>) ^{a3,11}	4,10	5,20	9,90
<i>Franziskaner yeast-wheat beer</i> ^{a3}	4,20	5,40	10,20
<i>Russ'n (yeast-wheat beer with lemonade)</i> ^{a3,11}	4,20	5,40	10,20
<i>Beck's-Pils</i> ^{a3}	4,50		

Bottled beer

<i>Franziskaner brown y. w. beer</i> ^{a1,a3}	5,40	10,20
<i>Franziskaner yeast-wheat beer light</i> ^{a1,a3}	5,40	
<i>Franziskaner Cellarbeer (served in a stein)</i> ^{a1,a3}	5,40	
<i>Löwenbräu brown beer</i> ^{a3}	5,30	

Non-alcoholic bottled beer

<i>Franziskaner yeast-wheat beer</i> ^{a1,a3}		5,40
<i>Franziskaner yeast-wheat beer lemon</i> ^{a1,a3,11}	4,20	
<i>Franziskaner yeast-wheat beer blood orange</i> ^{a1,a3,11}	4,20	
<i>Non-alcoholic beer</i> ^{a3} (Löwenbräu)		5,20
<i>Cola-wheat beer</i> ^{a1,a3,9,11}	5,50	

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Non-alcoholic drinks

<i>Soft drinks</i>	0,33ℓ	0,3ℓ	0,4ℓ
<i>“Spezi “</i> ^{1,3,9}		3,90	4,80
<i>Orangeade</i> ^{1,3,11}		3,90	4,80
<i>Lemonade</i> ³		3,90	4,80
<i>Afri Cola</i> ^{1,3,9,11,12}		3,90	4,80
<i>Afri Light</i> ^{1,3,9,11,12}	4,50		

<i>Schweppes</i>			0,2ℓ
<i>Tonic Water</i> ¹⁰ , <i>Bitter Lemon</i> ^{3,10} , <i>Ginger Ale</i> ¹			3,90

<i>Juice spritzers</i>		0,3ℓ	0,4ℓ
<i>Apple-, Orange-, Maracuja-;</i> <i>Rhubarb-, Banana-, Mango-,</i> <i>Cherry- o. Grapefruitspritzer</i>		3,90	4,80

<i>Juice</i>		0,3ℓ	0,4ℓ
<i>Apple-, Orange-, Maracuja-,</i> <i>Rhubarb-, Banana-, Mango-,</i> <i>Cherry- o. Graipfruit juice</i>		4,30	5,30

Water

<i>Mineral water</i>		0,25ℓ	0,75ℓ
<i>Gerolsteiner sparkling or still</i>		3,90	7,50
<i>Table water</i>		0,4ℓ	4,00
<i>Tap water</i>		0,3ℓ	2,00
<i>Tap water</i>		0,4ℓ	2,70

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White wine

Riesling Ey mal 1 VDP Gutswein	0,2 l 7,90
<i>Wine-growing estate, Pfeffingen, Pfalz, Germany</i>	0,75 l 29,90
Weissburgunder QbA	0,2 l 7,90
<i>Wine-growing estate, Von der Mark & Walter, Baden, Germany</i>	0,75 l 29,90
Chardonnay du Soleil Pays D'OC	0,2 l 7,90
<i>Wine-growing estate, Paul Bergeron, Pays, French</i>	0,75 l 29,90
Grüner Veltliner „Freiheit“ DAC	0,2 l 7,90
<i>Wine-growing estate Franz und Andreas Proidl, Kremstal, Austria</i>	0,75 l 29,90
Lugana Ca' Lojera DOC	0,2 l 8,50
<i>Wine-growing estate, Azienda Agricola Ca' Lojera, Lombardei, Italy</i>	0,75 l 31,50

Red wines

Merlot du Soleil Pays D'OC	0,2 l 7,90
<i>Wine-growing estate, Paul Bergeron, Pays, French</i>	0,75 l 29,90
Blauer Zweigelt „vom Haus“ QW	0,2 l 7,90
<i>Wine-growing estate Roman Pfaffl, Weinviertel, Austria</i>	0,75 l 29,90
Ercavio Tempranillo Roble DO	0,2 l 7,90
<i>Wine-growing estate Bodegas Ercavio – Más Que Vinos, Toledo, Spain</i>	0,75 l 29,90
Primitivo Salento IGP	0,2 l 7,90
<i>Wine-growing estate Cantine De Falco, Apulien, Italy</i>	0,75 l 29,90

Rosé wine

Bardolino Chiaretto DOC	0,2 l 7,90
<i>Wine-growing estate Stefan Winter, Rheinhessen, Germany</i>	0,75 l 29,90

Sparkling wines:

Piadini Veneto Frizzante IGT	0,1l 4,50
<i>Wine-growing estate, Viticoltori Ponte, Veneto, Italy</i>	0,75l 29,90
Piadini Prosecco Spumante Brut DOC	
<i>Wine-growing estate, Viticoltori Ponte, Veneto, Italy</i>	0,75l 31,90

All our wines contains sulphites

Bottled wines white

Appenheimer Chardonnay „Korallenriff“ QbA

Wine-growing estate, Jürgen Hofmann, Rheinhessen, Deutschland

0,75 l 35,90

Sauvignon Blanc QW

Wine-growing, estate Schauer, Sausal Südsteiermark, Österreich

0,75 l 36,90

Grüner Veltliner Kittmannsberg 1. Lage DAC

Wine-growing estate, Hiedler, Kamptal, Österreich

0,75 l 50,90

Bottled wines red

Black Print QbA

Wine-growing estate, Markus Schneider, Pfalz, Deutschland

0,75 l 44,90

Valpolicella Ripasso Classico Superiore DOC

Wine-growing estate, Cantine de Monte del Frá, Venetien, Italien

0,75 l 43,90

La Buena Vid DOCa

Wine-growing estate, Más Que Vinos, Rioja Alavesa & Rioja, Spain

0,75 l 42,90

Wine spritzer

Wine spritzer white with grüner Veltliner Heurigen, sour and sweet 0,2l 5,30 0,5l 9,90

Hot drinks

<i>Espresso</i> 9		2,80
<i>Espresso macchiato</i> 8,9,g		2,90
<i>Double Espresso</i> 9		4,40
<i>Cappuccino</i> 8,9,g		4,20
<i>Big cup of cappuccino</i> 8,9,g		5,40
<i>Latte macchiato</i> 8,9,g		4,90
<i>Cup of coffee</i> 9		3,90
<i>Big cup of coffee</i> 9		4,60
<i>White coffee</i> 8,9,g		4,90
<i>Affogato (Espresso, scoop of vanilla)</i>		4,90
<i>Cup of decaf coffee</i>		3,90
<i>Hot chocolate with cream</i> 8,g	4,70	

You can choose between: 3,90
Black tea – herbal tea – Green tea - Fruit tea

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Marienburg House brandy

For years the Marienburg has been cultivating the love of Marienburg and the Zamdorfer for fine distillates. In cooperation with distilleries experienced for generations, our own Edelbrand line fulfils a long-cherished wish.

	<i>2cl</i>	<i>10cl Bottle</i>
<i>Hazelnut spirit, 40%</i>	<i>5,50</i>	<i>22,50</i>
<i>Apricot brandy, 40%</i>	<i>5,90</i>	<i>24,50</i>
<i>Forest Raspberry spirit, 41%</i>	<i>5,90</i>	<i>24,50</i>
<i>Williams pear brandy, 40%</i>	<i>4,90</i>	<i>19,50</i>
<i>Old damson plum, 40%</i>	<i>5,50</i>	<i>22,50</i>
<i>Mirabelle brandy, 40%</i>	<i>5,50</i>	<i>22,50</i>

For the pleasure at home or as a gift we offer our Marienburger spirits also to take away.

<i>Hazelnut spirit, 40%</i>	<i>0,35l</i>	<i>26,90</i>	<i>0,7l</i>	<i>49,90</i>
<i>Apricot brandy, 40%</i>	<i>0,35l</i>	<i>29,50</i>	<i>0,7l</i>	<i>54,90</i>
<i>Forest Raspberry spirit, 40%</i>	<i>0,35l</i>	<i>27,90</i>	<i>0,7l</i>	<i>51,90</i>
<i>Williams pear brandy, 40%</i>	<i>0,35l</i>	<i>24,90</i>	<i>0,7l</i>	<i>45,90</i>
<i>Old damson plum, 40%</i>	<i>0,35l</i>	<i>26,90</i>	<i>0,7l</i>	<i>49,90</i>
<i>Mirabelle brandy, 40%</i>	<i>0,35l</i>	<i>26,90</i>	<i>0,7l</i>	<i>49,90</i>

Wine- and fruit brandy specialties

<i>Wine brandy</i>		<i>á 2cl</i>
<i>Hennessey V.S.O.P., 12 years</i>		5,50
<i>Osborne Veterano</i>		4,90
<i>Cardenal Mendoza Gran Reserva</i>		5,50
<i>Gran Duque d'Alba, Gran Reserva, 20 years</i>		6,50
<i>Fruit brandy</i>		<i>á 2cl</i>
<i>Obstler</i>		3,90
<i>Bärwurz (bavarian brandy)</i>		3,90

Schnapps and Rum

<i>Schnapps</i>		<i>á 2cl</i>
<i>Vodka Absolut</i>		3,90
<i>Gin Gordon's</i>		3,90
<i>Rum Havana Club, Cuba 3 years</i>		3,90

Herbage liqueurs, anise distillates, sherry & vermouth

<i>Herbage liqueurs</i>		
<i>Ramazotti</i>	<i>2cl</i>	3,90
<i>Averna</i>	<i>2cl</i>	3,90
<i>Campari</i>	<i>4cl</i>	5,90

<i>Vermouths</i>	<i>á 4cl</i>
<i>Martini bianco</i> ¹	5,90

Grappe, liqueurs

<i>Grappe</i>	<i>á 2cl</i>
<i>Andrea da Ponte Grappa di Prosecco 42%</i>	5,50

<i>Liqueurs</i>	<i>á 2cl</i>
<i>Baileys</i> ^{a,1,8}	4,50
<i>Amaretto</i> ¹	3,90

Single Malt & other Whiskey's and scotch

<i>Single Malts</i>	<i>á 4cl</i>
<i>Lagavulin, 16 years</i> ^{a,1}	<i>Islay</i> 11,90
<i>Laphroaig, 10 years</i> ^{a,1}	<i>Islay</i> 9,90
<i>Oban, 12 years</i> ^{a,1}	<i>Highland</i> 10,90
<i>Highland Park, 12 years</i> ^{a,1}	<i>Orkney</i> 10,90

<i>Whiskey Rennessee USA</i>	<i>á 4cl</i>
<i>Jack Daniel's</i> ^{a,1}	6,50

Long drinks & non-alcoholic cocktails

<i>Campari Soda</i> ¹	7,90
<i>Campari Orange</i> ¹	9,90
<i>Cuba Libre</i> ^{1,3,9}	<i>Lime, white Rum, Cola</i> 9,90
<i>Gin Tonic</i> ¹⁰	<i>Tonic Water, Gin</i> 9,90
<i>Vodka Lemon or Tonic</i> ^{1,3,9,10}	<i>Tonic Water or Bitter Lemon, Vodka</i> 9,90
<i>Whiskey Cola</i> ^{a,1,3,9}	<i>Cola, Whiskey</i> 9,90

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Allergens :

- a1= wheat, a2=rust, a3=barley
- b= shellfish and shellfish produce
- c= eggs and egg produce
- d= fishes and fish produce
- e= peanuts and peanuts produce
- f= soya beans and soya beans produce
- g= milk and milk produce
- h= skin fruits (almond, hazelnut, walnut, cashew nut, pecan, para nut, pistachio, macadamia nut nad produce)
- i= celery and celery produce
- j= mustard and mustard produce
- k= sesame and sesame produce
- l= sulfur and sulfide with a elevated concentration from 10mg/kg or 10ml
- m= lupine and lupine produce
- n= mollusca and mollusca produce

Food additives:

- 1= with dyestuffs
- 2= with preservatitve
- 3= with antioxidant
- 4= with flavor enhancer
- 5= with sulfur dioxide
- 6= with absorbancedant
- 7= with phosphate
- 8= with milk protein
- 9= with caffeine
- 10= with quinine
- 11= with sweetener
- 12= with phenylalanine
- 13= waxed
- 14= with nitrite salt
- 15= taurine
- 16= tartrate (can influence the activity and concentration of children)
- 17= raw milk cheese

Opening hours: 11:30 a.m. - 11:00 p.m.

Kitchen hours: 11:30 a.m. - 9:30 p.m.

Mo. to Fr.: 2:00 p.m. - 5:30 p.m. Standard Menu