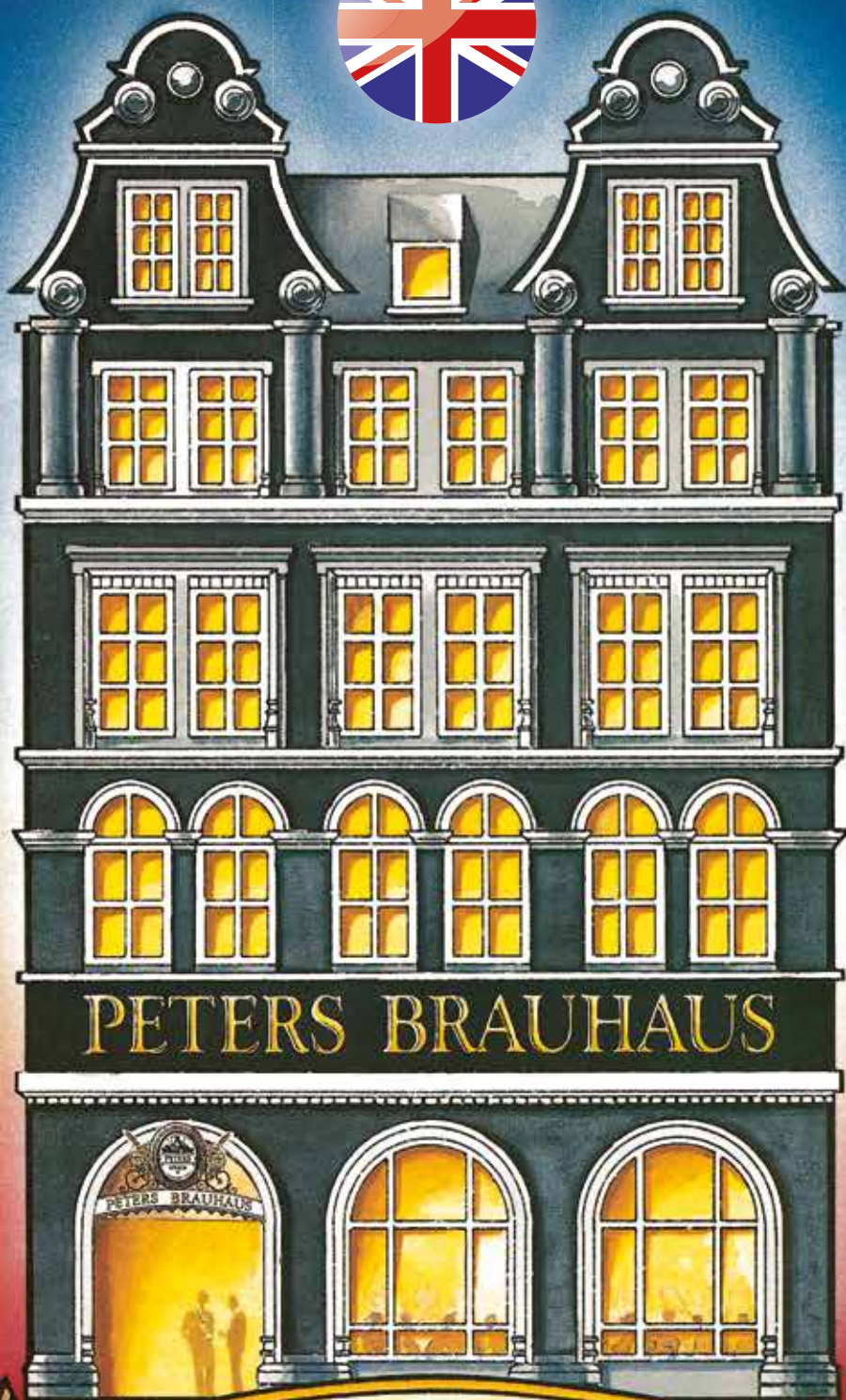


# FOODERKAAT

## MENU



1544

Am Alder Maat en dr Müllejass:

1994

Historic brewhouse „Zum Kranz“



SMALL DISHES

	€
1 Minced pork with roll and onions <sup>12</sup>	4,20
2 Steak tatar with roll and onions	5,20
3 „Halve Hahn“ - dutch cheese with roll, butter and onions	7,90
4 „Kölsche Kaviar“ - black pudding with roll, butter and onions <sup>8</sup>	7,90
5 „Kölsche Lefferwoosch“ liver sausage with roll and butter <sup>8</sup>	8,40

SOUPS

	€
12 Sauerkraut soup with pork sausage	7,90
10 Potato soup with smoked bacon	7,90
13 „Krüstchen-Gulasch“ - goulash soup, spicy	11,50

COLD DISHES

	€
21 Jellied pork with remoulade and fried bacon-potatoes	15,90
22 Marinated Herring with boiled potatoes	15,90
23 Bread snack - black pudding, liver sausage, minced pork, cheese, bread and homemade potato salad <sup>8</sup>	21,40
24 Steak tatar with egg, onions, capers, bread and butter	20,90

48

BEER MENU

Rhenish  
potato soup

Peters beer beef in  
a spicy, dark Peters  
Kölsch sauce,  
with fresh red cabb-  
age and dumplings

Bieramisu - with  
mascarpone cream  
and grated apples

36,00 €

SPECIALITIES

	€
31 „Himmel un Äd“ - fried black pudding with onions on stewed apples and mashed potatoes	15,50
32 Broad beans with smoked bacon and boiled potatoes	15,90
33 „Rheinische Soorbrote“ - marinated beef in raisin sauce with potato dumplings and stewed apples	22,90
34 Smoked and boiled pork with sauerkraut and mashed potatoes	17,90





GOOD HOME COOKING

	€
35 Brined leg of pork with sauerkraut and mashed potatoes	24,50
36 Knuckle of pork with sauerkraut and mashed potatoes	24,50
37 Knuckle of pork with savoy cabbage and fried bacon-potatoes	24,50
38 Fried sausage with homemade potato salad <sup>12</sup>	14,20
39 Fried sausage with savoy cabbage and fried bacon-potatoes <sup>12</sup>	17,60
52 Slaughter plate: ham, bacon, blood sausage and smoked pork on sauerkraut and mashed potatoes	21,50

SPECIALITIES OF THE HOUSE

	€
76 „Chef-Special“ - minced beef with capers, anchovies and eggs dressed, with fried bacon potatoes and savoy cabbage	24,50
51 Peters brewhouse plate - 2 small pork schnitzel with fried bacon potatoes and salad	21,50
53 Brauer-Vesper - pork on sauerkraut and mashed potatoes	19,90
45 Peters beer beef in a spicy, dark Peters Kölsch sauce, with fresh red cabbage and dumplings	25,70
46 Turkey fillet with white pepper sauce and fried bacon-potatoes and salad	22,40
54 Brauhaus-Pfanne - braised leg of pork in maltbeersauce with mushrooms, fried bacon-potatoes and salad	25,70
55 Peters-Brauhaus-Topf - 3 medaillons of pork with mushrooms, vegetables, fried bacon-potatoes and sauce hollandaise	27,90

VEGETARIAN

	€
77 Potatoe gratin with tomatoes, basil and mozzarella, as well salad	18,20
47 Shakshuka - pot of spicy vegetables with eggplant, zucchini, tomatoes, two eggs and a bun	18,20
75 Pan-fried rösti with homemade cream cheese, olives, tomatoes, baked with red onions and cheese	18,90

VEGAN

78 Penne noodles “pesto” with spinach and cherry tomatoes as well rocket salad with balsamic vinaigrette	17,90
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FRESH SALADS

	€
72 Mixed salad with eggs and onions	11,90
57 Mixed salad with tuna, onions and eggs	18,80
73 “Tünnes & Schäl” - plate of mixed salad with roasted turkey filets	19,40

SWEETS

	€
83 Freshly baked apple strudel with custard	9,40
85 Freshly baked apple strudel with vanilla ice cream and whipped cream	10,40
82 Bieramis - with mascarpone cream and grated apples	10,90
Cream puff with vanilla ice, cream, cherries and whipped cream	10,40



FOR OUR LITTLE GUESTS UP TO 10 YEARS

€

„Pumuckl“ - penne pasta with butter or tomato sauce	7,10
„Max und Moritz“ - Schnitzel with peas and carrots and fried bacon-potatoes	8,80
„Räuber Hotzenplotz“ - Fried Sausage with vegetables and puree	7,70

DRINKS

€

Peters Kölsch - freshly tapped	0,2 l	2,30
Malztrunk	0,2 l	2,20
Jever Fun, non-alcoholic beer	0,33 l	4,20
Schöffelhofer Weizen Grapefruit	0,33 l	4,20
Schöffelhofer Weizen Grapefruit, non-alcoholic	0,33 l	4,20
Mineral water, still water	0,25 l	3,00
Mineral water, still water	0,75 l	7,20
Pepsi Cola, Pepsi Max (with caffeine)	0,2 l	3,00
Mirinda, 7up	0,2 l	3,00
Apple juice (with mineral water)	0,2 l	3,00
Orange juice	0,2 l	3,50

Warm drinks

€

Cup of coffee	3,30
Espresso	2,90
Double Espresso	4,90
Cappuccino	3,80
Latte Macchiato	4,40
Milk coffee	4,40
Glass of tea with lemon	3,10

Wine / Sparkling Wine

€

Riesling Qualitätswein, dry	0,2 l	5,60
Grauburgunder Qualitätswein, dry	0,2 l	5,60
Rose Qualitätswein, dry	0,2 l	5,70
Spätburgunder Rotwein Qualitätswein, dry	0,2 l	6,10
Sekt Cuvee, dry, piccolo	0,2 l	11,90
Sekt Cuvee, dry	0,75 l	32,90

Spirits

€

Van Laack's Korn 32 %	2 cl	2,50
Flimm Waldmeister, Liquor with vodka, 17%	2 cl	2,60
Flimm Bärbelchen, Passion fruit liquour & vodka, 18%	2 cl	2,60
Obstler 38 %	2 cl	3,10
Jubiläumsaquavit 42 %	2 cl	3,90
Sarotti, Liquor with chocolate, 15%	2 cl	3,10
Kabänes Halbbitter, Liquor with herbs, 30,2 %	2 cl	3,30
Köbes, Van Laack Liquor with herbs, 32 %	2 cl	3,30
Nubbel, Van Laack Weizenkorn Sour cherry liqueur, 15 %	2 cl	3,30
Limoncello	2 cl	3,90
Williams Schladerer 40 %	2 cl	4,50
Grappa Nonino 41 %	2 cl	5,90

Additives

8) with phosphate, 12) with flavour enhancer

We have separate documentation available for you on allergens and additives.

Please ask your Köbes.