

FINGAS TAVERNE IM LUTZGARTEN

THE HISTORIC INN WITH
A GREEN BEERGARDEN

ENJOY THE IDEA OF TAKING TIME TO RELAX AND
SHARING THIS NOTION WITH OTHERS.
ONE'S EVERYDAY GRIND IS MORE THAN ENOUGH
ANYWAY...

helpful info to begin with

Opening hours

Monday	closed
Tuesday	closed
Wednesday	5 pm to 12 pm, food until 9 pm*
Thursday	5 pm to 12 pm, food until 9 pm
Friday	5 pm to 12 pm, food until 9 pm
Saturday	5 pm to 12 pm, food until 9 pm
Sunday	4 am to 11 pm, food until 9 pm

The beer garden have to close at 10:45 pm

Last order in beer garden

10 pm

* On Wednesdays we offer your only our tarte flambee, appetizers and "Vesperplatte".

All prices are including value added tax. TIP is not included.

NO CREDITCARDS PLEASE! Cash card and cash terms only!

MORE helpful info

You are vegetarian? Please look for the green **V** next to our food.

You need your food glutenfree? Please ask for our glutenfree bread and look for the blue **G** next to our food.

Not quite so hungry? Please feel free to ask our staff for smaller portions.

Whether franconian roast meat, crunchy salads or tasty beer, all our food and drinks are produced regionally and are freshly prepared by our kitchen staff.

Our regional suppliers:

Metzgerei Pfettner – meat and sausages

Gemüse Höfer – vegetables

Brot Schwarz/Bäckerei Nusselt – Moritzberger dark bread

Klosterbrauerei Weissenohe – beer, juices, lemonades

VomFass – berrywines, spirits and liqueurs

Please ask our personal for
Information about food additives

| 2 includes preservatives
| 5 includes sulfites and allergenes.
| 11 includes coffeein

SOMETHING SPARKLING TO BEGIN WITH

Piccolo sparkling wine (dry)	0,20 l	€ 4,10
Deutscher Qualitätswein Sektellerei Rotkäppchen – Mumm		
„medieval sparkling wine“ (blueberrywine ⁵ with lemonade)	0,25 l	€ 3,20

STARTERS AND SNACKS

Leek soup (V) (G) with dark bread	€ 5,40
Schmalzbrot a slice of dark bread served with a small bowl of lard with greaves	€ 3,20
Knobibrot (V) a slice of dark bread roasted with garlic oil and topped with fresh herbs	€ 3,20

Also available with [Glutenfree bread!](#)

MORE SNACKS AND SALADS

“Vesperplatte” (G) Platter sausages and cheese € 14,50
with Pfefferbeißer (peppery raw sausage), black
smoked Bratwurst, Camembert und mountain
cheese on a platter with lard with greaves, pickled
cucumbers, mustard and dark bread

Seasonal Salad (V) (G) € 13,50
With fresh fried egerlings, oyster mushrooms, king
oyster mushrooms and red onions
with dark bread

Seasonal Salad (G)
with slices of fried chicken breast € 12,50
with dark bread

Seasonal Salad (G)
with smoked salmon and creamed horseradish
with dark bread € 14,90

You may choose a salad dressing:

- vinaigrette
- sour cream
- honey-mustard
- balsamic

Also available with **G**lutenfree bread!

TARTE FLAMBÉE (with sour cream and cheese)

Der Klassiker (classic) € 10,50
with bacon and onions

Der Nordländer (northerner) € 14,50
with smoked salmon and fresh herbs

Der Südländer (southerner) (V) € 11,80
With green olives and sheep cheese

Der Westländer (westerner) (V) € 12,20
with camembert and cranberries

Der Ostländer (easterner) € 11,10
with beefsalami, onions and mushrooms

HEARTY TREATS

Beef stew (G) € 12,20
With red wine and mediterranean herbs
and dark bread

Cheese Fondue served in a loaf of bread (V) € 13,90
Refined with white wine

Homemade „Kasspatz'n“ € 9,90
(spaetzle fried with cheese and molten onions) (V)

Dumplings from dark bread with mushroom cream € 12,20
sauce and fried egerlings, oyster mushrooms and
kind oyster mushrooms on top (V)

FRANCONIAN SPECIALTIES

Franconian sauerbraten with gingerbread sauce € 17,30

Franconian roast pork (G) € 12,90

Schäufele (pig's shoulder) (G) € 15,90

You may choose two side dishes:

- * homemade dumplings from dark bread
- * potatoe dumplings
- * sauerkraut with ground caraway seed (V) (G)
- * red cabbage with apple (V) (G)
- * side salad (V) (G)

Potatoe dumplings with sauce € 4,50

Franconian Bratwurst (2 pieces) (G) € 9,50
on potatoe salad or sauerkraut,
with mustard and dark bread

Schnitzel (pork) viennese style € 13,50
on potatoe salad

Chickenbreast plain on potatoe salad (G) € 10,50

pork loin with mushroom cream sauce and fried
egerlings, oyster mushrooms and kind oyster
mushrooms on top and homemade spaetzle on the
side € 15,50

May we suggest an additional salad on the side? € 3,20

SWEETS

fried slices of semolina pudding (V) € 7,60
with almond slivers, caramel- pear
and cinnamon-sugar

Homemade brownie (V) € 6,90
With vanilla icecream and whipped cream

sweet tarte flambée (V) € 7,90
with homemade apple compote and
cinnamon-sugar

homemade apple-nut-cake € 4,50
(gluten- and lactose-free!) (V) (G)

A sample of cakes from Hildes Backwut (V)
(Please, take a look at our blackboards or ask our
staff for further information.)

hot beverages

Black coffee¹¹ € 3,40

White coffee¹¹ (with milk) € 3,90

Cappuccino¹¹ € 3,90

Espresso¹¹ € 2,40

Tea with honey or sugar € 2,80
(Peppermint, camomile, mallow, herbs, red fruits,
black or green)

Non-alcoholic

Table water sparkling or still	0,25 l	€ 2,20
	0,50 l	€ 3,90

Juices

apple, pear, cherry, red grape, black currant

Juice 0,25 l € 2,70

0,50 l € 4,80

With sparkling water 0,25 l € 2,60

0,50 l € 4,50

Coca Cola¹¹ 0,25 l € 2,30

0,50 l € 3,90

Lemonade (lemon or orange) 0,25 l € 2,30

0,50 l € 3,90

Malt beer 0,50 l € 4,00

SUMMER SPECIAL

(April to September)

Cold mintwater 0,25 l € 2,60

made of peppermint tea, fresh mint, 0,50 l € 4,50

fresh ginger and lemonade

ORGANIC LEMONADES

Rhubarb-Schorle	Flasche	0,33 l	€ 3,60
Frohlunder	Flasche	0,33 l	€ 3,60

WINES

Mead (Honeywine) ⁵ , Blueberrywine,	0,25 l	€ 4,00
Applewine	0,50 l	€ 7,70

WINE MADE OF GRAPES

2020 Silvaner, QbA	0,10 l	€ 2,80
Genossenschaftskellerei Divino, Franken	0,25 l	€ 5,30
Dry white wine, alc 12,5 % ⁵	0,50 l	€ 10,10

2020 Scheurebe, QbA	0,10 l	€ 3,10
Genossenschaftskellerei Divino, Franken	0,25 l	€ 5,90
Half dry white wine, alc 11,5 % ⁵	0,50 l	€ 11,30

2020 Rotling Junge Frank'n QbA	0,10 l	€ 3,10
Winzergemeinschaft Fanken	0,25 l	€ 5,90
Half dry rosé, alc 11% ⁵	0,50 l	€ 11,30

2020 Blauer Zweigelt Qualitätswein	0,10 l	€ 2,80
Weinkellerei Lenz Moser, Niederösterreich	0,25 l	€ 5,30
dry red wine, alc 12.5% ⁵	0,50 l	€ 10,10

Spritzer ⁵	0,25 l	€ 3,50
(wine with sparkling water or lemonade)	0,50 l	€ 6,70

BEER ON TAP

of the monastery brewery Weissenhohe

Classic Export Bio (light),	0,25 l	€ 2,60
Bonifazius Dark	0,50 l	€ 4,20
or Radler (mixed with lemonade)	1,00 l	€ 8,10

BOTTLED BEER

Weissenhofer Pils	0,50 l	€ 3,80
Gutmann wheat beer (light, dark, alcoholfree or with reduced alcohol)	0,50 l	€ 4,10
Spalter light alcoholfree	0,50 l	€ 4,10

SPECIAL BEERS

Gaas Seidla, Brauerei Krug ¹¹	0,50 l	€ 5,50
Weissenhofer Green Monkey Mandarina	0,50 l	€ 5,50
Weissenhofer Bonator Doppelbock	0,50 l	€ 3,60

MEADBEER (HONEYBEER)

Dark beer with mead (honeywine) ⁵	0,25 l	€ 3,30
	0,50 l	€ 5,60
	1,00 l	€ 10,70

SPIRITS

Vieille Poire (barrel matured pear spirit) _{35%}	2 cl	€ 3,90
Alisier (service tree schnapps) _{40%}	2 cl	€ 3,90
Zwetschgenbrand (plum schnapps) _{40%}	2 cl	€ 3,90
Grappa (from Gewürztraminer) _{40%}	2 cl	€ 3,90
Hertl Hopfen-Gin _{37,5%} (Gin with Mandarina Bavaria hops!)	2 cl	€ 3,90

SPECIAL LIQUEURS

Bärenfang (honey liqueur) _{35%}	2 cl	€ 2,90
Herbal liqueur _{35%}	2 cl	€ 2,90
Cherry liqueur _{16%}	2 cl	€ 2,90
Hazelnut-almond liqueur _{16%}	2 cl	€ 2,90
Bratapfellikör (baked apple liqueur) _{16%}	2 cl	€ 2,90

Would you like a whiskey? Please ask our staff for the current selection.

FINYAS TAVERNE

IM LUTZGARTEN

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WITH A GREEN BEERGARDEN

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Do you like our mugs?

You can buy them as a souvenir!

Feel free to ask our staff!