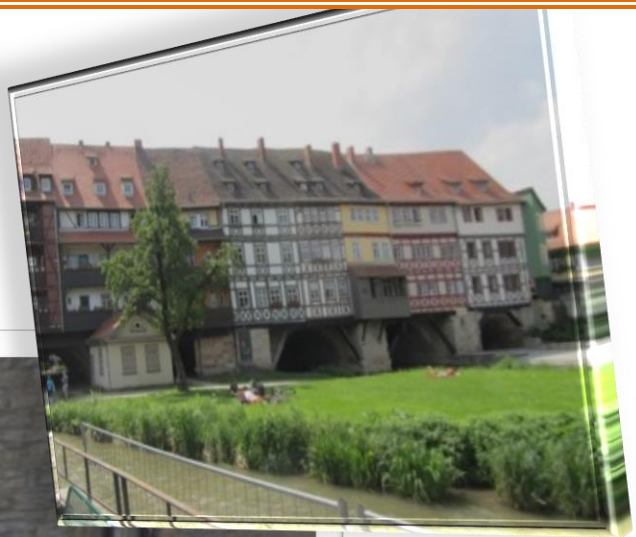


AUGUSTINER

at the
Krämerbrücke (merchants' bridge)

Menu



The "Augustiner an der Krämerbrücke" is a modern dining experience which is deeply committed to its historical and regional roots. If you take a look into our menu, you can witness our historically grown eating and drinking culture.

Its cultivation is of high importance to us: The Thuringian hospitality in combination with our traditional art of brewing the much-loved Augustinian beer is an unique and unforgettable experience.

Your Augustiner host,
Uwe Machnik

Suggestions for Saturdays and Sundays ongoing from 10 am:

Bavarian Weißwurst with sweet mustard and pretzel
or
Obazda (cheese mixture) and pretzel

During sunny beer garden weather from the Augustiner Hut

The Art of Tarte Flambée
(Flammkuchen) Classic Bacon / leek **-hearty-**

Restaurant open daily from 10 am to 12 pm
Kitchen from 11 am to 11 pm

Salads

Large Salad:

with grated Emmental cheese	10.90 Euro
with roasted turkey liver	11.90 Euro
with roasted chicken breast	12.90 Euro

served with sour cream or herbal dressing and slices of homemade bread

In addition to our main course:

Side salad	4,90 Euro
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Soups

Beef broth with pancake stripes	3.90 Euro
Bourgeois potato soup	3.90 Euro

Hearty Meals

Original Thuringian butcher plate from our country butcher	12.90 Euro
slices of butcher sausage, onion lard, peppered knacker sausage, Bavarian burger patty, onions and house bread	

Augustiner cheese plate	13.90 Euro
Various types of cheese, garnished with grapes, served with house bread	

Bavarian specialities

Bavarian Weißwurst	2.20 Euro unit price
with sweet mustard	

Obazda, a Bavarian cheese specialty	8.90 Euro
Spread made from Camembert, cream cheese, sweet pepper and red onions, served with house bread	

Sausage salad	7.90 Euro
with scalded sausage, cucumber and red onions, served with house bread	

Swiss sausage salad	8.90 Euro
with scalded sausage, cucumber, red onions and Emmental cheese strips, served with house bread	

Fried meatloaf	8.90 Euro
with one fried egg on top and homemade potato salad	

Oven-fresh pretzel	1.50 Euro
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Vegetarian

Baked potato	6.90 Euro
with herbal dip	

Cheese spaetzle (noodles)	10.90 Euro
with roasted onions	

Cream mushrooms with bread dumplings	10.90 Euro
champignons in sour cream	

Freshly fried

Bavarian burger patties hand-rolled with homemade potato salad and gravy	8.90 Euro
7 Nurenberger sausages with sauerkraut	8.90 Euro
Turkey liver fried with braised onions, served with mashed potatoes	10.90 Euro
Thuringian Rostbraetl Marinated pork steak with braised onions and homemade potato salad	10.90 Euro
Farmer`s breakfast Omelet with roasted potatoes, bacon, onions and eggs	10.90 Euro
Tender chicken strips with spaetzle	11.90 Euro
Crumbed Pork schnitzel with Erfurt cauliflower and french fries	13.90 Euro
Grilled Lamb chops With green beans, baked potato and homemade herbal dip	18.90 Euro
Augustiner grill plate Thuringian Rostbraetl, chicken breast, 4 beer sausages, Bavarian burger patty, lamb chops, served with homemade herbal-garlic butter	20.90 Euro
Oven-fresh pretzel	1.50 Euro

Traditional

Pork roast with a hand-rolled Thuringian potato dumpling, a bread dumpling and sauerkraut	12.90 Euro
Augustiner beer goulash served with hand-rolled Thuringian potato dumpling and a bread dumpling	14.90 Euro
Augustiner Hax´n (grilled pork knuckle) with sauerkraut, a hand-rolled Thuringian potato dumpling and a bread dumpling	14.90 Euro
Thuringian Sauerbraten (marinated pot roast) beef with green beans, a hand-rolled Thuringian potato dumpling and a bread dumpling	15.90 Euro
The Art of Tarte Flambée (Flammkuchen) Classic Bacon / leek -hearty-	9,90 Euro

Erfurt and its Agriculture

Because of the good climate conditions, the great geographical location and the fertile soil surrounding the city, there was an early blossoming of agriculture and horticulture. Christian Reichart is regarded as the founder of Erfurts horticulture. Amongst other things he introduced cauliflower to this region, which is probably Erfurt's best known specialty.

Later on, the cultivation of flowers and seeds became very meaningful to its citizen, which is why Erfurt is also called the city of flowers.



While sitting in the Augustiner beer garden, you don't only experience the historic lifeline of the city – the river Gera – but also have a unforgettable view of countless sights that are characteristic for Erfurt.

Desserts

Warm Apple strudel

6.90 Euro

With a scoop of vanilla ice cream and whipped cream

Kaiserschmarrn

6.90 Euro

Sugared pieces of pancake with raisins
served with applesauce and powdered sugar

Side orders

Oven-fresh pretzel	1.50 Euro
Slice of house bread	0.60 Euro
Potato dumpling or bread dumpling	each 1.50 Euro
Roast potatoes	3.00 Euro
French fries	3.00 Euro
Homemade potato salad	3.00 Euro
Oven baked potatoes	3.00 Euro
Vegetables (cauliflower, green beans, sauerkraut)	3.00 Euro
Horseradish sauce	1.20 Euro
Ketchup/mustard	1.00 Euro
Butter	0.50 Euro

Side-dish change 1.00 Euro

Meals marked with a star * are also available
as smaller dishes with 1.50 Euro less than the
regular price