





fresh draught beer

Euro

Füchschen Alt

Top-fermented beer brewed on the premises 0,25 l 2.10
(alc. 4,8% vol.)

Füchschen Pils

Bottom-fermented beer brewed on the premises ... 0,30 l 2.50
(alc. 5,2% vol.)

Bottled beer

Euro

Füchschen Weizen, our wheat beer 0,50 l 4.30
(alc. 5,4% vol.)

Füchschen Alt non-alcoholic, isotonic 0,33 l 2.80

Füchschen non-alcoholic beverages (DE-ÖKO-001)

Bio rhubarb spritzer 0,33 l 3.00

Bio lemonade⁸ 0,33 l 3.00

Non-alcoholic beverages

Euro

1 cup of coffee, freshly brewed 2.40

1 cup of espresso, freshly brewed 2.40

1 glass of tea (fruit,- peppermint,- camomile,- black tea) 2.30

Apple juice¹ 0,2 l / 0,4 l 2,40 / 4,80

Table water / Table water still 0,2 l / 0,4 l 2.00 / 4.00

Afri Cola^{1,2,3} 0,2 l / 0,4 l 2.10 / 4.20

Afri Cola without sugar^{1,2,3,4,9} 0,2 l / 0,4 l 2.10 / 4.20

Apple spritzer¹ 0,2 l / 0,4 l 2.10 / 4.20

Bluna Orange^{1,2,8} 0,2 l / 0,4 l 1.60 / 3.20

Spirits

Euro

Düsseldorfer Korn – corn schnapps – (alc. 32% vol.) 2 cl 2.00

Samtkragen – “Velvet collar” cocktail – (alc. 32% vol.) 2 cl 2.20

Jubiläums Aquavit – (alc. 42% vol.) 2 cl 3.20

Malteser (alc. 40% vol.) 2 cl 3.00

Eversbusch (alc. 46% vol.) 2 cl 3.10

Nordsturm – herb liqueur – (alc. 42% vol.) 2 cl 3.00

Killepitsch – herb liqueur – (alc. 42% vol.) 2 cl 3.00

Ratzeputz – ginger schnapps – (alc. 58% vol.) 2 cl 3.30

Löwentor Fleischhauer – bitters – (alc. 38% vol.) 2 cl 2.60

Kirschwasser – kirsch – (alc. 43% vol.) 2 cl 3.40

Fernet Branca (alc. 39% vol.) 2 cl 3.00

Jägermeister (alc. 35% vol.) 2 cl 3.00

Ramazzotti (alc. 30% vol.) 2 cl 3.00

Russian Standard Vodka (alc. 40% vol.) 2 cl 3.00

Wines

Euro

from the Pan Vineyard in Landau-Nussdorf

pinot gris¹, dry (alc. 12,5% vol.) 0,20 l 4.90

rosé¹, medium-dry (alc. 12% vol.) 0,20 l 4.80

pinot noir¹, medium-dry (alc. 12% vol.) 0,20 l 5.10

white wine spritzer¹, (alc. 6,3% vol.) 0,20 l 3.90

Off-licence beer sales

Füchschen Alt + Füchschen Pils

+ Füchschen Weizen

+ Füchschen Alt alkoholfrei

+ Bio-Rhabarberschorle

+ Bio-Zitronenlimonade

available in bottles and barrels at the bar.

More information in the “Beichtstuhl” (“confessional”).



Füchsches Breakfast served until 11.30 a.m.

Euro

Füchsches Brewery Breakfast

Mett (chopped raw pork), coarse liver sausage, cheese, boiled ham, beer sausage, bread rolls, bread and butter^{2,6,7,11,a,g,i,j} 6.40

Füchsches Sweet Breakfast

Fruit quark, jam, Nutella and honey, two bread rolls, bread and butter^{a,g} 5.90

3 scrambled eggs 3.70

3 scrambled eggs, rye bread and butter^{a,g} 4.90

with leeks and cherry tomatoes 5.40

with boiled ham⁷ 5.90

Strammer Max: two fried eggs on rye bread

with boiled ham^{7,a,g} 6.90

Beer snacks (two bread-roll halves^{a,g})

Euro

Thuringian red sausage^{7,g,i,j} 3.60

Liver sausage, fine or coarse^{7,11,g,i,j} 3.60

Beer sausage or brawn^{7,8,g,i,j} 3.60

Dutch cheese^{2,g} 3.70

Pork mett 3.70

Boiled ham^{7,g,i,j} 3.70

Raw ham^{7,g,i,j} 3.80

Minced beef⁹ 3.80

Cold dishes (specialities)

Euro

Two gherkins⁴ 1.80

Black pudding with onions, Röttgelchen (small rye rolls), bread and butter^{5,7,a,g,i,j} 6.20

Russian eggs “Johanna style”:

three half eggs on a bed of potato salad

with remoulade and boiled ham^{4,7,a,g,i,j} 8.10

“Rhineland tapas platter” with gouda cheese,

smoked pork / beef sausage, black pudding,

gherkins, bread and butter^{2,4,7,a,g,i,j} 8.60

Mett (chopped raw pork) with onions, plus bread,

Röttgelchen (small rye rolls) and butter^{a,g} 8.90

Brawn in wine aspic with remoulade, egg

and fried potatoes^{5,7,8,a,g,i,j} 10.20

Füchschen platter with potato salad and

sausage specialities on bread^{4,7,a,c,f,g,i,j} 10.50

Swiss sausage salad with cheese stripes, pickled

gherkins, onions and fried potatoes^{1,7,i,j,g} 10.80

Minced beef with capers, egg, Röttgelchen

(small rye rolls), bread and butter^{a,g} 12.30

Grandmother’s herring dip with apples,

onions and fried potatoes^{1,4,a,c,f,g} 12.40

Cold roast beef with remoulade

and fried potatoes^{1,4,a,c,f,g,j} 13.80

Soup

Euro

Cup of bouillon with spent grain bread^{a,1} 3.90

Liver dumpling soup with

spent grain bread^{a,c,g,1} 5.20

Soup cauldron on the counter: goulash soup

with Röttgelchen (small rye roll)^{a,g,i,j} 6.90

Warm Dishes (specialities)

Euro

Ham hock with red cabbage & apples and boiled potatoes^{a,g,i,j} 16.30

Ham hock with sauerkraut and creamy mashed potatoes^{a,g,i,j} 16.30

Knuckle of pork with sauerkraut and creamy mashed potatoes^{7,a,g,1} 16.30

Bratwurst or farmer’s sausage with potato salad and Röttgelchen (small rye rolls)^{4,a,c,f,g,i,j} 8.90

Pork sausage with potato salad and Röttgelchen (small rye rolls)^{2,4,a,c,g,j} 9.30

Broad beans with creamy mashed potatoes and bacon^{1,7,8,a,g,i,j} 10.50

Liver dumplings with sauerkraut and creamy mashed potatoes^{1,7,a,c,g,i,j} 11.20

Boiled ox meat in horseradish sauce with savoy cabbage and boiled potatoes^{1,7,8,a,g,i,j,1} 12.80

“Schnitzel Wiener Art” (pork meat) with cranberries, fried potatoes and salad^{7,a,c,g} 12.90

Choucroute garnie “à la maison” (ham and other sausage specialities on sauerkraut)

with creamy mashed potatoes^{1,7,a,g,i,j} 13.20

Pork-neck steak “lumberjack style” with herb butter, caramelised onions, fried potatoes and salad^{1,5,7,g} 13.30

Grilled ribs with baked potatoes, herb quark and dip^{4,f,g} 13.80

Savoury beef roll with peas & carrots and boiled potatoes^{1,7,a,g,i,j} 15.20

Marinated pot roast “Rhineland style” with red cabbage, potato dumplings

and apple sauce^{2,8,10,a,c,1} 15.80

Half crispy duck with cherry-red cabbage and potato dumplings^{a,c,1} 15.80

Salads

Euro

Side salad⁹ 4.10

Large salad platter with vinaigrette dressing, baked potatoes and herb quark⁹ 8.80

Füchschen’s salad in vinaigrette dressing with fried potatoes and two fried eggs^{7,g} 9.90

Large plate of salad with yoghurt dressing, strips of turkey breast, onions and curry,

plus spent grain bread and butter^{a,g} 12.70

Extra portion of spent grain bread and butter^{a,g} 1.70

For Children

Euro

Breaded schnitzel or a bratwurst with peas & carrots, creamed potatoes^{7,a,c,g,i,j} 5.80

Cheese

Euro

Mainzer cheese pickled with onions and caraway seeds, served with Röttgelchen (small rye rolls)

and butter^{a,g} 5.20

Camembert spiced with mild paprika,

Röttgelchen (small rye rolls) and butter^{2,a,g} 6.90

Portion of gouda cheese with onions, black bread, plus bread and butter^{a,g} 7.50

Prices including VAT and service • 1 contains preservative(s), 2 contains colouring agent(s), 3 contains caffeine, 4 contains sweetener(s), 5 contains flavour enhancers, 6 contains phosphate, 7 contains nitrite curing salts, 8 contains antioxidants, 9 contains a source of phenylalanine, 10 sulphurised, 11 with lactoprotein, 12 high caffeine content

Allergens: a Cereals containing gluten (wheat, rye, barley) and products thereof b Crustaceans and products thereof, c Hen’s eggs and products thereof, d Fish and products thereof, e Peanuts and products thereof, f Soybeans and products thereof, g Cow’s milk/lactose and products thereof, h Nuts and products thereof, i Celery and products thereof, j Mustard and products thereof, k Sesame seeds and products thereof, l Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l, m Lupin and products thereof, n Molluscs and products thereof

In general, it is possible for small traces of allergens to be found in our food and any cross-contamination cannot be excluded. Please speak to our staff, we would be pleased to help you with your selection.

