



FOOD

WELCOME!

Savor the real taste of Franconian cuisine -
down-to-earth, local, and just plain tasty!

We prepare our food fresh and serve it with a lot of love!

Our team is here to help you with any information about the ingredients in our dishes that might trigger allergies or

SOUPS AND BITES

LIVER DUMPLING SOUP 6,00€

Rich broth paired with robust, homemade liver dumplings -
almost like your grandma's.



DUMPLINGS WITH SAUCE (KIDS' PORTION) 4,50€

A little dumpling topped with rich roast pork
sauce.



CHEESE CUBES PAIRED WITH OLIVES 8,50€
AND CRUNCHY PRETZELS.



CHIPS AND CRUNCHY PRETZELS 2,50€
(CHANGING OFFER)



If you're happy with our service, a tip is NOT INCLUDED in the
price but would be greatly appreciated.

just "a Wengerla"
- for a quick bite

"You really need to eat
that!"
- Franconian favorites

FRANCONIA'S TIMELESS FAVORITES

NEW	BAMBERG FARMER'S POT	I6,00€
	Tenderly braised pork stew featuring paprika, smoked bacon, "Bamberger Hörnla"-potatoes, carrots, and green beans. It's served with fresh farmhouse bread.	
	SCHÄUFERLA	I8,00€
	Pork Schäufelra (with bone) in a rich dark beer sauce served with dumplings. Pair it with sauerkraut or savoy cabbage purée.	
	BAMBERG ONION MEAT.	I7,00€
	Sticking to the well-known "Bamberger Zwiebel" (Bamberg onion), we offer tender pork from Schäufelra, slow-cooked with sweet onions and a flavorful braising broth. Served with either fried potatoes or dumplings from Franconia.	
NEW	FRANCONIAN TAFELSPITZ	I9,00€
	Tender slices of beef leg served with cranberries, horseradish sauce, and dumplings.	
	MEATBALLS	I5,00€
	Homemade, juicy meatballs crafted from 100 percent ground beef, served with Franconian potato salad and gravy.	
	FRIED LIVER SAUSAGE	I5,00€
	A crispy fried ring of liver sausage served with golden fried potatoes and sauerkraut.	
	SCHNITZEL "VIENNESE STYLE"	I7,00€
	Breaded pork schnitzel, paired with either Franconian potato salad or crispy golden fried potatoes.	
	JÄGER - SCHNITZEL	I8,00€
	Plain pork schnitzel (unbreaded) topped with mushroom cream sauce, accompanied by either Franconian potato salad or crispy golden fried potatoes.	
	SAUSAGES FROM THE BUTCHER.	I5,00€
	Champion of the Bratwurst Summit, taking home 1st place! Two hearty Franconian sausages flavored with garlic, caraway, and marjoram, perfectly seasoned, served with warm sauerkraut and our special potato salad. (You can also choose cabbage and farmer's bread instead.)	

Switching the side dish to fried potatoes: +I.50€

"For a clear conscience"
Main courses for vegetarians

"Dough sausage in a sauce bath"
- Noodles

VEGETARIAN FAVORITES AND SALAD

-  CHEESE SPAETZLE. 14,00€
Egg speatzle tossed in melted mountain cheese with red onions, topped off with crispy fried onions.
-  CREAMY MUSHROOMS WITH BREAD DUMPLINGS 14,00€
Bread dumplings come with a lightly spiced mushroom cream sauce. (You can also order Franconian dumplings if you prefer.)
-  CUT DUMPLINGS. 12,00€
 Pan-fried dumpling slices, enhanced with egg, onions, and herbs.
-  VIBRANT, COLORFUL SALAD 15,00€
 A salad mix featuring tomato, cucumber, and bell pepper, drizzled with our homemade mustard dressing.

PASTA MEALS **NEW**

- PASTA TOPPED WITH ARGENTINIAN ROAST BEEF 23,50€
Pasta topped with tender strips of Argentinian roast beef (150g), sautéed spring onions, and red onions, all in a lightly seasoned tequila cream sauce.
-  PASTA IN A RICH MUSHROOM CREAM SAUCE 14,00€
Pasta mixed with a light cream and herb sauce, featuring tasty seasonal mushrooms from the market.
- GRANDMA'S HAM AND NOODLES... 14,00€
Pasta like we remember from back in the day - pasta enhanced with spicy ham, Bamberg onions, and a creamy sauce.

FEEL FREE TO CHECK OUT OUR BOARDS FOR
MORE DAILY SPECIALS!

“Give me some more, please!”

-Extras

SIDES/EXTRAS

CAN ONLY BE RESERVED WITH MAIN DISHES.

	EXTRA SERVING OF GRAVY	2,50€
	EXTRA MUSHROOM CREAM SAUCE	3,50€
	SERVING OF FRIED POTATOES WITH BACON AND ONIONS	4,50€
	A SERVING OF SAVOY CABBAGE OR SAUERKRAUT	4,50€
	EXTRA FRANCONIAN DUMPLINGS	4,50€
	EXTRA BREAD DUMPLINGS	4,50€
	SIDE SALAD	5,50€

DESSERT

	KAISERSCHMARRN	8,00€
	Warm, fluffy Kaiserschmarrn served with vanilla sauce or apple sauce.	
	CAKES/TARTS.....	
	Featuring homemade cakes and tarts made by our baker, Pia. You can check out our latest creations on our cake board. Always following the motto "while supplies last."	
	CAKE.....	4,50€
	CAKES.....	5,50€
	PORTION CREAM	1,50€



GLUTEN-FREE



VEGETARIAN

- Sides and sweets

DRINKS

"FOR THE SAKE OF BENEFIT!"



NON-ALCOHOLIC

Water 0.5L (still or sparkling)	4,00€
Water 0.3L (still or sparkling)	3,00€
1.0L carafe of table water (still or sparkling)	5,50€
Juice spritzer 500ml: (blackcurrant / apple)	4,50€
spritzer 300ml: (blackcurrant / apple)	3,50€
Soft drinks 0.33L (Pepsi-Cola / Pepsi-Cola Zero / Cola-Mix / Orange soda / Lemon soda)	4,00€

NEW

HOMEMADE LEMONADE

Homemade lemonades,
using natural ingredients.



Strawberry - Mint Ginger -	6,00€
Lemon - Elderberry	6,00€

BEER

ON TAP 0.5

Ahörnlä "Helles" Ahörnlä	4,50€
"Rotbier"	4,50€
Radler (with lemonade)	4,50€
Radler Sauer (with water)	4,50€

FROM THE BOTTLE 0.5

Hefeweizen,	5,00€
alcohol-free Hefeweizen,	5,00€
Jever Fun alcohol-free,	4,50€
Schlenkerla Rauchbier	5,00€

COFFEE/TEA

small coffee	3,50€
large coffee	4,50€
cappuccino	4,50€
espresso	3,00€
double espresso	4,00€
cup tea	3,50€

APERITIFS 0,25

Aperol Spritz	7,50€
Lillet Wild Berry	7,50€
Limuncello Spritz	7,50€
Sarti Spritz	7,50€
Crodino (non-alcoholic)	7,50€

NEW

MOËT

Moët & Chandon Brut	90,00€
Impérial 0.75L	
Classic champagne that's fresh and elegant, featuring subtle hints of fruit and brioche.	

Moët Ice Imperial 0.75L	120,00€
Fruity champagne, designed j ust for ice cubes - bold and refreshing.	

SCHNAPPS 2CL

Bamberger Sieben-Hügel	4,50€
Chocolate Vino	4,00€
Williams-Christ pear brandy	4,00€
Wineyard peach	4,00€



RESERVIERUNGEN UNTER:

TEL: 0951-23035

EMAIL: WEINFASS-BAMBERG@GMX.DE"

WINTER ÖFFNUNGSZEITEN

MONTAG - DONNERSTAG:

AB 17 UHR

FREITAG/SAMSTAG/ SONNTAG

FEIERTAG:

AB 12 UHR

WIR FREUEN UNS AUF IHREN BESUCH!

OUR HOURS OF OPERATION



RESERVATIONS AT:

TEL: 0951-23035 EMAIL: WEINFASS-
BAMBERG@GMX.DE

MONDAY TO FRIDAY:

FROM NOON

SATURDAY/SUNDAY BREAK:

FROM NOON

WE CAN'T WAIT TO SEE YOU!

Wagner Winery

Bamberg - Michelsberg - Staffelbach



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PHILOSOPHY

WE REALLY VALUE TRANSPARENCY AND MAKING SURE OUR WINES HAVE A CLEAR, TRACEABLE ORIGIN. IN GENERAL, WE BLEND INNOVATION WITH RESPONSIBILITY AND TRADITION TO CRAFT WINES THAT NOT ONLY SHOWCASE THE WINERY'S HISTORY BUT ALSO CATER TO MODERN TASTES.

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Bamberg wine

WEISSBURGUNDER CLASSIC, DRY

0.25L 8.90€

0.75L 25.90€

THE PINOT BLANC SHOWS A LIGHT YELLOW TO YELLOW HUE IN THE GLASS, ACCOMPANIED BY A STRONG AND INVITING AROMA. ITS SLIGHTLY NUTTY TASTE IS QUITE CHARACTERISTIC. THIS DRY BURGUNDY STANDS OUT WITH ITS MEDIUM TO FULL BODY AND ELEGANT STRUCTURE. A PERFECT SIDE FOR A VARIETY OF MEALS.

MICHELSBERG'S BAMBERG
SILVANER, DRY.

0.25L 8.90€

0.75L 25.90€

THIS SILVANER, MATURED IN STAINLESS STEEL TANKS, BOASTS A STRONG AROMA THAT BRINGS TO MIND HERBS AND FRESH HAY. IT'S A FULL-BODIED WINE WITH A UNIQUE AND CLASSIC SILVANER BOUQUET.

ACOLON, DRY, RED

0.25L 8.90€

0.75L 25.90€

A PRETTY "NEW" AND LESSER-KNOWN GRAPE VARIETY: ALONG WITH ITS LOVELY FRUIT AROMAS, THIS WINE STANDS OUT FOR ITS BALANCED RICHNESS AND GENTLE TANNINS. THIS WINE, WITH ITS RICH RED HUE AND SPICY-FRUITY FLAVORS, PAIRS WONDERFULLY WITH ROBUST CHEESE AND MEAT DISHES, ALONG WITH GRILLED FISH.

Bamberg's wine

Our Franconain Wine

from Gaibach

GÖTZ



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We, the Götz family, team up with our crew every day to create fresh, fruity, and top-notch wines. Our home in Franconia is the peaceful village of Gaibach, nestled along the lovely bend of the Main River. The rich soils here yield exceptional wines that shine in one area above all: their amazing taste!

Our team is made up of us, the Götz family, along with some long-time friends who all share in the fun and joy of our passion. This is how we set the stage for creating an amazing end product every day. Feel free to look around and dive into our world of wine.

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FRANKENWEINE 0,25L

DRY SILVANER 6,00€

Nose: Lychee, gooseberry, ripe apple. A nice balance of sweetness and acidity.

BACCHUS IS FRUITY. 6,00€

Nose: A blend of elderflower, mango, and a hint of ripe banana with a gentle, fruity sweetness.

ROTLING FRUITY 6,50€

Nose: A delightful mix of raspberry, strawberry, and hibiscus blossom with a pleasant sweetness, wonderfully rich and full-bodied.

DOMINA DRY 7,50€

Nose: Notes of vanilla, blackberry, and amarena, with a robust body, smooth tannins, and a dry finish.

WEINSCHORLE 0.25L 4.00€

sweet (blended with white lemonade) or sour (blended with mineral water)

WEINSCHORLE 0.5L 8,00€

sweet or sour

