

EICHBAUM

English MENU





To have time, to be able to forget the time. To have time, to see and recognize. To have time, to hear and feel. To have time, to cry and laugh. To have time, to love mindfully. To have time, to be happy ...

> Thank you, for taking time for us.

Your Zwölf Apostel

Non-alcoholic drinks	0.25 l	0.75 l
Odenwaldquelle mineral water classic or still	3.50€	6.30€
	0.3	0.5
Table water classic	3.50€	4.70€
Cola, Cola Zero	4.10€	5.50€
Fanta, Spezi, Sprite	4.10€	5.50€
Ice tea peach or lemon	4.10€	5.50€
Braumeisters lemonade	4.40€	
Lemon, orange or grapefruit		

Juices	0.31	0.5
Apple juice	4.30€	5.80€
Orange juice	4.30€	5.80€
Passion fruit nectar	4.30€	5.80€
Blackcurrant nectar	4.30€	5.80€
Banana nectar	4.30€	5.80€
Cherry nectar	4.30€	5.80€
all juices also as spritzer	4.10€	5.50€

Our hits	0.5
Summer ski water Table water, raspberry syrup, lemon juice and lots of ice	5.70€
Apostel healing water Table water, elderberry syrup, lemon juice and lots of ice	5.70€

Our draft beers	Glass 0.5 l	Mass 1.0 I	Pitcher 1.5 l
Apostel Bräu Pils	5.10€	9.90€	14.50€
UREICH Pils	5.10€	9.90€	14.50€
Kellerbier naturally cloudy	5.10€	9.90€	14.50€
Hefeweizen light	5.10€	9.90€	14.50€
Roter Räuber dark	5.10€	9.90€	14.50€
Radler / Weizenradler	5.10€		
Cola beer / Colaweizen	5.10€		
Winterbock malty, strong aroma (7.4 % vol.)	6.10€		
Banana wheat / Cherry wheat	5.60€		
"Apostel-Weiße" Hefeweizen with a dash of raspberry syru	5.60€ p		
"Jugend-Elixier" Hefeweizen with a shot of elderberry syru	5.60€ Jp		

Our bottled beers	0.33	
UREICH Pils non-alcoholic	4.10€	
Kurpfälzer NaturRadler	4.50€	
Karamalz	4.40€	0.5
Kristallweizen		5.10€
Hefeweizen dark		5.10€
Hefeweizen light non-alcoholic		5.10€

Our beer tasting

To experience several Eichbaum specialties at once, we also offer a beer tasting. You will receive six small beers, the beers change according to the season.

> 6 x 0.1 l different beer specialties for 9.30 €

Wines	from Rheinhessen		0.2
Winery	Cleres, Worms-Abenheim		
WEISS	Silvaner & Riesling QbA semi-dry Very fruity white wine - our thirst quencher		4.90€
WEISS	Müller-Thurgau QbA sweet Delicate fruit embedded in a fine sweetness our chat wine for the ladies' round		5.50€
WEISS	Chardonnay QbA dry fine fruity note, goes very well with fish, light	roasts and chee	5.40 € ese
ROT	Cleres red wine QbA semi-dry hearty, tart red wine – Abenheimer Klausenbe	erg Cuvée	5.50€
ROT	Cabernet Sauvignon QbA velvety, peppery aromas, goes very well with	dark meat	6.80€
BIO Wi	nery Hemer, Worms-Abenheim		
WEISS	Riesling QbA dry Fine peach note, invigorating acidity		5.90€
WEISS	Pinot Blanc QbA dry Subtle hints of exotic fruits and delicate pear aromas		6.80€
ROSÉ	Portugieser Weißherbst QbA dry Fresh, youthful rosé, delicate strawberry note	25	6.50€
ROT	Pinot noir QbA dry Velvety soft aromas with fine notes of cherries and blueberries		6.80€
ROT	Merlot QbA dry from the barrique Subtle harmony of fine notes of dark berries and a dense tannin structure with a long finis matured in small oak barrels	۶h	7.80€
		0,3 l	0,5 l
Wine s		4.80€	6.80€
in a styli	sh glass	plus 1.00 €	

Sparkling wine and aperitif	0.11	0.21	0.75
Riesling sparkling wine dry Winery Cleres, Rheinhessen	5.50€		27.50€
Aperol Spritz on ice		7.50€	
Our recommendation: "Roter Engel" Russian Wild Berry with a shot of Aperol on ic	e	7.50€	
Our favorite: "Braumeister Spritz" Pear malt, vintner's sparkling wine, elderflowe soda on ice	er syrup,	7.80€	
Digestif		2 cl	4 cl
Braumeisters Brand Williams malt / Mirabelle plum malt / Apple malt / Plum malt		3.30€	
Braumeisters Geist Hazelnut malt / Wild berry malt		3.30€	
the soul of the fruit is combined with the s	oul of the	beer	
Vodka / Tequila / Ouzo / Sambuca		3.30€	
Jägermeister		3.60€	
Jägermeister Manifest Premium Herb	al Lique	ır	7.50€
Averna / Ramazzotti			4.80€
Amaretto / Baileys			5.80€
Hot drinks			
Espresso			2.50€
Espresso macchiato			2.90€
Cappuccino			4.30€
Latte Macchiato			5.30€
Large cup of coffee			4.80€
Large cup of latte			5.30€
Glass of tea Black / Green / Peppermint / Chamomile / Fru	uit <mark>/ Roo</mark> ibo	os Vanilla	4.00€
Hot chocolate brown / white			5.50€
"Tropicana" always works!			5.80€
Espresso with a scoop of vanilla ice cream an	d whipped	cream	

from the soup pot	
Tyrolean semolina dumpling soup Semolina dumplings in a hearty beef broth	6.50€
"Riesling soup" Rhine-Hessian Riesling cream soup, served with cheese crackers	6.80€
Strong beef broth with liver dumplings, melted onions and country bread	8.10€
from the garden	
Baked potato with creamy herb quark topped with market-fresh salads	10.30€
 with fried mushrooms and cherry tomatoes with tender grilled strips of turkey breast 	14.10€ 17.30€
"Wald-Fee" salad with roasted sunflower seeds, fried mushrooms mushrooms and cherry tomatoes	15.30€
"Bruno-im-Garten" salad with golden-brown fried schnitzel strips	16.80€
"Paradies-Vogel" salad with tender grilled strips of turkey breast and fried mushrooms	17.80€

All salads are dressed with homemade yoghurt dressing and served with country bread.

from the wooden board	
"Braumeister pretzel" oven-fresh pretzel topped with a slice of fried meat loaf, served with mustard	11.80€
"Brauhaus toast" toasted farmhouse bread with schnitzel, bacon, fried egg and salad garnish	14.10€
Bavarian Obazter garnished with red onions, served with two pretzels	14.80€
A pair of white sausages fresh from the brew with pretzel and sweet mustard	14.30€
BRIZZA – The hearty combination of pretzel and pizza	
BRIZZA "classic" topped with Obatzter sour cream, red onions on top	10.80€
with diced bacon on request for an extra € 1.50	
BRIZZA "vegi" topped with sour cream, Mediterranean vegetables on top and spicy feta cheese	10.80€

Sausage is beer's friend

To experience several Eichbaum specialties at once, we also offer a beer tasting. You will receive six small beers, the beers change according to the season. For all six senses!

> 6 x 0.1 l different beer specialties for 9.30 €

Our brewery classics

Pulled knuckle of pork in a juicy BBQ marinade, served with herb spaetzle	16.30€
One meatball (approx. 180 g) with potato salad, country bread and mustard (as long as there's some left)	14.80€
Brauhaus bratwurst with curry sauce and chips	16.30€
Fine meat loaf with Brauhaus gravy, served with chips	14.80€
"Wald-Vogel" Herb spaetzle in mushroom cream sauce with tender grilled strips of turkey breast	17.80€
Boiled brisket in onion sauce with parsley potatoes	19.80€
Rump steak (250 g+) with onions, portobello mushrooms and fried potatoes	32.00€

With our main courses we recommend a

side salad

with tomato, cucumber, onions and carrots for € 5.80

Original Viennese veal schnitzel with fried potatoes	23.30€
Tender beef cheeks braised in gravy, served with homemade napkin dumplings	23.80€

We are happy to recommend the following to go with our desserts

Braumeisters Brände from Eichbaum

e.g. Mirabelle malt, 2cl for 3.30 €

... not just a treat for the palate ...

... from the pan

Fresh crispy pork knuckle (daily from 05.30 pm, while stocks last) with Brauhaus gravy, served with country bread and mustard	14.10€
we recommend an extra side dish of sauerkraut	5.80€
Two liver dumplings on sauerkraut with melted onions, brewery gravy, served with country bread	16.30€
Beer coachman pan (from 4 persons, from 06.00 pm) makes dinner together a highlight! Fresh knuckle of pork, juicy pork schnitzel, liver dumplings, crispy sausages, served with potatoes and spaetzle. As sauces we serve a mushroom cream sauce as well as our Brauhaus gravy. Enjoy your meal!	p.P. 22.50 €
Monday is knuckle of pork day at the brewer	v!

Knuckle of pork with bread and UREICH Pils 0.3 l for € 12.80 ... every Monday from 06.00 pm while stocks last.

... meatless happiness

Trout "Müllerin style" with melted butter, served with parsley potatoes	21.30€

"Nibelungen Schatz" golden brown fried slices of napkin dumplings with fresh mushroom ragout	14.30€
we recommend an extra side salad	5.80€
Sheep's cheese from the oven with Mediterranean vegetables and country bread	15.30€
Tyrolean cheese and cream spaetzle served in a small pan, with fried onions	16.30€

Wormser Schnitzel Parade	
"Apostel schnitzel" with Brauhaus gravy, served with chips	16.30€
"Hahn im Korb" Breaded chicken schnitzel with Mediterranean vegetables	17.30€
"Jakobsweg schnitzel" with creamy sauce, served with chips	16.80€
"Hirten schnitzel" with melted onions and Brauhaus gravy, served with potatoes	17.80€
"Odenwälder Kochkäse schnitzel" in cooked cheese sauce, served with chips	18.30€
"Waldwunder schnitzel" with a fine mushroom cream sauce, served with spaetzle tossed in butter	19.80€
"Brauhaus schnitzel" in brewery gravy with crispy fried bacon and fried egg, served with potatoes	20.80€
Cordon Bleu (250 g) served with fries	20.80€

Daily from 06.00 pm:

Special offer schnitzel with fries for € 15.00

... ask the waiter what the special offer schnitzel is today.

Early morning pint in the brewery Every Sunday from 11 am to 3 pm

incl. two veal sausages, a pretzel, sweet mustard and a pale wheat beer (0.5 l) **for 12.80 €**

something sweet	
Chocolate mousse Light and fluffy chocolate mousse with cream, served with a fruity fruit salad – a delight!	9.30€
Austrian apricot curd dumplings with sugar and cinnamon crumbs served with stewed plums and vanilla sauce	10.50€
Viennese apple strudel with vanilla ice cream and whipped cream	10.80€
"Franz Joseph I" Traditional Austrian Kaiserschmarr'n with apple sauce	12.80€
"Tropicana" always works! Espresso with a scoop of vanilla ice cream and whipped cream	5.80€
Scoop of ice cream Choice of flavors: Bourbon vanilla, chocolate, strawberry	each 2.20 €
with extra cream on request: $\neq 1.00$	

We are happy to recommend the following to go with our desserts

Braumeistens Brände from Eichbaum e.g. Mirabelle malt, 2cl for 3.30 €

... not just a treat for the palate ...

Extras

Ketchup / Mayonnaise / Herb butter	0.80€
Mustard / Sweet mustard	0.80€
Oven-fresh pretzel	2.80€
Oven-fresh pretzel with butter	3.50€
Side salad (only in combination with a main course)	5.80€
Sauté potatoes (only in combination with a main course)	5.80€
Butter spaetzle (only in combination with a main course)	5.80€
Sauerkraut (only in combination with a main course)	5.80€
Extra plate	0.50€

Good to know

Opening hours

Monday Tuesday Wednesday Thursday Friday Saturday Sunday 11.00 a.m.-11.00 p.m. 11.00 a.m.-01.00 p.m. day off 11.00 a.m.-11.00 p.m. 11.00 a.m.-00.00 a.m. 05.00 p.m.-00.00 a.m. 11.00 a.m.-10.00 p.m.

Kitchen opening hours

12.00 p.m.–10.00 p.m. 12.00 p.m.–10.00 p.m.

12.00 p.m.–10.00 p.m. 12.00 p.m.–10.00 p.m. 05.00 p.m.–10.00 p.m. 11.00 a.m.–09.00 p.m.

Large groups & coach parties

We also welcome larger groups! We will be happy to advise you so that your stay at the Brauhaus goes according to your wishes.

A bus ticket for bus and tourist groups can be found on our website.

Additives & allergens

Further information on additives and allergens in our food and drinks is available on request. All wines and sparkling wines contain sulphites.

Card payment possible from 20 euros.



Alzeyer Strasse 31 · 67549 Worms **Telephone 06241 2027853** Fax 06241 2027854

Fax 06241 2027854 E-mail: info@brauhaus-worms.com www.brauhaus-worms.com



