



MENU

Welcome...

... to Brauerei-Gasthof Kundmüller!

Life is like a beer: best enjoyed sip by sip.

We don't know who said it first, but we agree completely! Our idyllic country inn and brewery is just the place to relish the moment and savor the delightful flavors of our award-winning beer specialties and our home cooking – outside in our beer garden in the summer, under the welcoming shade of a huge chestnut tree, or in our warm and cozy pub, recently refurbished, when the weather is cooler.

Your hosts, the Kundmüller family, are dedicated to producing and serving down-to-earth Franconian dishes and beverages that keep body and soul together. Great beer, great food! And a great ambiance with just the characteristic Franconian charm you would expect.

Enjoy!

Yours, Family Kundmüller

PS: We have been obliged to list allergens and additives on menus since new regulations on the labelling of foodstuffs came into force in December 2014. If you need to check these, ask our waiting or bar staff for the extra menu where they are listed.



Hot Food

11 a.m to 2 p.m.
5 p.m to 8.30 p.m.

The classic choice: Viennese-style “Wiener” pork schnitzel with French fries or homemade potato salad and a small side salad

Not just for hunters: A classic “Jäger” hunter pork schnitzel with a creamy mushroom sauce, French fries and a small side salad

A luscious favorite: Pork schnitzel cordon bleu with French fries and side salad

Typically Franconian: Home-made bratwursts with sauerkraut and our own home-made bread

It's never the wrong time for a... Currywurst (sliced sausage with curry tomato sauce) and French fries

Fresh out of the oven: Rigatoni with meat sauce and cheese on top

Vegetarian dishes? Of course!

Coated in fresh breadcrumbs and fried until crispy: Creamy Camembert discs with wild cranberries and crusty white bread

Hungry for vitamins?
Mixed salad with strips of Edam cheese

For our little friends

Ready, steady, down the slide! Children's schnitzel with French fries and a small side salad

Deliciously good! French fries

Chicken power: Chicken nuggets with French fries



Watch out for these Specials!

Every Tuesday from 11 a.m.

Homemade "Sülze" (jelly) with fried potatoes

Every Thursday from 11 a.m.

Smoked pork belly with scarlet runner beans and dumplings

Every Friday from 11 a.m.

Home-made "Leberkäs" (south German meatloaf) with potato salad

Every Saturday from 11 a.m.

Original Franconian "Schäuferla" (pork shoulder) in Weiherer beer sauce with dumplings and sauerkraut

Sundays and holidays

Generous selection of Franconian dishes at lunchtime

Keep an eye out for our changing specials of the day!

A typical Franconian specialty...

.. is available in Brauerei-Gasthof Kundmüller during the winter and spring "Kerwa" parish fairs and when our "Bockbier" is tapped in the autumn: **roast goat!** The meat of fully-grown billy goats or sometimes also joints of meat from a nanny goat are prepared according to an old recipe that does justice to their special flavor. It is unclear whether there is a historical connection between the Old Testament custom of offering young goats for sacrifice and serving roast goats as a typical dish when church dedications are celebrated. But roast goat is certainly here to stay now as a typical Franconian specialty that draws people in from far and wide.



Platters with cold meats

- **Home-made sausage platter**

(mixed “Preßsack” head cheese, Göttinger sausage, dry-cured ham, hard-cured salami)

- **Beer garden platter**

(mixed “Presssack” head cheese, Göttinger sausage, spam, hard-cured salami, dry-cured ham, “Ziebeleeskäs” (curd cheese with onions), butter)

- Canned corned beef with butter
- Dry-cured ham with butter
- Hard-cured salami with butter
- Spam
- Göttinger sausage
- Red and white “Preßsack” head cheese
- Liverwurst
- “Mettwurst” uncooked smoked sausage
- “Sülze” (jellied meat), sliced, in an oil/vinegar marinade
- Fleischwurst (hot-smoked sausage), sliced, in an oil/vinegar marinade

We serve our own home-made bread with all our cold platters.



Platters with cheese

- “Ziebeleskäs” (curd cheese with onions), with butter
- Limburger, sliced, in an oil/vinegar marinade, with butter
- Plate of mixed cheeses, with butter

Sundays and holidays

Homemade “Gerupfter”
(cheese spread made of camembert and spices)

We serve our own home-made bread with all our cold platters.

How about a sweet treat?

Vanilla ice-cream with hot raspberries and cream

Ice-cream selection with cream

Don't forget to check out our freshly baked cakes of the day, too

Slice of cake or tart

Slice of rich gateau



Beverages

see the special beer menu for our beers

Non-alcoholic beverages:

Alcohol free beer

Cola / Cola light / "Spezi" cola/orange mix

Lemonade/orangeade

Mineral water

Apple juice spritzer

Blackcurrent juice spritzer/ACE juice

Apple juice

Orange juice

Wines: Michelauer Vollburg, 2016 vintage (Kundmüller Winery)

Müller-Thurgau Kabinett dry

Bacchus Kabinett semi-dry

Franken Rotling

Regent Spätlese dry (red)

Wine spritzer red/white

Tea and coffee:

Large cup/mug of coffee

Latte macchiato/cappuccino

Espresso

Cup of tea



Our home-distilled schnaps

Geist (infusion of fresh berries in neutral spirits)

Hazelnut

Sloe

Fruit and grain spirits

Plum, matured in oak for 5 years

Williams Christ

Pear

Plum

Mirabelle

Fruit

Korn

Bierbrand

Liqueurs

Sloe

Cherry

Blackberry

Erwins Stöffla

Erwin Kundmüller has been distilling his "good stuff" also known as "Stöffla" in the brewery in Weiher for decades now. This range of Schnaps now includes sloe brandy, "Willi" (made with pears) and a "Bierbrand" distilled from fresh beer. Why don't you try out one of Erwin's Stöffla? You can also buy our schnaps in bottles. If you fancy taking some home, just ask our waiting staff or bar staff.



Contact:

Brauerei-Gasthof Kundmüller
Weiher 13 - 96191 Viereth-Trunstadt
Tel: +49 9503 4338
www.brauerei-kundmueller.de
info@brauerei-kundmueller.de

www.facebook.com/BrauereiKundmueller

