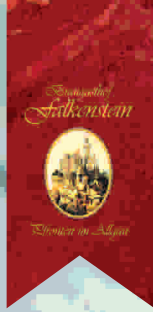



Braugasthof Falkenstein






soups

Strong beef bouillon

with Bavarian liver-dumpling 5,20 
or german pancake-strips 4,90
or meet-dumpling 5,20


Allgäuer Festtagsuppe 9,60

liver dumpling, meet-dumpling, 
german pancake-strips and soup pearls
served in the big terrine


Allgäuer Cheesesoup 8,80  
with croutons

Vorneweg, dazwischen oder nur so

Verloffene Gais 10,80

gratin goat-cheese 
with rosemary
and garlic, served with dark-beer-bread

Obazda 7,70

bavarian camembert-style 
with red onions and a pretzel

Brezel 2,00 

 **vegetarien**


Do you have allergies?
Ask for the allergie-menu !

salads

Small salad 5,50

with roasted pumpkin seeds 

Fitnesssalat 15,90

Selection of fresh market salads
with baguette, toasted pumpkin seeds,
balsamic dressing and turkey-steak-strips 

goat-cheese-salad 16,60

Selection of fresh market salads
with baguette, toasted pumpkin seeds,
balsamic dressing and roastet goat cheese

Ebbas guats

fresh trout 19,60

filled with chili, ginger, lemongras and throughout fried, served with baked potato and sour cream



Allgäuer Krautkrapfen 15,60

pasta dough, fried in butter, filled with sauerkraut, served with various green salads (VEGAN)



baked potato 10,90

with sour-creme
- served with salad-bouquet



baked potato 17,90

with roastet goatcheese, with sour-creme served with salad-bouquet



Allgäuer Tris 15,60

Three dumplings - beetroots, cheese and spinach, with butteronions and cheese-foam



Allgäuer Kässpätzle 15,90

spaetzle with cheese, crunchy onion and mixed salad



Für geübte Allgäuer 17,70

For experienced Allgäu residents who no longer want to kiss today, we prepare the Käsespätzle also with „Weißlacker“, there is also a salad




Weißlacker


Weißlacker was invented in Wertach in 1874. It is said to be the first patented cheese in the world. Weißlacker is made from pasteurized cow's milk with the addition of raw milk. After a two-day bath in a brine comes the cheese for 3 months in maturation. Regularly sprinkled with salt and lubricated, it matures again for another 3 to 4 months. The white paint has a strong piquant to sharp as well as salty taste.




A Schnitzel, des goht allad

Pork schnitzel „Wiener Art“ 15,20
breaded and roasted and french fries

Braumeister Schnitzel 14,90
pork schnitzel breaded in malt with dark beer sauce and french fries 


Berglerschnitzel 16,90
Pork cutlet with cheese, cream sauce, mushrooms and spaetzle 


Daily fresh baked pork knuckle
served with dark beer sauce, potato dumpling and sauerkraut 17,80


Pfrontner Liebstes 20,80 
Grilled pork medallions with mushroom, cream sauce, Spätzle and mixed vegetables

Crispy duck
fresh from the oven with potato dumpling and red cabbage
half duck 24,80 €
quarter duck 18,80 €

Ebbas aus 'm Wurstkessel


A pair of Weißwürste 7,80
with pretzel and sweet mustard every additional sausage 3,00 

Grilled Porksausages 11,80
with sauerkraut and bread
- with fried potatoes 14,80 


Die scharfe Allgäuerin 11,80
hot (!) beef sausage with sauerkraut and bread
- with fried potatoes 14,80 


our fresh beef steaks

from here - 100% Allgäu

Beef hip steak 22,90
from allgäu beef
with green beans and french fries
and homemade herb butter 

TRY IT NOW

Allgäuer Zwiebelrostbraten 27,90
Rumpsteak with fried onions
with „Käsespätzle“ 

Fitness-Steak 24,40
Rumpsteak on toasted bread,
with salad and sour cream 

sweets


BIER-a-misu... 6,50
homemade Tir-a-misu with beer 

apple strudel 6,90
with vanilla-icecream and whipped cream

our Apfelküchle 7,40
im Bierteig gebacken mit Zimtucker,
Sahne und Vanilleeis

Kaiserschmarrn 9,90
with applesauce, almonds and raisins
larger portion 12,90

Hot love 7,20
hot raspberries with vanilla ice cream
and whipped cream

Icecream from Icemanufacturing Isny
please ask for the types of ice cream 
one scoop 2,00 - portion creme 1,00



Helles

Our „Helles Kellerbier“ is brewed bottom-fermented and slightly hoppy. It is an unfiltered Bavarian full beer. The light goes perfectly with the classic Allgäu snack, white sausages and pretzels. Our light beer is also often drunk as a shandy.

Stammwürze 12,4 % | Alkohol 5,1 %.

Dunkles

„Falkenstein Dunkel“ is a bottom-fermented specialty beer brewed from dark malt with a strong malt aroma and a hint of caramel. It is brewed according to the old Bavarian brewing method that has been handed down. This complex brewing method can only be realized by pub breweries.

Stammwürze 12,8 % | Alkohol 5,1 %.

Weizen

„Falkenstein Weizen“ is a topfermented yeast-cloudy wheat beer with a golden yellow colour. The fresh, typical smell of a top-fermented beer should be emphasized. It has a sparkling initial taste, has a light wheat malt note with a fine-pored and at the same time dense foam and is wellrounded in taste.

Stammwürze 12,5 % | Alkohol 5,1 %.

Frisch gezapft von unserer Hausbrauerei

vom Fass



| | | |
|--------------------------|-------|------|
| Falkenstein lager | 0,3 l | 3,50 |
| Falkenstein lager | 0,5 l | 4,50 |
| Falkenstein dark | 0,3 l | 3,50 |
| Falkenstein dark | 0,5 l | 4,50 |
| Falkenstein wheat | 0,3 l | 3,50 |
| Falkenstein wheat | 0,5 l | 4,50 |
| Radler lager/dark | 0,3 l | 3,50 |
| Radler lager/dark | 0,5 l | 4,50 |
| Russ (wheat-Radler) | 0,5 l | 4,50 |
| Mohren (wheat with coke) | 0,5 l | 4,50 |
| Maß Bier | 1,0 l | 8,90 |

Bier aus der Flasche

| | | |
|-----------------------------------|--------|------|
| Meckatzer - lager without alcohol | 0,33 l | 3,90 |
| Pils | 0,33 l | 3,70 |
| wheat - (low) 2,9 % alc | 0,5 l | 4,50 |
| wheat - without alcohol | 0,5 l | 4,50 |

Crodino - unser

Aperitif-Liebling

CRODINO is the special aperitif with the indescribably good taste experience. Made from over 30 herbs and fruit extracts and an integral part of the culture of enjoyment in Italy, CRODINO is the stylish alternative to all other aperitifs. The late afternoon and early evening hours are just the right time to enjoy a CRODINO on the rocks with a juicy slice of orange.


Crodino on ice with soda, Chardonnay and orange corner 0,2l 6,50

Aperitif

| | | |
|---|--------|-------|
| Falkenstein-Hugo (Unser Helles mit Holundersirup, Minze und Zitronenlimonade) | 0,2 l | 6,50 |
| Lillet Wildberry | 0,2 l | 6,50 |
| Aperol Spritz | 0,2 l | 6,50 |
| Prosecco Piccolo | 0,2 l | 6,90 |
| Flasche Prosecco | 0,75 l | 24,80 |



Alkoholfreies

| | | |
|---|--------|------|
| Orangenlimo | 0,3 l | 3,00 |
| Orangenlimo | 0,5 l | 3,90 |
| Coke | 0,3 l | 3,00 |
| Coke | 0,5 l | 3,90 |
| Coca-Cola Zero | 0,3 l | 3,10 |
| Coca-Cola Zero | 0,5 l | 4,10 |
| Colamix (Coke&Fanta) | 0,3 l | 3,00 |
| Colamix (Coke&Fanta) | 0,5 l | 3,90 |
| Zitronenlimo (sprite) | 0,3 l | 3,00 |
| Zitronenlimo (sprite) | 0,5 l | 3,90 |
| Water | 0,3 l | 2,50 |
| - sparkling or tab | 0,5 l | 3,30 |
| Almdudler | 0,3 l | 3,10 |
| Almdudler | 0,5 l | 4,10 |
| Malzbier | 0,33 l | 3,40 |
| Natur-applejuice | 0,3 l | 3,40 |
| Natur-applejuice | 0,5 l | 4,60 |
| Orangejuice-, Grapejuice | 0,3 l | 3,40 |
| Orangejuice-, Grapejuice | 0,5 l | 4,60 |
| Currant nectar | 0,3 l | 3,40 |
| Currant nectar | 0,5 l | 4,60 |
| Passionfruit-Juice | 0,3 l | 3,50 |
| Passionfruit-Juice | 0,5 l | 4,70 |
| Apple juice spritzer | 0,3 l | 3,00 |
| Apple juice spritzer | 0,5 l | 3,90 |
| Elderberry spritzer | 0,3 l | 3,00 |
| Elderberry spritzer | 0,5 l | 3,90 |
| Rhubarb spritzer | 0,3 l | 3,00 |
| Rhubarb spritzer | 0,5 l | 3,90 |
| Schweppes Bitter Lemon | 0,2 l | 3,00 |
| „Alpenwater“ Mineralwater  | 0,75 l | 4,90 |
| medium or tab | 0,25 l | 2,60 |

Warme Getränke

| | |
|---|------|
| Cup of coffee | 2,70 |
| Mug of coffee | 3,70 |
| Espresso | 2,30 |
| Milk coffee, | 3,40 |
| Latte Macchiato | 3,40 |
| Cappuccino | 3,40 |
| Glas of tea | 3,40 |
| Black, Green, Fruits, Herbs, Chamomile, Peppermint | |
| Mug chokolade | 3,40 |
| Jägertee | 4,60 |
| Cup of tea with 2cl rum | 4,90 |

white wines 0,25 l

Chardonnay

Italien 5,10

Kremser Grüner Veltliner

Österreich 5,30

Pinot Grigio

Italien 5,40

rose wines 0,25 l

Weißherbst

Baden 5,60

red wines 0,25 l

Trollinger

Württemberg 5,10

Rioja

Tempranillo Castillo Crianza DO, Bodegas
100% Tempranillo 5,90

Blauer Zweigelt

Österreich 5,30

Spirituosen 2cl

| | | |
|---|-------|------|
| Falkenstein-beer liqueur  | 17 % | 3,10 |
| Falkenstein-bockbeer-brandy  | 38 % | 4,60 |
| Pfrontner Heuschnaps  | 38 % | 3,10 |
| Obstler | 38 % | 3,10 |
| Original Grassl Enzian | 40 % | 3,10 |
| Williams with pear | 40 % | 3,10 |
| Unterthurner Waldler Raspberry | 39 % | 3,90 |
| Walcher - haselnut Bianco | 37,5% | 3,90 |
| Apricot brandy | 37,5% | 3,10 |
| Fernet Branca | 39 % | 3,10 |
| Ramazotti | 30 % | 3,10 |
| Jägermeister | 35 % | 3,10 |
| Malteser Aquavit | 40 % | 3,10 |

Feines aus dem Holzfass 2cl

Giare Grappa - Marzadro 45 % 5,30

Chardonnay - mindestens 36 Monate gereift, mehrfach ausgezeichnete Destillierkunst aus dem Trient

Ron Zacapa 23 Jahre 40 % 6,40

Ron Zacapa Centenario 23 Solera Gran Reserva zählt zur absoluten Weltspitze. Bis zu 23 Jahre lang im Holzfass bei Zacapa in Guatemala gelagert.

Slyrs Malt Whisky 43 % 5,50

Bayrischer Whisky - kräftig, intensiv & würzig

Ardbeg TEN 10 Jahre 46 % 6,30

Schottland - Isle of Islay, extrem rauchiges Aroma, schwere Torfnoten - einer der intensivsten Islay-Malts

Prinz - Alte Marille 41 % 5,20

Prinz - Alter Willi 41 % 5,20

FOR MORE RUM & WHISKY ASK PERSONAL

Braugasthof

Braugasthof
Falkenstein

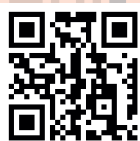


Pfronten im Allgäu

Falkenstein

Falkenstein Gutschein-Thaler

At our "Voucher Barn"
(in the entrance area) you will receive
our Voucher-Coins.
Including money bag.
You need help ?
Ask our service staff.



LAND HAUS HENSEL

***** / ***** / *****
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You can always find our
opening times on our website.
www.braugasthof-falkenstein.de

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