

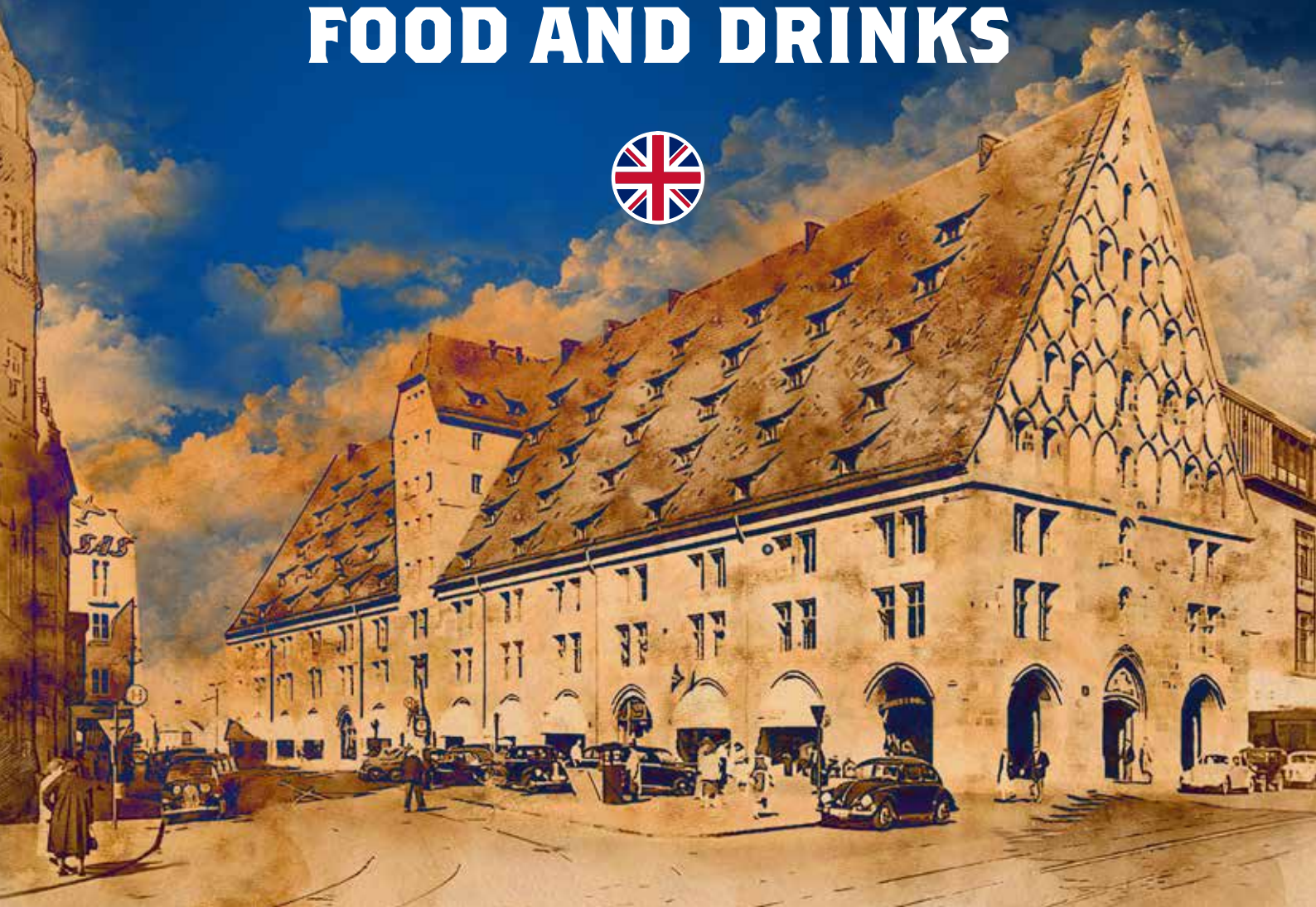


*Tucher*

**MAUTKELLER**

BRAUHAUS  NÜRNBERG

# BREWHOUSE FOOD AND DRINKS



# THERE IS A LOT OF Love in it.



On behalf of Tucher Privatbrauerei, we would like to welcome you to Mautkeller Nuremberg. Here in this important building, which is protected as a historic monument, we have combined two concepts. First, our Tucher Brauhaus Nuremberg in the Mautkeller: a small but fine home brewery where our unfiltered Tucher Urbräu Hell (unfiltered pale lager beer) and our unfiltered Tucher Rotes Lagerbier (unfiltered red lager beer) as well as other seasonal specialties are brewed, which you can taste here exclusively. On the other hand, the gastronomy of the Tucher Mautkeller: This convivial, elaborately designed place, with its unique ambience, captures Nuremberg's brewing history, the chronicle of the Mautkeller and the history of Tucher. Here, the Tucher brand can be felt, experienced and, above all, enjoyed!

In 1672, the "Municipal wheat brewhouse" was built and brewing operations began. This is the official founding year of our private brewery. When Nuremberg became part of Bavaria in 1806, the "Municipal wheat brewhouse" became the "Royal Bavarian Wheat Brewery". In 1855, the Kingdom of Bavaria finally sold the Royal Brewery to the von Tucher family. They renamed their brewery "Freiherrlich von Tucher'sche Brauerei". These are the roots of our namesake brand: Tucher. The city beer.

# W<sup>S</sup>erbus and elcome **TO THE** **MAUTKELLER** **BREWHOUSE**

It is a pleasure to have you here! We are very pleased to welcome you to the historic vaults of the Mauthalle. As brothers born in Nuremberg, we grew up with the traditional Franconian cuisine – and later, of course, fell in love with the popular beer from Franconia.

With the opening of our brewhouse, our long-awaited hearts' desire came true! We can combine our love for Franconian beer and culinary art with our professional passion: inspiring people from all over the world.

Beer brewed directly on site and high-quality food – made for you with love from fresh, regional ingredients – that is the Mautkeller Brewhouse.

**Have a great time!**

**Simon & Andreas Rösche**





# THE MAUTKELLER 2 IN 1 BREWHOUSE FEAST

**Double the deliciousness** – two dishes on one plate! That's the unique Brewhouse feast. Perfect for hungry foodies or anyone who can't decide on just one dish.

## ROAST PORK FROM COUNTRY PIG + ORIGINAL NUREMBERG BRATWURSTS

Served with barrel-aged sauerkraut, potato dumplings and a fine dark beer sauce. With mustard or Franconian horseradish 19,90

A | D | G1 | G2 | L | M | 1 | 2 | 9



## SCHNITZEL-PLATE “MAUTKELLER”

### FRANCONIAN-SCHNITZEL + SCHNITZEL VIENNESE STYLE

Franconian-style pork schnitzel with horseradish-mustard filling and Viennese-style pork schnitzel, served with potato salad and extra dark beer sauce 19,90

A | D | G1 | H | L | 9

## PAN-FRIED FILLETS OF TROUT + PIKE PERCH FROM FRANCONIAN WATERS

Served on a ragout of buttered carrots, leeks and potatoes 19,90

A | B | L | G1 | G5

## CELERIAC SCHNITZEL IN SPELT FLAKES COATING + CHEESY “SPÄTZLE” WITH CRISPY ONIONS

Served with herb risotto 19,90

A | D | G1 | G2 | G5 | H | I | L | M | 1 | 9

**WOW!**  
**TWO DISHES  
ON ONE  
PLATE!**



# THE NUREMBERG BREWHOUSE PLATTER



A Franconian delicacy. Brewhouse platter, available for 2 people or more.

**CRISPY PORK KNUCKLE FROM COUNTRY PIG,  
VIENNESE-STYLE PORK SCHNITZEL,  
ROAST PORK FROM COUNTRY PIG,  
AND ORIGINAL NUREMBERG BRATWURSTS.**

Served with barrel-aged sauerkraut, fresh potato dumplings, potato salad  
and dark beer sauce    Per person 26,90

A | D | G1 | G2 | L | M | 1 | 2 | 9



Prices in Euro including VAT.



Image similar.  
Subject to change.

# WAS Guds VORAB

## COLD APPETIZER

---

**MARINATED VEGETABLE** served in a jar. <sup>G1|G2|L</sup>  VEGAN

Local vegetables mixed with dressing. Served with homemade black bread 6,90

**NUREMBERG SAUSAGE “WITH MUSIC”** served in a jar. <sup>D|G1|G2|L|9</sup>

Sliced local pork sausage with onions and pickles in a hearty vinaigrette, served with homemade black bread 6,90

**SOUSED HERRING FILLET WITH POTATOES** served in a jar. <sup>A|B|G1|G2</sup>

Prepared in traditional style in a fine cream sauce, with apple and pickled cucumber, refined with dill. Served with homemade black bread 6,90

**ORIGINAL NUREMBERG BRATWURSTS IN POTATO SALAD** <sup>A|D|G1|G2|L|M</sup>

served in a jar. Two grilled Nuremberg sausages sliced and mixed with potato salad, garnished with fresh parsley. Served with homemade black bread 6,90



## SOUPS

---

**HORSERADISH SOUP** served in a jar. <sup>A|G1</sup>

Served with smoked salmon strips and homemade black bread 6,90

**COLD VEGETABLE SOUP** served in a jar. <sup>L|G1|G2</sup>  VEGAN

Spicy soup, served refreshingly cold, with homemade black bread 6,90

# VEGAN & Veggedarisch

## VEGAN & VEGETARIAN DISHES



### “SPÄTZLE” WITH MOUNTAIN CHEESE A | G1 | G2 | H

Typical German cheese noodles, served with crispy onions 14,90

### CELERIAC SCHNITZEL IN SPELT FLAKES COATING A | D | L | H | I | M | G1 | G2 | G5 | I19



served on herb risotto and accompanied by a mixed salad 17,90

## SALAD

### LARGE MIXED SALAD



VEGAN

Mixed seasonal salads in fine homemade vinaigrette.

Garnished with crispy black bread sticks 14,90

### TOPPED WITH:

- |  |        |
|--|--------|
| » Crispy bacon and croutons <small>A   G1   I19</small>    | + 4,00 |
| » Ramson-Ravioli <small>A   G   H</small>                  | + 6,60 |
| » Roasted chicken fillet                                   | + 6,80 |
| » Filet of roasted salmon trout <small>B   G4   G5</small> | + 9,60 |



**TIP:**  
ASK OUR STAFF  
FOR SHOPPING  
OPTIONS!



# DER Nürnberger GLASSIGER

## BRATWURST CLASSICS

---

### ORIGINAL NUREMBERG BRATWURSTS A|D|G1|G2|L|M

served on barrel-aged sauerkraut with mustard or Franconian horseradish  
and homemade black bread

**6 PIECES** 10,90   **9 PIECES** 13,90   **12 PIECES** 16,90

### ORIGINAL NUREMBERG BRATWURSTS A|D|G1|G2|L|M

served on potato salad with mustard or Franconian horseradish and homemade black bread

**6 PIECES** 12,50   **9 PIECES** 15,50   **12 PIECES** 18,50

### “SAURE ZIPFEL”, THE FRANCONIAN SPECIALTY G4|G5|D|L

Boiled Nuremberg sausages in a natural vinegar-spice broth with onions  
and homemade dark bread

**6 PIECES** 11,90   **9 PIECES** 14,90   **12 PIECES** 17,90

Special  
recommendation

**TWO DISHES ON ONE PLATE  
FOR ONLY 19,90**

YOU CAN FIND THE MAUTKELLER 2 IN 1 BREWHOUSE FEAST ON PAGE 4



# WAS Gscheids

## MAIN DISHES

---

### **“TAFELSPITZ” - BEEF SIRLOIN TIP BOILED IN VEGETABLE BROTH** AIGIL

Served with delicious Franconian horseradish sauce, boiled potatoes and savoy cabbage 25,50

### **“SCHÄUFELE” - OVEN-BAKED PORK SHOULDER** DIGILIM1

the most iconic and traditional Franconian dish, served with fine dark beer gravy, coleslaw and homemade potato dumplings 23,50



**THE  
NUREMBERG  
ORIGINAL**

### **“SCHWEINSHAXE” - CRISPY ROASTED PORK KNUCKLE** DIGILIM1

in a fine dark beer sauce, served with fresh potato dumplings and coleslaw 20,90

### **THE BREWMASTER’S FAVOURITE: HEARTY BEEF-GOULASH WITH “SPÄTZLE”** G1HIG3I1DIL

Tenderly cooked and seasoned with spices, served with buttery egg noodles 24,50

### **BREADED CRISP “FRANCONIAN STYLE” PORK SCHNITZEL** AIDIGIHLI9

with horseradish-mustard filling and dark beer sauce, served with potato salad and mixed salad 23,90

### **SCHNITZEL “VIENNESE STYLE”** AIDIGIH

breaded crisp pork cutlet with potato salad and mixed salad 21,90

### **FILET OF SALMON TROUT FROM FRANCONIAN WATERS** AIDLIGIG5I19

Pan-fried, served on a ragout of buttered carrots, leeks and potatoes 21,90

# FÜR DIE Glanner

## KIDS' DISHES

ONLY FOR CHILDREN UP TO 9 YEARS

PER DISH 4.50

TWO POTATO DUMPLINGS WITH GRAVY <sup>D|L|M</sup>

SMALL PORTION OF TYPICAL GERMAN CHEESE NOODLES "SPÄTZLE"  
WITH MOUNTAIN CHEESE <sup>A|D|G1|L</sup>

SMALL PORTION OF PORK SCHNITZEL WITH FRENCH FRIES <sup>A|D|G1|H</sup>

CHICKEN NUGGETS WITH FRENCH FRIES <sup>A|D|G1|H|M</sup>

SPAGHETTI BOLOGNESE (TOMATO SAUCE WITH MINCED MEAT) <sup>D||G1|L</sup>

## WENN'S ned langt

## SIDE ORDERS

Two potato dumplings with gravy <sup>D L M</sup>	4,50
Boiled potatoes <sup>A</sup>	4,50
Potato salad	4,90
Small order of barrel sauerkraut <sup>D L 1 9</sup>	4,50
Side salad	6,50
Brown bread <sup>G1 G2 G4 G5 2</sup>	2,50
Pretzel <sup>G1</sup>	2,00
Extra serving of mustard <sup>D</sup> , horseradish, ketchup <sup>H</sup> , mayonnaise <sup>D H</sup> or cranberries	1,50
Surcharge for change of side dish	1,50

Prices in Euro including VAT.

# WAS Güß' MO SEI

## DESSERTS

---

### APPLE STRUDEL <sup>G1|A|H|I|9</sup>

Served with vanilla ice cream and whipped cream 9,90

### BAILEYS MOUSSE WITH RASPBERRIES <sup>served in a jar. A|I|F</sup>

Chocolate mousse refined with Baileys, served on raspberries 6,90

### RICE PUDDING WITH PLUM COMPOTE <sup>served in a jar. A</sup>

Finely sweetened rice pudding on plum compote, garnished with cinnamon sugar 6,90

### STRAWBERRY DREAMS <sup>served in a jar. A</sup>

Vanilla ice cream with fresh strawberries and whipped cream 6,90

#### ALLERGENS:

**A** Milk and milk products (including lactose) | **B** Fish | **C** Crustaceans | **D** Mustard | **E** Sesame  
**F** Tree nuts (F1 Almond, F2 Hazelnut, F3 Walnut, F4 Cashew, F5 Pecan, F6 Brazil nut, F7 Pistachio, F8 Macadamia nut, F9 Queensland nut) | **G** Gluten-containing cereals or their hybrid strains (G1 Wheat, G2 Rye, G3 Spelt, G4 Barley, G5 Oat, G6 Kamut) | **H** Eggs | **I** Soy | **J** Lupine  
**K** Peanuts | **L** Celery | **M** Sulfur dioxide and sulfites | **N** Mollusk

#### FOOD ADDITIVES:

**1** with preservative | **2** with colorant | **3** blackened | **4** caffeinated | **5** with sweeteners cyclamate, acesulfan and aspartame (contains phenylalanine) | **6** contains quinine | **7** waxed | **8** with taurine | **9** with antioxidant | **10** with phosphate | **11** with flavor enhancer

# OUR house beers

## URBRÄU HELL UNFILTRIERT

**LIGHT BEER - CLOUDY AND FRUITY-SPICY**

"Spalter Select" hops from the nearby Spalt hop-growing area in conjunction with carefully selected light malts lend our unfiltered pale lager beer Tucher Urbräu Hell unfiltriert a spicy juiciness. Brewed in the style of a Franconian pale lager, this naturally cloudy and refreshing beer with slightly sweet notes is very easy on the palate. <sup>G4</sup>



ABV (ALCOHOL BY VOLUME): 5.1%



ORIGINAL GRAVITY: 12.5%

**0,3L 3,30 € 0,5L 5,30 € 1,0L 10,30 €**



# Kadler

LIGHT AND REFRESHING IN THE SUMMER





**BREWED FRESH ON SITE FOR YOU HERE  
ONLY AVAILABLE AT MAUTKELLER**

# ROTES LAGERBIER UNFILTRIERT

**RED BEER - CLOUDY AND DELICATELY FINE**

Using a flavour-determining composition of four dedicated types of malt, we brew our Tucher Rotes Lagerbier unfiltered. When brewing this naturally cloudy Nuremberg beer, we place great emphasis on both its delicate character and its captivating brilliant colour. <sup>G4</sup>



ABV (ALCOHOL BY VOLUME): 5.0%



ORIGINAL GRAVITY: 12.8%

**0,3L 3,30 €   0,5L 5,30 €   1,0L 10,30 €**

**OUR HOUSE BEER, LIGHT OR RED,  
MIXED WITH LEMONADE OR “SOUR”  
WITH MINERAL WATER.**

**0,5L 5,20 €   1,0L 10,20 €**



# *Tucher* Wheat beer

## LIGHT WHEAT BEER <sup>G1|G4</sup>

### PALE AND CLOUDY

The proprietary yeast, as well as special wheat malts and light barley malts lend this beer its distinctive yeast aroma: the first impression on the palate is sparkling and lemony, with full bodied banana and kiwi notes. A refreshing, effervescent wheat beer.



ABV (ALCOHOL BY VOLUME): 5.1%



ORIGINAL GRAVITY: 11.8 %

**0,5 L 5,30 €    1,0 L 10,30 €**

## DARK WHEAT BEER <sup>G1|G4</sup>

**DARK BEER, WITH A ROASTED MALT AROMA, 0,5 L 5,30 €**



ABV (ALCOHOL BY VOLUME): 5.2%



ORIGINAL GRAVITY: 11.8 %

## WHEAT BEER “RADLER” / “COLA WHEAT BEER” <sup>G1|G4|2|4</sup>

**WHEAT BEER MIXED WITH  
LEMONADE OR PEPSI COLA, 0,5 L 5,20 €**



ABV (ALCOHOL BY VOLUME): 2.6%

## NON-ALCOHOLIC WHEAT BEER <sup>G1|G4</sup>

**AMBER IN COLOUR, FRUITY ON THE PALATE, 0,5 L 5,30 €**



ABV (ALCOHOL BY VOLUME): <0.5%



**Helles Hefe  
Weizen**

**VOM FASS**

# *Tucher* Bottled beer

## URFRÄNKISCH DUNKEL (DARK BEER)

FIERY DARK WITH A ROASTED MALT AROMA **0.5 L** 5,30 €

The well balanced combination of "Tucher Urmalz" and "Tucher Röstmalz" malt lends our Urfränkisch Dunkel its distinctive robust character, which is typical of a Franconian dark beer. <sup>G4</sup>



ABV (ALCOHOL BY VOLUME): 5.0%



ORIGINAL GRAVITY: 12.3%

## KELLERBIER NATURTRÜB (NATURALLY CLOUDY KELLERBIER)

HONEY YELLOW, FULL-BODIED AND EASY DRINKING **0.5 L** 5,30 €

The right kind of storage is of utmost importance for our naturally cloudy kellerbier: it ripens in all tranquility and is bottled unfiltered. <sup>G4</sup>



ABV (ALCOHOL BY VOLUME): 5.3%



ORIGINAL GRAVITY: 12.5%

## PILS

LIGHT GOLDEN YELLOW AND DELICATELY BITTER **0.5 L** 5,30 €

Tucher is particularly proud of the great hops of the city of Nuremberg and therefore brews the Pils in strict accordance with the traditional Pilsen brewing method. Carefully selected hops and the particularly soft water from their own wells are key ingredients of the delicately bitter Pils, which exhibits a robust hops aroma that is typical of Nuremberg. <sup>G4</sup>



ABV (ALCOHOL BY VOLUME): 5.0%



ORIGINAL GRAVITY: 11.8%

## REIFBRÄU ALKOHOLFREI (NON-ALCOHOLIC BEER)

GOLDEN YELLOW AND SUBTLY SPICY **0.5 L** 5,30 €

A spicy non-alcoholic beer with low original gravity. A perfect alternative for all those who want to enjoy beer, but without alcohol. <sup>G4</sup>



ABV (ALCOHOL BY VOLUME): <0.5%

# Wine BY THE GLASS



## WHITE

---

**SILVANER QBA<sup>M</sup> FRANKENWEIN** Winzerhof Stahl. Nice, clear fruity taste with hints of apple, lychee and citrus. Perfect acidity. **0,1L** 3,20 € **0,2L** 6,30 €

**SCHEUREBE QBA<sup>M</sup> FRANKENWEIN** Winzerhof Stahl. Very aromatic with complex fruit flavors. Fresh and juicy without being heavy. Fine minerality and moderate acidity. **0,1L** 3,20 € **0,2L** 6,30 €

**RIESLING<sup>M</sup> FRANKENWEIN** Winzerhof Stahl. With peach and apricot on the nose and a mineral, yet soft acidity. An ideal accompaniment to meals. **0,1L** 3,60 € **0,2L** 7,00 €

**WINE SPRITZER<sup>M</sup>** **0,2L** 4,90 € **0,5L** 9,90 €

TOP QUALITY FROM  
THE CULINARY REGION  
OF FRANCONIA!



## ROT

---

**ROT! CUVÉE QBA<sup>M</sup> FRANKENWEIN** Winzerhof Stahl. Fresh, full-bodied and harmonious on the nose and palate. Red fruits and a subtle spicy note. **0,1L** 3,70 € **0,2L** 6,90 €

## SPARKLING DRINKS & APERITIF

---

**FRAENZI PERLWEIN<sup>M</sup>**

**FRANKENSEKT** Sparkling Wine by Fürstlich Castell'sches Domänenamt. **0,1L** 5,20 €

**APEROL SPRITZ<sup>M|2</sup>**

Aperol, prosecco, mineral water. **0,2L** 7,90 €



# Wine <sup>BY</sup> THE BOTTLE

## WHITE

---

### **SILVANER** <sup>M</sup> **FRANKENWEIN** Winzerhof Stahl.

Delicate and elegant fruit with apple and a hint of citrus. Perfect acidity.

Juicy with good structure. Persistent finish. **0,75L** 39,50 €

### **SCHLOSS CASTELL SCHEUREBE** <sup>M</sup> **FRANKENWEIN** Castell'sches Domänenamt.

Powerful, varietally typical aroma of blackcurrant, orange zest, lemon balm, and grapefruit.

Very juicy on the palate with a good texture. **0,75L** 31,90 €

### **GRÜNER VELTLINER KREMSTAL** <sup>M</sup> Rainer Wess.

Bright greenish yellow, fresh scent of gooseberries, green apple and herbs.

Invigorating structure, juicy fruit fullness, mineral reverberation. **0,75L** 39,50 €

### **GRAUBURGUNDER "BULLSHIT"** <sup>M</sup> Emil Bauer.

Harmonious with fresh acidity, golden yellow in the glass and nose.

Rounded with a touch of honey and light spices.. **0,75L** 37,00 €

### **SAUVIGNON BLANC** <sup>M</sup> **FRANKENWEIN** Winzerhof Stahl.

Straw yellow in the glass, with a fresh scent of gooseberry and elderflower.

Juicy and aromatic on the palate. **0,75L** 39,50 €

### **RIESLING SCHIEFERSPIEL** <sup>M</sup> Markus Hüls.

Scent of apple, white vineyard peach, bergamot, mace and flint.

Multifaceted, dense, aromatic and exciting. **0,75L** 47,00 €

## ROSÉ

---

### **CÔTES DE PROVENCE ROSÉ** <sup>M</sup> Maison Aix.

Elegant, fresh, harmonious with aromas of citrus, dried herbs herbs, raspberries, strawberries, as well as a creamy finish **0,75L** 47,50 €

# Wine BY THE BOTTLE



## RED

---

### **NACHSCHLAG RED RED** <sup>M</sup> **FRANKENWEIN** Winzerhof Stahl.

Deep dark red in the glass, spicy red berry aromas with hints of cinnamon, vanilla and oriental spices, full-bodied. **0,75L** 30,50 €

### **SCHLOSS CASTELL SPÄTBURGUNDER** <sup>M</sup> **FRANKENWEIN** Castell'sches Domänenamt.

The aroma is reminiscent of wild berries. On the palate it is filigree and delicate with great presence in the finish. **0,75L** 37,50 €

### **PRIMITIVO POSTA PIANA IGP** <sup>M</sup> Cantine Paradiso.

Deeply colored, rich and intense, with aromas of cherry, clove, wild blackberries, raspberries and spices. **0,75L** 34,50 €

### **CUVEE C.A.B. FAMILIENGEWÄCHS** <sup>M</sup> **FRANKENWEIN** Winzer Sommerach.

Velvety with a scent of fully ripe dark cherries, Coffee aromas, light cedar notes and eucalyptus. Strong tannins. **0,75L** 49,50 €

### **FOUNDER'S BLOCK - CABERNET SAUVIGNON 2016** <sup>M</sup> Katnook.

Shows a deep red color with purple reflections, smells of cassis, ripe plums, mint, chocolate and vanilla. Lean body. A Coonawarra Cabernet Sauvignon for everyday enjoyment. **0,75L** 57,00 €

### **CASTELL CUVEE "C"** <sup>M</sup> **FRANKENWEIN** Castell'sches Domänenamt.

The top cuvée, aged in a Barrique barrel, combines fruit, power and density. **0,75L** 79,90 €

## CHAMPAGNER

---

### **MOËT & CHANDON BRUT IMPERIAL** <sup>M</sup>

**BOTTLE** 92,00 €

### **MOËT & CHANDON BRUT IMPERIAL ROSÉ** <sup>M</sup>

**BOTTLE** 109,00 €

### **RUINART BRUT CHAMPAGNER** <sup>M</sup>

**BOTTLE** 122,00 €

### **RUINART BRUT ROSÉ CHAMPAGNER** <sup>M</sup>

**BOTTLE** 154,00 €



# Non-alcoholic beverages

## SOFTDRINKS

**LEMONADE** Made from our own recipe, with organic lemon and vanilla. **0,3L 3,30 €**

**PEPSI COLA** <sup>2|4</sup> | **PEPSI LIGHT** <sup>2|4|5</sup>  
**MIRINDA ORANGE LEMONADE** <sup>2|9</sup>  
**SCHWIP SCHWAP COLA-MIX** <sup>2|4</sup>

**0,3L 3,60 €**

**BREWERY SODA** refreshing draft lemonade

**0,3L 3,20 €**

## JUICES

**APPLE JUICE NATURALLY CLOUDY |**  
**ORANGE JUICE | RED GRAPE JUICE**

**0,3L 4,90 €**

**AS JUICE SPRITZER**

**0,3L 3,90 €**

## MINERAL WATER

**SELTERS ORIGINAL CLASSIC**  
**SELTERS ORIGINAL NATURELL**

**0,25L 3,30 €    0,75L 5,90 €**

# LIQUEUR, SCHNAPS & SPIRITS

---

<b>NÜRNBERGER TRICHTER</b>	Herbal liqueur from Nuremberg.	<b>2,0 CL</b>	3,90 €
<b>STREITBERGER BITTER</b>	Herbal liqueur from Franconia.	<b>2,0 CL</b>	3,90 €
<b>JÄGERMEISTER</b>	Legendary herbal liqueur!	<b>2,0 CL</b>	3,90 €

---

## “UNSERE MILDE HASELNUSS” FRÄNKISCHER HASELNUSSGEIST

Edelbrennerei Haas. Hazelnut Brandy **2,0 CL** 4,50 €

## FRÄNKISCHER SCHLEHENGEST

Edelbrennerei Haas. Sloe Brandy **2,0 CL** 5,90 €

## FRÄNKISCHER WILLIAMS CHRIST BIRNENBRAND

Lindelberg Brennerei Zeiss. Pear Brandy **2,0 CL** 4,50 €

## FRÄNKISCHER MIRABELLENBRAND

Lindelberg Brennerei Zeiss. Mirabelle Brandy **2,0 CL** 4,50 €

## ZWETSCHGENBRAND AUS DEM PORTWEINFASS

Lindelberg Brennerei Zeiss. Plum Brandy **2,0 CL** 4,50 €

## “WILDER ERICH” PEAR BRANDY

Destillerie Lantenhammer.



**2,0 CL** 9,90 €

# LONGDRINKS

---

**GIN AND TONIC**<sup>619</sup> Tanqueray London Dry Gin with Tonic Water **0,3 L** 10,90 €

**WHISKEY AND COKE**<sup>214</sup> Jack Daniel's Old No. 7, Pepsi Cola **0,3 L** 10,90 €

**CUBA LIBRE**<sup>214</sup> Havana Club 3 Años, Pepsi Cola, Lime Juice **0,3 L** 10,90 €



# Original MAUTKELLER Edelbrände

NUR IM MAUTKELLER ERHÄLTlich

## Honig WILLIAMS

William Christ pear brandy refined  
with Franconian flower honey,  
by Lindelberg distillery Zeiss.

2,0CL 4,50 €

TIP:  
TASTE IT  
NOW!

### Fränkische Handwerkskunst to go:

In our Mautkeller-Shop you will find exclusive products, perfect for enjoying at home or as a special gift from Nuremberg.

Our own premium brandy creations, finest red beer vinegar and balsamic variations, beer glasses and steins, as well as our house beers in convenient 5-liter party kegs.

TIP:  
ASK OUR STAFF  
FOR SHOPPING  
OPTIONS!



# Coffee & TEA!

**ESPRESSO** <sup>4</sup> 1,90 €

**AMERICANO** <sup>4</sup> **REGULAR** 3,50 € **LARGE** 4,50 €

**CAPPUCCINO** <sup>A/4</sup> **REGULAR** 3,50 € **LARGE** 4,50 €

**TEA** (DIFFERENT VARIETIES) 3,50 €



# So SCHEE!

## CELEBRATIONS AND EVENTS AT THE MAUTKELLER

**B**e it a relaxed family celebration, an exuberant party or a company or club Christmas gathering - the Mautkeller Brewhouse offers the perfect location for your event from 5 to 550 guests.

Depending on the number of people and the occasion, our Ratsherrenstube or our Rotbierkeller, for example, offer you the perfect ambience for a private party. Or you can book a large table for you and your guests in our restaurant

We are also happy to fit our culinary offer to your event: From buffet, to platter buffet, platter service at the table or a set menu. Please don't hesitate to ask our service staff, send us an e-mail **info@tucher-mautkeller.de** or give us a call **Tel. 0911-24464433**.

We are happy to assist you with everything you need for your event!

### Ratsherrnstube



Separate room in the style of the Nuremberg patrician history for events with up to 50 people.

### Rotbierkeller



Our huge hall with its historical wall paintings. The perfect location for private parties with up to 150 guests.

### Brauhaus Gastraum



Of course you can also book the the entire Mautkeller Brewhouse for your event. Including the separate rooms, up to 550 guests can be accommodated.

# SCAN me!

THANK YOU FOR YOUR REVIEW!



FOLLOW US ON:

