HIMMEL & ÄHD

Kitchen open daily from 11:30 am — Sun to Thu until 11:00 pm · Fri & Sat until 11:30 pm

BEER BITES

Little classics, fresh with your Altbier

Rhenish tapas
to share: 2 half rolls with Mett, 2 with cheese, 2 with black pudding, plus 1 whole meatball 20

Large scoop of Mett
with onions, served with country bread 11

Portion of black pudding
with onions and gherkin, served with country bread 9

Roast beef with remoulade
on 2 half rolls 10

Meatball
with a roll 5

Mett with onions
on 2 half rolls 5

Black pudding
on 2 half rolls 5

Dutch cheese
on 2 half rolls 5

Mainz cheese bites
on 2 half rolls 5

Cooked ham
on 2 half rolls 5

SOUPS

Tureen of goulash soup
with crème fraîche, served with a roll 9

Homemade liver dumpling soup
served with a roll 8

Beef consommé
with pancake strips and vegetables, served with a roll 8

SALADS

Crispy fried turkey salad
mushrooms in sweet & sour chilli sauce, yoghurt dressing, with a roll 17

Fresh oven-baked potato
with smoked salmon and sour cream, mixed salad 18

Mixed salad plate
with fried potatoes, bacon & onions, 2 fried eggs, roll 15

SIDES

Fried potatoes
with bacon & onions 5

Potato salad 5

Creamy mashed potatoes 4

Bacon green beans 5

Red cabbage 4

Salad
side salad 4

Potato dumpling 3

Baked potato
with sour cream 7

Fries 4
Mayo / ketchup 0.4 each

Cranberries
portion 3

Sauerkraut 4

Pickled gherkin 2

OUR HOUSE CLASSICS

Oven-fresh pork knuckle with Altbier sauce
with apple red cabbage & dumpling or sauerkraut & creamy mash 24

Düsseldorf Mustard Roast of Rump Steak
mustard onions, Hollandaise gratin, fried potatoes with bacon & onions 33

Wiener Schnitzel of veal loin freshly pounded
with cranberries and fried potatoes with bacon & onions 28

Himmel und Ähd (Heaven & Earth)
black pudding, mashed potatoes, onions, apple compote 15

FROM THE GRILL

Juicy from the grill, with fine sides

Rump steak with pepper sauce
with fried potatoes, bacon & onions 29

Rump steak with herb butter
with fried potatoes, bacon & onions 28

Pork fillets in pepper sauce
fried potatoes with bacon & onions, bacon green beans 24

Pork fillet with mushrooms
in cream sauce, served with spätzle 24

Optional side salad 4

VEGETARIAN

Vegetarian pasta
mushrooms, beans, green pepper, cheese cream sauce 15

Baked potato with sour cream
on mixed salad 14

Baked potato with sour cream & mushrooms
on mixed salad 16

Mixed salad plate
fried herb mushrooms, with a roll 15

Vegetarian currywurst
with fries 14

KIDS' MENU

Schnitzel with fries 10

6 chicken nuggets with fries 8

Nuremberg sausages with mashed potatoes 8

EXTRA SAUCES

Altbier sauce 3

Mushroom sauce 3.5

Hollandaise sauce 4

Pepper sauce 3.5

Curry sauce 3

SPECIALTIES

Homemade Cordon Bleu of pork
filled with cheese & ham, served with fried potatoes, bacon & onions 22

Rhenish Sauerbraten
with apple red cabbage and potato dumpling 22

Schnitzel Brauhaus style freshly pounded
pepper sauce, fried onions, fried egg, fried potatoes, bacon & onions 22

Schnitzel hunter style freshly pounded
mushrooms in cream sauce, served with fried potatoes, bacon & onions 21

Schnitzel Viennese style freshly pounded
served with fried potatoes, bacon & onions 20

Cold roast beef, cooked pink
remoulade, salad, fried potatoes with bacon & onions 19

Eisbein (boiled pork knuckle)
with sauerkraut and creamy mashed potatoes 23

Homemade liver dumpling
with sauerkraut and creamy mashed potatoes 15

Oven-fresh pork knuckle with bread, butter & salad bouquet
gherkin and fresh country bread with butter 20

LIGHT BITES

Homemade farmhouse aspic
with onions, tartare sauce, fried potatoes, bacon & onions 14

Nuremberg grilled sausages
with sauerkraut and creamy mashed potatoes 15

Herring fillet in cream
with onions, gherkins, apples, fried potatoes, bacon & onions 14

Curry bockwurst
with fries 13

Giant bockwurst
with fries or potato salad 12

Bacon pancake
with salad 14

DESSERT

Homemade Kaiserschmarrn
with plum compote or apple sauce and raisins 10

Apple strudel with vanilla sauce 8

Warm chocolate soufflé
on vanilla sauce with cream 9

For intolerances and allergies please ask our staff — we will gladly inform you in detail. All prices in euros, incl. VAT. We accept EC/Girocard, Visa and Mastercard.
Glad you're here — we wish you a wonderful meal!

HIMMEL&ÄHD

BEER

Füchschen Alt on tap
0.25 l 2.9

Füchschen Pils on tap
0.30 l 3.6

Füchschen Alt, non-alcoholic
0.33 l 4

Erdinger wheat beer / non-alcoholic
0.50 l 6

SPIRITS

Schmittmann Doppelwacholder / Edelkorn / Samtkragen
2 cl 3

Aalborg Jubiläums Aquavit / Killepitsch / Kirschwasser / Nordsturm Underberg / Asbach / Fernet-Branca / Krumme / Wodka
2 cl 4

Himmelchen
43er liqueur, espresso and cream
4 cl 5

NON-ALCOHOLIC DRINKS

Coca-Cola / Coca-Cola Zero / Fanta / Mezzo Mix
0.2 l 3.1

Sprite
0.2 l 2.1

ViO Still / Apollinaris Selection Sparkling
0.25 l 3.3

ViO spritzer apple / rhubarb
0.25 l 3.5

Fuze Tea Peach / Lemon
0.25 l 3.7

HOT DRINKS

Cup of coffee 3.2

Cappuccino 3.8

Espresso 3

Espresso macchiato 3.4

Black tea / peppermint tea 3

OUR WINE RECOMMENDATION

Three wines we particularly love to recommend

Scheurebe off-dry
Weingut Tobias Rickes
Elegant, mineral and juicy, with soft acidity and exciting fruity aromatics.
Glass 0.2 l 7.5 — Bottle 0.75 l 30

Caringole Merlot, IGP d'Oc (organic)
Domaine la Croix Belle, Languedoc
Deep red colour, intense nose of black berries, good structure, full-bodied and noble.
Glass 0.2 l 8 — Bottle 0.75 l 32

Caringole Rosé, IGP d'Oc (organic)
Domaine la Croix Belle, Languedoc
Intense nose with aromas of roses and sweet candy. Light, fresh and finely spicy.
Glass 0.2 l 7.5 — Bottle 0.75 l 29

SPARKLING WINE & CHAMPAGNE

Aperol Spritz
Sparkling, bittersweet and refreshing – the Italian summer classic. 0.2 l 7.5

Sekt Markgräfin von Knehem, dry
Fruity, well-balanced and fine-beaded. Bottle 0.75 l 39

Sekt Markgräfin von Knehem, alcohol-free
Fine-beaded, elegant and surprisingly refined. Bottle 0.75 l 39

Sekt Markgräfin von Knehem, piccolo
Small bottle – fine-beaded and well-balanced. Piccolo 0.2 l 9

Moët & Chandon Brut Impérial
Classic champagne, fresh fruit, fine perlage, elegant. Bottle 0.75 l 110

Moët & Chandon Ice Impérial
Fresh, round and expressive – for enjoying over ice. Bottle 0.75 l 125

Moët & Chandon Ice Impérial Rosé
Fruity, lively and elegant – for special moments. Bottle 0.75 l 125

WHITE WINE

Zotz Creation blanc, non-alcoholic
Weingut Zotz, Baden
Fragrant notes of passion fruit and vineyard peach, exotic nuances, refreshing with apple and citrus.
Bottle 0.75 l 29

Bötzinger Pinot Gris (Grauer Burgunder) – dry
WG Bötzingen am Kaiserstuhl, Baden
Dry, powerful, subtly mineral. Racy bouquet with fruit, elderflower, hazelnut, almond.
Glass 0.2 l 6.5 — Bottle 1 l 32

Scheurebe off-dry
Weingut Tobias Rickes
Elegant, mineral and juicy, with soft acidity and exciting fruity aromatics.
Glass 0.2 l 7.5 — Bottle 0.75 l 30

Fior di Lago, Vino Bianco
Az. Agricola Fausto Bulgarini, Lombardy
Soft, harmonious, fresh, long-lasting. Super fresh cuvée of Sauvignon and Trebbiano.
Glass 0.2 l 8.5 — Bottle 0.75 l 32

ROSÉ

Caringole Rosé, IGP d'Oc (organic)
Domaine la Croix Belle, Languedoc
Intense nose with aromas of roses and sweet candy. Light, fresh and finely spicy.
Glass 0.2 l 7.5 — Bottle 0.75 l 29

Pink St. Laurent Rosé Pfaffmann
Weinhaus Tina Pfaffmann
Fresh, juicy and fruit-forward with fine berry fruit and lovely lightness.
Glass 0.2 l 7 — Bottle 0.75 l 28

RED WINE

Kallfelz Portugieser – dry
Weingut Albert Kallfelz, Mosel
Fruit and spice, notes of dark fruits, down-to-earth, friendly, subtle oak notes.
Glass 0.2 l 7 — Bottle 0.75 l 28

Caringole Merlot, IGP d'Oc (organic)
Domaine la Croix Belle, Languedoc
Deep red colour, intense nose of black berries, good structure, full-bodied and noble.
Glass 0.2 l 8 — Bottle 0.75 l 32