

# FINYAS TAVERNE

DER DRUIDIN HEICH



FOOD  
AND  
DRINKS

## JUST IMAGINE...

the rusticity of an 'olde-worlde' tavern in a medieval tawer's house. Sheepskins on sturdy benches dimly lit by candlelight with even the barmaids flaunting medieval-style togs. Behind the bar in the open fireplace glowing logs are radiating a sense of cosy warmth. Soft music in the background to the tunes of lyres, flutes and drums.

Your hunger can easily be assuaged:

There are delicious stews, dishes of smoked ham or sausages, the occasional dish of roast meat or seasonal goods fresh from the traders in the marketplace.

You quench your thirst with tasty beer or with palatable exquisite berry wines or fruit juices. A good old cuppa or mulled wine literally work wonders on chilly winter days.

Whatever your favourite poison on festive occasions, there is always ample supply of it.

Enjoy the idea of taking time out to relax and sharing this notion with others: One's everyday grind is more than enough anyway...

# helpful Infos to begin with

Full range of meals is offered

**until 10 pm**

Should you feel like a bite of something at the weekend after 10 pm, we offer stews and soups, Schmalzbrot and sweet bread, platter of smoked sausages and platter of cheese

**until 11 pm.**

These are marked with an asterisk \*



All prices are including value added tax.

TIP is not included.

NO CREDITCARDS PLEASE! Cash terms only!

# Flammkuchen (Tarte flambée)

(with sour cream and cheese)

Der Klassiker (classic)	€ 6,10
bacon & onions	big € 8,60
Der Südländer (southerner)	€ 7,50
sheep cheese & olives	big € 10,00
Der Westländer (westerner)	€ 7,50
camembert & cranberries	big € 10,00
Der Nordländer (northerner)	€ 8,10
smoked salmon & fresh herbs	big € 10,60
Der Ostländer (easterner)	€ 7,40
salami & onions & mushrooms	big € 9,90
Basic tarte flambée	€ 4,10
with sour cream and cheese	big € 6,60

## Toppings:

bacon	€ 1,00	olives	€ 1,30
onions	€ 1,00	cranberries	€ 1,30
mushrooms	€ 1,00	sheep cheese	€ 2,10
fresh herbs	€ 1,00	camembert	€ 2,10
Salami	€ 1,30	garlic oil	€ 0,50
Smoked salmon	€ 3,--		

*NEW!! How about a small salad as side dish?*

## homemade stews and soups \*

All stews are served with dark bread or a different side dish of your choice

Beef stew

with red wine and

mediterranean herbs

€ 10,80

big € 12,80

Peppery stew of minced meat

Spicy stew made of minced meat,

peas and kidney beans

€ 7,50

big € 9,50

Fish stew

with smoked trout fillet

on steaming vegetables

€ 7,50

big € 9,50

Vegetable stew (vegan)

made of seasonal vegetables

€ 6,20

big € 8,20

Homemade leek soup (vegan)

€ 4,90

big € 6,90

Cheese Fondue (vegetarian)

hot melted cheese refined with white wine,

served with dark bread

€ 8,50

big € 10,50

Side dishes: (more than one side dish is charged € 1,00 extra)

- dark bread
- Vinschgauer (bread with herbs)
- boiled wheat grains
- boiled wheat grains with onions

NEW!! Additional side dishes:

- gluten free bread € 1,50
- small seasonal salad € 2,90

### Schmalzbrot \*

a slice of dark bread served with a small bowl of lard with greaves and salt

€ 2,90

### WINTER SPECIAL

vegetable gratin  
grilled with thick cream and cheese

small € 7,20

big € 9,20

Feel free to add some smoked salmon,  
sheep cheese or bacon at will...

Side dishes: (more than one side dish is charged € 1,00 extra)

- dark bread
- Vinschgauer (bread with herbs)
- boiled wheat grains
- boiled wheat grains with onions

NEW!! Additional side dishes:

- gluten free bread € 1,50
- small seasonal salad € 2,90

### Schmalzbrot \*

a slice of dark bread served with a small bowl of lard with greaves and salt

€ 2,90

### Summer Special

A plate of seasonal salad with homemade sour cream dressing or oil and vinegar (for seasoning at will) and a slice of dark bread

€ 6,90

Feel free to add some smoked salmon, sheep cheese or herbs at will...

## platter of smoked sausages \*

Basic platter with one slice of dark bread, lard with greaves, mustard, pickled cucumbers and cheese

€ 4,20

Pfefferbeisser (peppery raw sausage) € 1,80

black smoked Bratwurst € 1,80

Sülze (pork in aspic) € 1,80

Schinkenspeck (bacon) € 2,10

Stadtwurst (boiled sausage with herbs)

whole ring € 4,50

half ring € 2,30

Leberwurst (smoked liver sausage)

whole ring € 4,50

half ring € 2,30

## platter of cheese \*

Basic platter with one slice of dark bread, cranberries, sour cream, olives and pickled cucumbers

€ 4,20

Emmentaler € 2,10

Camembert € 2,10

Sheep cheese € 2,10

mountain cheese € 2,90

blue vein cheese € 2,90

## SWEETS

fried slices of semolina pudding  
with almond slivers, caramel-pear  
and cinnamon-sugar

€ 6,90

sweet tarte flambée  
with homemade apple compote  
and cinnamon-sugar

€ 5,70

big

€ 8,20

homemade cake \*  
(seasonal)

piece

€ 2,50

homemade apple-nut-cake \*  
gluten- and lactose-free!

piece

€ 3,20

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For questions on any allergenic  
Ingredients, we keep an  
Info-file at the bar.

Otherwise feel free to ask the staff.

| 2 with preservatives  
| 5 sulphured  
| 11 caffeinated

## WARM DRINKS

Black coffee <sup>11</sup> € 3,20

White coffee (with milk) <sup>11</sup> € 3,90

Espresso <sup>11</sup> € 2,30

Tea 0,25l € 2,80

0,5l € 5,40

Peppermint, camomile, mallow, herbs,  
red fruits, black or green

(additionally with honey)

## WINTER SPECIALS

Homemade mulled wine <sup>5</sup>

Made of honeywine <sup>5</sup>, blueberrywine,  
cinnamon, clove and vanilla

0,25l € 3,70

0,5l € 7,10

1,0l € 14,00

2,0l € 28,00

## WARM DRINKS

Black coffee <sup>11</sup> € 3,20

White coffee (with milk) <sup>11</sup> € 3,90

Espresso <sup>11</sup> € 2,30

Tea 0,25l € 2,80

0,5l € 5,40

Peppermint, camomile, mallow, herbs,  
red fruits, black or green

(additionally with honey)

## SUMMER SPECIALS

Cold mintwater

Made of peppermint tea, fresh mint,  
fresh ginger and lemonade

0,25l € 3,20

0,5l € 6,20

1,0l € 12,20

2,0l € 24,20

# Alcohol free

Bio-Lemonades 0,33l € 3,10

Raspberry-cassis  
blackthorn-hip

Rhubarb-schorle 0,33l € 3,10

Juices: apple, pear, cherry, red grape,  
black currant

	juice	Schorle
0,25l	€ 2,60	€ 2,40
0,5l	€ 4,50	€ 4,10
1,0l	€ 8,80	€ 8,00
2,0l	€ 17,30	€ 15,60

Table water sparkling or still

0,25l	€ 2,10
0,5l	€ 3,70
1,0l	€ 7,30
2,0l	€ 14,50

Malt beer 0,5l € 3,70

Sweetened Lemonades are only offered to  
people under a sword's length ;)

## BEER ON TAP of the monastery brewery Weissenhohe

Classic Bio (light) , Dark  
or Radler (mixed with lemonade)

0,25l	€ 2,20
0,5l	€ 3,80
1,0l	€ 7,40
2,0l	€ 14,60

## BOTTLED BEER

Weissenhoher Bonator Doppelbock

0,5l € 3,90

Weissenhoher Pils

0,5l € 3,80

Gaas Seidla , Brewery Krug

(mixed beer with cherrywine and coke)

0,5l € 3,80

Gutmann Hefeweizen (wheatbeer)

(light, dark, alcoholfree)

0,5l € 3,80

Polish Honeybeer, Brewery Ciechan

SEASONAL!

(light beer brewed with honey)

0,5l € 5,50

## MEADBEER (HONEYBEER)

Dark beer mixed with mead (honeywine) 5

0,25l	€ 3,20
0,5l	€ 5,50
1,0l	€ 10,90
2,0l	€ 21,70

## SPIRITS

Bärenfang 35% 4cl € 4,90  
(Honey liqueur)

Nürnberger Hexenkräuter 35% 4 cl € 4,90  
(herbal liqueur)

Honig- Williams 35% 4 cl € 4,90  
(honey williams pear liqueur)

Alisier Elsbeerengeist 40% 4 cl € 4,90  
(service tree schnapps / a sort of rowan)

Kirschlikör (cherry liqueur) 16% 4 cl € 4,90

Bratapfellikör 16% 4 cl € 4,90  
(baked apple liqueur)

Nussino 16% 4 cl € 4,90  
(hazelnut-almond liqueur)

Whiskeys on recommendation.

## WINE

Mead (Honeywine) 5,		
Blueberrywine,		
Applewine	0,25l	€ 3,50
	0,5l	€ 6,80
	1,0l	€ 13,40
	2,0l	€ 26,60

Try also wine mixed with wine  
or mixed with juice...

## WINE MADE OF GRAPES

Silvaner (white, dry)

Chiaretto (rosé, halfdry, fruity)

Blauer Zweigelt (red, dry)

	0,25l	€ 5,20
	0,5l	€ 10,20
	1,0l	€ 19,90
	2,0l	€ 38,--

## WINE SCHARLE (wine mixed with sparkling water)

	0,25l	€ 3,50
	0,5l	€ 6,50
	1,0l	€ 12,90
	2,0l	€ 24,--

# FINYAS TAVERNE

THE MEDIEVAL TAVERN  
IN THE HEART OF NUREMBERG

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[www.finyas-taverne.de](http://www.finyas-taverne.de)

Tuesday – Saturday      5 pm until 1 am

food served until 10 pm\*

\* Friday and Saturday small dishes  
(stews and cold platters) served until 11 pm

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Do you like our mugs?  
You can buy them as a souvenir!  
Feel free to ask our staff!