

FINYAS TAVERNE IN DER ALTSTADT



ENJOY THE IDEA OF TAKING TIME TO RELAX AND
SHARING THIS NOTION WITH OTHERS.

ONE'S EVERYDAY GRIND IS MORE THAN ENOUGH
ANYWAY...

helpful info to begin with

Opening hours

Monday closed

Tuesday closed

Wednesday 5 pm - midnight

Thursday 5 pm - midnight

Friday 5 pm - 1 am

Saturday 5 pm - 1 am

Sunday closed

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 *

NO CREDITCARDS PLEASE!

Cash card and cash terms only!

All prices are including value added tax.

TIP is not included.

MORE helpful info

You are vegetarian? Please look for the green ✓ next to our food. And for vegan for the double green ✓✓

You need your food glutenfree? Please ask for our glutenfree bread and look for the blue G next to our food.

Wether stews, crunchy salads or tasty beer, all our food and drinks are produced regionally and are freshly prepared by our kitchen staff.

Our regional suppliers:

Metzgerei Pfettner – meat and sausages

Brot Schwarz/Bäckerei Nusselt – Moritzberger dark bread

Klosterbrauerei Weissenhohe – beer, juices, lemonades

VomFass – berrywines, spirits and liqueurs

Please ask our staff for information
about food additives

| 2 includes preservatives

| 5 includes sulfites and allergenes.

| 11 includes coffeein

STARTERS AND SNACKS

Homemade leek soup *(vv) (G) small € 5,90
with dark bread big € 8,90

Homemade vegetable stew *(vv) (G) small € 6,90
made of seasonal vegetables big € 10,40
with dark bread

Schmalzbrot* € 3,20
a slice of dark bread served with a small bowl of
lard with greaves

Knobibrot*(vv) € 3,20
a slice of dark bread roasted with garlic oil and
topped with fresh herbs

WINTER SPECIAL

vegetable gratin (v) (G) small € 8,90
grilled with thick cream and cheese big € 12,40
and a slice of dark bread

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

Also available with G gluten-free bread!

TARTE FLAMBÉE (with sour cream and cheese)

Der Klassiker (classic)	half	€ 8,80
with bacon and onions	whole	€ 13,20
Der Nordländer (northerner)	half	€ 11,80
with smoked salmon and fresh herbs	whole	€ 17,70
Der Südländer (southerner) (v)	half	€ 10,10
with green olives and sheep cheese	whole	€ 15,10
Der Westländer (westerner) (v)	half	€ 9,30
with camembert and cranberries	whole	€ 13,90
Der Ostländer (easterner)	half	€ 8,90
with beefsalami, onions and mushrooms	whole	€ 13,50

Would you like more toppings?

bacon	€ 2,50	green olives	€ 1,00
onions	€ 1,00	cranberries	€ 1,50
mushrooms	€ 1,00	sheep cheese	€ 4,70
herbs	€ 1,00	camembert	€ 2,50
beefsalami	€ 2,70	smoked salmon	€ 6,30

Or a bit more spice with our homemade oils with chili or garlic?

homemade stews

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

Beef stew* (G) small € 12,80
with red wine and mediterranean herbs big € 19,90

Peppery stew of minced meat, *(G) small € 7,50
peas and kidney beans big € 11,90

Fish stew *(G) small € 7,50
with smoked trout fillet big € 11,90
on steaming vegetables

Cheese Fondue (V) (G) small € 12,30
hot melted cheese refined with white big € 17,20
wine, served with dark bread
or Served in a loaf + € 2,50

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

- Vinschgauer (bread with herbs) (V)
- Gluten free bread (V) (G)

platter of smoked sausages*

Basic platter with one slice of dark bread,
lard with greaves, mustard, pickled cucumbers
and cheese € 4,90

Peppery raw sausage (singly) € 2,50

Black smoked Bratwurst (singly) € 2,50

Bacon € 2,70

Smoked „Stadtwurst“ (piece of 100 g) € 2,70

platter of cheese* (v)

Basic platter with one slice of dark bread,
cranberries, sour cream, olives
and pickled cucumbers € 4,20

Emmentaler € 2,50

Camembert € 2,50

Sheep cheese € 4,70

Mountain cheese € 3,70

Also available with [Gluten-free bread!](#)

SWEETS

Fried slices of semolina pudding (V) with almond slivers, caramel-pear and cinnamon-sugar		€ 7,60
Sweet tarte flambée (V) with homemade apple compote and cinnamon-sugar	half	€ 7,20
	whole	€ 10,90
Homemade cake* (V) (seasonal)	up from	€ 3,20
Homemade apple-nut-cake* (V) (G)		€ 4,50

WARM DRINKS

Black coffee ¹¹		€ 3,40
White coffee (with milk) ¹¹		€ 4,20
Espresso ¹¹		€ 2,40
Tea	0,25l	€ 2,80
(peppermint, camomile, mallow, herbs, red fruits, black or green)	0,50l	€ 5,40
with honey or sugar		

Alcohol free

Table water sparkling or still	0,25 l	€ 2,30
	0,50 l	€ 4,30
	1,00 l	€ 8,30
	2,00 l	€ 15,80

Juices

apple, pear, cherry, red grape, black currant

	juice	Schorle
0,25 l	€ 2,80	€ 2,70
0,50 l	€ 5,30	€ 5,10
1,00 l	€ 9,90	€ 9,70

Sweetened Lemonades

(Cola, orange or lemon)

0,25 l	€ 2,40
0,50 l	€ 4,50
1,00 l	€ 8,50
2,00 l	€ 16,20

Maltbeer

0,50 l	€ 4,20
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ORGANIC LEMONADES

Rhubarb-Schorle

Flasche 0,33 l € 3,70

Frohlunder

Flasche 0,33 l € 3,70

WINTER SPECIAL

(October to March)

Homemade mulled wine ⁵	0,25 l	€ 5,30
made of honey wine, blueberry wine, cinnamon, clove and vanilla	0,50 l	€ 10,10
	1,00 l	€ 19,10
"Glühbirne" ⁵	0,25 l	€ 4,10
made of honey wine, pear juice, cinnamon, clove and vanilla	0,50 l	€ 7,80
	1,00 l	€ 14,80

WINE

Mead (Honey wine) ⁵	0,25 l	€ 4,50
	0,50 l	€ 8,50
	1,00 l	€ 16,20
Blueberry wine ⁵	0,25 l	€ 5,20
	0,50 l	€ 9,90
	1,00 l	€ 18,80
Apple wine ⁵	0,25 l	€ 2,80
	0,50 l	€ 5,30
	1,00 l	€ 9,90

BEER ON TAP of the monastery brewery Weissenhohe

Classic Export Bio light,	0,25 l	€ 2,60
Bonifatius Dark	0,50 l	€ 4,60
or Radler (mixed with lemonade)	1,00 l	€ 8,80
	2,00 l	€ 15,40

BOTTLED BEER

Weissenhofer Pils	0,50 l	€ 4,20
Gutmann wheatbeer (light or alcoholfree)	0,50 l	€ 4,50
Spalter light alcoholfree	0,50 l	€ 4,40
Gaas Seidla, Brauerei Krug ¹¹	0,50 l	€ 5,50
Weissenhofer Green Monkey Mandarina	0,50 l	€ 5,50
Weissenhofer Bonator Doppelbock	0,50 l	€ 4,20

MEADBEER (HONEYBEER)

Dark beer with mead (honey wine)⁵

0,25 l	€ 3,30
0,50 l	€ 5,80
1,00 l	€ 11,20
2,00 l	€ 21,20

BOCKMEADBEER

Bonator Doppelbock with mead ⁵	1,00 l	€ 14,80
	2,00 l	€ 28,00

WINE MADE OF GRAPES

Silvaner, QbA, ⁵	0,25 l	€ 6,10
Weinkellerei Terra Consilium, Franken (dry white wine)	0,50 l	€ 11,60
	1,00 l	€ 22,00
Bardolino Chiaretto Rosé, ⁵	0,25 l	€ 5,50
Weingut Ca' Saletti, Veneto, Italien (half dry rosé)	0,50 l	€ 10,50
	1,00 l	€ 19,90
Blauer Zweigelt Qualitätswein ⁵	0,25 l	€ 6,10
Weinkellerei Lenz Moser, Niederösterreich (dry red wine)	0,50 l	€ 11,60
	1,00 l	€ 22,00
Spritzer ⁵	0,25 l	€ 4,10
(wine with sparkling water or lemonade)	0,50 l	€ 7,70
	1,00 l	€ 14,60
Alcoholfree white wine ⁵	0,25 l	€ 4,70
Schloss Sommerau	0,50 l	€ 8,90

SPIRITS

Barrel matured pear spirit) 35 %	2 cl	€ 3,90
	4 cl	€ 7,40
Apricot spirit 40 %	2 cl	€ 3,90
	4 cl	€ 7,40
Wild raspberry spirit 40 %	2 cl	€ 3,90
	4 cl	€ 7,40
Hertl Hopfen-Gin 37,5 %	2 cl	€ 4,10
(Gin with Mandarina Bavaria hops!)	4 cl	€ 7,80

SPECIAL LIQUEURS

„Stammschnaps“
Take 10 and get 10%

Honey liqueur 35 %	2 cl	€ 3,10
	4 cl	€ 5,90
Nurembergs' Herbal liqueur 35 %	2 cl	€ 3,10
	4 cl	€ 5,90
Cherry liqueur 16 %	2 cl	€ 2,90
	4 cl	€ 5,50
Hazelnut-almond liqueur 16 %	2 cl	€ 2,90
	4 cl	€ 5,50
Baked apple liqueur 16 %	2 cl	€ 2,90
	4 cl	€ 5,50

Would you like a whiskey? Please ask our staff for the current selection.

FINYAS TAVERNE

IN DER ALTSTADT

THE MEDIEVAL TAVERN
IN THE HEART OF NUREMBERG

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Do you like our mugs?

You can buy them as a souvenir!

Feel free to ask our staff!