

FINGAS 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 3 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 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 ♻ next to our food.

Whether 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

Vom Fass – 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 € 5,40
with dark bread big € 8,60

Homemade vegetable stew *(vv) (G) small € 6,50
made of seasonal vegetables big € 9,90
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

SUMMER SPECIAL

A plate of seasonal salad (vv) (G) € 7,60
with homemade sour cream dressing
or oil and vinegar (for seasoning at will)
and a slice of dark bread
Feel free to add some smoked salmon,
sheep cheese or fresh herbs

Also available with G gluten-free bread!

Flammkuchen (mit Schmand und Edamer)

Der Klassiker (classic)	half	€ 7,90
with bacon and onions	whole	€ 11,50
Der Nordländer (northerner)	half	€ 11,90
with smoked salmon and fresh herbs	whole	€ 15,50
Der Südländer (southerner) (v)	half	€ 9,20
with green olives and sheep cheese	whole	€ 12,80
Der Westländer (westerner) (v)	half	€ 9,60
with camembert and cranberries	whole	€ 13,20
Der Ostländer (easterner)	half	€ 8,50
with beefsalamí, onions and mushrooms	whole	€ 12,10

May we suggest an additional salad on the side?

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 € 12,20
with red wine and mediterranean herbs big € 19,90

Peppery stew of minced meat *(G) small € 6,30
Peppery stew of minced meat, big € 11,90
peas and kidney beans

Fish stew *(G) small € 7,50
with smoked trout fillet big € 10,90
on steaming vegetables

Cheese Fondue (V) (G) small € 11,50
hot melted cheese refined with white big € 16,50
wine, served with dark bread
or Served in a loaf + € 2,40

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

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

Pfefferbeisser (singly)	€ 1,80
schwarzgeräucherte Bratwurst (singly)	€ 2,40
Pork in aspic (a slice of 100 g)	€ 2,90
Bacon (a slice of 80 g)	€ 2,60
smoked „Stadtwurst“ (piece of 100 g)	€ 2,40
smoked liver sausage (150 g)	€ 3,60
half ring	€ 1,90

platter of cheese* (v)

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

Emmentaler (80 g)	€ 2,50
Camembert (60 g)	€ 2,50
Sheep cheese (80 g)	€ 2,10
mountain cheese (60 g)	€ 3,70
blue vein cheese (ca. 70 g)	€ 4,10

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)	half	€ 6,30
with homemade apple compote and cinnamon-sugar	whole	€ 8,90
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	€ 2,20
0,50 l	€ 3,90
1,00 l	€ 7,40
2,00 l	€ 14,10

Juices

apple, pear, cherry, red grape, black currant

	juice	Schorle
0,25 l	€ 2,70	€ 2,60
0,50 l	€ 4,80	€ 4,50
1,00 l	€ 9,20	€ 8,60

Sweetened Lemonades
(Cola, orange or lemon)

0,25 l	€ 2,30
0,50 l	€ 3,90
1,00 l	€ 7,40
2,00 l	€ 14,10

Maltbeer

0,50 l	€ 4,00
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ORGANIC LEMONADES

Rhubarb-Schorle

Flasche 0,33 l € 3,60

Frohlunder

Flasche 0,33 l € 3,60

SUMMER SPECIAL

(April to Septembre)

Cold mintwater

0,25 l € 2,60

made of peppermint tea, fresh mint,

0,50 l € 4,50

fresh ginger and lemonade

1,00 l € 8,60



BEER ON TAP of the monastery brewery Weissenhohe

Classic Export Bio light,	0,25 l	€ 2,50
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	€ 3,80
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	€ 3,60

MEADBEER (honeybeer)

Dark beer with mead (honeywine)⁵

0,25 l	€ 3,30
0,50 l	€ 5,60
1,00 l	€ 10,70
2,00 l	€ 20,40

BOCKMEADBEER

Bonator Doppelbock with mead⁵

1,00 l	€ 11,30
2,00 l	€ 21,50

Wine

Mead (Honeywine) ⁵	0,25 l	€ 4,00
Blueberrywine ⁵	0,50 l	€ 7,70
Applewine ⁵	1,00 l	€ 14,70
	2,00 l	€ 28,00

Wine Made of Grapes

Silvaner, QbA, ⁵	0,25 l	€ 5,90
Weinkellerei Terra Consilium, Franken (Dry white wine)	0,50 l	€ 11,30
	1,00 l	€ 21,50
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	€ 5,30
Weinkellerei Lenz Moser, Niederösterreich (dry red wine)	0,50 l	€ 10,10
	1,00 l	€ 19,20
Spritzer ⁵	0,25 l	€ 3,50
(wine with sparkling water or lemonade)	0,50 l	€ 6,70
	1,00 l	€ 12,80
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	€ 3,90
(Gin with Mandarina Bavaria hops!)	4 cl	€ 7,40

SPECIAL LIQUEURS

„Stammschnaps“
Take 10 and get 10%

Honey liqueur 35 %	2 cl	€ 2,90
	4 cl	€ 5,50
Nurembergs' Herbal liqueur 35 %	2 cl	€ 2,90
	4 cl	€ 5,50
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!