

FINYAS TAVERNE

DER DRUIDIN HEIM



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)	€ 8,20
bacon & onions	small € 5,70
Der Südländer (southerner)	€ 9,20
sheep cheese & olives	small € 6,70
Der Westländer (westerner)	€ 9,20
camembert & cranberries	small € 6,70
Der Nordländer (northerner)	€ 9,40
smoked salmon & fresh herbs	sm. € 6,90
Der Ostländer (easterner)	€ 9,50
salami & onions & mushrooms	sm. € 7,00
Basic tarte flambée	€ 6,60
with sour cream and cheese	sm. € 4,10

Toppings:

bacon	€ 0,80	olives	€ 1,30
onions	€ 0,80	cranberries	€ 1,30
mushrooms	€ 0,80	sheep cheese	€ 1,30
fresh herbs	€ 0,80	camembert	€ 1,30
Salami	€ 1,30	garlic oil	€ 0,50
Smoked salmon	€ 2,--		

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		€ 10,40
	small	€ 8,40
Peppery stew of minced meat		
Spicy stew made of minced meat,		
peas and kidney beans		€ 9,50
	small	€ 7,50
Lentil stew		
with bacon and white wine		€ 9,50
	small	€ 7,50
Fish stew		
with smoked trout fillet		
on steaming vegetables		€ 9,50
	small	€ 7,50
Vegetable stew (vegan)		
made of seasonal vegetables		€ 8,20
	small	€ 6,20
Homemade leek soup (vegan)		€ 6,90
	small	€ 4,90

Side dishes: (more than one side dish is charged € 0,80 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
- (served only in summertime)

Schmalzbröt *

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

€ 2,90

WINTER SPECIAL

Cheese Fondue

A Bowl of hot melted cheese refined with white wine, served with dark bread

€ 9,90

small

€ 7,90

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- boiled wheat grains
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Schmalzbröt *

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

€ 8,20

small € 5,70

homemade cake *

piece € 2,50

sweet bread *

a slice of dark bread with butter
served with honey or homemade jam

€ 2,50

For questions on any allergenic
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 ¹¹ € 2,90

White coffee (with milk) ¹¹ € 3,70

Espresso ¹¹ € 2,10

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 ⁵

Made of honeywine ⁵, blueberrywine, cinnamon,
clove and vanilla

0,25l € 3,40

0,5l € 6,50

1,0l € 12,80

2,0l € 25,60

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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 € 2,90

Raspberry-cassis
blackthorn-hip

Rhubarb-schorle 0,33l € 2,90

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

	Juice	Schorle
0,25l	€ 2,30	€ 2,10
0,5l	€ 3,90	€ 3,50
1,0l	€ 7,60	€ 6,80
2,0l	€ 14,90	€ 13,20

Table water sparkling or still

0,25l	€ 1,80
0,5l	€ 3,10
1,0l	€ 6,10
2,0l	€ 12,10

Malt beer 0,5l € 3,10

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	€ 1,90
0,5l	€ 3,20
1,0l	€ 6,20
2,0l	€ 12,20

BOTTLED BEER

Weissenhoher Bonator Doppelbock

0,5l € 3,30

Weissenhoher Pils

0,5l € 3,20

Gaas Seidla , Brewery Krug

(mixed beer with cherrywine and coke)

0,5l € 3,20

Gutmann Hefeweizen (wheatbeer)

(light, dark, alcoholfree)

0,5l € 3,20

Polish Honeybeer, Brewery Ciechan

SEASONAL!

(light beer brewed with honey)

0,5l € 4,90

MEADBEER (HONEYBEER)

Dark beer mixed with mead (honeywine) ⁵

0,25l	€ 2,90
0,5l	€ 4,90
1,0l	€ 9,70
2,0l	€ 19,30

SPIRITS

Bärenfang ^{35%} 4cl € 4,80
(Honey liqueur)

Nürnberger Hexenkräuter ^{35%} 4 cl € 4,80
(herbal liqueur)

Honig-Williams ^{35%} 4 cl € 4,80
(honey williams pear liqueur)

Alisier Elsbeerengeist ^{40%} 4 cl € 4,80
(service tree schnapps / a sort of rowan)

Kirschlikör (cherry liqueur) ^{16%} 4 cl € 4,80

Bratapfellikör ^{16%} 4 cl € 4,80
(baked apple liqueur)

Nussino ^{16%} 4 cl € 4,80
(hazelnut-almond liqueur)

Whiskeys on recommendation.

Wine

Mead (Honeywine) 5,		
Blueberrywine,		
Applewine	0,25l	€ 3,20
	0,5l	€ 6,20
	1,0l	€ 12,20
	2,0l	€ 24,20

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

WINE MADE OF GRAPES

Elbling (white, dry, the oldest grape variety in Germany)

Silvaner (white, dry)

Chiarretto (rosé, halfdry, fruity)

Blauer Zweigelt (red, dry)

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

WINE SCHORLE (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.facebook.com/FinyasTaverne

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

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