

# 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...

## JUST IMAGINE...

the rusticity of an 'olde-worlde' tavern in a medieval tower'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 info to begin with

## Opening hours

Monday closed

Tuesday 5 pm - 11 pm

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, platter

of smoked sausages or cheese **until 11 pm**.

These are marked with an asterisk \*

We accept cash payment, as well as VISA and

Mastercards. !!No American Express!!

Card payment is possible up from € 10,00.

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) with dark bread	small big	€ 5,90 € 8,90
Homemade vegetable stew *(vv) (G) made of seasonal vegetables with dark bread	small big	€ 6,90 € 10,40
Schmalzbrot* a slice of dark bread served with a small bowl of lard with greaves		€ 3,40
Knobibrot (vv) a slice of dark bread roasted with garlic oil and topped with fresh herbs		€ 3,40

## WINTER SPECIAL

vegetable gratin (v) (G) grilled with herb cream sauce and cheese serve with a slice of dark bread	small big	€ 11,70 € 17,50
Feel free to add some smoked trout, sheep cheese or bacon		
Also available with G gluten-free bread!		

## CARTE FLAMBÉE (with sour cream and cheese)

Der Klassiker (classic)	half	€ 8,90
with bacon and onions	whole	€ 13,30

Der Nordländer (northerner)	half	€ 12,50
with smoked salmon and fresh herbs	whole	€ 18,80

Der Südländer (southerner) (v)	half	€ 11,50
with green olives and sheep cheese	whole	€ 17,30

Der Westländer (westerner) (v)	half	€ 9,90
with camembert and cranberries	whole	€ 14,90

Der Ostländer (easterner)	half	€ 10,50
with befsalami, onions and mushrooms	whole	€ 15,70

Would you like more toppings?

bacon	€ 2,60	green olives	€ 2,20
onions	€ 1,00	cranberries	€ 2,00
mushrooms	€ 1,50	sheep cheese	€ 4,90
herbs	€ 1,00	camembert	€ 2,70
beefsalamí	€ 4,50	smoked salmon	€ 7,50

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	€ 13,90
with red wine and mediterranean herbs	big	€ 20,90
Peppery stew of minced meat, *(G)	small	€ 8,50
peas and kidney beans	big	€ 12,80
Fish stew *(G)	small	€ 11,80
with smoked trout fillet	big	€ 17,70
on steaming vegetables		
Cheese Fondue (V) (G)	small	€ 13,70
hot melted cheese refined with white	big	€ 20,60
wine, served with dark bread		
or Served in a loaf		+ € 5,50

Side dishes: (more than one side dish is charged € 2,00 extra)


- Vinschgauer (bread with herbs) (+ € 1,50) (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	€ 5,90
Peppery raw sausage (singly)	€ 2,50
Smoked Bratwurst (singly)	€ 2,70
Smoked "Nürnberger" with chili (singly)	€ 1,00
Debreziner (singly)	€ 1,30
Bacon	€ 3,90
Smoked „Stadtwurst“ (piece of 100 g)	€ 3,60

## platter of cheese\* (v)

Basic platter with one slice of dark bread, cranberries, sour cream, olives and pickled cucumbers	€ 4,30
Emmentaler	€ 3,30
Camembert	€ 2,70
Sheep cheese	€ 4,90
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 whole	€ 7,20 € 10,90
Homemade cake* (V) (seasonal)		€ 4,50
Homemade apple-nut-cake* (V) (G) (vegan and gluten-free)		€ 5,50

## WARM DRINKS

Black coffee <sup>11</sup>		€ 3,40
White coffee (with milk) <sup>11</sup>		€ 4,20
Espresso <sup>11</sup>		€ 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	€ 3,10	€ 2,70
0,50 l	€ 5,90	€ 5,10
1,00 l	€ 11,20	€ 9,70

Sweetened Lemonades

(Cola, orange or lemon)

0,25 l	€ 2,50
0,50 l	€ 4,70
1,00 l	€ 8,90
2,00 l	€ 16,90

## ORGANIC LEMONADES

Rhubarb-Schorle

Flasche 0,33 l € 3,90

Frohlunder

Flasche 0,33 l € 3,90

## WINTER SPECIAL

Homemade mulled wine <sup>5</sup>	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" <sup>5</sup>	0,25 l	€ 4,90
made of honey wine, pear juice, cinnamon, clove and vanilla	0,50 l	€ 9,30
	1,00 l	€ 17,70

## FOR THE DRIVER

Alcoholfree white wine <sup>5</sup>	0,25 l	€ 4,70
Schloss Sommerau	0,50 l	€ 8,90
Spalter light alcoholfree	0,50 l	€ 5,10
Gutmann wheatbeer alcoholfree	0,50 l	€ 5,10
Maltbeer	0,50 l	€ 5,10
Homemade winter punch	0,25 l	€ 3,10
made from orange juice, grape juice, rose hip tea, cinnamon and cloves	0,50 l	€ 5,90
	1,00 l	€ 11,20

## WINE MADE OF GRAPES

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

## SPECIAL WINE

Mead (Honey wine) <sup>5</sup> or Blueberry wine <sup>5</sup>	0,25 l	€ 4,70
	0,50 l	€ 8,90
	1,00 l	€ 16,90
Apple wine <sup>5</sup>	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 / Bonifatius Dark /  
or Radler (mixed with lemonade)



0,25 l	€ 2,70
0,50 l	€ 5,10
1,00 l	€ 9,70
2,00 l	€ 18,40

## BOTTLED BEER

Gutmann wheatbeer

0,50 l € 5,10

Gaas Seidla, Brauerei Krug <sup>11</sup>  
(Black beer with cola and cherry wine)

0,50 l € 5,50

Weissenhoher Pils

0,50 l € 5,10

Weissenhoher Bonator Doppelbock

0,50 l € 5,10

Weissenhoher Green Monkey Mandarina  
as „Hopfengedeck“ with 2 cl Hertels Hopfengin

0,50 l € 5,70  
€ 9,90

# Finyas Finest

These special treats are only available here in Finyas Taverne

## POETENTRUNK (MEADBEER)

Dark or light beer mixed	0,25 l	€ 3,30
with mead (honey wine) <sup>5</sup>	0,50 l	€ 6,20
"a little sweeter, but stronger"	1,00 l	€ 11,80
	2,00 l	€ 22,50

## MAMEBIER

the mild alternative to Meadbeer	0,50 l	€ 6,10
with less alcohol, made of maltbeer	1,00 l	€ 11,60
and mead	2,00 l	€ 22,10

## BOCKMEADBEER

Bonator Doppelbock with mead <sup>5</sup>	1,00 l	€ 14,80
	2,00 l	€ 28,00

## BERSERKER

Dark Meadbeer with Cherry liqueur	0,50 l	€ 11,90
	1,00 l	€ 22,60

## GOSSENBOOMBE

Beer on tap (light or dark)	0,25 l	€ 8,40
with 4cl Honey liqueur	0,50 l	€ 10,40

## 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 % (Gin with Mandarina Bavaria hops!)	2 cl	€ 4,90
	4 cl	€ 9,30
Single Malt Whisky from Black forest (mild or smoky)	2 cl	€ 8,50
	4 cl	€ 16,10

## 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	€ 3,10
	4 cl	€ 5,90
Hazelnut-almond liqueur 16 %	2 cl	€ 3,10
	4 cl	€ 5,90
Baked apple liqueur 16 %	2 cl	€ 3,50
	4 cl	€ 6,60

FINYAS TAVERNE

IN DER ALTSTADT

THE MEDIEVAL TAVERN  
IN THE HEART OF NUREMBERG

Weißgerbergasse 18

90403 Nürnberg

0911 237 351 22

[info@finyas-taverne.de](mailto:info@finyas-taverne.de)

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

[www.facebook.com/FinyasTaverne](https://www.facebook.com/FinyasTaverne)

[www.instagram.com/finyastaverne](https://www.instagram.com/finyastaverne)

---

Do you like our mugs?

You can buy them as a souvenir!

Feel free to ask our staff!