

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 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 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 Mastercard. !!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 ♢ 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 caffeine



Weekly Special

**OUR WEEKLY
DISH COULD
BE WRITTEN
HERE**

...but maybe there is still something tasty
on recommendation 😊

Simply ask for it!

STARTERS AND SNACKS

Homemade leek soup *(vv) (G)	small	€ 7,50
with dark bread	big	€ 11,30

Homemade vegetable stew *(vv) (G)	small	€ 8,70
made of seasonal vegetables	big	€ 13,10
with dark bread		

Schmalzbrot*	€ 4,30
a slice of dark bread served with a small bowl of	
lard with greaves	

Knobibrot (vv)	€ 4,30
a slice of dark bread roasted with garlic oil and	
topped with fresh herbs	

WINTER SPECIAL

vegetable gratin (v) (G)	small	€ 14,80
grilled with herb cream sauce and cheese	big	€ 22,10
served with a slice of dark bread		

Feel free to add some bacon (€ 3,00) or
sheep cheese (€ 5,90)

Also available with G glutenfree bread!

platter of smoked sausages*

Basic platter with one slice of dark bread, lard with greaves, mustard, pickled cucumbers and cheese	€ 7,50
Peppery raw sausage (singly)	€ 3,20
Smoked Bratwurst (singly)	€ 3,40
Smoked "Nürnberger" with chili (singly)	€ 1,30
Debreziner (singly)	€ 1,70
Bacon	€ 4,90
Smoked „Stadtwurst“ (piece of 100 g)	€ 4,60

platter of cheese* (v)

Basic platter with one slice of dark bread, cranberries, sour cream, olives and pickled cucumbers	€ 5,50
Emmentaler	€ 4,20
Camembert	€ 3,30
Sheep cheese	€ 5,90
Mountain cheese	€ 4,70

Also available with luten-free bread!

TARTE FLAMBÉE (with sour cream and cheese)

Der Klassiker (classic)	half	€ 10,50
with bacon and onions	whole	€ 15,80

Der Nordländer (northerner)	half	€ 15,30
with smoked salmon and fresh herbs	whole	€ 22,90

Der Südländer (southerner) (✓)	half	€ 13,30
with green olives and sheep cheese	whole	€ 22,10

Der Westländer (westerner) (✓)	half	€ 11,70
with camembert and cranberries	whole	€ 17,50

Der Ostländer (easterner)	half	€ 13,30
with beefsalami, onions and mushrooms	whole	€ 19,90

Would you like more toppings?

bacon	€ 3,00	green olives	€ 3,30
onions	€ 1,80	cranberries	€ 2,30
mushrooms	€ 2,20	sheep cheese	€ 5,90
herbs	€ 1,80	camembert	€ 3,30
beefsalami	€ 5,20	smoked salmon	€ 8,70

Or a bit more spice with our homemade oils
with chili or garlic? € 1,00

homemade stews

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

Beef stew*(G)	small	€ 17,50
with red wine and mediterranean herbs	big	€ 26,40

Peppery stew of minced meat, *(G)	small	€ 10,70
peas and kidney beans	big	€ 16,20

Fish stew *(G)	small	€ 14,90
with smoked trout fillet	big	€ 22,30
on steaming vegetables		

Homemade vegetable stew *(V)(G)	small	€ 8,70
made of seasonal vegetables	big	€ 13,10

Cheese Fondue(V)(G)	small	€ 17,30
hot melted cheese refined with white	big	€ 26,50
wine, served with dark bread		

Side dishes: (more than one side dish is charged € 2,30 extra)

- Vinschgauer (bread with herbs) (+ € 1,50) (V)
- Gluten free bread (V)(G)

SWEETS

Fried slices of semolina pudding (✓) with almond slivers, caramel-pear and cinnamon-sugar		€ 9,60
Sweet tarte flambée (✓) with homemade apple compote and cinnamon-sugar	half whole	€ 9,10 € 13,80
Homemade cake* (✓) (seasonal)		€ 5,70
Homemade apple-nut-cake* (✓) (G) (vegan and gluten-free)		€ 6,90

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) with honey or sugar	0,50l	€ 5,40

A wooden lantern with a sign inside, set against a warm, textured background. The lantern is made of light-colored wood and has a small handle on the left side. The sign inside is white and contains text. The background is a warm, textured surface, possibly a wall or a curtain, with some decorative elements visible at the top.

Attention!

Do you like our mugs?

You can buy the pottery in two different colors!

Do you like the Poetentrunk?

You'll be perfectly equipped for the next festival with our

5 liter party kegs!

(limited stock, please order in advance)

Live music in the tavern?

The event calendar of the

singing tavern evenings

can be found on our social media channels

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

Frohlunder (elderflower)

0,33 l	€ 3,90
0,33 l	€ 3,90

WINTER SPECIAL

Homemade mulled wine ⁵	0,25 l	€ 5,30
made of honey wine, blueberry wine,	0,50 l	€ 10,10
cinnamon, clove and vanilla	1,00 l	€ 19,10
 "Glühbirne" ⁵	 0,25 l	 € 4,90
made of honey wine, pear juice,	0,50 l	€ 9,30
cinnamon, clove, vanilla and lemon	1,00 l	€ 17,70

FOR THE DRIVER

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

Finyas Finest

These special treats are only available here in Finyas Taverne

POETENTRUNK (MEADBEER)

Dark or light beer mixed	0,25 l	€ 3,40
with mead (honey wine) ⁵	0,50 l	€ 6,40
"a little sweeter, but stronger"	1,00 l	€ 12,20
	2,00 l	€ 23,30

MAMEBIER

the mild alternative to Meadbeer	0,50 l	€ 6,20
with less alcohol, made of maltbeer	1,00 l	€ 11,80
and mead ⁵	2,00 l	€ 22,50

BOCKMEADBEER

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

BERSERKER

Dark Meadbeer ⁵ 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	€ 10,80

BEER ON TAP of the monastery brewery Weissenhohe

Classic Export Bio light / Bonifatius Dark /
or Radler (mixed with lemonade)



0,25 l	€ 2,80
0,50 l	€ 5,30
1,00 l	€ 10,10
2,00 l	€ 19,20

BOTTLED BEER

Gutmann wheatbeer	0,50 l	€ 5,30
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Gaas Seidla, Brauerei Krug ¹¹ (Black beer with cola and cherry wine)	0,50 l	€ 5,50
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Weissenhoher Pils	0,50 l	€ 5,30
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Weissenhoher Bonator Doppelbock	0,50 l	€ 5,30
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Weissenhoher Green Monkey Mandarína	0,50 l	€ 5,70
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SPECIAL WINE

Mead (Honey wine) ⁵ or Blueberry wine ⁵	0,25 l	€ 4,70
	0,50 l	€ 8,90
	1,00 l	€ 16,90

Apple wine ⁵	0,25 l	€ 2,80
	0,50 l	€ 5,30
	1,00 l	€ 9,90

WINE MADE OF GRAPES

Silvaner, QbA, ⁵	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, ⁵	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 ⁵	0,25 l	€ 6,10
Weinkellerei Lenz Moser,	0,50 l	€ 11,60
Niederösterreich (dry red wine)	1,00 l	€ 22,00

Spritzer ⁵	0,25 l	€ 4,10
(wine with sparkling water or	0,50 l	€ 7,70
lemonade)	1,00 l	€ 14,60

SPIRITS AND LIQUEURS

Cherry liqueur 15 %	2 cl	€ 3,10
	4 cl	€ 5,90
Baked apple liqueur 18 %	2 cl	€ 3,10
	4 cl	€ 5,90
Vineyard peach liqueur 18 %	2 cl	€ 3,10
	4 cl	€ 5,90
Hazelnut-almond liqueur 22 %	2 cl	€ 3,10
	4 cl	€ 5,90
Honey liqueur 35 %	2 cl	€ 3,10
	4 cl	€ 5,90
Hertl Brewmaster rum 35 %	2 cl	€ 4,10
	4 cl	€ 7,80
Nurembergs' Herbal liqueur 35 %	2 cl	€ 3,10
	4 cl	€ 5,90
Wild raspberry spirit 40 %	2 cl	€ 3,90
	4 cl	€ 7,40
Apricot spirit 41 %	2 cl	€ 3,90
	4 cl	€ 7,40
Barrel matured pear spirit 43 %	2 cl	€ 3,90
	4 cl	€ 7,40
Single Malt Whisky from Black forest (mild or smoky)	2 cl	€ 8,50
	4 cl	€ 16,10

Finyas Taverne

in der Altstadt

The medieval Tavern
in the heart of Nuremberg

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www.finyas-taverne.de

www.facebook.com/FinyasTaverne

www.instagram.com/finyastaverne

Do you like our mugs?

You can buy them as a souvenir!

Feel free to ask our staff!