

# **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...**

## 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 **V** next to our food. And for vegan for the double green **VV**

\*\*\*\*

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

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



# 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

## Summer Special

plate of seasonal salad (VV) (G)                      € 11,80  
with homemade sour cream dressing  
or oil and vinegar and a slice of dark bread  
Feel free to add some smoked salmon, sheep cheese,  
herbs or other toppings.  
Also available with G gluten-free 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  gluten-free bread!

## Tarte Flambee (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 befsalami, 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
befsalami	€ 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 (V) € 9,60  
with almond slivers, caramel-pear and  
cinnamon-sugar

Sweet tarte flambée (V) half € 9,10  
with homemade apple compote whole € 13,80  
and cinnamon-sugar

Homemade cake\* (V) € 5,70  
(seasonal)

Homemade apple-nut-cake\* (V) (G) € 6,90  
(vegan and gluten-free)

## 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, 0,50l € 5,40  
red fruits, black or green)

with honey or sugar

# Attention!

Do you like our mugs?

You can buy the pottery in two different colors!

Feel free to ask the crew for further information.

\*\*\*\*\*



How about a  
Tavern-T-Shirt, hoodie, bag or cup?  
Visit our Merchandise store on  
Spreadshop or scan the QR-code :)

\*\*\*\*\*

Poetentrunk goes Festival! You can buy the  
Poetentrunk in 0,5Ltr beer cans for takeaway.  
Perfectly accompanied by our festival mugs 😊

\*\*\*\*\*

Live music in the tavern? All information to 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

## Summer special

Cold Mintwater	0,25 l	€ 2,70
made of peppermint tea, fresh mint,	0,50 l	€ 5,10
fresh ginger and lemonade	1,00 l	€ 9,70

## 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	€ 5,20
Gutmann wheatbeer alcoholfree	0,50 l	€ 5,20
Maltbeer	0,50 l	€ 5,20



## ***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) <sup>5</sup>	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 <sup>5</sup>	2,00 l	€ 22,50

## Bockmeadbeer

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

## Berserker

Dark Meadbeer <sup>5</sup> with Cherry liqueur	0,50 l	€ 11,90
	1,00 l	€ 22,60

## Gossenbombe

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
Gaas Seidla, Brauerei Krug <sup>11</sup> (Black beer with cola and cherry wine)	0,50 l	€ 5,50
Weissenhofer Pils	0,50 l	€ 5,30
Weissenhofer Bonator Doppelbock	0,50 l	€ 5,30
Weissenhofer Green Monkey Mandarina	0,50 l	€ 5,70

## 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

## Wine made of grapes

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

Spritzer <sup>5</sup>	0,25 l	€ 4,10
(wine with sparkling water or lemonade)	0,50 l	€ 7,70
	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	2 cl	€ 8,50
(mild or smoky)	4 cl	€ 16,10

**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!