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

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

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Wether stews, crunchy salads or tasty beer, all our food and drinks are produced regionally and are freshly prepared by our kitchen staff.

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Our regional suppliers:

Metzgerei Pfettner – meat and sausages

Brot Schwarz/Bäckerei Nusselt – Moritzberger dark bread

Klosterbrauerei Weissenohe – beer, juices, lemonades

VomFass – berrywines, spirits and liqueurs

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Please ask our staff for Information about food additives

| 2 includes perservatives
| 5 includes sulfites and allergenes.
| 11 includes coffein


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)<br>with dark bread | small<br>big | € 7,50<br>€ 11,30 |
| Homemade Vegetable stew *(VV) (G)<br>made of seasonal vegetables<br>with dark bread | small<br>big | € 8,70<br>€ 13,10 |
| Schmalzbrot*<br>a slice of dark bread served with a small bowl of lard with greaves | | € 4,30 |
| Knobibrot (VV)<br>a slice of dark bread roasted with garlic oil and topped with fresh herbs | | € 4,30 |

# Winter Special

| | | |
|---|---|---|
| Vegetable gratin (V) (G)<br>grilled with herb cream sauce and cheese<br>served with a slice of dark bread<br>Feel free to add some bacon (€ 3,00) or sheep cheese (€ 5,90)<br>Also available with Glutenfree bread! | small<br>big | € 14,80<br>€ 22,10 |

# 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 Glutenfree bread!

# Tarte Flambee (with sour cream and cheese)

| | | |
|---|---|---|
| Der Klassiker (classic) | half | € 10,50 |
| with bacon and onions | whole | € 15,80 |
| Der Nordländer (northener) | half | € 15,30 |
| with smoked salmon and fresh herbs | whole | € 22,90 |
| Der Südländer (southerner) (V) | half | € 13,30 |
| with green olives and sheep cheese | whole | € 22,10 |
| Der Westländer (westerner) (V) | 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)<br>with red wine and mediterranean herbs | small<br>big | € 17,50<br>€ 26,40 |
| Peppery stew of minced meat, *(G)<br>peas and kidney beans | small<br>big | € 10,70<br>€ 16,20 |
| Fish stew *(G)<br>with smoked trout fillet<br>on steaming vegetables | small<br>big | € 14,90<br>€ 22,30 |
| Homemade vegetable stew *(VV) (G)<br>made of seasonal vegetables | small<br>big | € 8,70<br>€ 13,10 |
| Cheese Fondue (V) (G)<br>hot melted cheese refined with white wine, served with dark bread | small<br>big | € 17,30<br>€ 26,50 |

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)<br>with almond slivers, caramel- pear and<br>cinnamon-sugar | | € 9,60 |
| Sweet tarte flambée (V)<br>with homemade apple compote<br>and cinnamon-sugar | half<br>whole | € 9,10<br>€ 13,80 |
| Homemade cake* (V)<br>(seasonal) | | € 5,70 |
| Homemade apple-nut-cake* (V) (G)<br>(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<br>(peppermint, camomile, mallow, herbs,<br>red fruits, black or green)<br>with honey or sugar | 0,25l<br>0,50l | € 2,80<br>€ 5,40 |

# Attention!

Do you like our mugs?

You can buy the pottery in two different colors!

Feel free to ask the crew for further information.

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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 | 0,25 l | € 2,50 |
| (Cola, orange or lemon) | 0,50 l | € 4,70 |
| | 1,00 l | € 8,90 |
| | 2,00 l | € 16,90 |

# Organic lemonades

| | | |
|---|---|---|
| Rhubarb-Schorle | 0,33 l | € 3,90 |
| Frohlunder (elderflower) | 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
with mead (honey wine)[5]
"a little sweeter, but stronger"

| | |
|---|---|
| 0,25 l | € 3,40 |
| 0,50 l | € 6,40 |
| 1,00 l | € 12,20 |
| 2,00 l | € 23,30 |

## Mamebier

the mild alternative to Meadbeer
with less alcohol, made of maltbeer
and mead[5]

| | |
|---|---|
| 0,50 l | € 6,20 |
| 1,00 l | € 11,80 |
| 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 |

## Gossenbombe

Beer on tap (litght or dark)
with 4cl Honey liqueur

| | |
|---|---|
| 0,25 l | € 8,40 |
| 0,50 l | € 10,80 |

## Beer on tap of the monastery brewery Weissenohe

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 [11]<br>(Black beer with cola and cherry wine) | 0,50 l | € 5,50 |
| Weissenoher Pils | 0,50 l | € 5,30 |
| Weissenhoher Bonator Doppelbock | 0,50 l | € 5,30 |
| Weissenoher Green Monkey<br>Mandarina | 0,50 l | € 5,70 |

## 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 |

# A liquor menu for self-discovery...

| | | |
|---|---|---|
| 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 |
| 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 |

We've got a few treats to recommend, too! 😊

## ...and here's what you can do with them

->

# Schnapps

## ...and here's what you can do with them

"Log" Schnapps (Stammschnaps)

Order 10 shots served on a wooden log and get a 10% discount!

Schnapps "Nine Men's Morris" (Mühle)

Fancy a game of "Nine Men's Morris" using 18 filled shot glasses? You'll get a 10% discount—and it's a whole lot of fun! The classic rules of the game apply, with one twist: whenever a shot glass is "captured" (removed from the board), it has to be downed! Can also be played with more than two players ;)

Gutter Roulette

A coin toss decides whether it's a 2cl or 4cl pour.
A roll of the die determines which schnapps you get.
Who's brave enough to play?

Penalties

Anyone caught playing with the candles—or otherwise falling out of favor—risks having to win back the tavern's good graces by purchasing a few extra rounds of schnapps...

# Finyas Taverne

# In der Altstadt

## The medieval tavern in the heart of Nuremberg

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www.instagram.com/finyastaverne

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