



## NORDIC • HANSEATIC

Simply a good place to eat and drink.  
Since 1998



Food & Beverages



# Welcome to “Zum alten Fritz” the brewpub at the Rostock city harbour!

Enjoy the comfortable traditional atmosphere, the regional and seasonal food of Mecklenburg-West Pomerania, and the art of beer brewing.



Excellent food, regional cuisine and traditional brewing methods – we offer it all. And as a result, we are continuously searching for recipes that combine top grade raw materials and products, seasonal and regional specialities, and the ingenuity of creative cooks and master brewers.

Needless to say, our dishes are prepared with regional products from carefully selected suppliers with a major focus on taste and enjoyment.

Apart from this, our top priority is to show our guests the amiability, hospitality and tradition that are so typical for the Hanseatic North. Because we want „Zum Alten Fritz“ to be not just a place to eat, drink and to enjoy, but a comfortable local meeting point for socializing, too.



Have a good time at the “old Fritz”.  
**Your Brewpub Team**





# Störtebeker Brewer's Home

MORE THAN A BREWERY. AN EXPERIENCE.

The Störtebeker brewing manufactory was founded in 1827 and, since then, time beers of the highest quality have been brewed in the Hanseatic city of Stralsund. Today, our beer manufactory stands for Northern German identity, excellent speciality brews, and a unique and world-class beer brewing culture.

As a medium-sized company, we have always felt more closely connected to the craft of brewing than to the beer industry.

And as our distances are short and our flexibility high, we can do what other brewers can't – we can experiment as long as it takes to perfect our recipes for new and highly delicious speciality brews. The special character of these beers can be seen, smelled and tasted.

Come and take your own personal discovery trip round the world of Störtebeker speciality brews, including a guided tour of our brewery and a beer tasting. Watch our master brewers go about their work of manufacturing our beer specialities in keeping with the old brewing traditions in the historical city of Stralsund. Experienced guides give daily tours of the brewery. During these tours they provide extensive information on hops, malt, craftsmanship and the Hanseatic League, and join our guests in a tasting of selected specialities.



For further information see:

[www.stoertebeker.com](http://www.stoertebeker.com)





## OUR BREWING SPECIALTIES FROM THE KEG

<b>Zwickel-Keller-Bier 1402</b>	0,5 l	5,80 €
Original gravity 11,1%, 4,8 % alc/vol	0,3 l	4,30 €
Natural, subtle dryness – smooth		
<b>Störtebeker Pilsener-Bier</b>	0,5 l	5,80 €
Original gravity 11,3 %, 4,9 % alc/vol	0,3 l	4,30 €
Bottom-fermented, North German Pils with a smooth and refreshing mouthfeel		
<b>Störtebeker Schwarz-Bier</b>	0,5 l	5,80 €
Original gravity 12,5 %, 5,0 % alc/vol	0,3 l	4,30 €
Natural bottom-fermented beer with a malt aroma and a velvety mouthfeel		
<b>Störtebeker Baltik-Lager</b>	0,5 l	5,80 €
Original gravity 13,2 %, 5,5 % alc/vol	0,3 l	4,30 €
Natural, bottom-fermented Lager with a slight smell of biscuit & marzipan		
<b>Störtebeker Bernstein-Weizen</b>	0,5 l	5,80 €
Original gravity 12,9 %, 5,3 % alc/vol	0,3 l	4,30 €
Natural, top-fermented wheat beer with a gentle smell of ripe bananas		
<b>Störtebeker Übersee Pils</b>	0,5 l	5,80 €
Original gravity 12,5 %, 5,2 % alc/vol	0,3 l	4,30 €
bottom-fermented, vigorously hopped pils, tart		
<b>Störtebeker Nordisch Hell</b>	0,5 l	5,80 €
Original gravity 10,7 %, 4,6 % alc/vol	0,3 l	4,30 €
bottom-fermented lager with elegant hopping and soft character		
<b>Störtebeker Tasting set</b>		
Störtebeker Brewing Specialties from the keg	6 x 0,1 l	12,90 €





## OUR BOTTLED BREWING SPECIALTIES

<b>Störtebeker Atlantik-Ale</b> Original gravity 11,4 %, 5,1 % alc/vol Unfiltered and cloudy, top-fermented pale Ale, strong bitterness With an intense interplay of lemon, grapefruit & melon aromas	0,5 l	5,80 €
<b>Störtebeker Hanse-Porter</b> Original gravity 12,5 %, 4,0 % alc/vol Natural bottom-fermented hanseatic brewing specialty with aromas of sweet almond, coffee & caramel	0,5 l	5,80 €
<b>Störtebeker Roggen-Weizen</b> Original gravity 12,9 %, 5,4 % alc/vol Unfiltered and cloudy, top-fermented dark yeast beer made from rye and wheat	0,5 l	5,80 €
<b>Störtebeker Stark-Bier</b> Original gravity 18 %, 7,5 % alc/vol Natural, bottom-fermented dark strong beer With a strong interplay of dark chocolate and coffee aromas	0,5 l	5,80 €
<b>Störtebeker Scotch-Ale</b> Original gravity 20,5 %, 9,0 % alc/vol Natural strong ale made of british whisky malt With peaty and smoky aromas	0,5 l	5,90 €
<b>Störtebeker Mittsommer - Wit</b> Original gravity 11,9%, 4,7% alc/vol top-fermented brew specialty, wheat and oat flakes give a full body, mild hops emphasize fruity - spicy aromas of coriander and pepper	0,5 l	5,90 €
<b>Pazifik Ale</b> Original gravity 14,9%, 6,5% alc/vol a complex aroma of exotic fruits like mango and pineapple in combination with an intense - fine hop bitterness	0,5 l	5,90 €





## NON-ALCOHOLIC BREWING SPECIALTIES

<b>Störtebeker Frei-Bier</b>	0,5 l	5,80 €
Original gravity 13,0 %, alcohol-free		
Natural, alcohol-free beer that is brewed in the Pilsener style		
<b>Störtebeker Bernstein-Weizen alcohol-free</b>	0,5 l	5,80 €
Original gravity 12,9 %, alcohol-free		
Natural, isotonic, alcohol-free wheat beer		
<b>Störtebeker Atlantik-Ale alcohol free</b>	0,5 l	5,80 €
Original gravity 11,7 %, alcohol free, top – fermented light ale, fresh scent of citrus fruits, strong hopping		

## STRANDRÄUBER NATUR RADLER

<b>Strandräuber Natur Radler Zitrone</b>	0,33 l	4,30 €
The taste and scent of fresh lemons, plus a splash of lime.		
Completely without dyes and artificial flavors. Alk. 2.0% vol.		
<b>Strandräuber Natur Radler Sanddorn</b>	0,33 l	4,30 €
Sea Buckthorn: The lemon of the north makes this nature cyclist an extraordinary refreshment. Alk. 2.1% vol.		
<b>Strandräuber Natur Radler Zitrone Frei-Bier</b>	0,33 l	4,30 €
A non-alcoholic thirst quencher with light hop notes and strong lemon: The combination of fruit and tart is perfect for enjoying in between. Non-alcoholic		

## QUICK MIX ...

<b>Zwickel-Bier or Pils, with Coca Cola</b>	0,5 l	5,80 €
	0,3 l	4,30 €
<b>Banana wheat beer and Cherry wheat beer</b>	0,5 l	5,80 €
	0,3 l	4,30 €



## STARTERS

**„Fritz“ bread basket or 2 pretzels filled with butter** <sup>D,I</sup> 7,50 €  
with a dip of your choice: apple greaves, herb curd, beer-cheese-chili dip,  
garlic and sage dip, herb butter or tomato chilli pesto

**Salmon tartare** <sup>B,I,D</sup> 13,90 €  
with wild herb salad, cherry tomatoes and butter,  
served with fresh bread

**Fried chicken liver** <sup>D</sup> 14,90 €  
brew in a balsamic onion on arugula  
with cherry tomatoes, with fresh stone oven baguette

**Hearty meats plate** <sup>D,I</sup> 17,90 €  
ham from Susländer pork, wild liver sausage,  
venison salami, organic cheese, pickled cucumber sticks, red onion rings,  
butter, with a mixed bread basket with apple greaves

## SOUPS, FRESHLY PREPARED

**Paprika tomato soup** <sup>(vegan)</sup> 6,90 €  
with roasted pumpkin seeds

**Fritzens beer soup** <sup>1</sup> 6,90 €  
according to our own recipe with Störtebeker black beer

**Hot goulash soup** <sup>D,I</sup> 7,90 €  
with bell pepper, onions, potatoes and chive sour cream

**Tomato fish pot** <sup>B,I,N,K</sup> 8,90 €  
a hustle and bustle of Baltic fish and strips of vegetables





## SUMMER SPECIAL

### Burrata <sup>D,I</sup>

9,90 €

on a tomato rocket salad with parsley oil,  
with fresh stone oven baguette

### Our brewery tapas

Manchego cheese with pear mustard <sup>D</sup>

5,90 €

Small meatballs in a strong tomato and pepper sauce

5,90 €

Prawns on a garlic and sage dip <sup>C,D,I</sup>

6,90 €

... to our tapas we serve fresh stone-oven baguette

### Herb Pasta <sup>A,I</sup>

16,90 €

tossed in garlic oil with fresh herbs, Italian cheese and arugula

with this we recommend our fried prawns

12,90 €

### Brizza <sup>B,I,F,D</sup>

19,90 €

Pretzel pizza with crème fraîche, game salami, blue cheese,  
red onions and arugula

### Veal spare ribs

29,90 €

braised and refined with a hearty marinade,  
with our Brauhaus fries and BBQ sauce

### Roasted water buffalo steak

from "Anjas Wasserbüffel" from Goldberg

39,90 €

with herb butter and a small side salad

*The stately ruminants live all year round on fens and in nature reserves.  
Buffalo meat is not only very healthy but also extremely tasty!*



*Enjoy our  
Nordisch Hell  
with elegant  
hopping and  
soft character*



## FRESH FROM THE HERB MEADOW

**Bread salad with Mozzarella pearls** <sup>D,I</sup> 14,90 €  
wild herbs salad, cherry tomatoes, red onions, pesto, cucumber and peppers

**Speciality salad "Grünzeug von Feld und Wiese"** <sup>D,I</sup> 12,90 €  
bell pepper, cucumber, tomato and arugula with herb croutons,  
with roasted pumpkin seeds and „Fritz“ - house dressing

**Enhance your salad:**

with baked goat cheese	8,90 €
with fried chicken breast	8,90 €
with fried prawn skewers <sup>B</sup>	12,90 €

... to our salads we serve fresh stone oven baguette  
and we are happy to offer you our high-quality vinegar & oil offer

## FROM OUR „VEGI“- KITCHEN

**Baked zucchini** <sup>A,D,vegan</sup> 19,90 €  
with vegetable and chia seed filling, with wild herb salad,  
with flaxseed oil, cherry tomatoes, pumpkin seeds and tomato chilli pesto

**Potato and vegetable casserole** <sup>A,I</sup> 19,90 €  
baked with pumpkin seeds, pesto and Italian hard cheese

**Vegi platter** <sup>A,D</sup> 20,90 €  
baked goat cheese on ratatouille vegetables with arugula,  
with filled potato pockets and garlic-sage dip

**Vegetable burger** <sup>A,D,EI</sup> 20,90 €  
fried vegetable patty, cole slaw salad, arugula, balsamic onions,  
pumpkin seeds and tomato chilli pesto





## OUR BREWERS STONE OVEN SPECIALTIES

**Flammkuchen (tarte flambee) – Classic**<sup>D,I,1,3</sup> 13,90 €  
traditionally with crème fraîche, bacon, onions and herbs

**Flammkuchen (tarte flambee) – Vegetaria**<sup>D,I</sup> 17,90 €  
with crème fraîche, marinated carrots, zucchini, leeks, pumpkin seeds, Italian cheese and arugula

**Flammkuchen (tarte flambee) – Mediterranean**<sup>D,I</sup> 19,90 €  
with crème fraîche, marinated chicken breast strips, black olives, red onions, arugula and parmesan

**Fischer's tarte flambée**<sup>B,I,ED</sup> 21,90 €  
with crème fraîche, marinated salmon, red onions, Honey mustard dill sauce and arugula

## THE PURE DESIRE FOR MEAT ENJOYMENT

**Huftsteak approx. 300 g** 28,90 €  
the heart of the beef hip

**Entrecôte approx. 300 g** 29,90 €  
the classic piece with the fat eye

We serve our meat with cole slaw salad<sup>A,D,F</sup> or a crispy side salad.<sup>D</sup>

For this we optionally choose:

beer-cheese-chili-dip,<sup>I,D</sup> herb butter,<sup>I</sup> herb curd,<sup>A,D,F</sup> garlic-sage dip<sup>A,D,F</sup>

**Please choose from the following side dishes:** each for 4,80 €

herbal mushrooms, market vegetables,  
crispy pan-fried vegetables, Fritzen's Brewhouse french  
fries, baked herb potatoes, garlic baguette, croquettes





## SOMETHING SPECIAL DISCOVER

### Fritzens Burger<sup>A,D,F,I</sup>

21,90 €

roasted lamb boulette with arugula, cole slaw salad, baked goat cheese, balsamic onions and garlic-sage dip

we recommend our Fritzen's Brewhouse french fries

4,80 €



### Hanseaten-Labskaus<sup>F,G,B</sup> »The Special«

20,90 €

pickled beef breast with crushed potatoes, cooked in secret spice recipe, with fried egg, gherkin, beetroot and Original Störtebeker Matjesfilet

Also available for take away  
in a practical preserving jar

### Burger from water buffalo from "Anjas Wasserbüffel" (Goldberg)<sup>A,D,I</sup>

22,90 €

fried water buffalo boulette with cheddar cheese, wild herb salad, cole slaw salad, red onion rings, beer-cheese-chili dip

### Game plate from the Game farm Peters Groß Stove<sup>I</sup>

22,90 €

roast venison sausage, braised venison, served with strong Cranberry sauce on cabbage and baked rosemary potatoes

### Baked corn-fed chicken<sup>I,L</sup>

22,90 €

with a strong sauce on roasted green asparagus and herb risotto

### Roasted venison fillet

29,90 €

with a hearty thyme jus,  
on fried ratatouille vegetables and potato noodles

Our „Fritz“ recommendation  
for connoisseurs:

A freshly drafted Störtebeker  
Schwarz-Bier will prove a perfect  
addition to our hearty  
home-made classics





## PROVEN FISH SPECIALTIES

**Fried herring sweet/sour**<sup>I,F,1,3</sup> »virtually bone free« 20,90 €

pickled in a Störtebeker beer marinade with onions, mustard seeds and allspice, with coleslaw (without carrot) and fried potatoes with bacon and onions

**Störtebeker Matjes**<sup>D,F,G,1,3</sup> »according to our own recipe« 20,90 €

pickled herring fillets with apple and onion sauce and fried potatoes with bacon and onions

**Our pan-fried fish »a la Fritz«**<sup>B,1,3</sup> 20,90 €

fried pike-perch fillet with Dijon Mustard Sauce and fried potatoes with bacon and onions

**we recommend our cucumber salad with dill**<sup>D</sup> 4,80 €

**Plaice fried in herb oil**<sup>B,D,I,1,3</sup> 23,90 €

with a small salad bouquet and fried potatoes with bacon and onions

**Pollock fillet from the oven** 22,90 €

with mediterranean vegetables baked under a hearty tomato and pepper sauce, with fresh stone oven baguette

**Roasted cod fillet**<sup>B,E,D,I,3</sup> 24,90 €

with horseradish sauce on marinated carrots, zucchini, leeks, with mashed potatoes

**Pan-fried fish »Likedeeler«**<sup>B,D,I,L</sup> 25,90 €

fried fillets of salmon and pike-perch with prawn skewer, with lobster cream sauce on crunchy root vegetables with wasabi mashed potatoes



The „Fritz“  
recommendation:  
Fried fish will  
get along nicely  
with our  
„Atlantik-Ale“



## OUR MEAT CLASSICS

**Our Currywurst<sup>G,I,1</sup> from the „Susländer“ pork** 10,90 €  
with home-made curry sauce and Fritzen's Brewhouse french fries

**Master Brewer's "Geschnetzeltes"<sup>A,I</sup>** 20,90 €  
thin sauted strips of chicken breast with crunchy vegetables and mushrooms in a strong sauce on fresh noodles

**„Sauerfleisch“ in mason jar<sup>F,G,D,1,3</sup> »from own production«** 20,90 €  
pickled pork with carrots and onions, with apple and onion sauce and fried potatoes with bacon and onions

**Beer Coachman's Schnitzel<sup>D,I,1,3</sup>** 20,90 €  
breaded pork escalope, baked in the oven with mushrooms in cream and gratinated with cheddar cheese on a bed of fried potatoes with bacon and onions

**we recommend our cole slaw salad** 4,80 €

**Braised black beer roast<sup>I,L</sup>** 23,90 €  
with strong sauce on roasted root vegetables, with wasabi mashed potatoes

**“Fritz” large Nuckle<sup>I,L</sup> (approx. 1000 g)** 22,90 €  
braised in Störtebeker beer with smoked salt, with a strong sauce and Störtebeker sauerkraut

**we recommend our fried potatoes** 4,80 €

**Brewers pan<sup>D,I,1,3</sup>** 25,90 €  
fried medallions of chicken breast, beef and deer with herb butter, with cauliflower, crunchy seasonal vegetables and fried potatoes with bacon and onions



Enjoy our  
“Roggenweizen”!  
The beer of the  
champions of  
the world in  
2014!



## TO THE SWEET CONCLUSION

**“Möwengruß” Seagulls Greeting<sup>D</sup>** 5,90 €  
a large scoop of creamy vanilla ice-cream, pumpkin seed oil,  
chocolate shavings and whipped cream

**Melon cucumber apple smoothie<sup>D</sup>** 6,90 €

**Ice chocolate<sup>D</sup>** 6,90 €  
with two balls of softly melting chocolate ice cream and whipped cream

**Iced coffee<sup>D</sup>** 6,90 €  
with two scoops of creamy vanilla ice cream and whipped cream

**Black beer crème brûlée<sup>D,A,I</sup>** 6,90 €  
with caramelized sugar and wild berry ragout

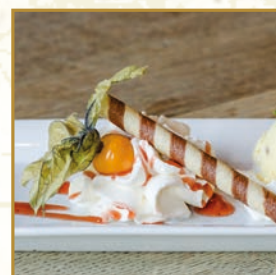
**Mascarpone cream<sup>D,H</sup>** 7,90 €  
with lime zest, fresh berry mix and roasted almond leaves

**Warm chocolate cake<sup>D,I</sup>** 7,90 €  
with wild berry ragout and a scoop of creamy vanilla ice cream

**Home-made apple strudel<sup>D,I</sup>** 7,90 €  
filled with curd and apples, served with vanilla sauce,  
a scoop of vanilla ice-cream and whipped cream

**“Alter Fritz” special cup – served in a beer mug<sup>D</sup>** 9,90 €  
three scoops of creamy vanilla ice cream, caramelized olives,  
fried rosemary, feta cheese, arugula

**or fancy something icy?** *Then please take a look at our ice cream menu.  
If you have any questions, please contact our friendly service staff.*





## OUR COFFEE SPECIALITIES

Café Crème	3,20 €
Large Café Crème	4,20 €
Espresso	3,20 €
Double Espresso	4,00 €
Espresso Macchiato	3,30 €
Milk Coffee	4,20 €
Cappuccino	3,60 €
Latte Macchiato	4,20 €



## HOT DRINKS

Hot lemon (hot water with lemon juice)	3,20 €
Cup of hot chocolate	4,00 €
Cup of hot chocolate with whipped cream	4,20 €

On request you will get all coffee specialties decaffeinated.

## TEA

“Tea Diamond – world class tea in revolutionary tea bags”  
by Eilles per glass  
3,20 €

Ceylon highland	tea from the island of Sri Lanka, pleasantly tart and aromatic
Asian Sun Leaf	delicate, tart green tea, flavoured with a fresh fruity lemon aroma
Earl Grey	black tea flavoured with the zesty aroma of the bergamotte fruit
Summer Berry	refreshing composition of apple pieces, hibiscus blossoms, rosehip peels, elderberries and strawberry-raspberry-cream aroma
Peppermint	roughly cut special selection of peppermint leaves, aromatic and refreshing
Rooibos Vanilla	South African rooibos, offset with vanilla pieces and aroma, with a sweet flavour accent
Chamomile	chamomile flowers - honey-like taste, calming
Herbal garden	beneficial herbal mixture, carefully composed with refreshing taste





## SPARKLING AND ALCOHOL-FREE

Stralsunder mineral water (classic, medium or still)		0,25 l bottle	2,90 €
		0,75 l gourmet bottle	5,80 €
Coca-Cola <sup>2,11</sup> , Coca-Cola Zero <sup>1,2,6,7,11</sup>		0,20 l glass	2,90 €
Fanta <sup>1,2,3</sup> (Orangeade)		0,20 l glass	2,90 €
Sprite <sup>1</sup> (Lemonade)		0,20 l glass	2,90 €
Bitter Lemon <sup>7</sup>		0,20 l glass	2,90 €
Tonic Water <sup>7</sup>		0,20 l glass	2,90 €
Ginger Ale <sup>2</sup>		0,20 l glass	2,90 €
Lift apple spritzer <sup>1</sup>	APFEL-SCHORLE	0,20 l glass	2,90 €
all 0,20 l drinks are also available as...		0,50 l glass	5,90 €
Neumarkter Lammsbräu Aktivmalz		0,33 l bottle	4,10 €

## OTHER THIRST QUENCHERS

Apple juice, Orange juice		0,20 l glass	3,30 €
Passion fruit juice, rhubarb juice		0,20 l glass	3,30 €
Currant nectar		0,20 l glass	3,30 €
Banana or cherry nectar		0,20 l glass	3,30 €
Piña Colada Aloe Vera, alcohol-free		0,20 l glass	3,30 €
all 0,20 l drinks are also available as...		0,50 l glass	6,20 €
like also as spritzer		0,50 l Glas	5,90 €







## WHITE WINE

<b>UNSER Rostocker Hafenwein, Cuveé, dry</b> Winery Vollmer, Pfalz	0,2l 0,75l	<b>6,90 €</b> <b>24,50 €</b>
clear, powerful, tasty and juicy with complex flavors of yellow fruits, full-bodied taste		
<b>Horgelus Colombard, Sauvignon Blanc, dry</b> Domaine Horgelus, Gascogne	0,2l 0,75l	<b>6,90 €</b> <b>24,50 €</b>
refreshing fragrant bouquet with aromas of flowers and tropical fruits and citrus flavors		
<b>Wegeler Riesling, dry</b> Winery Wegeler, Rheingau	0,2l 0,75l	<b>7,40 €</b> <b>25,80 €</b>
this Riesling from the winery Wegeler impresses with its fine peach notes and mineral acidity.		
<b>A day at the sea, Sauvignon Blanc, dry</b> Hammel & Cie, Palatinate	0,2l 0,75l	<b>8,10 €</b> <b>28,00 €</b>
a bouquet of white gooseberries and freshly mown summer meadow, fruity and refreshing, aromas of grapefruit and a subtle touch of green nuances of fresh herbs		
<b>Grohsartig Weissburgunder, Chardonnay, dry</b> Winery Groh, Rheinhessen	0,2l 0,75l	<b>8,40 €</b> <b>29,50 €</b>
delicate minerality, on the palate are the well-known Burgundy flavors such as peach, citrus and yellow fruits		
<b>Miss Scheu, Scheurebe fine dry</b> Johanninger Winery, Rheinhessen	0,2l 0,75l	<b>7,40 €</b> <b>25,80 €</b>
Exciting smell of pomelo, gooseberries and currants educe the tongue.		





## ROSÉ WINE

<b>UNSER Rostocker Hafenwein, Cuveé, dry</b>	0,2l	7,10 €
Winery Vollmer, Pfalz	0,75l	24,50 €
tasty and clear, with a juicy berry aroma in the velvety-fresh taste		
<b>Horgelus Merlot, Cabernet Rosé, dry</b>	0,2l	7,10 €
Domaine Horgelus, Gascogne	0,75l	24,50 €
smells of red berries and freshly picked strawberries and shows on the palate impressively aromatic, round and fresh		
<b>Blaufränkisch Rose, dry</b>	0,2 l	7,90 €
Weingut Strehn, Burgenland	0,75 l	26,50 €
incredibly casual - fruity and mineral with aromas of currants, raspberries and strawberries		
<b>Schwarzriesling Rose, fine dry</b>	0,2 l	7,60 €
Becksteiner Winzer	0,75 l	26,00 €
brilliantly light red and refreshing, fruity and lively. A rosé wine for everyday use. Its fine acidity elegantly sets the scene		

## RED WINE

<b>UNSER Rostocker Hafenwein, Cuveé, dry</b>	0,2l	6,90 €
Winery Vollmer, Pfalz	0,75l	24,50 €
velvety and full-bodied with the luscious aromas of ripe berries and cherry in a silky structure, slightly spicy on the palate		
<b>Lergenmüller Merlot, dry</b>	0,2l	7,80 €
Lergenmüller, Pfalz, Sankt Anna	0,75l	27,30 €
presents itself with a fine smell of heart cherries and a spicy bodies that are tannins despite his young age excellently developed and balanced		
<b>Don Cosimo Primitivo, dry</b>	0,2l	7,40 €
Cantine Due Palme, Italy, Apulien	0,75l	25,90 €
fruity bouquet with notes of dark berries and fine spicy nuances, on the palate it is silky powerful and elegant with beautiful balance and gentle tannins		
<b>Schnick Schnack Schnuck, medium-dry</b>	0,2l	6,80 €
Ellermann & Spiegel	0,75l	23,50 €
An uncomplicated cuvée (St. Laurent, Pinot Noir, Regent). Wonderfully light and with fine fruit aromas of currants, raspberries and cherries. A good companion for relaxed evenings.		



## SPARKLING WINE AND PROSECCO

Cantine Maschio Prosecco Treviso, dry, 11,0 % vol.	0,1 l	3,60€
	0,75 l	24,90€
Schloss Rheinach Sekt, dry, 10,5 % abv.	0,75 l	23,00€
Schloss Rheinach Sekt, semidry, 10,5 % abv.	0,75 l	23,00€

## SPARKLING THIRST QUENCHER

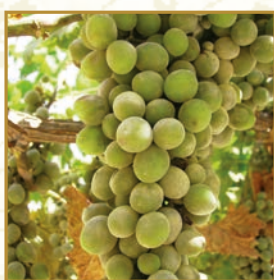
Homemade beer punch pickled fruits and Baltic lager	0,30 l	7,90€
Aperol Spritz 4 cl APEROL, Prosecco Frizzante, Soda Water	0,20 l	7,00€
Pampelle Spritz 4 cl Pampelle, Prosecco Frizzante, Soda Water	0,20 l	7,00€
Hugo Elderflower syrup, Prosecco Frizzante, mint, lime	0,20 l	7,00€
also alcohol-free		
Hugo Elderflower syrup, Sprite, Soda Water, mint, lime	0,20 l	5,50€

## LONGDRINKS

Cuba Libre <sup>2,5,6</sup> 4 cl Havana 3 anos, Coca-Cola	0,30 l	7,00€
Whisky Cola <sup>2</sup> 4 cl Blended Scotch Whisky, Coca-Cola	0,30 l	7,00€
Gin Tonic <sup>7</sup> 4 cl Greenall's Dry Gin, Tonic Water	0,30 l	7,00€
Wodka Lemon 4 cl Finlandia Vodka, Bitter Lemon	0,30 l	7,00€
Malibu Mix 4 cl Malibu, with orange, cherry, Piña Colada		
Aloe Vera juice or Cola-Cola	0,30 l	7,00€

## HIGH-PERCENTAGE

Fischergeist, 56 % abv.	2 cl	3,30€
Baileys Original Irish Cream, 17 % abv.	4 cl	4,60€
Jägermeister, 35 % abv.	4 cl	4,60€
Ramazzotti, 30 % abv.	4 cl	4,60€
Küstennebel, 21,8 % abv.	4 cl	5,40€





Havana Club 3 años, 40 % abv.	4 cl	4,60 €
Havana Club 7 años, 40 % abv.	4 cl	6,60 €
Jameson Irish Whiskey, 40 % abv.	4 cl	5,40 €
Ballantines Blended Scotch Whisky, 40 % abv.	4 cl	5,40 €

Rostocker Lehment Aquavit, 42 % abv.	4 cl	4,60 €
Rostocker Lehment Kümmel, 38 % abv.	4 cl	4,60 €
Finlandia Vodka, 40 % abv.	4 cl	5,00 €
Greenall's Dry Gin, 37,5 % abv.	4 cl	5,00 €
Linie Aquavit, 41,5 % abv.	4 cl	5,80 €
Prinz Alte Marille, 41 % vol.	4 cl	5,90 €
Prinz Alte Zwetschke, 41 % vol.	4 cl	5,90 €
Prinz Alte Williams Christ Birne, 41% vol.	4 cl	5,90 €



## REGIONAL PARTICULARITIES

Kaland Kümmel, 40,0 % abv. · regional handcraft	4 cl	5,80 €
Foerster's Heide Gin, 44,0 % abv. · homemade speciality	4 cl	6,20 €
Homemade beer liqueur, 25 % vol.	4 cl	6,20 €
Ebbe & Flut Himbäarn Likör, 23 % vol.	4 cl	6,40 €
Ebbe & Flut Sandurn Likör, 20 % vol.	4 cl	6,40 €

## “WHAT SHALL WE DRINK NOW?”

The story of „Mann un Fru!“ (husband and wife)

According to legend, a portly man and his no less portly wife sold a delicious double Kümmel (clear local speciality spirit distilled with caraway) on the markets of Mecklenburg-West Pomerania around the year 1700. Soon the drink was called after these two - „Mann un Fru“ (husband and wife). One and a half centuries later the Rostock distiller and businessman Conrad Lehment picked up this traditional recipe, refined it, and thus invented the „Original Lehment Rostocker Doppel-Kümmel“. The mild character of this distinctive speciality soon made it the drink of the town. Today sees a new chapter of this legend opened: the Original Lehment Rostocker Aquavit. The composition of dill, coriander, caraway and fennel gives this unequalled Aquavit its wonderfully mild taste. Conrad Lehment would feel very proud to savour this Aquavit in your company today.

**HERE'S TO YOU!**





# “FRITZ” TAKE-OUT

## GLASSES & BEER

<b>“Störtebeker” sixpack</b> Put together your own combination, price per pack, incl. refundable deposit for returnable bottles	6 x 0,5l	11,90 €
<b>“Störtebeker” treasure chest</b> price per pack, incl. refundable deposit for returnable bottles	6 x 0,5l	11,90 €
<b>“Störtebeker” sailor’s glass</b> in a gift box	2 x 0,3l oder 0,5l	11,90 €
<b>“Störtebeker” sample glass</b> in a gift box	2 x 0,2 l	11,90 €
<b>“Störtebeker” speciality box</b> 2 tasting glasses with a bottle (0.5l) Störtebeker Scotch ale, Nordic porter or Pacific ale		11,90 €
<b>Störtebeker Single Malt Whisky (3-year)</b>	0,5 l	45,00 €



Dear guest, it is our objective to make you happy. Therefore we try to use exclusively foods of high quality and of regional origins. Unfortunately there are products, which are not to be had without additives but nevertheless they are asked for by many guests.

<sup>1</sup>with preservatives, <sup>2</sup>with artificial colors, <sup>3</sup>with anti-oxidants, <sup>4</sup>with sweetener saccharin, <sup>5</sup>with sweetener cyclamat, <sup>6</sup>with sweetener aspartam, containing a source of phenylalanin, <sup>7</sup>with sweetener acesulfam, <sup>8</sup>with phosphate, <sup>9</sup>sulphured, <sup>10</sup>with quinine, <sup>11</sup>contains caffeine, <sup>12</sup>with flavour enhancer, <sup>13</sup>blackened, <sup>14</sup>waxed, <sup>15</sup>changed by genetic engineering  
<sup>A</sup>Eggs, <sup>B</sup>Fish, <sup>C</sup>Crustaceans, <sup>D</sup>Milk and dairy products, <sup>E</sup>Sulphur dioxide and sulphites, <sup>F</sup>Mustard <sup>G</sup>Soy, <sup>H</sup>Peanuts, <sup>I</sup>Cereals containing gluten, <sup>K</sup>Nuts, <sup>L</sup>Celeriac, <sup>M</sup>Sesame seeds, <sup>N</sup>Molluscs, <sup>O</sup>Lupines

For all of our guests, who wish a menu where additives and allergens are itemized, which are to be identified as required by law, please just ask our friendly staff.



# FESTIVELY FEASTING AT THE “FRITZ”

## A CULINARY SEMINAR IN BREWING



In 9 courses you will be acquainted with the basics of brewing beer - from malting over mashing to fermentation - by culinary delights & speciality brews of the Störtebeker brew manufactory.

On your request our „specialist“ in beer will accompany you through the beer seminar-menu with nice anecdotes about the history of beer. In the final quiz you can test your knowledge of beer & get it supported by documentary evidence.

**Price per person: 42,00 € (available only upon pre-ordering)**

## HOME-MADE PRODUCTS FOR TAKING HOME

### TAKE A LOOK IN OUR REFRIGERATOR



Freshly baked “Fritz” bread, about 500g	6,00 €
Greaves-and-apple lard spread in a preserving jar, each	6,00 €
Salt pork in a bay vinegar aspic in a preserving jar, each	10,00 €
Our lobscouse in a preserving jar, each	12,00 €

at 5° - 7°C best before see label



# UNSERE REGIONALEN LIEFERANTEN STELLEN SICH VOR!



stoertebeker-brauquartier.com  
03831-2550



satower-mosterei.de  
038295-78206



lerch-hummer.de  
040-3869082



weine-und-mehr.de  
0381-8008877



wildprofi.de  
0381-4002919



moenchguter-fruchtgrosshandel.de  
038306 2370



fisch-und-feinkost.de  
0381-20268820



bauernhof-oehlert.de  
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Anjas Wasserbüffel  
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**Alter Pasewalker Bierkeller**  
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17309 Pasewalk, Germany  
phone: 03973 - 20 91 0  
Fax: 03973 - 20 91 10  
info@villa-knobelsdorff.de  
www.villa-knobelsdorff.de

**YOUR CELEBRATION TURNS INTO A HEARTY AND  
RUSTIC EVENT AT OUR LOCATION.**



**We have a function room called  
“Störtebekers Stube” which is ideal  
for birthday celebrations, weddings,  
anniversaries etc.**

**It holds up to 20 - 50 people.**

**We make you an individual offer,  
just ask us.**

**Braugasthaus „Zum alten Fritz“  
Warnowufer 65 • 18057 Rostock**

**www.alter-fritz.de**