



## NORDIC • HANSEATIC

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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>		
6 Störtebeker Brewing Specialties from the keg	6 x 0,1 l	12,90 €





## OUR BOTTLED BREWING SPECIALTIES

**Störtebeker Atlantik-Ale** 0,5 l 5,80 €

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

**Störtebeker Hanse-Porter** 0,5 l 5,80 €

Original gravity 12,5 %, 4,0 % alc/vol

Natural bottom-fermented hanseatic brewing specialty

with aromas of sweet almond, coffee & caramel

**Störtebeker Roggen-Weizen** 0,5 l 5,80 €

Original gravity 12,9 %, 5,4 % alc/vol

Unfiltered and cloudy, top-fermented dark yeast beer

made from rye and wheat

**Störtebeker Stark-Bier** 0,5 l 5,80 €

Original gravity 18 %, 7,5 % alc/vol

Natural, bottom-fermented dark strong beer

With a strong interplay of dark chocolate and coffee aromas

**Störtebeker Scotch-Ale** 0,5 l 5,90 €

Original gravity 20,5 %, 9,0 % alc/vol

Natural strong ale made of british whisky malt

With peaty and smoky aromas

**Störtebeker Mittsommer - Wit** 0,5 l 5,90 €

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

**Pazifik Ale** 0,5 l 5,90 €

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



## 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> 8,50 €  
with a dip of your choice: apple greaves, herb curd, beer-cheese-chili dip,  
garlic and sage dip, herb butter or tomato chilli pesto

**Homemade beef ragout** 11,90 €  
gratinated with cheese, served with fresh stone oven baguette

**Matjestatar on rocket** <sup>1,B,D</sup> 12,90 €  
with red onion rings and butter, with fresh brown bread

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

## SOUPS, FRESHLY PREPARED

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

**Yellow beetroot and ginger soup** (vegan/lactose-free) 7,50 €  
with coriand

**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





## FRESH FROM THE HERB MEADOW

**Beetroot, pear and gorgonzola salad** <sup>D,N</sup> 14,90€  
on crunchy rocket with roasted walnuts

**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	10,90 €
with fried chicken breast	10,90 €
with fried salmon fillet	14,90 €

... 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

**Herbal pasta** 18,90€  
tossed in garlic oil with fresh herbs,  
Italian hard cheese and rocket

**Potato and vegetable casserole** <sup>A,I</sup> 20,90€  
with pumpkin seeds, parsley oil  
and gratinated with Italian hard cheese

**Vegi platter** <sup>A,D</sup> 23,90€  
baked goat cheese on ratatouille vegetables with arugula,  
with filled potato pockets and garlic-sage dip

**Vegetable burger** <sup>A,D,EI</sup> 23,90€  
fried vegetable patty, cole slaw salad, arugula, balsamic onions,  
pumpkin seeds and tomato chilli pesto



*A „Fritz“  
recommendation:  
Your starter will  
taste even better  
if enjoyed with  
our fresh and  
fruity  
Bernstein-  
Weizen!*



## OUR BREWERS STONE OVEN SPECIALTIES

<b>Flammkuchen (tarte flambee) – Classic</b> <sup>D,I,1,3</sup> traditionally with crème fraîche, bacon, onions and herbs	<b>14,90 €</b>
<b>Flammkuchen (tarte flambee) – Vegetaria</b> <sup>D,I D,I</sup> with crème fraîche, beetroot, Hokkaido pumpkin, pear, Italian hard cheese and roasted pumpkin seeds	<b>18,90 €</b>
<b>Flammkuchen (tarte flambee) – Mediterranean</b> <sup>D,I</sup> with crème fraîche, marinated chicken breast strips, black olives, red onions, arugula and Italian hard cheese	<b>21,90 €</b>
<b>Flammkuchen (tarte flambee) - Winter</b> <sup>D,I</sup> with crème fraîche, wild salami, red onions, mozzarella, roasted walnuts and herbs	<b>21,90 €</b>

## THE PURE DESIRE FOR MEAT ENJOYMENT

<b>Huftsteak approx. 300 g</b> the heart of the beef hip	<b>33,90 €</b>
<b>Entrecôte approx. 300 g</b> the classic piece with the fat eye	<b>35,90 €</b>

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 5,40 €**  
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>

24,90 €

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



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

22,90 €

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 „Gut Wardow“<sup>A,D,I</sup>

25,90 €

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

we recommend our Fritzen's brewhouse french fries

5,40 €

### Game plate from the Game farm Peters Groß Stove

27,90 €

fried venison bratwurst, braised venison, with strong ones Cranberry sauce on red apple cabbage and fried pretzel dumplings

### Baked ¼ roast duck from the Mularde<sup>I,L</sup>

29,90 €

filled with prunes, apples and onions with a strong duck sauce, with apple red cabbage and a stuffed potato dumpling with breadcrumbs

*Our ducks come from the farm Oehlert from Zarnewanz near Rostock. There they are kept in peasant free range. The Mularde is a cross between Wild Duck and Duck.*

### Braised beef cheek

26,90 €

with strong thyme jus, cabbage and baked rosemary potatoes

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« **21,90 €**  
 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« **21,90 €**  
 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> **21,90 €**  
 fried pike-perch fillet with grainy mustard sauce and  
 fried potatoes with bacon and onions
- we recommend our cucumber salad with dill**<sup>D</sup> **5,40 €**
- Plaice fried in herb oil**<sup>B,D,I,1,3</sup> **25,90 €**  
 with a small salad bouquet and fried potatoes  
 with bacon and onions
- Fried char with almond butter** **25,90 €**  
 with table horseradish and parsley butter potatoes
- Roasted cod fillet**<sup>B,E,D,I,3</sup> **26,90 €**  
 with horseradish sauce on a celery, carrot and lentil vegetable  
 with beetroot mashed potatoes
- Pan-fried fish »Likedeeler«**<sup>B,D,I,L</sup> **27,90 €**  
 fried fillets of salmon, zander and cod,  
 with pumpkin ginger sauce on crunchy root vegetables  
 and mashed potatoes



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



## OUR MEAT CLASSICS

**„Sauerfleisch“ in mason jar<sup>F,G,D,1,3</sup> »from own production«** 22,90 €  
pickled pork with carrots and onions, with apple and onion sauce and fried potatoes with bacon and onions

**Beer Coachman's Schnitzel<sup>D,1,1,3</sup>** 22,90 €  
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

**Master Brewer's "Geschnetzeltes"<sup>A,1</sup>** 22,90 €  
thin sauted strips of chicken breast with crunchy vegetables and mushrooms in a strong sauce on fresh noodles

**Homemade beef roulade<sup>1,L</sup>** 25,90 €  
with a strong mustard sauce, plus apple red cabbage and stuffed potato dumpling with breadcrumbs

**"Fritz" large Ham-Hock<sup>1,L</sup> (approx. 1000 g)** 24,90 €  
braised in Störtebeker beer with smoked salt, with a strong sauce and Störtebeker sauerkraut

**we recommend our fried pretzel napkin dumplings** 5,40 €

**Brewer's pan<sup>D,1,1,3</sup>** 27,90 €  
fried medallions of chicken breast, beef and of venison saddle with herb butter, with Brussels sprouts, crunchy vegetables and fried potatoes with bacon and onions

**Fried saddle of deer<sup>D,1,1,3</sup>** 32,90 €  
with a strong thyme sauce, on fried ratatouille vegetables and Schupfnudeln

**Kale pan with fried potatoes<sup>1,3,1</sup>** 23,90 €  
braised smoked pork, baked pork belly and a ham cabbage sausage



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



## TO THE SWEET CONCLUSION

<b>“Möwengruß” Seagulls Greeting<sup>D,I</sup></b> a large scoop of creamy vanilla ice-cream, pumpkin seed oil, chocolate shavings and whipped cream	5,90 €
<b>Coffee and ice cream<sup>D,I</sup></b> a scoop of creamy vanilla ice cream with an espresso	5,90 €
<b>Bee sting from the glass</b>	5,90 €
<b>Black beer crème brûlée<sup>D,I</sup></b> with caramelized sugar and wild berry ragout	7,90 €
<b>Kaiserschmarrn</b> with plums and whipped cream	7,90 €
<b>Warm chocolate cake<sup>D,I</sup></b> with wild berry ragout and a scoop of creamy vanilla ice cream	7,90 €
<b>Home-made apple strudel<sup>D,I</sup></b> filled with curd and apples, served with vanilla sauce, a scoop of vanilla ice-cream and whipped cream	7,90 €
<b>Birne helene<sup>D,I</sup></b> cooked pear with cinnamon ice cream, chocolate sauce and cream	7,90 €
<b>“Alter Fritz” special cup – served in a beer mug<sup>D,I</sup></b> three scoops of creamy vanilla ice cream, caramelized olives, fried rosemary, feta cheese, arugula	9,90 €
<b>Winter sundae<sup>D,I</sup></b> 2 scoops of chocolate ice cream, 1 scoop of cinnamon ice cream with caramelized nuts, chocolate sauce and cream	8,90 €





## 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” per glass  
by Eilles 3,30 €

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	0,25 l bottle	2,90 €
(classic, medium or still)	0,75 l gourmet bottle	5,80 €
Selters mineral water (classic)	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>	0,20 l glass	2,90 €
all 0,20 l drinks are also available as...		0,50 l glass 5,90 €
Flensburger Malz	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

### **UNSER Rostocker Hafenwein, Cuveé, dry**

Winery Vollmer, Pfalz

clear, powerful, tasty and juicy with complex flavors of yellow fruits, full-bodied taste

0,2l 7,10 €

0,75l 24,50 €

### **Blanc de Noir, Black Riesling, dry**

Becksteiner winemaker, Baden

a sparkling, flavorful white wine made from red grapes with character, fruity and slightly nutty aromas

0,2l 7,90 €

0,75l 24,50 €

### **Wegeler Riesling, dry**

Winery Wegeler, Rheingau

this Riesling from the winery Wegeler impresses with its fine peach notes and mineral acidity.

0,2l 7,40 €

0,75l 25,80 €

### **A Day At The Sea, Sauvignon Blanc, dry**

Hammel & Cie, Pfalz

a bouquet of white gooseberries and freshly mown summer meadow, fruity and refreshing, aromas of grapefruit

0,2l 8,10 €

0,75l 28,70 €

### **Grohsartig Weissburgunder, Chardonnay, dry**

Winery Groh, Rheinhessen

delicate minerality, on the palate are the well-known Burgundy flavors such as peach, citrus and yellow fruits

0,2l 8,40 €

0,75l 29,50 €

### **Miss Scheu, Scheurebe fine dry**

Johanninger Winery, Rheinhessen

Exciting smell of pomelo, gooseberries and currants seduce the tongue.

0,2l 7,40 €

0,75l 25,80 €





## 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, trocken</b>	0,2 l	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 €
Strehn winery, Burgenland	0,75 l	26,50 €
uncredibly casual - fruity and mineral with aromas of currants, raspberries and strawberries		
<b>Schwarzriesling Rose, off-dry</b>	0,2 l	7,60 €
Becksteiner winemaker	0,75 l	26,00 €
bright, light red and refreshing, fruity and lively. a rosé wine for everyday life. Its fine acidity sets it off elegantly.		

## RED WINE

<b>UNSER Rostocker Hafenwein, Cuveé, dry</b>	0,2l	7,10 €
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, 11,5 % vol.	0,75 l	23,00€
Schloss Rheinach Sekt, semidry, 11,5 % vol.	0,75 l	23,00€

## SPRITZIGE DURSTLÖSCHER

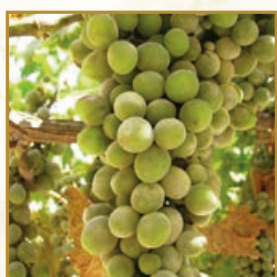
Aperol Spritz 4 cl APEROL, Prosecco Frizzante, Soda Water	0,20 l	7,90€
Pampelle Spritz 4 cl Pampelle, Prosecco Frizzante, Soda Water	0,20 l	7,90€
Hugo Elderflower syrup, Prosecco Frizzante, mint, lime	0,20 l	7,90€
alcohol-free also available		
Hugo Elderflower syrup, Sprite, water, mint, lime	0,20 l	6,40€

## LONGDRINKS

Cuba Libre <sup>2,5,6</sup> 4 cl Havana 3 anos, Coca-Cola	0,30 l	7,90€
Whisky Cola <sup>2</sup> 4 cl Blended Scotch Whisky, Coca-Cola	0,30 l	7,90€
Gin Tonic <sup>7</sup> 4 cl Greenall's Dry Gin, Tonic Water	0,30 l	7,90€
Wodka Lemon 4 cl Finlandia Vodka, Bitter Lemon	0,30 l	7,90€
Malibu Mix 4 cl Malibu, with orange, cherry, Piña Colada		
Aloe Vera juice or Cola-Cola	0,30 l	7,90€

## 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€





Havana Club 3 años, 40 % abv.	4 cl	4,60 €
Havana Club 7 años, 40 % abv.	4 cl	6,60 €
Ballentines Blended Scotch Whiskey, 40% abv.	4 cl	5,40 €
Rostocker Lehment Likör mit Sternanis, 21 % abv.	4 cl	4,60 €
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 %abv.	4 cl	6,30 €
Prinz Alte Zweschke, 41 % abv.	4 cl	6,30 €
Prinz Alte Williams Christ Birne, 41% abv.	4 cl	6,30 €
Prinz Alte Haselnuss, 41% abv.	4 cl	6,30 €



## 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 % abv.	4 cl	5,90 €

## “FRITZ” TAKE-OUT

<b>“Störtebeker” sixpack</b> 6 x 0,5l Sorten nach Wahl für Sie zum Selbst-Kombinieren. Preis pro Gebinde, inkl. Pfand (außer Eisbock-Biere)		11,90 €
<b>“Störtebeker” sailor’s glass</b> in a gift box	2 x 0,3l oder 0,5l	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>Salt pork in a bay vinegar aspic</b> in a preserving jar, each		10,00 €
<b>Our lobscouse</b> in a preserving jar, each		12,00 €

additives and allergens:

<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

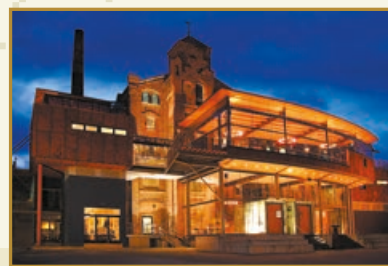




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## Selection of our local and regional suppliers

Störtebeker Braumanufaktur • Fisch und Feinkost • BIO-Land Nordost  
 Spargelhof Meyer • Satower Mosterei • Mönchguter Fruchthandel  
 FISCH-BODO • Biohof Kransdorf • Bauernhof Öhlert Zarnewanz

**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.**

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