



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



ServiceQualität
DEUTSCHLAND

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



VIZEMEISTER
Deutsche Meisterschaft
der Brauereimäster 2017



3XGOLD



OUR BREWING SPECIALTIES FROM THE KEG

Störtebeker-Keller-Bier 1402	0,5 l	5,80 €
Original gravity 11,1%, 4,8 % alc/vol	0,3 l	4,30 €
Natural, subtle dryness – smooth		
Störtebeker Pilsener-Bier	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		
Störtebeker Schwarz-Bier	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		
Störtebeker Baltik-Lager	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		
Störtebeker Bernstein-Weizen	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		
Störtebeker Übersee Pils	0,5 l	5,80 €
Original gravity 12,5 %, 5,2 % alc/vol	0,3 l	4,30 €
bottom-fermented, vigorously hopped pils, tart		
Störtebeker Nordisch Hell	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		
Störtebeker Tasting Set		
6 Störtebeker Brewing Specialties from the keg	6 x 0,1 l	12,90 €



OUR BOTTLED BREWING SPECIALTIES

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



NON-ALCOHOLIC BREWING SPECIALTIES

Störtebeker Frei-Bier	0,5 l	5,80 €
Original gravity 13,0 %, alcohol-free Natural, alcohol-free beer that is brewed in the Pilsener style		
Störtebeker Bernstein-Weizen alcohol-free	0,5 l	5,80 €
Original gravity 12,9 %, alcohol-free Natural, isotonic, alcohol-free wheat beer		
Störtebeker Atlantik-Ale alcohol free	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

Strandräuber Natur Radler Zitrone	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.		
Strandräuber Natur Radler Sanddorn	0,33 l	4,30 €
Sea Buckthorn: The lemon of the north makes this nature cyclist an extraordinary refreshment. Alk. 2.1% vol.		
Strandräuber Natur Radler Zitrone Frei-Bier	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 ...

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

STARTERS

„Fritz“ bread basket or 2 pretzels filled with butter ^{D,I} with a dip of your choice: apple greaves, herb curd, beer-cheese-chili dip, garlic and sage dip, herb butter or tomato chilli pesto	8,50 €
Homemade beef ragout gratinated with cheese, served with fresh stone oven baguette	12,90 €
Burrata ^{D,I} on a tomato rocket salad with parsley oil, with fresh stone oven baguette	11,90 €
Hearty meats plate ^{D,I} 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	18,90 €
Our brewery tapas	
Manchego cheese with pear mustard	6,90 €
Matjestartar with red onion rings and dill	6,90 €
Wild chilli sausage with red wine onion chutney	6,90 €

SOUPS, FRESHLY PREPARED

Vegan pepper and tomato soup with roasted pumpkin seeds	7,30 €
Vegan Garden herb soup with oat milk	7,30 €
Hot goulash soup ^{D,I} with bell pepper, onions, potatoes and chive sour cream	8,50 €
Tomato fish pot ^{B,I,N,K} a hustle and bustle of Baltic fish and strips of vegetables	9,50 €



FRESH FROM THE HERB MEADOW

Fennel Melons-Mozzarella salad^{D,N} 14,90€
with wild herbs, capers, mint

Speciality salad "Grünzeug von Feld und Wiese"^{D,I} 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^{A,I} 20,90€
with pumpkin seeds, parsley oil
and gratinated with Italian hard cheese

Vegi platter^{A,D} 23,90€
baked goat cheese on ratatouille vegetables with arugula,
with filled potato pockets and garlic-sage dip

Vegetable burger^{A,D,EI} 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

Flammkuchen (tarte flambee) – Classic ^{D,I,1,3} traditionally with crème fraîche, bacon, onions and herbs	15,90 €
Flammkuchen (tarte flambee) – Vegetaria ^{D,I,D,I} with crème fraîche, green asparagus, cauliflower, kohlrabi, carrots with Italian hard cheese and roasted sunflower seeds	19,90 €
Flammkuchen (tarte flambee) – Fisherman ^{D,I} with crème fraîche, red onions, marinated salmon, Italian hard cheese, honey mustard dill sauce and rocket	23,90 €
Flammkuchen (tarte flambee) - Brewmaster ^{D,I} with crème fraîche, marinated chicken breast strips, black olives, red onions, Italian hard cheese and rocket	22,90 €

THE PURE DESIRE FOR MEAT ENJOYMENT

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

We serve our meat with cole slaw salad^{A,D,F} or a crispy side salad^D

For this we optionally choose:

beer-cheese-chili-dip,^{I,D} herb butter,^I herb curd,^{A,D,F} garlic-sage dip^{A,D,F}

Please choose from the following side dishes:

each for 5,80 €



SOMETHING SPECIAL DISCOVER

Fritzens Burger^{A,D,E,I}

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

24,90 €



Hanseaten-Labskaus^{F,G,B} »The Special«

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

23,90 €

Also available for take away
in a practical preserving jar

Burger from water buffalo „Anja's farm near Goldberg“^{A,D,I}

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

25,90 €

we recommend our Fritzen's brewhouse french fries

5,80 €

Game plate from the Game farm Peters Groß Stove

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

27,90 €

Braised lamb shank

in a tomato-anchovy-olive sauce, with baked rosemary potatoes

27,90 €

Braised beef cheek

with strong thyme jus, cabbage and baked rosemary potatoes

27,90 €

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**^{I,F,I,3} »virtually bone free« **22,90 €**
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**^{D,F,G,I,3} »according to our own recipe« **22,90 €**
pickled herring fillets with apple and onion sauce and fried potatoes with bacon and onions
- Our pan-fried fish »a la Fritz«**^{B,I,3} **22,90 €**
fried pike-perch fillet with grainy mustard sauce and fried potatoes with bacon and onions
- we recommend our cucumber salad with dill**^D **5,80 €**
- Plaice fried in herb oil**^{B,D,I,I,3} **26,90 €**
with a small salad bouquet and fried potatoes with bacon and onions
- Baked pollack from the oven**^{B,D,I} **26,90 €**
with ratatouille vegetables, pepper-tomato sauce, plus fresh baguette baked in the stone oven
- Roasted cod fillet**^{B,E,D,I,3} **27,90 €**
with horseradish sauce on a celery, carrot and lentil vegetable with beetroot mashed potatoes
- Pan-fried fish »Likedeeler«**^{B,D,I,L} **29,90 €**
fried fillets of salmon, zander and cod, served with lemon basil sauce on crisp seasonal vegetables and wasabi mashed potatoes



OUR MEAT CLASSICS

Our Currywurst ^{F,I} 14,90€
from Suslander pork with homemade curry sauce
and our Fritzen's Brewhouse french fries

„Sauerfleisch“ in mason jar ^{F,G,D,1,3} »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 ^{D,1,1,3} 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" ^{A,I} 22,90€
thin sauted strips of chicken breast with crunchy vegetables
and mushrooms in a strong sauce on fresh noodles

"Fritz" large Ham-Hock ^{1,L} (approx. 1000 g) 25,90€
braised in Störtebeker beer with smoked salt,
with a strong sauce and Störtebeker sauerkraut

we recommend our fried pretzel napkin dumplings 5,80€

Brewer's pan ^{D,1,1,3} 29,90€
fried medallions of chicken breast, beef and of venison saddle
with herb butter, with cauliflower, crunchy vegetables
and fried potatoes with bacon and onions

Baked 1/2 chicken ^{1,1,3} 25,90€
with cole slaw salad and our Fritzen's Brewhouse french fries
and a tomato chili dip



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

TO THE SWEET CONCLUSION

“Möwengruß” Seagulls Greeting^{D,I} a large scoop of creamy vanilla ice-cream, pumpkin seed oil, chocolate shavings and whipped cream	5,90 €
Coffee and ice cream^{D,I} a scoop of creamy vanilla ice cream with an espresso	6,90 €
Iced chocolate^{D,I} with a scoop of delicately melting chocolate ice cream and cream	6,90 €
Black beer crème brûlée^{D,I} with caramelized sugar and wild berry ragout	7,90 €
Lime and ginger panacotta^{D,I} with mango chili sauce	7,90 €
Warm chocolate cake^{D,I} with wild berry ragout and a scoop of creamy vanilla ice cream	7,90 €
Home-made apple strudel^{D,I} filled with curd and apples, served with vanilla sauce, a scoop of vanilla ice-cream and whipped cream	7,90 €
Iced coffee^{D,I} with a scoop of creamy vanilla ice cream and whipped cream	6,90 €
“Alter Fritz” special cup – served in a beer mug^{D,I} three scoops of creamy vanilla ice cream, caramelized olives, fried rosemary, feta cheese, arugula	9,90 €

...or would you like something icy from Langnese?

Then please take a look at ours 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” per glass
by Eilles 3,30 €

Vita Orange + 7 Vitamins

Tangy fruit mixture of hibiscus, apple, cinnamon, orange and lemon peels, with seven vitamins and orange aroma.

Bio Relax Ayurvital®

organic spice tea blend Harmonious and piquant wellness blend with fennel, Anise, cinnamon, licorice root, clove, cardamom, orange peel, pepper and rounded off with the pleasant spiciness of ginger

Pfefferminze

roughly cut special selection of peppermint leaves, aromatic and refreshing

Assam Special Broken

Strong black premium tea from northern India, rich, spicy and malty, Flavor and copper-red color of the cup

Ceylon Hochland Tee

from the island of Sri Lanka, pleasantly bitter and aromatic

Sun of Asia

green tea with a fruity-fresh citrus aroma



SPARKLING AND ALCOHOL-FREE

Stralsunder mineral water		0,25 l bottle	2,90 €
(classic, medium or still)		0,75 l gourmet bottle	5,80 €
Glashäger mineral water (classic)		0,75 l gourmet bottle	5,80 €
Coca-Cola ^{2,11} , Coca-Cola Zero ^{1,2,6,7,11}		0,20 l glass	2,90 €
Fanta ^{1,2,3} (Orangeade)		0,20 l glass	2,90 €
Sprite ¹ (Lemonade)		0,20 l glass	2,90 €
Bitter Lemon ⁷ , Ginger Ale ²		0,20 l glass	2,90 €
Tonic Water ⁷		0,20 l glass	2,90 €
Wild Berry	APFEL-SCHORLE	0,20 l glass	2,90 €
Lift apple spritzer ¹		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 €

ICED TEA & JUICE

Icetea Lemon or Icetea peach		0,33 l	4,20 €
Juices:			
Apple (naturally cloudy), aloe vera pink grapefruit, sour cherry, banana, redcurrant, passion fruit, rhubarb or tomato		0,2 l glass	3,30 €
		0,5 l glass	6,20 €
alternatively also as spritzer		0,5 l glass	5,90 €



WHITE WINE

UNSER Rostocker Hafenwein, Cuveé, dry 0,2l 7,10 €
Winery Vollmer, Pfalz 0,75l 24,50 €

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

Blanc de Noir, Black Riesling, dry 0,2l 7,90 €
Becksteiner winemaker, Baden 0,75l 24,50 €

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

Wegeler Riesling, dry 0,2l 7,40 €
Winery Wegeler, Rheingau 0,75l 25,80 €

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

A Day At The Sea, Sauvignon Blanc, dry 0,2l 8,10 €
Hammel & Cie, Pfalz 0,75l 28,70 €

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

Grohsartig Weissburgunder, Chardonnay, dry 0,2l 8,40 €
Winery Groh, Rheinhessen 0,75l 29,50 €

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

Miss Scheu, Scheurebe fine dry 0,2l 7,40 €
Johanninger Winery, Rheinhessen 0,75l 25,80 €

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



ROSÉ WINE

UNSER Rostocker Hafenwein, Cuveé, dry	0,2l	7,10 €
Winery Vollmer, Pfalz	0,75l	24,50 €
tasty and clear, with a juicy berry aroma in the velvety-fresh taste		
Horgelus Merlot, Cabernet Rosé, trocken	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		
Blaifränkisch Rose, dry	0,2l	7,90 €
Strehn winery, Burgenland	0,75l	26,50 €
uncredibly casual - fruity and mineral with aromas of currants, raspberries and strawberries		
Schwarzriesling Rose, off-dry	0,2l	7,60 €
Becksteiner winemaker	0,75l	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

UNSER Rostocker Hafenwein, Cuveé, dry	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		
Lergenmüller Merlot, dry	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		
Don Cosimo Primitivo, dry	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		
Schnick Schnack Schnuck, medium-dry	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	3,90 €
	0,75 l	27,30 €
Schloss Rheinach Sekt, dry, 11,5 % vol.	0,75 l	23,00 €
Schloss Rheinach Sekt, semidry, 11,5 % vol.	0,75 l	23,00 €
Wi'zero Wirsching, secco alcoholfree, <0,5%vol.	0,1 l	4,10 €
	0,75 l	28,40 €

SPARKLING THIRST QUENCHERS

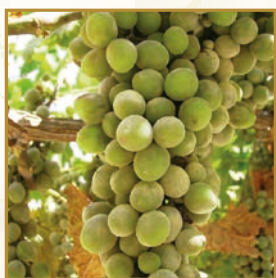
Aperol Spritz 4 cl APEROL, Prosecco Frizzante, Soda Water	0,20 l	8,90 €
Lillet Berry 5cl Lillet Blanc, Schweppes Wild Berry, berries	0,20 l	8,90 €
Lillet Vive 5cl Lillet Blanc, tonic water, cucumber, mint, berries	0,20 l	8,90 €
Hugo Elderflower syrup, Prosecco Frizzante, mint, lime	0,20 l	8,90 €
Hugo Virgin elderflower syrup, Wi'zero, water, mint, lime	0,20 l	8,90 €

LONGDRINKS

Cuba Libre ^{2,5,6} 4 cl Havana 3 anos, Coca-Cola	0,30 l	7,90 €
Whisky Cola ² 4 cl Blended Scotch Whisky, Coca-Cola	0,30 l	7,90 €
Gin Berry ⁷ 4 cl Gin, Schweppes Wild Berry, rosemary	0,30 l	7,90 €
Wodka Lemon 4 cl Finlandia Vodka, Bitter Lemon	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 €
Prinz Alte Marille, 41 %abv.	4 cl	6,30 €
Prinz Alte Zwetschke, 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 €

NACH URALTER REZEPTUR
ORIGINAL
LEHMENT
Rostocker

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

<p>“Störtebeker” sixpack 6 x 0,5l</p> <p>Sorten nach Wahl für Sie zum Selbst-Kombinieren. Preis pro Gebinde, inkl. Pfand (außer Eisbock-Biere)</p>		11,90 €
<p>“Störtebeker” sailor’s glass</p> <p>in a gift box</p>	2 x 0,3l oder 0,5l	11,90 €
<p>“Störtebeker” speciality box</p> <p>2 tasting glasses with a bottle (0.5l) Störtebeker Scotch ale, Nordic porter or Pacific ale</p>		11,90 €
apple grated lard		7,00 €
Salt pork in a bay vinegar aspic in a preserving jar, each		11,00 €
Our lobsouse in a preserving jar, each		12,00 €

additives and allergens:

¹with preservatives, ²with artificial colors, ³with anti-oxidants, ⁴with sweetener saccharin, ⁵with sweetener cyclamat, ⁶with sweetener aspartam, containing a source of phenylalanin, ⁷with sweetener acesulfam, ⁸with phosphate, ⁹sulphured, ¹⁰with quinine, ¹¹contains caffeine, ¹²with flavour enhancer, ¹³blackened, ¹⁴waxed, ¹⁵changed by genetic engineering
^AEggs, ^BFish, ^CCrustaceans, ^DMilk and dairy products, ^ESulphur dioxide and sulphites, ^FMustard ^GSoy, ^HPeanuts, ^ICereals containing gluten, ^KNuts, ^LCelery, ^MSesame seeds, ^NMolluscs, ^OLupines



**Braugasthaus
„Zum alten Fritz“**
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