



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.

With over 800 years of brewing tradition in the Hanseatic city of Stralsund, this is Störtebeker Brewery dedicated to craft brewing - with the best raw materials, real character and North German authenticity. In the world heritage and Hanseatic city anyone can visit the brewer's home day by day.

During exciting brewery tours, visitors can experience the modern production of our brewing specialties up close on a tour of the brewhouse. We will then guide you through the ultra-modern bottling and logistics hall, where you can take a fascinating look behind the scenes. At the end of the tour, you will take part in a beer tasting and discover some of our brewing specialties for yourself.

If you are curious or have found your favorite beer, you can try all the brewing specialties in combination with regional and seasonal dishes in the brewery inn. The entire product range, seasonal and limited beers, glasses, shirts, enjoyment packages and various accessories are also available in the brewery market. Here everyone can find a souvenir from their Baltic Sea vacation or a gift idea for family and friends.

For further information see:

www.stoertebeker-brauquartier.com



4x PLATIN
22x GOLD



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

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

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} 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

Our brewery tapas

Manchego cheese with pear mustard 6,90 €

Matjes tartare with red onion rings and dill 6,90 €

Wild chili sausage with chutney from onions in Red wine 6,90 €

Fried poultry liver

12,90 €
with braised onions, fried appels and balsamic cream,
served with fresh stone-oven baguette

Hearty meats plate

^{D,I}

18,90 €
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

Homemade beef ragout

^I

12,90 €
gratinated with cheese, served with fresh stone oven baguette

SUPPEN, FRISCH ZUBEREITET

Yellow beetroot and ginger soup ^{vegan/lactose-free} 7,30 €

Red lenthil soup with sesame and parsley ^{vegan, gluten-free} 7,30 €

Hot goulash soup

^{D,I}

8,50 €
with bell pepper, onions, potatoes and chive sour cream

Tomato fish pot

^{B,I,N,K}

9,50 €
a hustle and bustle of Baltic fish and strips of vegetables



FRESH FROM THE HERB MEADOW

Beetroot - Pear - Gorgonzola Salad ^{D,N} 14,90€
on crunchy rocket with roasted walnuts

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

Cheese spaetzle from the pan 18,90€
with fried onions

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



OUR BREWERS STONE OVEN SPECIALTIES

Flammkuchen (tarte flambee) – Classic^{D,I,1,3} 15,90 €
traditionally with crème fraîche, bacon, onions and herbs

Flammkuchen (tarte flambee) – Vegetaria^{D,I,D,I} 19,90 €
with crème fraîche, beetroot, Hokkaido pumpkin, pear,
Italian hard cheese and roasted pumpkin seeds

Flammkuchen (tarte flambee) – Fischmans^{D,I} 23,90 €
with crème fraîche, red onions, marinated salmon,
Italian hard cheese, honey-mustard-dill sauce and rocket

Flammkuchen (tarte flambee) - Winter^{D,I} 22,90 €
with crème fraîche, marinated chicken breast strips,
red cabbage, red onions, Italian hard cheese and rocket

THE PURE DESIRE FOR MEAT ENJOYMENT

Huftsteak approx. 300 g 33,90 €
the heart of the beef hip

Beef Fillet approx. 200g 35,90 €
the best from the cow

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



SOMETHING SPECIAL DISCOVER

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

24,90 €

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



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

23,90 €

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 „Anja's Farm near Goldberg“^{D,I}

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

5,80 €

Wild ragout made from local game^{D,I}

25,90 €

with cranberries, apple-red cabbage and stuffed potato dumplings with breadcrumbs

Game plate from the Game farm Peters Groß Stove

27,90 €

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

Braised beef cheek

27,90 €

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^{I,F,1,3} »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,1,3} »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,1,3} 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,1,3} 26,90 €

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

Baked sea bream from the oven^{B,D,I} 26,90 €

on ratatouille vegetables with wasabi mashed potatoes

Roasted cod fillet^{B,E,D,I,3} 27,90 €

with horseradish sauce on a celery, carrot and lentil vegetable with mashed potatoes

Pan-fried fish »Likedeeler«^{B,D,I,L} 29,90 €

fried fillets of salmon, zander and cod, with lemon-basil sauce, on crunchy seasonal vegetables and wasabi mashed potatoes



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

OUR MEAT CLASSICS

„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,I,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

Homemade beef roulade^{I,L} 25,90 €
with a strong mustard sauce, plus apple red cabbage
and stuffed potato dumpling with breadcrumbs

"Fritz" large Ham-Hock^{I,L} 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 €

Baked 1/2 duck 25,90 €
with strong duck sauce, apple-red cabbage
and stuffed potato dumplings with breadcrumbs

Brewer's pan^{D,I,1,3} 29,90 €
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



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

TO THE SWEET CONCLUSION

“Möwengruß” Seagulls Greeting^{D,I}	5,90 €
a large scoop of creamy vanilla ice-cream, pumpkin seed oil, chocolate shavings and whipped cream	
Coffee and ice cream^{D,I}	5,90 €
a scoop of creamy vanilla ice cream with an espresso	
Black beer crème brûlée^{D,I}	7,90 €
with caramelized sugar and wild berry ragout	
Kaiserschmarrn	7,90 €
with plums and whipped cream	
Warm chocolate cake^{D,I}	7,90 €
with wild berry ragout and a scoop of creamy vanilla ice cream	
Home-made apple strudel^{D,I}	7,90 €
filled with curd and apples, served with vanilla sauce, a scoop of walnut ice-cream and whipped cream	
Baileys cup^{D,I}	8,90 €
with two scoops of coffee ice cream, one scoop of walnut ice cream, caramelized nuts, Baileys and cream	
“Alter Fritz” special cup – served in a beer mug^{D,I}	9,90 €
three scoops of creamy vanilla ice cream, caramelized olives, fried rosemary, feta cheese, arugula	



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 €

Rooibos Vanilla	South African rooibos, offset with vanilla pieces and aroma, with a sweet flavour accent
Chamomile	chamomile flowers - honey-like taste, calming
Bio Relax Ayurvital®	A harmonious and spicy wellness blend with fennel, anise, cinnamon, licorice root, cloves, cardamom, orange peel, pepper, rounded off with the pleasant spiciness of ginger
Peppermint	roughly cut special selection of peppermint leaves, aromatic and refreshing
Assam Special Broken	Strong black premium tea from North India, rich, spicy-malty taste, copper-red cup color
Ceylon highland	tea from the island of Sri Lanka, pleasantly tart and aromatic



SPARKLING AND ALCOHOL-FREE

Ebbe & Flut mineral water	0,75 l gourmet bottle	5,80 €
(classic or still)	0,25 l bottle	2,90 €
Coca-Cola ^{2,11} , Coca-Cola Zero ^{1,2,6,7,11}	0,20 l glass	2,90 €
Fanta ^{1,2,3}	0,20 l glass	2,90 €
Sprite ¹	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	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 alcohol-free and low in calories	0,33 l bottle	4,10 €

ICED TEA & JUICE

Iced tea lemon or iced tea peach	0,33 l bottle	4,20 €
----------------------------------	---------------	--------

Juices:

Apple (naturally cloudy), Aloe Vera pink grapefruit,
sour cherry, banana, currant,

passion fruit 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

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 €

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

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	0,2 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		
Blaufränkisch Rose, dry	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		
Schwarzriesling Rose, off-dry	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

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

Schloss Rheinach Sekt, dry, 11,5 % vol.	0,75 l	23,00 €
Schloss Rheinach Sekt, semidry, 11,5 % vol.	0,75 l	23,00 €
Cantine Maschio Prosecco Treviso, dry, 11,0 % vol.	0,1 l	3,90 €
	0,75 l	27,30 €
Wi'zero Wirsching, Secco alcohol-free, <0,5%vol.	0,1 l	4,10 €
	0,75 l	28,40 €

SPRITZIGE DURSTLÖSCHER

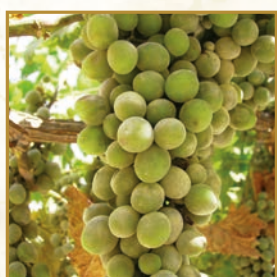
Aperol Spritz 4 cl APEROL, Prosecco Frizzante, Soda Water	0,20 l	8,90 €
Lillet Berry 5cl Lillet Blanc, Schweppes Wild Berry, fruits	0,20 l	8,90 €
Campari Amalfi 4cl Campari, Bitter Lemon, Grapefruit juice, Orange	0,20 l	8,90 €
Sarti Spritz 6cl Sarti, Prosecco, Soda, lime	0,20 l	8,90 €
Hugo Elderflower syrup, Prosecco Frizzante, mint, lime	0,20 l	8,90 €
alcohol-free also available		
Hugo Elderflower syrup, Sprite, 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 €
Bombay Sapphire, 40 % abv.	4 cl	5,40 €
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 €
Hausgemachtes Bierlikörchen, 25 % abv.	4 cl	5,90 €



STÖRTEBEKER BRENNEREI

Pickendüster Herbal Liqueur, 33 % abv.	4 cl	4,60 €
Kümmel Caraway Seeds Liqueur, 34 % abv.	4 cl	4,60 €
Sanddurn Sea Buckthorn Liqueur, 20% abv.	4 cl	4,60 €
Schwatte Johanna Currant Liqueur, 23 % abv.	4 cl	4,60 €
Whisky & Honig Liqueur, 30 % abv.	4 cl	4,60 €
Insel Gin, 45% abv.	4 cl	6,20 €
Single Malt Whisky, 40% abv.	4 cl	6,30 €



“FRITZ” TAKE-OUT

“Störtebeker” sixpack 6 x 0,5l		11,90 €
Varieties of your choice for you to combine yourself. Price per container, including deposit (except Eisbock beers)		
“Störtebeker” sailor’s glass	2 x 0,3l oder 0,5l	11,90 €
in a gift box		
Greaves-and-apple lard spread	in a preserving jar, each	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“**
Greifswalder Chaussee 84-85
18439 Stralsund, Germany
phone: (+49) (0)3831 - 25 55 00
info@stoertebeker.com
www.stoertebeker-brauquartier.com



**Braugasthaus
„Zum alten Fritz“**
Warnowufer 65
18057 Rostock, Germany
phone: (+49) (0)381 - 20 87 80
bgh-hro@alter-fritz.de



**Alte Brauerei.
Conference and Event Centre.**
Greifswalder Chaussee 84-85
18439 Stralsund, Germany
phone: (+49) (0)3831 - 25 50
info@stoertebeker.com
www.stoertebeker-brauquartier.com



Störtebeker Braugasthaus
Markt 13
17489 Greifswald, Germany
phone: 0383457830
info-hgw@stoertebeker-
braugasthaus.de



Our hotel in Mecklenburg-West Pomerania:
**Hotel Villa Knobelsdorff
Alter Pasewalker Bierkeller**
Ringstraße 121
17309 Pasewalk, Germany
phone: (+49) (0)3973 - 20 91 0
fax: (+49) (0)3973 - 20 91 10
info@villa-knobelsdorff.de
www.villa-knobelsdorff.de



Our distillery on Rügen:
Störtebeker Brennerei
Alt Reddevitz 36
18586 Mönchgut/Rügen, Germany
phone: 038308 - 34105
info@stoertebeker-brennerei.com
www.stoertebeker-whisky.com

**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