

# Bönnsch

Restaurant, Event & Brauerei

## Main Courses

<b>Brauhausteller (222)</b> saddle of pork steak with white mushrooms, potato wedges and vegetables from the local market	15,50 €
<b>Original Rheinischer Sauerbraten (223)</b> marinated beef with raisin almond sauce, served with potato dumplings and homemade red cabbage	17,50 €
<b>Beef Goulash (224)</b> with creamy sauce, Spätzle (noodles) and red cabbage	16,80 €
<b>Champignon-Rahm-Schnitzel (252)</b> served with French fries and a homemade cream sauce with white mushrooms	15,80 €
<b>Käsespätzlepfanne (271)</b> cheese noodles with melted onions	12,80 €
<b>Haxenfleischpfanne (274)</b> crispy pork-knuckle strips, served with a dark sauce, onions, sauerkraut and mashed potatoes	14,80 €
<b>Braumeisterpfanne (275)</b> little rump steak, small pork steak, sausages, onions, dark beer-sauce, potatoes and vegetables	21,80 €
<b>Currywurst Classic (265)</b> veal sausage with original madras curry, served with coleslaw and potato wedges	11,80 €
<b>Salat with goat cheese (205)</b> warm goat cheese caramelized with honey, served on mixed seasonal salads Optional to every salad: baked potato with herbed sour cream (323)	14,80 € 5,50 €

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## Starters

<b>Tomato Soup (150)</b> with cream and fresh basil	4,80 €
<b>Homemade goulash soup (152)</b> with potatoes and pepper	6,50 €
<b>Halver Hahn (170)</b> middle-aged cheese, served with Bönnsch bread and fresh onions	8,80 €
<b>Small mixed salad (325)</b>	6,00 €

## Desserts

<b>Kaiserschmarrn (314)</b> traditional pancake dish with homemade plum jam	6,00 €
<b>Chocolate Mousse (306)</b> with red berry sauce	6,00 €

-We reserve the right to make errors and price changes-

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## Beverages

### Bönnsch Beer

Bönnsch hefetrüb	0,20l	2,00 €
Bönnsch hefetrüb	0,30l	3,00 €
Bönnsch Saisonbier	0,20l	2,20 €
Bönnsch Saisonbier	0,30l	3,30 €
Bönnsch Weizen	0,50l	5,00 €

### Non-alcoholic Drinks

Mineral water	0,25l	2,60 €
	0,75l	7,50 €
Cola/light/zero, Fanta/Diesel/ Sprite	0,20l	2,60 €
Bionade Elderberry or Orange-Ginger	0,25l	3,20 €
Bitter Lemon	0,20l	3,10 €
Sparkling apple juice, applejuice, orangejuice	0,25l	2,80 €
	0,20l	2,60 €

### Wine

Grauburgunder Qba 2012	0,20l	6,20 €
Riesling Qba 2012	0,20l	6,20 €
Piculia 2010	0,20l	6,20 €
Vina Rosado 2016	0,20l	6,20 €
Weinschorle	0,20l	5,50 €

### Meyer-Näkel, Dernau an der Ahr

Rotwein ‚Us de la meng‘	0,75l	25,00 €
Illusion Blanc de Noir	0,75l	35,00 €

### Sparkling Wine

Sekt Hausmarke	0,75l	23,00 €
Piccolo Hausmarke	0,20l	6,00 €

### Non-Alcoholic Beer

Malzbier	0,33l	2,90 €
Bitburger alkoholfrei	0,33l	3,00 €
Weizen alkoholfrei	0,50l	4,80 €

### Hot Drinks

Coffee		2,40 €
Espresso		1,90 €
Espresso Doppio		3,80 €
Milky Coffee		2,90 €
Latte Macchiato		2,90 €
Cappuccino		2,70 €
Hot Chocolate		2,80 €
Tea		2,20 €

### Spirits

Korn	2cl	2,40 €
Malteser, Aalborg, Asbach, Jägermeister, Averna, Ramazotti, Fernet Branca, Johnnie Walker, Wodka	2cl	3,80 €
Cognac Napoleon VSOP, Grappa, Himbeergeist, Williams Christ Birne	2cl	3,80 €

### Homemade Spirits

Bönnsche Kirschbrand (cherry) aus Kirschen der Region, 40%	2cl	3,40 €
Bönnsche Kräuterhexe (herbs) der fruchtige Kräuterlikör, 30%	2cl	3,40 €
Bundesbrand	2cl	3,80 €

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