



Barfüßer for at home

— NO CONSUMPTION IN THE RESTAURANT —



Our artisan homemade products,
perfect for your own enjoyment or as a gift.
ALSO AVAILABLE ONLINE AT WWW.URBAN-CRAFT.DE

— BEERS —

-  **BREWERS BOTTLE**
Barfüßer Blonde A, P 0,33l 1,39
PLUS BOTTLE DEPOSIT
-  **GROWLER**
Barfüßer Blonde A, P 2,0l 23,90
REFILL 6,90
- 20 LITRE PARTY KEG**
 Barfüßer Blonde A, P 20,0l 49,90
Barfüßer Schwarze A, P 20,0l 49,90
DEPOSIT TAPPING SET + 25,00 / DEPOSIT PARTY-KEG + 50,00
- URBAN MONK BEER**
 Urban Monk Shiny Wilma A, P 0,33l 1,69
 Urban Monk Sunshine Ale A, P 0,33l 1,99
 Urban Monk Rusty Red A, P 0,33l 1,99
 Urban Monk RBN MNK IPA A, P 0,33l 2,19
PLUS BOTTLE DEPOSIT

— SPIRITS —

-  Barfüßer Bierlikör 24% Vol. 0,5l 19,90
Beery liqueur from our Schwarze, with vanilla,
cloves and a lacing of rum.
-  Barfüßer Apfelbrand 40% Vol. 0,5l 19,90
Crunchy, fruity apple brandy from Boskop & Golden Deli-
cious, matured in oak barrels.
-  Barfüßer Hopfengeist 38% Vol. 0,5l 23,90
Made from the best hops from the Hallertau and Tettngang.
Clear and aromatic.
-  Barfüßer Kräuterbitter 35% Vol. 0,5l 19,90
A tart and fruity extract of selected herbs, spices and fruits.
Bittersweet herbal brandy.
-  Barfüßer Nussler Schnaps 35% Vol. H, T 0,5l 23,90
Fine golden, made of roasted hazelnuts refined with raw
cocoa. Intense nutty hazelnut brandy.
-  Barfüßer Bratapfel Likör 24% Vol. 0,5l 19,90
Enjoy the seductive baked apple liqueur: finest
baked apple fragrance with spicy cinnamon notes

Barfüßer

HAUSBRAUEREI

ALLERGENE A – gluten, H – nuts, P – wheat-/barley malt, T – hazelnuts

V2 - 04-2025 - WH-PD. ALL PRICES IN EURO, INCLUDING VAT BY LAW.
CHANGES AND ERRORS EXCEPTED. | WITH PRESERVATIVES



Prost Mahlzeit

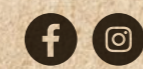
FOOD MENU



TRADITIONAL
REGIONAL
HOME MADE

Barfüßer

HAUSBRAUEREI



WWW.BARFUESSER-BRAUHAUS.DE



Barfüßer Soup kitchen

- Flädlesuppe** 5,90
Bouillon with pancake slices and fresh chives
- Maultaschensuppe**^{1,3} 6,50
Bouillon with Swabian ravioli slices and fresh chives

Crisp and fresh Salad variations

DRESSING OF YOUR CHOICE

HOME NORDIC HONEY-MUSTARD

- Side salad** 5,90
- Mixed Brewhouse salad** 8,80
Fresh leaf salad, potato salad, cucumber salad, bean salad
- Jakobiner** 15,90
Leaf salad with grilled chicken breast, cherry tomatoes, cucumber and corn
- Hubertus*** 15,90
Leaf salad with grilled mushrooms, Emmentaler, roasted seeds, pumpkin seed oil, cherry tomatoes, cucumber and corn
- Barfüßer¹** 18,90
Leaf salad with grilled roast beef stripes, bell pepper, tomatoes, cucumber, corn and Grana Padano

*J VEGAN WITHOUT CHEESE

Defizige Brotzeit

- Pretzel** 1,90
- Münchner Weißwürste** 8,90
One pair of Weisswürste from Magnus Bauch, pretzel, sweet mustard
- Wurstsalat** 10,90
Sliced sausage, pickles, red onions, farmhouse bread
- Schweizer Wurstsalat** 11,90
Sliced sausage, Emmentaler, pickles, red onions, farmhouse bread

SUBJECT TO ALTERATIONS AND ERRORS. ALL PRICES IN EURO, INCLUDING VAT BY LAW. IF DESIRED, OUR SERVICE TEAM HAND A SEPERATE ALLERGEN-CARD OVER TO YOU. IT CONTAINS DETAILED INFORMATION ABOUT THE INGREDIENTS IN OUR MEALS, WHICH MAY CAUSE ALLERGIES OR INTOLERANCES.

Bavarian-Swabian Home style food

- Krautspätzle** ^{NEW} 12,90
Swabian noodles with cabbage, dark beer sauce, nuremberger sausages, bacon
- Knödel & Schwammerl** 14,90
Bread dumpling, wild mushrooms cream sauce, fresh herbs, side salad
- Linsen** 15,90
Lentils, bacon, onions, swabian noodles, Wiener
- Original Allgäuer Käsespätzle** 16,90
Swabian noodles, alpine cheese, melted onions, side salad
- Bierbrauer Medaillons** ^{NEW} 17,90
Pork medallions, wild mushrooms cream sauce, swabian noodles

THE BARFÜSSER BRAUHAUS CLASSIC

- Oma Traudl's Schwabenteller** ... 25,90
Pork tenderloin wrapped in bacon, beef steak, swabian ravioli, wild mushrooms cream sauce, root vegetables, swabian noodles

- Brauhaus Maultaschen** 16,90
Swabian ravioli, dark beer sauce, melted onions, potato salad
- Maultaschenpfännle** ^{NEW} 16,90
Roasted swabian ravioli, wild mushrooms cream sauce, swabian noodles

- Brauhaus Burger** 19,80
Grilled beef burger, burger sauce, salad, tomato, red onions, bacon, Obatzda (Bavarian piquant cheese spread), Emmentaler, French fries

- Alm-Burger** 19,80
100% plant based Burger, burger sauce, salad, tomato, red onions, Obatzda (Bavarian piquant cheese spread), Emmentaler, French fries
- Gegrillte Hähnchenbrust** 19,90
Grilled chicken breast, cream sauce, root vegetables, swabian noodles

- Bierkutscher Teller** 17,90
Meat patty ca. 300g, dark beer sauce, melted onions, Käsespätzle*

VEGAN VEGETARIAN

*SWABIAN NOODLES WITH ALPINE CHEESE

Our Schnitzel Specialties



ESCALOPES FROM THE PORK LOIN, BREADED WITH EGG AND BREADCRUMBS, PAN FRIED WITH PURE PLANT OIL

Brauhaus schnitzel

- with French fries 15,90
- mit potato salad 15,90

Schwabenschnitzel

- with swabian noodles and sauce 15,90

Jägerschnitzel

- with swabian noodles and wild mushroom cream sauce 15,90

Allgäuschnitzel

- mit Käsespätzle* and melted onions 18,90



ALL SCHNITZEL CAN BE PREPARED WITH CHICKEN INSTEAD OF PORK

Crisp and fresh Bowls

- Brauhaus Bowl** 18,50
Pulled pork, sour cream, potato salad, lentil-bulgur salad, leaf salads, cucumber, cherry tomatoes, honey-mustard dressing
- Lisl's Falafel Bowl** 17,90
Baked falafel balls, hummus, potato salad, lentil-bulgur salad, leaf salads, cucumber, cherry tomatoes, nordic-dressing

From the Pig

- Schweinebraten** 18,80
fresh from the oven
Roast pork from the neck, dark beer sauce, bread dumpling, Bavarian cole slaw

- Schweinschaxe** 14,90
fresh from the oven
CRISPY GRILLED KNUCKLE OF PORK WITH SPECIAL BARFÜSSER SEASONING AND DARK BEER SAUCE
- with bread 14,90
- with potato salad 18,50
- with bread dumpling 18,50
- with bread dumpling and bavarian cole slaw 21,50

Side Salads

- Bean salad**
with onions and herbs vinaigrette
- Bavarian cole slaw**^{1,3}
with bacon and caraway
- Cucumber salad**
with dill and herbs vinaigrette
each 4,50

Asparagus Recommendation

- Ramsons cream soup** 6,50
with asparagus chunks
- Asparagus Bowl** 17,90
grilled asparagus, baked potato, tabbouleh bulgur salad, radish cream cheese, leaf salads, honey mustard dressing
- Serving of German asparagus**... 17,90
with small potatoes, sauce hollandaise or melted butter
- Serving of German asparagus with pork schnitzel** 20,90
with small potatoes, sauce hollandaise or melted butter
- Serving of German asparagus with roasted chicken breast** 23,90
small potatoes and ramsons cream
- Ramsons bratwurst** 16,90
bratwurst with potatoe-vegetable-asparagus "gröstl" and sauce hollandaise
- Strawberry-Tiramisu** 7,90
with yoghurt ice cream

From the Cow

- Ochsenbäckchen** 24,90
Braised cheek of ox, red wine, root vegetables, swabian noodles
- Schwäbischer Zwiebelrostbraten**
Traditional Swabian roast beef with dark beer sauce and melted onions
- with swabian noodles 23,90
- with Käsespätzle* +3,00
- Sirloin steak** 23,90
Sirloin steak, French fries, herb butter

A sweet treat at the end Dessert

- Apfel-Crumble** 8,50
Apple crumble cake, nougat ice cream and whipped cream
- Kaiserschmarrn** 9,50
sweet pancake, plum roast, vanilla ice cream
- Strawberry Tiramisu** 7,90
with yoghurt ice cream
- Mixed ice cream, whipped cream** 6,50



ALLERGEN INFORMATION
SCAN QR-CODE FOR ALLERGEN INFORMATION



For our little guests Children's menu

- Kinderschnitzel „Wiener Art“**
Small escalopes from the chicken, breaded with egg and breadcrumbs, pan fried with pure plant oil
- with French fries / swabian noodles 9,90
- Hähnchen Nuggets** 9,90
Crispy nuggets from the chicken fillet, with French fries
- Portion French fries** 5,50
- Spätzle mit Sauce** 5,90
Swabian noodles with sauce



Barfüßer HAUSBRAUEREI

PLEASE NOTE THAT CONTACT WITH FOOD AND TRACES OF THE ALLERGENS LISTED CANNOT BE COMPLETELY EXCLUDED.