

Refreshment beverages

| | |
|--|----------------|
| Adelholzener sparkling/still | btl. 0,25 l... |
| Adelholzener sparkling/still | btl. 0,75 l... |
| Sparkling water..... | 0,50 l... |
| Coca-Cola ^{1,2,8,11} | 0,30 l... |
| Coca-Cola ^{1,3,5,9} | 0,50 l... |
| Coca-Cola Zero ^{1,2,3,5,6,7,8,11} | 0,30 l... |
| Coca-Cola Zero ^{1,2,3,5,6,7,8,11} | 0,50 l... |
| Fanta ^{1,2,3} | 0,30 l... |
| Fanta ^{1,2,3} | 0,50 l... |
| Sprite ^{1,3} | 0,30 l... |
| Sprite ^{1,3} | 0,50 l... |
| Spezi ^{1,2,3,8,11} | 0,30 l... |
| Spezi ^{1,2,3,8,11} | 0,50 l... |
| Fassbrause ^{1,3,4,5,6,7} | btl. 0,33 l... |
| Thomas Henry Bitter Lemon ^{3,10} .. | btl. 0,20 l... |
| Thomas Henry Tonic Water ^{3,10} | btl. 0,20 l... |
| Thomas Henry Ginger Ale ^{2,3} | btl. 0,20 l... |
| Kraftmalz | btl. 0,33 l... |
| Almdudler ^{2,3} | btl. 0,35 l... |

Juices

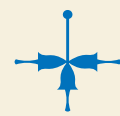
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|----------------------------|-----------|
| Apple juice..... | 0,30 l... |
| Passion fruit nectar | 0,30 l... |
| Black currant juice..... | 0,30 l... |
| Small juice spritzer | 0,30 l... |
| Large juice spritzer | 0,50 l... |

Hot drinks

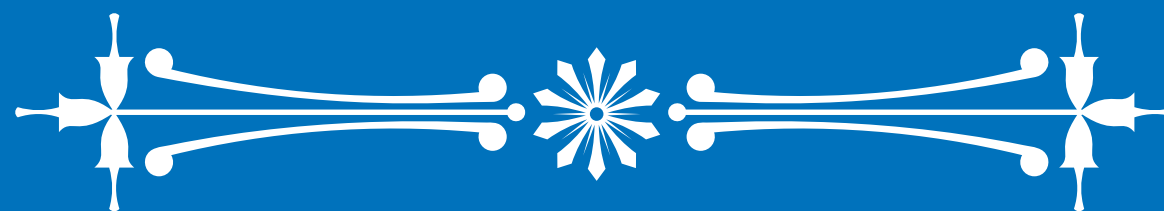
| | |
|---------------------------------------|----------|
| Coffee ⁹ | cup... |
| Cappuccino ⁹ | cup... |
| Café au Lait ⁹ | cup... |
| Latte Macchiato ⁹ | glass... |
| Espresso ⁹ | cup... |
| Espresso, double ⁹ | cup... |
| Espresso Macchiato ⁹ | cup... |
| Hot chocolate | cup... |
| Hot chocolate with rum | cup... |
| Various flavours of tea..... | glass... |

1 with preservative; 2 with coloring; 3 with antioxidant; 4 with sweetener saccharin; 5 with sweetener cyclamate; 6 with sweetener aspartame, contains phenylalanine source; 7 with sweetener acesulfame; 8 with phosphate; 9 sulfured; 10 contains quinine; 11 contains caffeine; 12 with flavor enhancer; 13 blackened; 14 waxed; 15 genetically modified.

All prices including VAT.
Vintages for wine may vary.
Illustration generated by AI.

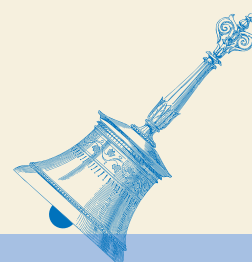


THE AUGUSTINER CELLAR MENU



Our beer specialities

| | |
|--|------------------|
| Augustiner Hell Halbe | 0,5 l... |
| Augustiner Hell Mass | 1,0 l... |
| Augustiner Hell Schnitt | approx. 0,3 l... |
| Augustiner Edelstoff Halbe | 0,5 l... |
| Augustiner Edelstoff Mass | 1,0 l... |
| Augustiner Edelstoff Schnitt | approx. 0,3 l... |
| Augustiner Hefeweizen | btl. 0,50 l... |
| Augustiner Dunkel | 0,50 l... |
| Augustiner shandy ⁴ | 0,50 l... |
| Augustiner shandy Mass ⁴ | 1,00 l... |
| Erdinger Weißbier Kristall | btl. 0,50 l... |
| Erdinger Dunkel | btl. 0,50 l... |
| Erdinger Pikantus | btl. 0,50 l... |
| Erdinger Weißbier ^{non-alcoholic} | btl. 0,50 l... |
| Erdinger grapefruit ^{non-alcoholic} | btl. 0,33 l... |
| Erdinger lemon ^{non-alcoholic} | btl. 0,33 l... |
| Clausthaler ^{non-alcoholic} | btl. 0,33 l... |



Traditional tapping at bell ringing: Augustiner beer from the wooden keg

0,5 l..... 1,0 l.....

Sparkling wine

| | |
|-------------------------|---------------|
| Prosecco La Scala | glass 0,10 l. |
| Prosecco La Scala | btl. 0,75 l. |

Whites by the glass

| | |
|------------------------------|---------|
| 2024 Grüner Veltliner | |
| Norbert Bauer | 0,20 l. |
| Weinviertel, AT | 1,0 l. |
| 2024 Grauburgunder | |
| Tag für Tag | 0,20 l. |
| Diehl Winery, DE | 1,0 l. |

| | |
|----------------------------------|---------|
| 2024 Chardonnay | |
| Aimery Noble Vignes..... | 0,20 l. |
| South France..... | 1,0 l. |
| Wine spritzer white | 0,20 l. |

Reds by the glass

| | |
|--|---------|
| 2023 Zweigelt | |
| Norbert Bauer | 0,20 l. |
| Weinviertel, AT | 1,0 l. |
| 2023 Cabernet Sauvignon/Merlot/Pinot Noir | |
| Cuvée Noir..... | 0,20 l. |
| Emil Bauer, Pfalz, DE | 1,0 l. |
| Wine spritzer red | 0,20 l. |

Schwarzwald spirits

| | |
|---|-------|
| Sutterer Christbirne (pear) | 4 cl. |
| Sutterer Zwetschge (plum) | 4 cl. |
| Sutterer Mirabelle..... | 4 cl. |
| Sutterer Himbeergeist (raspberry)..... | 4 cl. |
| Needle Masterpiece Gin..... | 4 cl. |
| Wood Stork Rum..... | 4 cl. |
| Scheibel Moorbirne (pear) | 4 cl. |
| Scheibel Altes Pflümle (old plum) | 4 cl. |

Aperitif & Longdrinks

| | |
|--------------------------|--------|
| Aperol Spritz | 0,3 l. |
| Needle Gin Tonic | 0,3 l. |
| Wood Stork Rum Cola..... | 0,3 l. |

Aquavit

| | |
|-------------------------|-------|
| Linie Aquavit | 4 cl. |
| Jubiläums Aquavit | 4 cl. |

Bitters & liqueur

| | |
|-----------------------|-------|
| Averna | 4 cl. |
| Fernet-Branca..... | 4 cl. |
| Jägermeister | 4 cl. |
| Molinari Sambuca..... | 4 cl. |
| Baileys | 4 cl. |

SLYRS - Bavarian Whisky

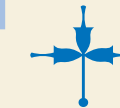
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|---------------------------------------|-------|
| Single Malt Whisky Classic..... | 4 cl. |
| Single Malt Oktoberfest Edition | 4 cl. |



ZOLLPACKHOF

Anno 1855

Restaurant & Biergarten



Soups

- Cauliflower foam soup**
with vanilla and crisp
sugar snap peas (vegan)
- Potato soup „Berlin Style“**
with crispy bacon and browned
Vienna sausages
- Hearty goulash soup**
from beef and pork with bell pepper,
potato and sour cream

Salads

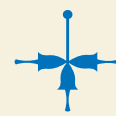
- Small side salad**
with Balsamic dressing
- Sausage salad „Berner Style“**
sliced with red onions, Gouda cheese,
pickles and pretzel chips
- Wild herb salad**
with roasted pumpkin wedges,
cashew nuts, Feta cheese or (vegan
Feta cheese and Balsamic dressing

Supper

- Homemade Obazda**
(1 ball) traditional Bavarian cheese
spread with warm pretzel
- Mettstulle (ground pork sandwich)**
with red onion rings,
gherkin and parsley
- „Strammer Max“**
roasted farmhouse bread with Black
Forest ham, two organic fried eggs
and Spreewald gherkin

EVERY
THURSDAY:

BEEF TATAR
Sliced, not minced
(160 g)



Hearty plates to share (from 2 persons)

- Board „Real Zollpackhof“** Crust bread, salted butter, Black Forest ham, smoked pork,
„Pfefferbeißer“-sausage, liver sausage, black pudding, sausage salad „Berner Style“, Obazda,
mountain cheese, egg, chive bread, Spreewald gherkin, radish, and fresh horseradish.
- Board „Cheese“**
Crust bread, salted butter, hard- and soft cheese from the foothills of the Alps and
Switzerland, Spreewald gherkin, radish, fig mustard and grapes
- Board „All green“**
Crust bread, salted butter, vegan potato salad, grilled vegetables, Obazda, curd, mountain
cheese, Gouda cheese, egg, chives bread, Spreewald gherkin, pearl onions und radish

FONDUE-FRIDAY

16.01.2026 · Fondue Chinoise

Broth: Clear beef or vegetable broth with leek, carrot & celery. Served with: beef, veal, chicken, pork,
and thinly sliced dumplings, plus broccoli, carrots, corn, kohlrabi, mushrooms, glass noodles or rice,
white bread and herb baguette. Sauces: sesame-ginger dip, sambal mayonnaise, herb cream and pep-
per sauce.

13.02.2026 · Cheese Beer Fondue

A blend of mountain cheese & cheddar with a dash of beer. Served with: schnitzel stripes, sausages,
pretzel pieces, herb baguette and house bread. Accompaniments: garlic cream, lingonberries, vegeta-
bles such as bell peppers, carrots, tomatoes, pearl onions, as well as mushrooms, grapes, figs, pears,
and small potatoes.

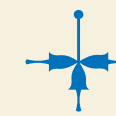
13.03.2026 · Fondue Bourguignonne

Hot oil, pork belly, roast beef, turkey breast, prawn skewers, tofu; served with baguette, bell peppers,
zucchini, broccoli, carrots, button mushrooms, oyster mushrooms, baby potatoes, pearl onions, gher-
kins, as well as garlic cream, cocktail sauce, herb quark and avocado cream.

Book now via mail@zollpackhof.de

Sweets

- Amarena panna cotta** with pickled mandarins and speculoos
- Warm apple strudel** with vanilla sauce or vanilla ice cream
- Kaiserschmarrn** (from 2 persons)
with pickled Augustiner Edelstoff-raisins, caramelized nuts, vanilla ice cream and
freshly whipped cranberry cream. It's worth a 20-minute wait for our homemade
Kaiserschmarrn. ♥♥♥



Delicacies

- ½ roast duck**
from the oven with red cabbage
and potato dumplings
- Schnitzel „Vienna style“ from pork**
with French Fries
- Original Wiener Schnitzel from veal**
with warm potato and cucumber salad,
lemon and cranberry
- Crispy pork knuckle**
fresh from the oven, in Augustiner dark
beer sauce with sauerkraut and
potato dumplings
- Roast pork**
in Augustiner dark beer sauce with
Bavarian cabbage and potato dumplings
- Currywurst „Berlin Style“**
(2 pieces) locally produced,
with homemade curry sauce
and French fries
- Bavarian meat loaf**
freshly baked, in addition fried potatoes
with bacon and one organic fried egg
- „Satter Hannes“**
Fried potatoes with bacon
and two organic fried eggs
- Chard and savoy cabbage roulade**
stuffed with polenta and mushrooms,
served on glazed vegetables,
with chervil foam and parsley oil
(vegan, gluten-free)
- Vegetarian cheese spaetzle**
with leek and fried onions
- + Extra bacon

Sides

- Warm potato and cucumber salad,
potato mash, fried potatoes with
bacon, French Fries, potato dumplings
with buttered breadcrumbs or
bacon beans**
- Farmhouse bread basket** (6 slices) ..
- Pretzel**, fresh from the oven
- Salted butter**

