



***We are World Heritage hosts with passion
and are mainly involved in the
Middle Rhine Moments
and Slow Food***

"Fair to farmers, traders and employees"

Slow Food is a worldwide movement
that advocates a food system fit for the future.

The preservation of rural agriculture, traditional food crafts and the regional diversity of species and varieties are just as important to Slow Food as fair remuneration for producers working in a sustainable way and the appreciation and enjoyment of food.

- promotes responsible agriculture and fisheries, species-appropriate livestock farming, traditional food crafts and the preservation of regional diversity of flavors.
- brings producers, traders and consumers into contact with each other, conveys knowledge about the quality of food and thus makes the food market transparent.

***Fresh and creative every day, regional, seasonal and organic.
That's how the Middle Rhine tastes in Stübers Restaurant.***

Enjoy your meal

Family Andreas Stüber and his Rhein-Hotel-Team

- Hosts for 6 generations -



Opening times:

***Monday and Wednesday to Sunday from 5.00 p.m. to 9.15* p.m.
and additionally on Sundays from noon to 2.15* p.m.***

Tuesday is our restaurant only open for hotel guests with half-board

(* in each case last main course order)

Aperitifs

2014 Riesling sparkling wine brut		0,1l	6.50
<i>methode champenoise</i>		0,75l	35.00
<i>Winery Scherer, Manubach</i>			
...with liqueur of vineyard peach from the distillery Rolf Heidrich		0,1l	7.50
...with liqueur of cherry		0,1l	7.50
...with Aperol and sparkling water		0,2l	7.50
2014 Riesling sparkling wine brut		0,75l	38.00
6 years on the yeast, fine and filigree - made according to the traditional method			
Weingut J. Ratzenberger, Bacharach – Steeg			
Stübers Vermouth No. 1		0,1l	6.00
<i>with local herbs and cherries</i>			
Sherry dry, Portwine		5cl	6.00
Cocktails			
'TresTonic'			10.80
3 cl marc with tonic water, juniper berry and lime			
Organic-grape-secco-cocktail (non-alcoholic)		0,2l	5.80
Ferdinand´s Saar Dry Gin		4cl	11.00
Monkey 47, Schwarzwald Dry Gin		4cl	11.00
JINZU Dry Gin		4cl	11.00
Windspiel Eifel Premium Dry Gin		4cl	12.00
...in addition, a tonic water			
Thomas Henry	<i>tangy, for hot summer days</i>	Fl. 0,2l	3.60
Fever Tree	<i>aromatic, mediterranean</i>	Fl. 0,2l	3.90
Martini Vibrante	(non-alcoholic)	5cl	6.00
Vincent Tonic	(non-alcoholic)	0,2l	6.00
<i>Fruit bitter with herbs, raspberry and tonic water</i>			

Starters

“Steeger Hinkelsdreck”



10.80

*Chicken liver pate, red wine, onions and roasted almonds
with grape jelly from Riesling grape juice from the Winery Dr. Kauer, Bacharach*

„Wisperwind” vitello tonnato style

12.90

*Roasted saddle of young wild boar cooked at low temperature for 7 hours
with crème of smoked trout, caviar of speckled trout
and wild herbs with olive oil and cherry balsamico*

Pâté plate “William Turner”

14.90

*Chicken liver pate with grape jelly, confit Wisper trout, salmon trout and cod
with vine smoke, mousse of smoked trout with beetroot-horseradish,
“Wisperwind” vitello tonnato style
and fennel-salami - 100% from the ‘middle-rhine-goat’*

Vegan snack plate

14.90

*Hassan's Hummus with almonds,
lentil coconut curry praline mousse,
fermented vegetables with wild garlic,
broccamole (broccoli cream)
grilled algae tofu from Paradise, from our top regional tofu producer*



Stubers salad variation as starter

5.90

*lettuce and wild herbs white cabbage-pumpkinseed, fennel-orange
and carrot-ginger salad,
roasted sunflower, pumpkin- and sesame seeds
with our traditional herb dressing
or cherry balsamico and olive oil*



Stone-oven baguette with butter or olive oil

2.90

Soup

Miso-soup with mushrooms

*with pak choi, sea asparagus, red onions
and roasted black and white sesame seeds*



10.90

Cream soup of potatoes and savoy cabbage

with smoked trout and pumpkin seed oil

10.90

Main courses

Homemade fine noodles

made from organic Khorasan wheat and chestnut flour

*with herb mushrooms, oyster and shiitake mushrooms, tomato sauce,
vegetables, fried with garlic, almonds and herbs from our kitchen garden in olive oil
(or upon request **vegetarian** with parmesan cheese)*

18.90

Vegan Burger of oats, peas, chickpeas and beetroot

*between roasted sweet potatoes slices, with tomato sauce, almonds,
herb-, oyster- and shiitake mushrooms as well as vegetables fried in olive oil
with garlic and herbs from our kitchen garden*



18.90

Grilled breast and leg of free-range chicken

*with herb-, oyster- and shiitake mushrooms in Riesling sauce
served with baked potato pretzel dumplings*

22.80

Bacharacher Rieslingbraten

*Roast beef shoulder in a special Riesling cream sauce,
15 hours braised at 80 degrees with homemade nettle-seeds-spaetzle*

21.80

small portion

16.80

Sauerbraten of wild boar	22.80
<i>Braised in Pinot Noir for 12 hours at 80 with cranberries, roasted almonds and baked potato pretzel dumplings</i>	
small portion	17.80
Crispy Trout fried in almond-butter	22.80
<i>from the trout farm in Lorch 4 km from Bacharach with baked potatoes marinated in herbs from our kitchen garden</i>	
Grilled organic Salmon filet	25.80
<i>with Lime - wild garlic aioli and sea asparagus served with french fries or baked potatoes</i>	
'Fish curry' - grilled organic Salmon and Cod	25.80
<i>with Chili-Curry-Coconut Sauce, sea asparagus and roasted cashew nuts served with homemade fine noodles made from organic Khorasan wheat and chestnut flour</i>	
Fish stew	24.80
<i>with cod, organic salmon, trout, potatoes, tomatoes, leeks, sweet potatoes, onions, bell pepper, spring herbs, coriander, cardamom, garlic and olive oil</i>	
Escalope of veal 'Wiener Schnitzel'	23.80
<i>with cranberries and baked potatoes or french fries</i>	
Pepper-steak of Bacharacher deer calf	28.80
<i>with burgundy sauce, grilled herb-, oyster- and shiitake mushrooms fried in olive oil, garlic and herbs from our little kitchen garden served with baked potato pretzel dumplings</i>	
As a supplement additionally:	
Grilled vegetables with olive oil, garlic and herbs	4.90

Regional specialties-menu

Pâté plate "William Turner"

Chicken liver pate with grape jelly,
confit Wisper trout and cod with vine smoke
mousse of smoked trout with beetroot-horseradish,
"Wisperwind" vitello tonnato style
and fennel-salami - 100% from the 'middle-rhine-goat'

Stübers salad variation

lettuce and wild herbs, white cabbage-pumpkinseed,
fennel-orange and carrot-ginger salad,
roasted sunflower, pumpkin seeds and sesame seeds
with our traditional herb dressing

Main course – optional

Bacharacher Rieslingbraten

Roast beef shoulder in a special Riesling cream sauce,
15 hours braised at 80 degrees with homemade nettle-seeds-spaetzle

or

Sauerbraten of wild boar



Braised in Pinot Noir for 12 hours at 80 with cranberries,
roasted almonds and baked potato pretzel dumplings

Dessert variation

Sorbet of Riesling, oat milk and blackcurrant
Parfait of Trester, honey, lime and green pepper
Dark mousse au chocolat

Menu total 42.00

Recommended wine

- | | | | | | |
|------|------|--|------------|-------|-------|
| 304) | 2019 | Riesling | Alte Reben | -dry- | 32.00 |
| | | Winery Toni Jost Hahnenhof, Bacharach  | | | |
| 304) | 2018 | Riesling Spätlese | | -dry- | 55.00 |
| | | Bacharacher Kloster Fürstental | Alte Reben | | |
| | | Best "dry Kauer" from the 2018 vintage  | | | |

Vegetarian / Vegan menu

Vegan snack plate

Hassan's Hummus with almonds,
lentil coconut curry praline mousse,
fermented vegetables with wild garlic,
brocamole (broccoli cream)
grilled algae tofu from Paradise
from our top regional tofu producer



Miso-soup with mushrooms

with pak choi, sea asparagus, red onions
and roasted black and white sesame seeds



Main course – optional

Homemade fine noodles

made from organic Khorasan wheat and chestnut flour
with herb mushrooms, oyster and shiitake mushrooms, tomato sauce,
vegetables, fried with garlic, almonds and herbs from our kitchen garden
in olive oil (or upon request **vegetarian** with parmesan cheese)

OR

Vegan Burger of oats, peas, chickpeas and beetroot


between roasted sweet potatoes slices, with tomato sauce, almonds,
herb-, oyster- and shiitake mushrooms as well as vegetables fried in olive oil
with garlic and herbs from our kitchen garden



Dessert-variation (vegetarian)

Crème brûlée with madagascar vanilla and elderflower
Parfait of roasted pumpkin seeds, green tea and honey
Sorbet from local strawberries, rhubarb and sage

or vegan

three different sorbets 

Menu total 43.00

Recommended wine

202) 2021 Kauer Tornado  **-dry-**  0.75l 24.80
Spätburgunder Weißherbst, Weingut Dr. Kauer, Bacharach

473) 2020 Riesling + Roter Traminer **-dry-**  0.75l 29.00
Cöllner Rosenberg, Weingut Hahnühle Nahe

Fish menu

Cream soup of potatoes and savoy cabbage
with smoked trout and pumpkin seed oil

Stübers salad variation

lettuce and wild herbs, white cabbage-pumpkinseed,
fennel-orange and carrot-ginger salad,
roasted sunflower, pumpkin seeds and sesame seeds
with our traditional herb dressing

Main course - optional

Crispy Trout fried in almond-butter

from the trout farm in Lorch 4 km from Bacharach
with baked potatoes marinated in herbs from our kitchen garden

or

'Fish curry' - grilled organic Salmon and Cod


with Chili-Curry-Coconut Sauce, sea asparagus and roasted cashew nuts
served with homemade fine noodles
made from organic Khorasan wheat and chestnut flour

Dessert variation

Crème brûlée with Madagascar vanilla and elderflower
Sorbet of raspberry, pointed pepper and chili
on a piece of pyramid cake

Menu total 43.00

Recommended wine

403)	2020	Bacharacher Weißburgunder	-dry-	0.75l	24.80
		Weingut Ratzenberger, Bacharach - Steeg			
208)	2019	Riesling Spätlese	-dry -	0.75l	45.00
		Bacharacher Kloster Fürstental	Alte Reben		
		Weingut Dr. Kauer, Bacharach			

World Heritage menu

amuse-gueule

Crème brûlée from chicken liver paté

„Wisperwind“ vitello tonnato style

*Roasted saddle of young wild boar cooked at low temperature for 7 hours
with crème of smoked trout, caviar of speckled trout
and wild herbs with olive oil and cherry balsamico*

Miso-soup with mushrooms

*with sea asparagus, red onions
and roasted black and white sesame seeds*



Pepper-steak of Bacharacher deer calf

*with burgundy sauce, grilled herb-, oyster- and shiitake mushrooms
fried in olive oil, garlic and herbs from our little kitchen garden
served with baked potato pretzel dumplings*

Dessert variation

*Crème brûlée with Madagascar vanilla and elderflower
Parfait of roasted pumpkin seeds, green tea and honey
Sorbet of quince and verbena*

OR



Small selection of cheese from this region



*matured cow cheese Bollheimer mountain cheese,
Bollheimer red mold cheese and hard cheese from the goat
with Middle Rhine cherry mustard*

3 courses 49.00
4 courses 58.00

Recommended wine

255)	2017 BASTIAN Wolfshöhle RIESLING-EDITION 1 Weingut Friedrich Bastian, Bacharach	0.75l	45.00
			
411)	2011 Riesling Großes Gewächs - dry - Steeger St. Jost Weingut Ratzenberger, Bacharach-Steeg	0.75l	65.00
			

Desserts

Chocolate and bourbon vanilla ice-cream <i>with whipped cream and roasted almonds</i>	6.90
bourbon vanilla ice-cream with hot raspberries <i>whipped cream and roasted almonds</i>	9.80
Dark chocolate mousse <i>with 85% of cocoa content</i>	10.80
Chefs' dessert <i>Contains a fair-trade Espresso, old Brandy of 2006 and dark chocolate mousse</i>	11.90
Dessert variation I vegetarian menu <i>Crème brûlée with Madagascar vanilla and elderflower Parfait of roasted pumpkin seeds, green tea and honey Sorbet quince and verbena</i>	11.90
Dessert variation II fire and ice <i>Crème brûlée with Madagascar vanilla and elderflower Sorbet of raspberry, pointed pepper and chili on a piece of pyramid cake</i>	11.90
Dessert variation III slow food menu <i>Sorbet of Riesling, oat milk and blackcurrant Parfait of Trester, honey, lime and green pepper Dark chocolate mousse</i>	11.90
Dessert variation IV vegan menu <i>Sorbet of Riesling, oat milk and blackcurrant Sorbet of raspberry, pointed pepper and chili Sorbet of quince and verbena</i>	11.90
Small selection of cheese <i>matured cow cheese Bollheimer mountain cheese, Bollheimer red mold cheese and hard cheese from the goat with Middle Rhine cherry mustard</i>	 8.00
Recommended wine for Dessert	
8) 2003 Riesling Auslese Bacharacher Posten, Weingut Helmut Mades  , Bacharach – Steeg	- sweet - 0.1 l 9.80

Fair trade espresso and coffee

<i>Cup of Coffee</i>	3.50
<i>Espresso</i>	3.00
<i>Cappuccino</i>	3.90
<i>Latte Macchiato, Milk-Coffee</i>	4.50
<i>Hot Chocolate</i>	4.00

Digestives

From the winery Dr. Randolph Kauer



<i>Marc of Riesling - "Trester" - aged in barrel</i>	6.00
<i>Marc of Riesling prepared with spices, herbs and honey</i>	6.80
<i>1999 Yeast Brandy</i>	6.00

From the distillery Rolf Heidrich

<i>Medlar</i>	7,50
<i>2010 Marc of Speierling</i>	6.50
<i>2007 Marc of Icewein</i>	7.50
<i>2006 Old Pinot Noir brandy</i>	7.00

8 years in old barrique barrels from Santenay, our twin town in Burgundy, matured

<i>2006 Marc of Pinot Noir grapes</i>	8.00
---------------------------------------	------

Aged for 7 years in old barrique barrels from Santenay, our twin town in Burgundy

Something very special

Brandy's from the region


<i>Pear, Plum, yellow plum, cherry, quince</i>	5.00
--	------

Best Wines from the Middle Rhine Valley

White wine in a glass jug 0,2l / 0,5l

- 1) 2020 Oberweseler Riesling dry 6.90 / 16.80
Weingut Lanius-Knab 
- 2) 2020 Bacharacher Riesling dry 7.90 / 18.80
Weingut Toni Jost Hahnenhof 
- 3) 2020 Kauer Riesling Kabinett dry 7.90 / 18.80
Weingut Dr. Kauer 
- 4) 2020 Oberweseler Riesling medium 6.90 / 16.70
Weingut Lanius-Knab 
- 5) 2020 Oberweseler Müller-Thurgau sweet 6.90 / 16.80
Weingut Lanius-Knab 
- 6) 2020 Weißburgunder dry 7.80 / 18.50
Weingut J. Ratzenberger, Bacharach Steeg

Matured wine in the best quality, my favorite food companion

- 7) 2013 Riesling Spätlese (late vintage) medium 11.80 / 26.00
Bacharacher Posten, Weingut J. Ratzenberger, Bacharach - Steeg 

For Dessert 0,1l / 0,2l

- 8) 2003 Riesling Auslese sweet 9.80 / 16.00
Bacharacher St. Jost, Weingut Helmut Mades 

Red wine in a glass jug 0,2l / 0,5l

- 11) 2021 Spätburgunder Rosé dry 7.80 / 18.50
Weingut Toni Jost Hahnenhof 
- 12) 2018 Spätburgunder, Rubin medium 7.80 / 18.50
Oberheimbacher Schloss Reichenstein, Weingut Klein, Oberheimbach
- 13) No.13 "Housewine Cuvée" trocken 7.80 / 18.50
by Andreas Stüber, from aged red wine, a light pleasure
- 14) 2018 Spätburgunder trocken 7.90 / 18.80
Weingut Toni Jost Hahnenhof

Bottle Wines

Middle Rhine Valley, Unesco Welterbe since 2002

From Martina, my sister's Winery
and Dr. Randolf Kauer, Bacharach 

Alle Weine werden in Steillagen (bis zu 65 % Hangneigung) auf steinigen, wärmespeichernden Tonschieferböden in aufwändiger Handarbeit erzeugt. Unser Ziel ist höchste Qualität durch niedrige Erträge, späte Lese und schonendste Verarbeitung der Trauben im Keller.

Unseren Betrieb sehen wir als aktiven Beitrag zum Erhalt der mittelrheinischen Weinbau-Kulturlandschaft und als aktiven Naturschutz. Wir arbeiten nach den Richtlinien des ECOVIN Bundesverbandes Ökologischer Weinbau und werden jährlich zertifiziert. Unsere Weine werden empfohlen von „VINUM“, „Feinschmecker“, „Gault-Millau“, „Mondo“ u.a.
www.weingut-dr-kauer.de

			0,75l
201)	2020 Kauer Riesling	dry	24.80
202)	2021 Kauer Tornado Spätburgunder Weißherbst	dry	24.80
203)	2020 Riesling Kabinett Bacharacher Kloster Fürstental	dry	26.80
204)	2020 Riesling Kabinett Bacharacher Wolfshöhle	dry	34.00
205)	2018 Riesling Spätlese Oberweseler Oelsberg	dry	45.00
		old vines	
206)	2018 Riesling Spätlese Bacharacher Kloster Fürstental	dry	45.00
		old vines	
208)	2019 Riesling Spätlese Bacharacher Kloster Fürstental	dry	45.00
		old vines	
207)	2018 Riesling Kabinett Bacharacher Kloster Fürstental	medium	26.80

Should the vintage be empty, we will serve you the successor

The perfect food companions: highly ripe, aromatic grapes and an extra-long storage on the fine lees are the basis for these wines.

211)	2018 Riesling Spätlese Bacharacher Kloster Fürstental	dry Alte Reben	52.00
212)	2018 Riesling Spätlese Bacharacher Kloster Fürstental	medium dry Alte Reben	52.00
209)	2018 Riesling Kabinett Oberdiebacher Fürstenberg	sweet	26.80
210)	2015 Riesling Auslese Bacharacher Kloster Fürstental	sweet 108°, 83,7 g sugar	38.00 (0,375l)

Sparkling wine

221)	2016 Riesling traditional bottle fermentation, hand-rattled	brut (3 years on the yeast)	39.00
222)	2015 Spätburgunder Rosé traditional bottle fermentation, hand-rattled	brut (3 years on the yeast)	39.00

Weingut Friedrich Bastian, Bacharach



MITTELRHEIN

252)	2018 BASTIAN INSEL RIESLING Bacharacher Insel Heyles´en Werth "Selection 1"	medium	38.00
253)	2018 BASTIAN RIESLING STEILLAGE Bacharacher Spätlese -Orion-	dry	29.00
254)	2015 POSTEN RIESLING Großes Gewächs	dry	49.00
255)	2017 BASTIAN Wolfshöhle RIESLING EDITION 1	dry	45.00
256)	2015 Steeger St. Jost Riesling Spätlese	sweet	45.00

Helmut Mades, Bacharach – Steeg



MITTELRHEIN

357)	1994 Riesling Beerenauslese Steeger St. Jost	sweet	69.00
------	---	--------------	-------

Should the vintage be empty, we will serve you the successor

Weingut Toni Jost Hahnenhof, Bacharach**MITTEL RheIN**

301)	2020	TONI JOST Riesling	dry	24.80
302)	2020	Weißburgunder	dry	24.80
303)	2019	Riesling Steeger St. Jost	dry	29.00
304)	2020	Riesling Alte Reben	dry	29.00
305)	2017	Riesling Großes Gewächs Im Hahn	dry	49.00
306)	2018	Riesling Großes Gewächs Im Hahn	dry	55.00
307)	2015	Riesling Auslese Bacharacher Hahn	sweet	42.00 (0,5l)
308)	2020	Bacharacher Spätburgunder Roter Hahn	dry	27.50
309)	2015	Spätburgunder Wallufer, Rheingau	dry	34.00
310)	2013	Spätburgunder Großes Gewächs Martinstaler Rödchen „R“, Rheingau	dry	65.00
311)	2015	Spätburgunder Großes Gewächs Im Hahn	dry	65.00

Should the vintage be empty, we will serve you the successor

Weingut Ratzenberger, Bacharach - Steeg**MITTEL RheIN**

401)	2019	Schloss Fürstenberger Riesling	dry	29.50
404)	2018	Riesling Kabinett	medium	24.50
402)	2019	Bacharacher Grauburgunder	dry	25.00
403)	2020	Bacharacher Weißburgunder	dry	23.90
409)	2014	Bacharacher Spätburgunder	dry	27.50

Große Gewächse

410)	2018	Riesling Großes Gewächs Steeger St. Jost	dry	48.00
408)	2016	Riesling Großes Gewächs Steeger St. Jost	dry	48.00
407)	2019	Riesling Großes Gewächs Steeger St. Jost	dry	49.00
406)	2013	Riesling Großes Gewächs Steeger St. Jost	dry	52.00
412)	2012	Riesling Großes Gewächs Steeger St. Jost	dry	55.00
405)	2011	Riesling Großes Gewächs Steeger St. Jost	dry	59.00

Should the vintage be empty, we will serve you the successor

Organic white wines from other regions

Weingut Zwölberich, Langenlonsheim



Nahe

454) 2019 Auxerrois

dry

32.00

Weingut Sander, Mettenheim



Rheinhessen

455) 2020 Sauvignon Blanc

dry

28.00

Weingut Mohr, Lorch



Rheingau

472) 2021 Blanc de Blancs

Gelber Muskateller, Scheurebe und Silvaner

dry

29.00

Weingut Hahnühle



Nahe

473) 2020 Riesling + Roter Traminer

dry

28.00

Weingut Zehnthof, Sulzfeld



Franken

474) 2016 Sulzfelder Silvaner, Alte Reben

Kräftiger und säurearmer Essensbegleiter

dry

36.00

Organic red wines

Doc Beira, Quinta do Cardo



Portugal

468) 2016 Touriga Nacional, Franca & Tinta Roriz

Powerful organic red wine, grown 750 meters above sea level

dry

27.00

Red wines from other regions

Weingut Robert König, Assmannshausen



Rheingau

457) 2017 Spätburgunder, Empor
Assmannshäuser Frankenthal

dry

35.00

Weingut Deutzer Hof, Mayschoss



Ahr

459) 2015 Frühburgunder Alpha & Omega

dry

49.00

Weingut Johner, Bischoffingen am Kaiserstuhl

Baden

463) 2011 Pinot Noir
Pinot Noir Steinbuck

dry

68.00

464) 2011 Cru de Bois
Pinot Noir Edition CSH“200 % Barique
3. Kultwein der Deutschen Weinrentdeckungsgesellschaft

dry

85.00

Quinta Do Noval

Douro, Portugal

469) 2016 Alfrocheiro, Touriga Nacional & Tinta Roriz
Dão, Outeiro

dry

26.00

Should the vintage be empty, we will serve you the successor



Hachenburger

<i>Hachenburger Pils on tap</i>	<i>0,25l</i>	<i>3.80</i>
<i>Hachenburger Pils on tap in the mug</i>	<i>0,4l</i>	<i>5.20</i>
<i>Radler (beer and lemonade) on tap</i>	<i>0,25l</i>	<i>3.60</i>
<i>Radler (beer and lemonade) in the mug on tap</i>	<i>0,4l</i>	<i>5.00</i>

Slow Brew Specials in the bottle

<i>Hachenburger Zwickel</i>	<i>natural beer</i>	<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Hachenburger Schwarzbier</i>	<i>black beer</i>	<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Hachenburger Weizenbier</i>	<i>wheat beer</i>	<i>Fl. 0,5l</i>	<i>5.80</i>



Non-alcoholic

<i>Hachenburger Weizenbier</i>	<i>wheat beer</i>	<i>Fl. 0,5l</i>	<i>5.80</i>
<i>Hachenburger Pils</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Hachenburger Radler (beer with lemonade)</i>		<i>Fl. 0,33l</i>	<i>3.90</i>

"Slow Brewing"

The Westerwald Brewery is one of only about 30 slow brewers to have been awarded this seal of quality. In contrast to accelerated industrial mass production, the Hachenburg brewers are committed to slow fermentation and maturation. And for good reason: In addition to the use of 100% aroma hops, it is above all the time factor that ensures the outstanding taste of Hachenburg slow beers.

Refreshing Drinks

<i>Gerolsteiner sparkling water</i>		<i>Fl. 0,25l / 0,75l</i>	<i>3.00 / 6.90</i>
<i>Gerolsteiner still water</i>		<i>Fl. 0,25l / 0,75l</i>	<i>3.00 / 6.90</i>
<i>Fachinger medium water</i>		<i>Fl. 0,25l / 0,75l</i>	<i>3.00 / 6.90</i>
<i>Fritz Kola, Fritz Kola sugarfree</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Fritz Misch Masch (Coke-Orangen-lemonade)</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Fritz Limo Zitrone or Orange</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Bionade Elder or Ginger-Orange</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Applejuice with sparkling water clear or unfiltered</i>		<i>0,2l / 0,4l</i>	<i>2.90 / 5.00</i>
<i>Grapejuice or apple-elderjuice with sparkling water</i>		<i>0,2l / 0,4l</i>	<i>3.20 / 5.20</i>
<i>White wine with sparkling water dry or sweet</i>		<i>0,2l / 0,4l</i>	<i>4.50 / 6.80</i>

Juice

<i>Apple juice, Orange juice</i>		<i>0,2l</i>	<i>3.50</i>
<i>Apple juice, Orange juice</i>		<i>0,2l</i>	<i>3.80</i>
<i>Unfiltered apple-elderjuice</i>		<i>0,2l</i>	<i>4.00</i>
<i>Grapejuice (white)</i>		<i>0,2l</i>	<i>4.00</i>