



Lehners

WIRTSHAUS

Food & Drinks

Welcome

AT YOUR LEHNERS WIRTSHAUS

Our Wirtshaus is a place to meet, share great conversations, relax, and celebrate – a second living room for both young and old. We're passionate about regional dishes made from ingredients we know and trust, all prepared with love. From time to time, we like to give our classics a fresh new twist. Alongside freshly tapped beer, you'll find a wide selection of homemade drinks and creative cocktails that are sure to satisfy every taste.

We hope you enjoy your time with us!
Your Lehnern Team



KARLSRUHE

The story of our house

The listed building, once known as the "Goldenes Kreuz" (Golden Cross), has been home to Lehnerns Wirtshaus since 2001. Thanks to its central location on Ludwigsplatz, right in the heart of Karlsruhe, it's become a go-to spot for those who appreciate real Wirtshaus culture, great food, cocktails, and a perfectly poured beer.

Whether you're enjoying the cozy atmosphere inside or soaking up the sunshine on our spacious terrace with a view of the lively Ludwigsplatz – there's always a good reason to stop by. Our beer comes from the Hoepfner Brewery, founded in 1798 and steeped in tradition. To this day, it's brewed and bottled at the historic Hoepfner Castle (built in 1896) in Karlsruhe's eastern district. Hoepfner stands for top quality and sources its aromatic hops from renowned regions like Tettang and the Hallertau.



STARTERS

Ein Paar Münchner Weißwürste

A pair of white Munich sausages served in their own broth with sweet mustard and a freshly baked pretzel

9,90

Rinderkraftbrühe

Beef Broth — warming and invigorating

7,90

Heißes aus dem Suppentopf

Ask our staff about today's freshly prepared soup

7,90

🍃 Kleiner Lieblingssalat

A colorful mix of leaf salads with sun-ripened cherry tomatoes, radishes, cucumbers, sunflower seeds, and a white balsamic herb dressing

6,20

Knusprige Flammkuchen-Ecken

Crispy tarte flambée corners with seasoned sour cream, Alpine cheese, and sweet paprika perfect for sharing!

9,50



Bruschetta „Wirtshaus Style“

A classic with diced tomatoes on toasted house bread or

Toasted house bread topped with mushrooms and melted mozzarella

7,90

🍃 Vegetarian 🌱 Vegan

All prices are in euros and include service and VAT. For information about allergens or additives, please ask our staff for the separate list.



SPECIALTIES

while stocks last

Knusprige ganze Schweinshaxe aus dem Ofen

Crispy Roasted Pork Knuckle – Oven-roasted and served with dark beer gravy, two potato dumplings, and coleslaw

23,90

Ofenfrischer Schweinekrustenbraten

Oven-Fresh Roast Pork with Crackling – Cut from the shoulder, served in dark beer gravy with two potato dumplings and coleslaw

18,60

SCHWEINEKRUSTENBRATEN & SCHWEINSHAXE

Lehners Favourites – traditional dishes and true Wirtshaus classics!

Our pork crust roast, the piece of pork shoulder – only rubbed with salt and pepper – is cooked overnight in the oven at low temperature and thus gently until the meat is soft. To get the crust also nice and crispy, we add heat. This process is called suitable „krusten“.

The pork knuckle – served at Lehners as a whole knuckle – is based on the same principle as the prepared pork crust roast. It even takes a bit longer in the oven and for the „krusten“ we take more time to give you a really nice crust.



FAVOURITES

Lehnsherren Pfännle	22,80
Tender pork fillet medallions, creamy mushroom sauce, golden egg spaetzle	
Klassische Metzger-Maultaschen	16,90
Swabian type infused ravioli with melted onions, served with potato salad and dark beer gravy	
Würziges Hähnchengeschnetzeltes „Züricher Art“	18,90
Spicy chicken strips with fresh mushrooms in light cream sauce, served with egg spaetzle	
Rinderroulade nach Omas Rezept	26,90
Grandma's beef roulade with bacon and pickles. Served with bacon and pickles, butter spaetzle, red cabbage, and red wine sauce	



EVERY
TUESDAY

A Maß of Hoepfner
Beer - only 7,50

Unser großes Wirtshaus-Schnitzel	18,90
Breaded pork schnitzel, pan-fried in clarified butter, with Wirtshaus fries and ketchup	
With gravy	+ 1,50

Wiener Schnitzel	26,90
Thinly pounded veal schnitzel, breaded and fried in clarified butter, served with fried potatoes and lingonberries	

Feigen-Pecorino-Ravioli	16,40
Fig and pecorino ravioli with cherry tomatoes, roasted pine nuts, shaved mountain cheese, and arugula	

Original Allgäuer Käsespätzle	14,90
Cheese spätzle with three melted cheeses, sautéed onions, and crispy roasted onions	

Flammkuchen „nach klassischem Rezept“	12,50
Tarte Flambée - topped with herbal sour cream, crispy bacon, red onions, and fresh chives	
With melted cheese	+ 2,00

Wurstsalat	13,90
Sliced Lyoner sausage, pickles, red onions, and mustard	
With fried potatoes	+ 4,50
With Emmental cheese	+ 2,00

Fleischpflanzerl	16,90
Veal Meatball, served with potato salad and gravy	



STEAKS

From Argentine roast beef, 250 g raw weight

Pfefferkrustensteak

Pepper-Crusted Steak with Wirtshaus fries, BBQ sauce, and herb butter

34,00

Zwiebelrostbraten

Onion Roast with egg spaetzle, homemade dark beer gravy, and crispy fried onions

35,00



Our Beer Recommendation for Steak

Hoepfner Porter

Rich and mildly bitter, crafted with a patented recipe
Alcohol: 5.8%, Original Gravity: 15.05%

0,5l 5,70



BURGER

Pulled Pork Burger

With coleslaw, fried onions, and BBQ sauce, served with Wirtshaus fries and ketchup

16,90

Vegetarischer Burger

Like our Wirtshaus Burger, but with a high-quality 100% plant-based patty and beetroot mayonnaise, served with Wirtshaus fries and ketchup

16,90

Der Farmer Burger

Premium beef, bacon, caramelized onions, lettuce, tomato, and BBQ sauce, served with Wirtshaus fries and ketchup

18,50



Wirtshaus Burger

Made from the finest beef, topped with lettuce, cucumber, Emmental cheese, fried onions, coleslaw, Lehn's burger sauce, and sweet mustard, served with Wirtshaus fries and ketchup

19,50

SALADS, BOWLS & MORE

🌿 Lieblingsalat

A mix of colorful leafy greens with sun-ripened cherry tomatoes, radishes, cucumbers, sunflower seeds, and honey mustard dressing

12,80

Fitness Salat

Our colorful leafy greens mix with sun-ripened cherry tomatoes, radishes, cucumbers, sunflower seeds, and juicy chicken breast strips

17,90

🌿 Vegane Lehnerns Bowl

A vitamin-packed bowl with marinated arugula and leafy greens, avocado, chickpeas, sun-dried tomatoes, beetroot, and quinoa

15,80

🌿 Allgäuer Ofenkartoffel

Hot baked potato, served with spicy sour cream and a mixed salad side

13,40

High Protein Ofenkartoffel

Our Allgäu baked potato topped with tender chicken breast strips, mixed salad, and spicy sour cream

18,90

WOULD YOU LIKE A LITTLE MORE?

Enhance your salad, potato, or bowl with...

Juicy chicken strips

+ 6,70

🌿 Sautéed mushrooms

+ 4,10





KIDS' MEALS

Pfiffikus	7,00
Delicate egg spaetzle in cream sauce	
Knirps	5,00
Portion of Wirtshaus fries with ketchup	
Schlawiner	9,50
Kids' schnitzel with Wirtshaus fries	



Our Kids' Drink Recommendation

Almdudler - Herbal Lemonade	0,35l	4,30
Homemade "Blau-Bär Lemonade"		6,50
Blueberry, honey, lemon juice, soda		

DESSERTS

Karamellisierter Kaiserschmarrn	9,00
Caramelised sweet cut up pancakes with raisins and apple sauce	
Warmes Schokoladenküchlein	8,90
Small chocolate cake with caramel center, served with a scoop of vanilla ice cream and whipped cream	
Tiramisu	6,90
Made with strong espresso and fine amaretto — a heavenly creamy treat	

HOT DRINKS

Cup of Coffee	3,50	Latte Macchiato	4,50
Espresso	2,80	Glass of Eilles Tea Diamond	4,00
		Ask about our varieties	
Espresso Macchiato	3,00	Baileys Latte	7,00
		Espresso, Baileys, Milch	
Double Espresso	3,90	Iced Coffee or Iced Chocolate	6,00
Cappuccino	4,30	Hot Chocolate	4,00
Cafe au Lait	4,50	With whipped cream on request + 0,50	



Non-Alcoholic

HOMEMADES

Blueberry Lemonade	7,60
Blueberry, honey, lemon juice, soda	
Cranberry-Ginger Lemonade	7,80
Cranberry, ginger, lemon juice, soda	
Ginger-Mint Lemonade	7,80
Ginger, mint, lemon juice, soda	
Bergamot-Lemon Lemonade	7,60
Bergamot, lemon, soda	
Iced Tea	7,60
Lemon or peach	

All prices are in euros and include service charge and VAT. For questions about allergens and additives, please ask our staff for a separate list.

NON-ALCOHOLICS

Selters Mineral Water	0,5l	6,90
Classic or still		
Table Water	0,2l	3,00
	0,4l	3,80
Granini Juices & Nectars	0,2l	3,50
	0,4l	5,50
Cloudy apple juice, orange juice, banana nectar, blackcurrant nectar, cranberry nectar, peach nectar, passion fruit nectar, naturally cloudy cherry nectar		
Juice Spritzer	0,2l	3,50
	0,4l	4,90
Elderflower Spritzer	0,4l	5,00
Pepsi Cola*, Schwip Schwap Orange, 7Up, Cola-Mix*	0,2l	3,60
	0,4l	5,00
Pepsi ZERO SUGAR*	0,33l	3,90
Schweppes	0,2l	4,00
	Bitter Lemon, Ginger Ale, Indian Tonic Water	
Almdudler - Herbal Lemonade	0,35l	4,00
Red Bull*	0,25l	4,50
Hoepfner Holi	0,33l	4,00
	Hops lemonade - refreshingly different	
Paulaner Spezi	0,33l	4,00



granini®



Red Bull®

*Not recommended for children, pregnant or breastfeeding women.

DRAFT BEERS



Hoepfner Kräusen

Our favorite. Award-winning, naturally cloudy pale beer served in a traditional stein (stone jug) – Alcohol: 5.1 %, Original Gravity: 12.0 %

0,5l 5,90

Lehners-Helles Hausbier

Pale, unfiltered, smooth and refreshing brewed exclusively for Lehners by Hoepfner – Alcohol: 5.2 %, Original Gravity: 12.3 %

0,4l 4,90

Lehners-Dunkles Hausbier

Robust, amber-colored and unfiltered brewed exclusively for Lehners by Hoepfner – Alcohol: 5,5%, Original Gravity: 13,9%

0,4l 4,90

Hoepfner Porter

Strong & finely bitter, brewed to a patented recipe – Alcohol: 5,8%, Original Gravity: 15,05%

0,5l 5,70

Hoepfner Pilsener

Delightfully hoppy and classically brewed – Alcohol: 4,7%, Original Gravity: 11,5%

0,4l 4,90

Hoepfner Hefe-Weizen

World Beer Award Winner 2016 – Alcohol: 4,9%, Original Gravity: 12,5%

0,5l 5,60

Maß Beer

Your favorite draught beer in a classic Maßkrug

1,0l 11,00

Radler/Dudler

Goldköpfe mixed with lemonade or with Almdudler herbal lemonade

0,4l 4,90

Hawaii Bier

Wheat beer, passion fruit, mango, lemon

0,5l 7,40

Hoepfner Goldköpfe

Extra mild – a finely spiced export-style alternative – Alcohol: 5,5%, Original Gravity: 12,8%

0,4l 4,90

Knusprige Flammkuchen-Ecken

Crispy tarte flambée corners with seasoned sour cream, mountain cheese, and rose paprika- Perfect for sharing!

9,50



Goes well with

BOTTLED BEERS

Hoepfner Edel-Weizen, sparkling, crisp, crystal-clear

0,5l 5,60

Hoepfner Non-Alcoholic Weizen, low-calorie, sporty

0,5l 5,60

Hoepfner Jubelbier, a full-flavored amber delight

0,5l 5,60

Hoepfner Non-Alcoholic Pils, pleasantly sparkling

0,33l 4,00

Rosebock, rich and overwhelming flavor

0,5l 5,70

Hoepfner Keller Weizen, the dark wheat beer

0,5l 5,60

Hacker Pschorr Hell, non-Alcoholic

0,5l 5,60



WHITE WINES

Winery Kitzer, Sauvignon Blanc „Dreisatz“, dry

Germany, Rheinhessen

Gooseberry, ice candy, mint – pleasantly fresh and light.

0,2l 7,80
0,75l 23,00

Winery Winter, Grauburgunder „Hillview“, dry

Germany, Rheinhessen

Lemon balm, honeydew melon, a hint of bitter almond – sparkling and lively.

0,2l 7,60
0,75l 22,00

Fröderik zu Knyphausen, Riesling „Knyp“, off-dry

Germany, Rheingau

Pure and precise – vineyard peach and juicy acidity. A real treat!

0,2l 7,60
0,75l 22,00



Fürst Castell, Scheurebe Gutswein, dry

Germany, Franken

Red peach, apricot, gooseberry, and lychee come together in a charming, fruity bouquet.

Lively and complex on the palate

0,75l 36,00

ROSÉ WINES

Winery Klenert, Rosé, dry

Germany, Kraichgau

Brilliant, vibrant rosé color with an enchanting aroma of red fruits like strawberry and raspberry. A cuvée of Lemberger and Pinot Noir.

0,2l 7,90
0,75l 27,00

RED WINES

Winery Kitzer, Rot „Dreisatz“, dry

Germany, Rheinhessen

A blend of Regent, Pinot Noir, and St. Laurent. Notes of dark forest fruits, cherry, and vanilla, accompanied by chocolate and spice on the palate.

0,2l 7,80
0,75l 26,00

Winery Alexander Heinrich, Lemberger „S1“, dry

Germany, Württemberg

Barrel-aged. Flavors of cassis, blackberry, and wild cherry.

0,75l 36,00

Itinera Primitivo Salento, semi-dry

Italien, Apulien

Blackberry jam, vanilla, cardamom – soft with a subtle sweetness.

0,2l 7,80
0,75l 28,00

Oberkircher Winzer, Vinum Nobile „Syrah“, dry

Germany, Ortenau/Baden

A wine with rich aromatic complexity – stimulating and freshly spicy.

0,75l 38,00



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All wines contain sulfites.

SPARKLING

These refreshing spritz drinks
are not included in the Happy Hour!

White Wine Spritzer
with our house wine

0,2l 5,50
0,5l 9,00

Aperol Spritz
Secco, Aperol, soda, orange

0,2l 8,50

Sarti Spritz
Sarti Rosa, Secco, soda, lime

0,2l 9,00

Lillet Wild Berry
Lillet Blanc, Schweppes Wild Berry, forest berries, orange

0,2l 9,00

Hugo
Secco, fresh mint, elderflower, soda

0,2l 8,00

Kessler Sekt Klassik „Sec“
Germany
Notes of fresh apple, pear, and light blossoms. Lively and well balanced.

0,1l 4,90
0,75l 30,00

LONGDRINKS

Our long drinks each contain 4cl of spirit.

Captain Cola

8,00

Smirnoff Lemon

9,00

Cuba Libre

9,00

Smirnoff Red Bull

10,00

Havana Club Añejo 3 Años, Cola

Tanqueray Gin Tonic

10,00

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House Wine Müller-Thurgau
White, dry

0,2l 6,20



NON-ALCOHOLIC COCKTAILS

Caipi Dudler	9,00
Almdudler, lime, white cane sugar	
Coconut Kiss	9,00
Pineapple, coconut, grenadine, cream	
Safe Drive Home	9,00
Orange, pineapple, lime, grenadine	

BAR TEAM'S RECOMMENDATION

Bahama Mama - Jumbo	15,00
Coconut rum, white rum, Captain Morgan Dark Rum, Triple Sec, coconut, lime, grenadine, orange, passion fruit	
Gin Tai - Jumbo	15,00
Gin, Peach Tree, lime, grenadine, almond, blueberry, pineapple	
Havana Slammer - Jumbo	15,00
Havana Club Añejo 3 Años, white rum, peach liqueur, lime, almond, passion fruit, apple	



HAPPY
HOUR

Daily from 10 PM

Cocktails 8,00

Jumbos 9,00

Insider tip!

COCKTAILS

Blueberry Mojito	14,00
Bacardi White, lime, mint, soda, blueberry, honey	
Caipirinha	12,00
Cachaça, white cane sugar, lime	
Lady Killer	12,00
Gin, triple sec, peach liqueur, pineapple, passion fruit	
Long Island Ice Tea - Jumbos	15,00
White rum, vodka, gin, tequila, triple sec, lime, Pepsi Cola	
Mai Tai	12,00
Captain Morgan Dark Rum, white rum, apricot brandy, almond, lime	
Mojito	14,00
Bacardi White Rum, lime, white cane sugar, soda, mint	
Moscow Mule	12,00
Smirnoff Vodka, lime, Schweppes ginger beer, cucumber	
Piña Colada	13,00
Captain Morgan Dark Rum, white rum, coconut, pineapple, cream	
Prinz Mojito	15,00
Prinz Alte Himbeere, lime, lemon soda, raspberry, mint	
Sex on the Beach	12,00
Vodka, peach liqueur, grenadine, lime, peach, cranberry	
Touch Down	12,00
Vodka, apricot brandy, lime, grenadine, passion fruit	

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GIN

Gordon's Gin	4cl	5,00
Tanqueray Gin	4cl	7,50
Tanqueray No. Ten	4cl	10,00
Hendrick's Gin	4cl	9,50
Monkey 47	4cl	12,00

RUM

Havana Club 3 Años	4cl	6,50
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VODKA

Grey Goose	4cl	11,00
Smirnoff Vodka Red	4cl	5,00

SHOTS

Berliner Luft - Peppermint liqueur	2cl	3,00
Six Pack Vodka-Limes Six shots and a toast	(6x4cl)	16,00

WHISKY

Talisker Malt Whisky 10 years	4cl	9,50
Bowmore Islay Single Malt 12 years	4cl	9,50
Johnnie Walker Red Label	4cl	6,50
Johnnie Walker Black Label	4cl	8,50
Glenfiddich Single Malt Scotch Whisky 12 years	4cl	9,00

SPIRITS

Corralejo Blanco Tequila	4cl	4,50
Corralejo Reposado Tequila	4cl	5,00
Baileys on ice	4cl	5,00
Ramazzotti	4cl	4,50
Sambuca Molinari	4cl	4,50
Fernet Branca	4cl	4,50
Jägermeister	4cl	4,50
Martini Ambrato or Rubino	5cl	5,00

PRINZ FRUIT BRANDIES

Since 1886, crafted with the finest raw materials and great passion.
All fruit brandies are aged for several months in wooden
barrels, offering intense fruit aromas.

Obstler from wooden barrel 40% vol.	2cl	3,20
Alte Williamsbirne 41% vol.	2cl	3,70
Alte Marille 41% vol.	2cl	3,70
Alter Bodenseeapfel 41% vol.	2cl	3,70
Alte Hauszwetschge 41% vol.	2cl	3,70
Alte Wald-Himbeere 41% vol.	2cl	3,70
Alte Kirsche 41% vol.	2cl	3,70
Alte Haselnuss 41% vol.	2cl	3,70



All spirits are also available as long drinks.

WIRTSHAUS NEWS



THANK GOD IT'S MONDAY

Monday from 6 PM
All cocktails & jumbos for 8,00

HOMEMADE REFRESHMENTS

Enjoy our delicious,
homemade iced teas and lemonades.



HAPPY HOUR

Daily from 10 PM
Cocktails 8,00
Jumbos 9,00



#WIRTSHAUSLOVE



GIRL'S NIGHT

Wednesday from 6 PM
For all the ladies,
all cocktails & jumbos for 8,00



MASS DAY

Every Tuesday
The Maß Hoepfner Beer
for only 7,50





Scan
here
for our
English menu



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