



# Lehners

WIRTSHAUS

Food & Drinks

# Welcome

## TO YOUR LEHNERS WIRTSHAUS

Our wirtshaus is a place to meet, to have good conversations, to feel comfortable, and a spot where people love to celebrate - a second living room for young and old.

our passion is regional dishes made from products whose origin we know and which are prepared with love. we like to reinterpret our dishes from time to time.

besides freshly tapped beer, you'll also find a wide variety of homemade drinks and cocktail creations that leave nothing to be desired.

We wish you a wonderful stay!

Your Lehnern team



# RASTATT

## The history of our house

the building in which our lehners wirtshaus is located today lies right in the heart of rastatt and was built in 1938/1939 in the style of the rastatt baroque palace for the wehrmacht. after the war, it was taken over by the french and used as an officers' mess until 1998. during this time, it was not accessible to the public.

afterwards, it stood empty for many years until it was completely renovated in 2006/2007, and we moved in with our lehners wirtshaus in august 2007.

today, the 6.20-meter-high ceilings of the historic building and the immediate proximity to the rastatt baroque palace and its palace gardens create a truly unique atmosphere.



# STARTERS

## Ein Paar Münchner Weißwürste

11.3

A pair of munich weisswurst – served in their own broth with sweet mustard and a freshly baked pretzel

## Getrübte Wirtshaus-Pommes

8.9

Truffled tavern fries– with shaved grana padano, fine truffle oil, and homemade truffle mayonnaise

## Heißes aus dem Suppentopf

6.9

Something hot from the soup pot – ask our service staff which soup of the day we're serving today.

## 🍄 Portion bayrischer Obazda

7.5

Portion of bavarian obazda – served with onion rings and a freshly baked pretzel

## Lauwarmer Maultaschensalat

11.9

Warm maultaschen salad – strips of maultaschen on seasonal salad with cocktail tomatoes, radishes, and shaved grana padano in a white balsamic dressing

## Knusprige Flammkuchen-Ecken

8.0

Crispy tarte flambée bites – grilled tarte flambée base filled with bacon, onions, sour cream, and gouda. served with sour cream perfect for sharing!

## 🍄 Vegetarische Flammkuchen-Ecken

8.0

Vegetarian tarte flambée bites – grilled tarte flambée base filled with mushrooms, onions, sour cream, and gouda. served with sour cream perfect for sharing!



Vegetarian



## SPECIALTY

while supplies last

Knusprige ganze Schweinshaxe aus dem Ofen  
Crispy Whole Pork Knuckle from the Oven – with dark beer sauce,  
served with two potato dumplings and coleslaw.

23.0

**Pork knuckle freshly from the oven every Saturday and Sunday,  
or also available by pre-order.**

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

18.5

## SCHWEINEKRUSTENBRATEN & SCHWEINSHAXE

Lehner's Favorites – traditional dishes and true tavern classics!

For our roast pork with crackling, a piece of pork shoulder – rubbed only with salt and pepper – is gently cooked overnight in the oven at a low temperature until the meat is tender. To ensure the crackling arrives on your plate nice and crispy, it is finished off with high heat – a process aptly called “crackling.”

The pork knuckle – served as a whole knuckle at Lehner's – is prepared according to the same principle as the roast pork with crackling. It even needs a little longer in the oven, and for the “crackling” we take even more time, to conjure up a truly beautiful crackling on your plate.



## FAVORITE DISHES

-  **Serviettenknödel auf Champignonragout** 16.5  
 Bread Dumpling Slices on Mushroom Ragout – fried slices of bread dumpling  
 on fine mushroom ragout with fresh herbs
- Hähnchenbrust im Knuspermantel** 17.5  
 Chicken Breast in a Crispy Coating – with grilled market vegetables, fine cream sauce,  
 and croquettes
- Kalbsfleischküchle** 16.9  
 Veal Meat Patties – with potato-cucumber salad and delicious mushroom cream sauce
- Klassische Metzger-Maultaschen** 15.9  
 Classic Butcher's Maultaschen – topped with sautéed onions,  
 served with potato salad and dark beer sauce



### Did you know,

that Maultaschen are also called “Herrgottsbscheißerle”?  
 At least, that’s what people say...

The story goes that clever monks from the Maulbronn monastery hid meat inside pasta dough, since eating meat was not allowed during Lent – hoping that the dear Lord would not notice.

Unser großes Wirtshaus-Schnitzel 18.8  
Our Large Wirtshaus Schnitzel – pork schnitzel with crispy breadcrumb coating,  
fried in clarified butter, served with tavern fries and ketchup

Wiener Schnitzel 26.5  
Thinly pounded veal schnitzel, breaded and fried in clarified butter,  
served with fried potatoes and lingonberries

🌿 Veganes Schnitzel aus Weizenproteinen – 100% Taste – 0% Meat 18.8  
Vegan Schnitzel made from Wheat Proteins – with seasonal vegetables,  
Wirtshaus fries, and ketchup

Würziges Putengeschnetzeltes „Züricher Art“ 18.9  
Spicy Turkey Strips “Zurich Style” – with fresh mushrooms in a light cream sauce  
and fine egg noodles

🍄 Original Allgäuer Käsespätzle 14.9  
Original Allgäu Cheese Spaetzle – with three kinds of delicately melting cheeses,  
melted onions, and crispy roasted onions

Flammkuchen „nach klassischem Rezept“ 11.5  
Tarte Flambée “Classic Recipe” – The original – with seasoned sour cream,  
crispy bacon, red onions, and fresh chives  
On request also with extra cheese + 2.5

Wurstsalat 12.0  
Sausage Salad – Lyoner, pickles, red onions, and mustard  
with fried potatoes + 4.9  
with Emmental cheese + 2.5



# STEAKS

Selected Steaks from Pasture-Raised Beef

## Lehnsherrensteak

31.7

With grilled vegetables, baked potato with seasoned sour cream, and herb butter

## Pfefferkrustensteak

31.7

Pepper-Crusted Steak – With tavern fries, ketchup, and herb butter





## BURGERS

### Wirtshaus Burger

16.9

Made from the finest beef, topped with lettuce, cucumber, Emmental cheese, crispy fried onions, coleslaw, and Lehner's burger sauce, served with tavern fries and ketchup

### 🌱 Vegetarian Burger

16.9

Like our Tavern Burger, but with a premium 100% plant-based patty and beetroot mayonnaise, served with tavern fries and ketchup

### Chicken Burger

16.9

Topped with crispy chicken, lettuce, cucumber, radish, beetroot mayonnaise, sour cream, and red onions, served with tavern fries and ketchup

### Lehners Rösti Burger

17.8

Made from the finest beef, topped with Emmental cheese, potato rösti, onions, cucumber, and special sauce, served with tavern fries and ketchup



### Why not try your burger with ...

... sweet potato fries (instead of our Wirtshaus fries)

+ 2.5

For a big appetite:

+ 5.5

You can also get our burgers as a double burger - double the finest beef

# SALADS, BOWLS & MORE

- 🍃 Lieblings-Salat 12.5  
Favorite Salad – our mix of colorful leaf salads with sun-ripened cherry tomatoes, radishes, sunflower seeds, and dressing of your choice
- 🍃 Unser Beilagensalat - Our Side Salad 5.9
- 🍃 Lehnerts Bowl 16.9  
The vitamin bowl with marinated leaf salads, avocado, chickpeas, sun-dried tomatoes, beetroot, and savory couscous salad, refined with sour cream
- 🍃 Wirtshaus-Bowl 13.9  
With fried potatoes, savory couscous salad, radishes, and marinated baby spinach, refined with sour cream
- 🍃 Allgäuer Baked Potato 13.5  
Served with seasoned sour cream and a colorful salad garnish

## WOULD YOU LIKE A LITTLE EXTRA?

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

- |                     |       |                               |       |
|---------------------|-------|-------------------------------|-------|
| Juicy turkey strips | + 6.9 | 🍃 Grilled seasonal vegetables | + 5.5 |
| Grana Padano        | + 3.9 | 🍃 Fried goat cheese           | + 5.9 |
| 🍃 Fried mushrooms   | + 3.9 | with lingonberries            |       |

## Our Dressings, Your Choice:

- 🍃 House dressing with white balsamic, fresh garden herbs, and finest oil
- or
- 🍃 Honey-mustard dressing, refined with French mustard and honey





## CHILDREN'S DISHES

Pfiffikus

Fine egg noodles in cream sauce

6.4

Schlawiner

Chicken breast fillet in a crispy coating, with tavern fries and ketchup

9.2

Knirps

Portion of tavern fries with ketchup

5.7



### Our Children's Drink Tip

Almdudler - herbal lemonade

0,35l 4.0

Homemade "Blue-Berry Lemonade"

7.0

Blueberry, honey, lemon juice, soda

## DESSERTS

Caramelized Kaiserschmarrn With raisins and apple sauce	8.9
Warm Apple Strudel Apple strudel with vanilla sauce and whipped cream	7.9
Warm Chocolate Cake Small chocolate cake with caramel center, served with a scoop of vanilla ice cream and whipped cream	8.9

## HOT BEVERAGES

Cup of Coffee	3.2	Latte Macchiato	4.3
Espresso	2.6	Glass of Eilles Tea Diamond Ask for our varieties	4.0
Espresso Macchiato	3.2	Baileys Latte	7.0
Double Espresso	4.0	Espresso, Baileys, milk	
Cappuccino	3.9	Iced Coffee or Iced Chocolate	6.9
Café au Lait	4.3	Hot Chocolate With whipped cream on request	4.0 + 0.8



Non-Alcoholic

## HOMEMADE

Blueberry Lemonade

Blueberry, honey, lemon juice, soda

7.0

Cranberry-Ginger Lemonade

Cranberry, ginger, lemon juice, soda

7.0

Ginger-Mint Lemonade

Ginger, mint, lemon juice, soda

7.0

Bergamot-Lemon Lemonade

Bergamot, lemon, soda

7.0

Iced Tea

Lemon or peach

7.0

# NON-ALCOHOLIC BEVERAGES

Bad Liebenzell Mineral Water Classic, Medium, or Naturelle	0.5l 4.9
Table Water	0.2l 2.6 0.4l 3.8
Granini Juices & Nectars Cloudy apple juice, orange juice, banana nectar, blackcurrant nectar, cranberry nectar, peach nectar, passion fruit nectar, cloudy cherry nectar	0.2l 3.9 0.4l 5.5
Juice Spritzer	0.2l 3.5 0.4l 5.0
Elderflower Spritzer	0.4l 5.0
Pepsi Cola*, Schwip Schwap Orange 7Up, Cola-Mix*	0.2l 3.5 0.4l 5.0
Pepsi ZERO Sugar*	0.33l 3.8
Schweppes Bitter Lemon, Ginger Ale, Indian Tonic Water	0.2l 4.0
Almdudler - Herbal Lemonade	0.35l 4.0
Red Bull*	0.25l 4.5



**granini®**

**Almdudler®**

**Red Bull®**

\*wird nicht empfohlen für Kinder, Schwangere und Stillende

# DRAFT BEERS



Hatz Pils	0,4l 4.6
Light golden, strongly hopped beer with fine creamy foam	
My Beer Character: Delicately bitter, aromatic, hoppy	
Alcohol content 4.9% vol, original gravity 11.7%	
Hatz Export	0,4l 4.6
Malt-aromatic, light golden-yellow beer, strong and a little sweet	
My Beer Character: Full-bodied, malty, smooth	
Alcohol content 5.2% vol, original gravity 12.4%	
Hatz Kellerbier	0,4l 4.6
Naturally cloudy cellar beer, rounded taste like 100 years ago	
My Beer Character: Full-bodied, malty, aromatic	
Alcohol content 5.2% vol, original gravity 12.4%	
Hatz Wheat Beer, Yeast Cloudy	0,5l 5.1
Slightly yeast-cloudy, full-bodied beer with a fruity and spicy flavor	
My Beer Character: Banana-like, clove-like, with the full taste of yeast	
Alcohol content 5.2% vol, original gravity 12.12%	
Beer Maß	1,0l 9.5
Pils, Wheat, Export, Kellerbier, Radler or Russ	
Radler/Dudler	0,4l 4.6
Export with lemon soda or Almdudler	
Russ	0,5l 5.1
Wheat beer with lemon soda – refreshing	

## Hearty Flammkuchen Bites

Grilled Flammkuchen base filled with bacon, onions, sour cream, and Gouda. Served with sour cream.

8.0



Perfect match

# BOTTLED BEERS

## Hatz Dark Wheat Beer

0,5l 5.1

Strong – dark, chocolate-colored with a yeast cloudiness

Full-bodied beer with a malty flavor

My Beer Character: Malty, fruity, full-bodied

Alcohol content 5.2% vol, original gravity 12.3%

## Hatz Crystal-Clear Wheat Beer

0,5l 5.1

Crystal-clear, sparkling beer with a refreshing taste

My Beer Character: Sparkling, fruity

Alcohol content 5.2% vol, original gravity 12.2%

## Beer of the Month

0,33l 3.9

Ask our service staff about the current Beer of the Month

## Erdinger Non-Alcoholic

0,5l 5.1

## [BLEIFREI\*] RADLER – Non-Alcoholic

0,33l 3.7

Naturally cloudy, non-alcoholic beer mixed with sparkling fresh lemon juice

## [BLEIFREI\*] NATURTRÜB – Non-Alcoholic

0,33l 3.7

A refreshing, unfiltered non-alcoholic pilsner with the full original flavor of the yeast! A wonderful thirst-quencher without alcohol.



# WHITE WINES

Weingut Winter, Pinot Gris „Hillview“, dry

Germany, Rheinhessen

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

0,2l 7,2

0,75l 24,0

Thomas Walz, Wirtshausfreunde Cuveé, dry

Germany, Baden

Fruity cuvée of Pinot Gris and Sauvignier Gris.

0,2l 6,9

0,75l 23,0

Frederik zu Knyphausen, Riesling „Kny“, off-dry

Germany, Rheingau

Pure, straightforward, vineyard peach, juicy acidity, a real treat!

0,2l 6,9

0,75l 23,0

Oberkicher Winzer, Pinot Blanc, dry

Germany, Baden

A finely fruity wine with delicate aromas of fresh apples and mirabelles.

0,2l 7,2

0,75l 24,0



# ROSÉ WINES

Weingut Kitzer, „Dreisatz“ Rosé, dry

Germany, Rheinhessen

The Rheinhessen composition of Portugieser and Pinot Noir promises a juicy rosé with enticing aromas of strawberry, raspberry, and cherry.

0,2l 6.9  
0,75l 23.0

Oberkircher Winzer, Vinum Nobile Rosé, dry

Germany, Baden

The Vinum Nobile Rosé embodies the southern charm of Ortenau, a rosé blend of Pinot Noir and Merlot with ripe fruit aromas of raspberries and strawberries.

0,2l 7.2  
0,75l 24.0

# RED WINES

Winzerkeller Hex vom Dasenstein, Pinot Noir, dry

Germany, Baden

A special red wine, perfected in maturation and storage, velvety and lasting in taste.

0,2l 7.7  
0,75l 25.5

Weingut Pfaffl, Zweigelt, dry

Austria, Weinviertel

Dark forest berries, dried plums, black pepper, ripe tannins.

0,2l 7.4  
0,75l 25.0



Wine Cooperative

Königschaffhausen-Kiechlingsbergen,  
Müller-Thurgau, 2023, semi-dry

In the glass, this wine presents itself in delicate yellow with greenish reflections. The bouquet is floral and exotic, reminiscent of juicy fresh pineapple, sweet honeydew melon, and a hint of nutmeg spice.

0,2l 6.2

# SPARKLING

The sparkling refreshments are excluded from Happy Hour!

White Wine Spritzer with our house wine	0,2l	4.9
Aperol Spritz Secco, Aperol, soda, orange	0,2l	8.0
Sarti Spritz Sarti Rosa, Secco, soda, lime	0,2l	8.0
Lillet Wild Berry Lillet Blanc, Schweppes Original Wild Berry, forest berries, orange	0,2l	8.0
Hugo Secco, fresh mint, elderflower, soda	0,2l	8.0
Belsazar Berry Belsazar Rosé, Schweppes Original Wild Berry, soda, forest berries	0,2l	8.0
Kessler Sekt Klassik „Sec“, Germany Fresh apples, pears, light blossoms, lively, finely balanced.	0,1l 0,75l	4.9 32.0

# LONGDRINKS

Our long drinks each contain 4 cl of spirit.

Captain Cola	8.5	Smirnoff Lemon	9.0
Cuba Libre Havana Club Añejo 3 Años, Cola	8.5	Smirnoff Red Bull	10.0
		Tanqueray Gin Tonic	10.0

All wines contain sulfites.

All prices in euros including service charge and VAT. For questions regarding allergens and additives, please ask the staff for our separate list.



# NON-ALCOHOLIC COCKTAILS

Caipi Dudler	9.0
Almdudler, lime, white cane sugar	
Coconut Kiss	9.0
Pineapple, coconut, grenadine, cream	
Safe Drive Home	9.0
Orange, pineapple, lime, grenadine	

## RECOMMENDATION OF THE BAR TEAM

Havana Slammer - Jumbo	10.0
White rum, Captain Morgan Dark Rum, apricot brandy, peach liqueur, almond, lime, passion fruit, apple	
Lehners Cooler - Jumbo	10.0
White rum, Captain Morgan Dark Rum, Triple Sec, cherry brandy, lime, grenadine, pineapple, orange, passion fruit	
Zombie - Jumbo	10.0
White rum, Captain Morgan Dark Rum, Dark Jamaican Overproof Rum, apricot brandy, lime, grenadine, orange, passion fruit	

The cocktails recommended by our bar team are excluded from Happy Hour!



Insider Tip!

# HAPPY HOUR

Daily from 10 pm

Cocktails 7.5

Jumbos 8.5

# COCKTAILS

Blueberry Mojito	10.0
Bacardi White Rum, lime, mint, soda, blueberry, honey	
Caipirinha	9.5
Cachaça, white cane sugar, lime	
Lady Killer	9.5
Gin, Triple Sec, peach liqueur, pineapple, passion fruit	
Long Island Ice Tea - Jumbo	12.0
White rum, vodka, gin, tequila, Triple Sec, lime, Pepsi Cola	
Mai Tai	10.0
Captain Morgan Dark Rum, white rum, apricot brandy, almond, lime	
Mojito	10.0
Bacardi White Rum, lime, white cane sugar, soda, mint	
Moscow Mule	10.0
Smirnoff Vodka, lime, Schweppes Ginger Beer, cucumber	
Piña Colada	10.0
Captain Morgan Dark Rum, white rum, coconut, pineapple, cream	
Prinz Mojito	10.0
Prinz Alte Himbeere, lime, lemon soda, raspberry, mint	
Sex on the Beach	9.5
Vodka, peach liqueur, grenadine, lime, peach, cranberry	
Touch Down	9.5
Vodka, apricot brandy, lime, grenadine, passion fruit	

## GIN

Gordon's Gin	4cl	5.5
Tanqueray Gin	4cl	7.0
Tanqueray No. Ten	4cl	8.0
Hendrick's Gin	4cl	8.0
Monkey 47	4cl	12.0

## RUM

Ron Pampero Aniversario	4cl	7.5
Havana Club 3 Años	4cl	5.5

## VODKA

Grey Goose	4cl	11.0
Smirnoff Vodka Red	4cl	5.5

## SHOTS

Berliner Luft - Peppermint Liqueur	2cl	2.5
Six Pack Vodka-Limes (6x4cl) Six shots - cheers!		15.0

## WHISKY

Talisker Malt Whisky 10 years	4cl	8.0
Bowmore Islay Single Malt 12 years	4cl	8.0
Johnnie Walker Red Label	4cl	7.0
Johnnie Walker Black Label	4cl	8.0
Glenfiddich Single Malt Scotch Whisky 12 years	4cl	9.0

## SPIRITS

Corralejo Blanco Tequila	2cl	3.0
Corralejo Reposado Tequila	2cl	3.0
Baileys on Ice	4cl	4.8
Ramazzotti	4cl	4.8
Sambuca Molinari	2cl	3.0
Fernet Branca	2cl	3.0
Jägermeister	2cl	3.0
Martini Ambrato or Rubino	5cl	4.8

All spirits also available as long drinks

# PRINZ FRUIT BRANDIES

Crafted with passion since 1886, using only the finest ingredients.  
All fruit brandies are aged for several months in wooden casks,  
delighting with their intense fruit notes.

Obstler from the Cask 40 % vol.	2cl	3.8
Alte Williamsbirne 41 % vol.	2cl	4.2
Alte Marille 41 % vol.	2cl	4.2
Alter Bodenseeapfel 41 % vol.	2cl	4.2
Alte Hauszwetschge 41 % vol.	2cl	4.2
Alte Wald-Himbeere 41 % vol.	2cl	4.2
Alte Kirsche 41 % vol.	2cl	4.2
Alte Haselnuss 41 % vol.	2cl	4.2



# NEWS FROM YOUR WIRTSHAUS



## COCKTAIL CASINO

Monday 6-10 pm

Roll the dice for the price of your cocktail.\*

Jumbos + 1 €

\*except on and before public holidays

## HOMEMADE REFRESHMENTS

Enjoy our delicious homemade  
iced teas and lemonades.



## HAPPY HOUR

Daily from 10 pm

Cocktails 7.5

Jumbos 8.5

#WIRTSHAUSLIEBE



## TAKE AWAY

All our food and drinks are also available for takeaway.



## LADIES' NIGHT

Wednesdays 5-10 pm

All cocktails for the ladies at Happy Hour prices\*

\*except on and before public holidays



## SCHNITZEL TAG

Tuesdays from 6 pm

The best in schnitzel\*

\*except on and before public holidays

For questions regarding allergens and additives, please ask the staff for our separate list.

© Historical Image Material – Kalender Manufaktur. © 2025 CONCEPT FAMILY Franchise AG – Lehnert's Wirtshaus Rastatt



# Echt · Badisch · Gut

...wer hat, der HATZ!



Scan  
here  
← for our menu  
in English and French.



Lehners Wirtshaus Rastatt · Am Schlossplatz 2/2 · 76437 Rastatt  
Tel.: 07222 934443 · [rastatt.lehners-wirtshaus.de](http://rastatt.lehners-wirtshaus.de)

Open daily from 11:30 am