

Food & Drinks

LEHNERS WIRTSHAUS

WELCOME!

Lehners Wirtshaus is the ideal place to meet, celebrate and enjoy Bavarian "Gemütlichkeit". Our passion is to create high quality regional dishes with ingredients from local producers. We have a varied and ever expanding Menu to ensure customer satisfaction at all times. In addition we have a wide variety of local beers, wine and a comprehensive range of cocktails.

Enjoy your stay with us!
Your Lehners team



RASTATT

The story of our house

The building in which we are is located in the heart of Rastatt and was built in 1938/1939 for the Wehrmacht in the style of the Baroque castle of Rastatt. After the war it was taken over from the French and used as an officers casino until 1998.

During this time it was not accessible to the public.

After that, the building was not used for many years. In 2006/2007 it was completely refurbished and we moved in in August 2007.

The 6.20-meter high ceilings of the historic building and the immediate proximity to the Baroque palace of Rastatt and its castle garden are spreading a unique atmosphere.

APPETIZERS

Ein Paar Münchner Weißwürste A pair of white Munich sausages in its own broth with sweet mustard and an oven fresh pretzel	9.9
Getrüffelte Wirtshaus-Pommes Truffle fries with grated Grana Padano, fine truffle oil and homemade truffle mayonna	8.9 ise
Heißes aus dem Suppentopf Daily changing hot soup. Please ask our service staff.	6.3
Portion bayrischer Obazda Bavarian cream cheese with onion rings and an oven fresh pretzel	7.5
Lauwarmer Maultaschensalat Lukewarm swabian type infused raviolis with seasonal salads, cocktail tomatoes, radish and grated Grana Padano with white balsamic dressing	11.4
Knusprige Flammkuchen-Ecken Tarte Flambée corners with bacon, onions, sour cream and gouda. Served with extra sour cream Perfect for sharing!	7.5
✓ Vegetarische Flammkuchen-Ecken Vegetarian Tarte Flambée corners with mushrooms, onions, sour cream and gouda. Served with extra sour cream Perfect for sharing!	7.5





All prices in Euro including service and VAT. For information about allergenes and additives, please ask the staff for our separate list.



OUR SPECIALITY

(while stocks last)

Knusprige ganze Schweinshaxe aus dem Ofen Crispy pork knuckle fresh from the oven in a dark beer gravy served with two potato dumplings and German coleslaw	21.0
Ofenfrischer Schweinekrustenbraten	17.5
Oven fresh roast pork (shoulder cut) in dark beer gravy served	
with two potato dumplings and German coleslaw	

Schweinekrustenbraten & Schweinshaxe

Lehners favorites – traditional dishes and true classics of a Wirtshaus!

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.



FAVOURITE DISHES

Serviettenknödel auf Champignonragout Fried pocket dumplings with a fine mushroom ragout and fresh herbs	15.5
Hähnchenbrust im Knuspermantel Crispy coated chicken breast with grilled market vegetables, fine cream sauce and potato croquettes	17.1
Rinderroulade nach Omas Rezept Grandma's beef roulade with bacon and pickles, braised in red wine gravy. Served with apple-braised cabbage and delicious butter spätzle.	24.1
Klassische Metzger-Maultaschen Swabian type infused ravioli with melted onions, served with potato salad and dark beer gravy	14.9

Did you already know... that Maultaschen are also called "Herrgottsbscheißerle"?

So told at least ... The story says that wise monks from the monastery Maulbronn hid meat in the pasta dough, because eating meat during the Lent was not allowed – in the hope that God would not notice them.



Unser großes Wirtshaus-Schnitzel Pork schnitzel with crispy breadcrumbs baked in clarified butter, served with french fries and ketchup	18.2
Wiener Schnitzel Thinly pounded veal schnitzel, breaded and baked in clarified butter, served with roast potatoes and cranberries	26.5
✓ Veganes Schnitzel – I 00% flavor – 0% meat Vegan schnitzel made from wheat proteins with seasonal vegetables, french fries and ketchup	17.1
Würziges Putengeschnetzeltes "Züricher Art" Spicy turkey strips with fresh mushrooms in a light cream gravy and fine egg-spätzle	17.8
Original Allgäuer Käsespätzle Cheese spätzle with three melted cheeses, melted onions and golden fried onions	13.8
Flammkuchen "nach klassischem Rezept" Tarte Flambée – topped with herbal sour cream, crunchy bacon, red onion and fresh chives	10.9
Upon request, with extra cheese	+ 2.5
Wurstsalat Sausage salad with ring bologna, pickles, red onion and mustard	9.0
with roast potatoes with Emmentaler cheese	+4.5 +2.5



STEAKS

Pasture beef steaks (250g gross weight)

Lehnsherrensteak Beef steak served with grilled vegetables, baked potato with zesty sour cream and herb butter	31.7
Pfefferkrustensteak	31.7

Beef steak served with french fries, ketchup and herb butter





BURGER

Wirtshaus Burger Premium beef, topped with leafy salad, cucumber, Emmental cheese, roasted onions, German coleslaw and Lehners burger sauce. Served with french fries and ketchup	16.7
✓ Vegetarischer Burger Like our Wirtshaus Burger – only with high quality 100% vegetable burger patty and beetroot mayonnaise. Served with with french fries and ketchup	16.7
Hähnchen Burger Chicken burger with crispy chicken, lettuce, cucumber, radish, beetroot mayonnaise, sour cream and red onion. Served with with french fries and ketchup	16.7
Lehners Rösti Burger Premium beef, topped with Emmental cheese, potato hash brown, onions, cucumber and special sauce. Served with french fries and ketchup	17.8

Our tip:

Try your burger with our sweet potato fries (instead of our french fries)

For large appetites:

You also get our burger as a double burger – twice the best beef



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SALADS, BOWLS & MORE

★ Lieblings-Salat Our mix of colorful lettuce with sun-ripened cocktail tomatoes, radishes, sunflower seeds and your choice of dressing	10.9
● Our side salad	5.5
♠ Lehners-Bowl The vitamin bowl with marinated lettuce, avocado, chickpeas, sun-dried tomatoes, beetroot and aromatic couscous salad, refined with sour cream	15.5
Wirtshaus-Bowl Fried potatoes, aromatic couscous salad, radishes and marinated baby spinach, refined with sour cream	12.1
Allgäuer Ofenkartoffel Hot baked potato with zesty sour cream and a mixed side salad	10.9

You want a bit more?

Refine your salad, potato and bowl...

luicy turkey strips	+ 6.5		+ 5.2
Grana Padano	+ 4.0	with cranberries	
₱ Fried mushrooms	+ 3.5		+ 5.2

Our dressings, your choice:

- House dressing with white balsamic vinegar, fresh garden herbs and the finest oil or
 - Honey and mustard dressing made with French mustard and honey

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FOR OUR LITTLE GUESTS

Pfiffikus Fine egg-spätzle in cream sauce	6.0
Schlawiner Crispy coated chicken breast with french fries and ketchup	8.5
★ Knirps French fries with ketchup	5.3

Our children's drink tip		X W
Almdudler – herbal lemonade	0,35l 4.0	
Homemade "Blau-Bär" lemonade	6.9	
Blueberry, Honey, Lemon juice, Soda		

DESSERT

Karamellisierter Kaiserschmarrn Caramelised sweet cut up pancakes with raisins and applesauce	8.0
Warmer Apfelstrudel Warm apple strudel with vanilla sauce and cream	7.0
Warmes Schokoladenküchlein Small chocolate cake with a caramel core, served with a scoop of vanilla ice cream and cream	8.5

HOT DRINKS

Cup of coffee	3.0	Latte Macchiato	4.0
Espresso	2.5	Cup of Eilles Tea Diamond Ask for our tea variety	3.5
Espresso Macchiato	3.2	Baileys Latte	6.5
Double Espresso	4.0	Espresso, Baileys, milk	
Cappuccino	3.5	Ice coffee or ice chocolate with Mövenpick ice cream	6.0
Café au lait	3.8	Hot chocolate with cream upon request	3.8 + 0.5



alcheli

HOMEMADE

Blueberry-lemonade Blueberry, Honey, Lemon juice, Soda	6.9
Cranberry-ginger-lemonade Cranberry, Ginger, Lemon juice, Soda	6.9
Ginger-mint-lemonade Ginger, Mint, Lemon juice, Soda	6.9
Bergamot-lemon-lemonade Bergamot, Lemon, Soda	6.9
Ice tea Lemon or Peach	6.9

Non alcoholic

Bad Liebenzeller Mineralwasser Classic, Medium or Still	0,5l	4.5
Table water	0,2l 0,4l	
Granini juices & nectars	0,21	3.9
Naturally cloudy apple juice, Orange juice, Banana nectar, Currant nectar, Cranberry nectar, Peach nectar, Passion Fruit nectar, naturally cloudy Cherry nectar	0,4l	5.2
Juice with soda	0,2l 0,4l	
Elderflower spritzer	0,4l	4.8
Pepsi Cola*, Schwip Schwap Orange 7Up, Cola-Mix*	0,2l 0,4l	
Pepsi ZERO SUGAR*	0,331	3.8
Schweppes Bitter Lemon, Ginger Ale, Indian Tonic Water	0,21	4.0
Almdudler – herbal lemonade	0,35l	4.0
Red Bull*	0,25l	4.5







Red Bull



DRAFT BEER

Hatz Pilsner Pale gold, strongly hopped beer with fine creamy foam My beer character: off-dry, aromatic, hoppy Alcohol content 4.9 vol%, 11.7% original gravity	0,3l 3.6 0,5l 4.9
Hatz Export Malt aroma, pale golden yellow, robust and slightly sweet My beer character: full-bodied, malty, quaffable Alcohol content 5.2 vol%, 12.4% original gravity	0,41 4.3
Hatz cellar beer Unfiltered cellar beer, nicely rounded flavour, just like 100 years ago My beer character: full-bodied, malty, aromatic Alcohol content 5.2 vol%, 12.4% original gravity	0,4l 4.3
Hatz Natural cloudy wheat beer Slightly cloudy wheat beer, full-bodied, with a fruity, spicy taste My beer character: big on banana, cloves, and all the yeast Alcohol content 5.2 vol%, 12.12% original gravity	0,3l 3.6 0,5l 4.9
One litre of beer Pilsner, wheat beer, export, cellar beer, Shandy or Russ	1,01 9.5
Shandy/Dudler Export beer with lemonade or Almdudler	0,41 4.3
Russ Wheat beer with lemonade – refreshing	0,51 4.9

Tarte Flambée corners with bacon, onions, sour cream and gouda. Served with extra sour cream.



BOTTLED BEER

Hatz Dark wheat beer A strong, dark wheat beer, chocolate-coloured and clouded with yeast Full-bodied beer with a malty flavour My beer character: malty, fruity, full-bodied Alcohol content 5.2 vol%, 12.3% original gravity	0,5l	4.9
Hatz Crystal wheat beer Crystal clear, sparkling wheat beer with a refreshing taste My beer character: crisp, fruity Alcohol content 5.2 vol%, 12.2% original gravity	0,5l	4.9
Beer of the month Ask our service staff about the current beer of the month	0,33l	3.9
Erdinger non alcoholic	0,5l	4.9
[BLEIFREI*] Shandy - non alcoholic Naturally cloudy, non alcoholic beer with zesty fresh lemon juice	0,33l	3.6
[BLEIFREI*] Naturally cloudy - non alcoholic A refreshing, unfiltered non-alcoholic Pilsner with the full original taste of the yeast! A wonderful thirst quencher without any alcohol.	0,331	3.6





WHITE WINES

Winery Winter, Pinot Gris "Hillview", dry Germany, Rheinhessen Lemon balm, honeydew melon, a little bitter almond, fizzy.	0,2l 6.9 0,75l 24.0
Winery Johannes Kopp, Pinot Blanc, "Black Forest Heritage", dry Germany, Baden The rich loessial soils, clay soils and clays of Baden produce a full-bodied and melted Burgundy with juicy apricot, melon and citrus fruit.	0,2l 6.1 0,75l 22.0
Frederik zu Knyphausen, Riesling "Knyp", off-dry Germany, Rheingau Puristic, straight, vineyard peach, juicy tartness, a treat!	0,2l 6.4 0,75l 23.0



Rosé WINES

Winery Kitzer, "Dreisatz" Rosé, dry Germany, Rheinhessen The Rhine-Hessian composition of Portugieser and Spätburgunder (Pinot Noir)	0,2l 6.9 0,75l 24.0
results in a juicy rosé with tempting scents of strawberry, raspberry, and cherry.	
Oberkircher Winzer, Vinum Nobile Rosé, dry Germany, Baden The Vinum Nobile Rosé, a composition of pinot noir and merlot with ripe fruit aromas of raspberries and strawberries, embodies the Mediterranean charme of the Ortenau.	0,2l 6.9 0,75l 24.0

RED WINES

Winery Johannes Kopp, Pinot Noir, dry Germany, Baden Berries, hint of chocolate, silky texture, delicate tannins.	0,2l 6.4 0,75l 23.0
Winery Pfafft, Zweigelt, dry Austria, Weinviertel Dark berries, prunes, black pepper, mature tannins.	0,2l 7.4 0,75l 25.0
Winery Wilhelm Kern, Samtrot "Wasn Hasn", dry Germany, Württemberg A German red wine to fall in love with a lot of color, fruit and happiness in	0,75l 33.0 n a glass.

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All wines contain sulphites.

SPARKLING

Sparkling wines are excluded from our Happy Hour!

White Wine Spritzer with our house wine	0,2l	4.5
Aperol Spritz Secco, Aperol, Soda, Orange	0,2l	7.0
Sarti Spritz Sarti Rosa, Secco, Soda, Lime	0,2l	7.0
Lillet Wild Berry Lillet Blanc, Schweppes Russian Wild Berry, Wild berries, Orange	0,21	7.0
Hugo Secco, Fresh mint, Elderflower, Soda	0,2l	7.0
Belsazar Berry Belsazar Rosé, Schweppes Russian Wild Berry, Soda, Wild berries	0,2l	7.0
Kessler sparkling wine Classic "Sec" Germany Fresh apple, Pear, bright flowers, lively, delicately balanced.	0,1l 0,75l	

LONGDRINKS

Our longdrinks all contain 4cl of spirits

Captain Cola	8.0
Cuba Libre Havana Club Añejo 3 Años, Cola	8.0
Smirnoff Lemon	8.0
Smirnoff Red Bull	9.5
Tanqueray Gin Tonic	9.5

All wines contain sulphites.



Non alcoholic cocktails

Caipi Dudler Almdudler (herbal lemonade), Lime, White sugar cane	9.0
Coconut Kiss Pineapple, Coconut, Grenadine, Cream	9.0
Safe Drive Home Orange, Pineapple, Lime, Grenadine	9.0

BARTENDERS SECRETS

Havana Slammer – Jumbo White rum, Captain Morgan Dark Rum, Apricot Brandy, Peach liqueur, Almond, Lime, Passion Fruit, Apple	10.0
Lehners Cooler – Jumbo White rum, Captain Morgan Dark Rum, Triple Sec, Cherry Brandy, Lime, Grenadine, Pineapple, Orange, Passion Fruit	10.0
Zombie – Jumbo White rum, Captain Morgan Dark Rum, Dark Jamaican Overproof Rum, Apricot Brandy, Lime, Grenadine, Orange, Passion Fruit	10.0

The cocktails "Bartenders secrets" are excluded from the happy hour!



Daily from 10 p.m.

Cocktails 7.0 Jumbos 8.0



sected tip

COCKTAILS

Blaubeer Mojito Pampero Blanco Rum, Lime, Mint, Soda, Blueberry, Honey	10.0
Caipirinha Cachaça, White cane sugar, Lime	9.5
Lady Killer Gin, Triple Sec, Peach liqueur, Pineapple, Passion Fruit	9.5
Long Island Ice Tea – Jumbo White rum, Vodka, Gin, Tequila, Triple Sec, Lime, Pepsi Cola	12.0
Mai Tai Pampero Ron Añejo Especial, Captain Morgan Dark Rum, White rum, Apricot Brandy, Almond, Lime	10.0
Mojito Pampero Blanco Rum, Lime, White cane sugar, Soda, Mint	10.0
Moscow Mule Smirnoff Vodka, Lime, Schweppes Ginger Beer, Cucumber	10.0
Piña Colada Captain Morgan Dark Rum, White rum, Coconut, Pineapple, Cream	10.0
Prinz Mojito Prinz Old Raspberry, Lime, Lemonade, Raspberry, Mint	10.0
Sex on the Beach Vodka, Peach liqueur, Grenadine, Lime, Peach, Cranberry	9.5
Touch Down Vodka, Apricot Brandy, Lime, Grenadine, Passion Fruit	9.5

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GIN			WHISKY		
Gordon's Gin	4cl 4.5 Talisker Malt Whisky 4cl 7.5		7.5		
Tanqueray Gin		6.5	10 years		
Tanqueray No. Ten	4cl	7.0	Bowmore Islay Single Malt 12 years	4cl	7.5
Hendrick's Gin		7.5	Johnnie Walker Red Label	4cl	6.5
Monkey 47		11.5	Johnnie Walker Black Label	4cl	7.0
Rим			Glenfiddich Single Malt Scotch Whisky	4cl	8.0
Ron Pampero Aniversario	4cl	7.0	12 years		
Havana Club 3 Años 4cl 5.0 VODKA		5.0	SPIRITS		
			SFIRITS		
Grey Goose	4cl	10.0	Corralejo Blanco Tequila	2cl	2.8
Smirnoff Vodka Red	4cl	4.5	Corralejo Reposado Tequila	2cl	2.8
Sнотs			Baileys on ice	4cl	4.5
			Ramazzotti	4cl	4.5
Berliner Luft – Peppermint liqueur	2cl	2.5	Sambuca Molinari	2cl	2.8
Six Pack Vodka-Limes (6x4cl)		15.0	Fernet Branca	2cl	2.8
Six rounds and cheers			ägermeister	2cl	2.8
			Martini Ambrato or Rubino	5cl	4.5

All spirits are also available as long drinks

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PRINZ REFINED-SPIRITS

Since 1886 only from the best raw materials and produced with a lot of passion. All fruit brandies are stored for several months in wooden barrels and captivate with intense fruit notes.

Fruit Brandy from the wooden barrel 40 % Vol.	2cl 3.5
Williams-Pear Brandy 41 % Vol.	2cl 4.0
Apricot Brandy 41 % Vol.	2cl 4.0
Apple Brandy 4 I % Vol.	2cl 4.0
Plum Brandy 41 % Vol.	2cl 4.0
Raspberry Brandy 41 % Vol.	2cl 4.0
Cherry Brandy 41 % Vol.	2cl 4.0
Hazelnut Brandy 4 I % Vol.	2cl 4.0



NEWS FROM YOUR WIRTSHAUS



#WIRTSHAUSLIEBE

Homemade Refreshments

Enjoy our delicious homemade Ice teas and lemonades.



Monday 6-10 p.m.

Roll the dice for the price of your cocktail.* umbos + I €

*except before and on public holidays



Wednesdays 5 - 10 p.m.

For all girls cocktails at Happy Hour prices*

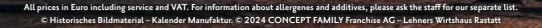
*except before and on public holidays



from 6 p.m.

Best of schnitzel

All our food and beverages also to take away.





Echt · Badisch · Gut

...wer hat, der HATZ!

Lehners Wirtshaus Rastatt · Am Schlossplatz 2/2 · 76437 Rastatt Tel.: 07222 934443 · rastatt.lehners-wirtshaus.de Open daily from 11:30 a.m.



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