



Grüß Gott ^(a) and a heartfelt welcome to our brewpub! Did you bring a »gscheidn« ^(b) hunger and a serious »Durscht«? ^(c) Good! Because we'll be sure to take care of you and make certain that everything tastes simply delicious, with our passion for great food and homegrown ingredients that come directly from our local region. Our top chef Karl-Heinz Katzenberger will be sure to delight you with his talent and culinary expertise.

BROTZEITEN IM SOMMER – BREAD TIME IN THE SUMMER TIME

Let's get started with our winter »Brotzeit« light meals. This is pure Franconian Soul Food. Literally meaning, »bread time«, Brotzeit is a light meal of select cold meats and cheeses, served customarily on a wooden cutting board, with our »U« rye-wheat bread. Simple, genuine and honest, just like any real brewpub should be.

TRADITIONAL HOMEMADE PIG'S HEAD »SÜLZE« ^{2, 3, A3}	6,50 €
Head cheese aspic, with onions in a wheat beer dressing and pan-fried potatoes	
FRANCONIAN »SCHINKENSPECK« PLATTER ^{2, 3, 4, A1, G, J}	6,70 €
Cured Prosciutto style ham, served with bread, butter and a pickle	
HOMEMADE »GERUPFTER« CHEESE SPREAD ^{A1, G}	6,20 €
A Franconian cheese delicacy with butter and sliced onions	
FRANCONIAN »WURST-SALAT« ^{2, 3, 4, 7, A1, A3, G}	6,20 €
Sliced boloney style sausage and onions swimming in a white beer dressing	
»ZIEBELES-KÄS« ^{A1, G}	5,20 €
Cottage-style cheese flavor with herbs and chives, served with butter	
»BACKSTA-KÄS« ^{A1, A3, G}	6,20 €
Well-aged cheese in a white vinegar-oil dressing with »music« (a.k.a raw onions)	
MAHRS BRÄU »BROTZEIT« PLATTER ^{2, 3, 4, 7, A1, G, I, J}	8,00 €
A variety of meats and cheeses, served with butter, mustard and a pickle	
TRADITIONAL HOMEMADE »DOSEN-FLEISCH« ^{2, 3, 4, 7, A1, I, J}	5,20 €
Hearty slices of fine, precooked canned meats, served with mustard and a pickle	
TRADITIONAL HOMEMADE »GÖTTINGER BIER-WURST« ^{2, 3, 4, 7, A1, I, J}	4,80 €
Garlicky flavored Göttinger beer sausage, with mustard and a pickle	
WHITE & RED »PRESSACK« ^{2, 3, 4, A1, I, J}	4,50 €
White and Red head cheese, served with mustard and a pickle	
CRISPY COLD PORK ROAST ^{A1, J}	6,20 €
Sliced cold pork roast with a crispy crust, served with mustard and a pickle	

THE CLASSICS

A brewpub without a main course? That's as unthinkable as thirst without beer. Whether distinctively Frankish or just fresh from the pan, our classics revolve around your sheer dining enjoyment. Mahrs' quality is always easy to recognize...and taste!

THE MAHRS BRÄU BEER TREBER SCHNITZEL <small>2, 3, 4, A1, A3 C, I, J, L</small>	10,50 €
Tenderized pork cutlet, breaded in brewer's grains and bathed in bacon-onion beer sauce, served with French fries and a mixed salad	
OVEN FRESH BAMBERG-STYLE »BIER-HAXE« <small>1, 2, 3, A3, G, I, L</small>	10,50 €
Crispy roasted pork shank, moist and tender meat that seems to melt off the bone, served with sauerkraut and potato dumpling	
FRANCONIAN PORK »SCHÄUFERLA« <small>1, 2, 3, A3, G, I, L</small>	11,50 €
Crackling, low roasted pork shoulder, served in a brown beer gravy, with sauerkraut and potato dumpling	
FRANCONIAN »RAHM-SAUER-BRATEN« <small>1, 2, 3, 4, A1, G, I, J, L</small>	11,00 €
Marinated beef pot roast bathed in a light cream sauce, and served with sautéed red cabbage and potato dumpling	
BAMBERGER »KREN-FLEISCH« <small>1, 2, 3, A1, G, I, L</small>	10,50 €
Tender sliced Oxen brisket covered in a savory horseradish sauce, served with mountain cranberries, potato dumplings and a salad	
SUCCULENT PORK SADDLE STEAK, PREPARED STEIGER FOREST STYLE <small>2, 3, 4, A1, A3, I, J, L</small>	11,50 €
covered with mushrooms and strips of smoked bacon drenched in a piquant beer-onion sauce, served with pan-fried potatoes and side salad	
FRANCONIAN BRATWURST <small>3, 4, 7, A1, C</small>	6,80 €
coarse ground sausage filling from our traditional in-house recipe, served with sauerkraut and wood-fired oven baked bread	
PAN ROASTED LIVERWURST <small>2, 4, I</small>	9,20 €
served with sauerkraut and pan-fried potatoes	
VIENNESE ONION ROAST <small>A1, A3, J</small>	15,50 €
with sautéed onions, roasted Bamberger potatoes and a mixed salad	
GRILLED ARGENTINIAN ANGUS RUMP STEAK <small>J</small>	18,50 €
with herb butter, French fries and a mixed salad	

SOUP & SALADS

»LEBERKNÖDEL« SOUP <small>4, A1, C, I</small>	3,90 €
Liver dumpling cooked and served in a beef broth	
SMALL HOUSE SALAD <small>J, L</small>	2,90 €
FRESH GARDEN SALAD <small>A1, G, J, L</small>	8,90 €
with shaved Parmesan and Egerling mushrooms and a side of baguette bread	
FRESH GARDEN SALAD <small>A1, J, L</small>	8,90 €
with fillet strips of roasted turkey and a side of baguette bread	

VEGETARIAN MENU

FRESH EGERLING MUSHROOM HERB SAUCE <small>4, A1, G, J, L</small>	9,20 €
served with crispy potato pancakes and side salad	
BAKED CAMEMBERT <small>A1, A3, C, G</small>	5,80 €
battered in brewer's grains with butter and mountain cranberry marmalade	
CHEESE »SPÄTZLE« <small>A1, C, G, J, L</small>	8,80 €
Traditional soft textured egg noodles smothered in seasoned mountain cheese and roasted onion melt, served with a side salad	
EMMENTALER CHEESE <small>A1, G</small>	6,70 €
Swiss style cheese served with butter and wood-fired oven baked bread	

KID'S MENU – FOR OUR LITTLE GUESTS

FRENCH FRIES WITH KETCHUP <small>2, 9, J</small>	2,90 €
»KLOSS« IN SAUCE <small>1, 2, 3, A1, G, L</small>	3,20 €
Boiled potato dumpling, a long-established staple of Frankish cuisine, served here in a sauce of your choice	
»KINDERSCHNITZEL«	6,20 €
served with french fries and Ketchup <small>A1, C, J</small>	

DESSERT

»APFELKRÄPFLA« <small>A1, G</small>	5,50 €
Deep-fried Apple Beignet, served with vanilla ice cream and whipped cream	
VANILLA ICE CREAM <small>G</small>	4,50 €
topped with chocolate sauce and whipped cream	



Bamberger brewing tradition dating back to 1670, hand selected raw ingredients from our local region, and a genuine passion for our craft: This is why Mahrs sets the bar. These truths can be found in all of our handcrafted beer specialties. Even if you don't like beer, you are always welcome here with us. No one goes thirsty here! Prost!

ON TAP - DRAFT BEERS

MAHRS BRÄU HELLES ^{A3}	0,30 l	2,30 €
Pale Ale style full-beer	0,50 l	2,80 €
MAHRS BRÄU »aU« ^{A3}	0,30 l	2,30 €
A Mahrs Bräu classic, pronounced "ah Oooo" meaning »Ungespundetes« or unfiltered, it's a yeast-turbid, natural Lager	0,50 l	2,80 €
MAHRS BRÄU PILS ^{A3}	0,30 l	2,30 €
»GENUSS.bier.pur« German Beer Magazine, Gold Award	0,50 l	2,80 €

BOTTLED BEERS

MAHRS BRÄU LEICHT	0,50 l	2,80 €
Light summer pilsner, winner of silver at the World Beer Cup ^{A3}		
MAHRS BRÄU WEISSE ^{A1, A3}	0,50 l	3,00 €
Wheat beer		
MAHRS BRÄU RADLER ^{9, 10, A3}	0,50 l	2,80 €
Lemon Shandy, beer and lemon soda mix		
MAHRS BRÄU E.T.A. HOFFMANN ^{A3}	0,50 l	2,90 €
Dark beer dedicated to Bamberg's world-renowned author		

NON-ALCOHOLIC BEERS

LÖWENBRÄU ^{A3}	0,50 l	3,00 €
Pilsner style beer		
MAISEL WEISSE ^{A1, A3}	0,50 l	3,00 €
Wheat beer		

NON-ALCOHOLIC BEVERAGES

HOPSTER – HOPS LEMONADE SODA	0,33 l	2,40 €
LEMONADE	0,50 l	2,40 €
COLA & LEMON-ORANGE SODA MIX ^{1,8}	0,50 l	2,60 €
MINERAL WATER	0,50 l	2,40 €
APPLE JUICE SPRITZER	0,50 l	2,90 €
GRAPE JUICE SPRITZER	0,50 l	3,10 €
ESPRESSO		2,30 €
CUP OF COFFEE		2,80 €
CUP OF TEA		2,60 €

WINES & SPIRITS

BACCHUS, HALF DRY ^L from the Franconian vineyards of Würzburger Kirchberg	0,25 l	4,10 €
FRANCONIAN SILVANER, DRY ^L from the Franconian vineyards of Apfelbacher	0,25 l	4,40 €
HOUSEWINE, DRY ^L	0,25 l	3,40 €
FRANCONIAN ROTLING ^L Red & white grape Cuvée	0,25 l	4,00 €
HOUSE WINE SPRITZER ^L	0,50 l	4,80 €
RED WINE SPRITZER ^L	0,50 l	5,00 €
FRANCONIAN WINE SPRITZER ^L	0,50 l	5,00 €
MAHRS BRÄU BEER WHISKEY	2 cl	4,50 €
MAHRS BRÄU BIERBRAND Distilled Beer Spirit, from our own distillery	2 cl	2,40 €

ABOUT US

HOURS OF BUSINESS

MONDAY:

4.00 PM – 11.00 PM

TUESDAY – SATURDAY:

10.00 AM – 11.00 PM

SUNDAY:

10.00 AM – 3.00 PM

BREWERY SALES

MONDAY – FRIDAY:

7.00 AM – 4.00 PM

SATURDAY:

9.00 AM – 1.00 PM

Closed on Sundays and holidays.

BOTTLED BEER SALES

Beer by the bottle or crate are available in our pub from 4.00 PM – 11.00 PM.

RESERVATION

For reservation please call 0951 91 517 - 0

TUESDAY – FRIDAY:

1.00 PM – 4.00 PM

SATURDAY:

9.00 AM – 1.00 PM

CONTACT

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PRIVATE BRAUGASTHOF

We are part of »Private Braugasthöfe«, a network of brewpubs committed to the especially high-quality and cultivation of beer culture.



PLEASE RATE US

How'd it taste? Did you enjoy everything? Please share your experience on TripAdvisor.



OUR SUPPLIERS

Honest, real & fresh! That's important to us and that is what we stand for. We are a tradition rich craft brewery and restaurant now on it's 4th generation. We pride ourselves on serving skillfully prepared foods made with fresh regional ingredients from local suppliers.

SCHÜLLER BAKERY

»U« rye-wheat bread – Bamberg

WURSTMANUFAKTUR MÜLLER

Delikatessen Sausages – Bamberg

KONRAD BÖHNLEIN

Meats – Bamberg

DENSCHHELMANN & WELLEIN

fruits and vegetables – Bamberg

ALLERGENS

A	Cereals containing gluten
A1	Spelt / Chorasán wheat / Wheat
A2	Rye
A3	Barley
A4	Oats
B	Crustaceans
C	Eggs
D	Fish
E	Peanuts
F	Soybeans
G	Milk
H	Nuts
H1	Almonds
H2	Hazelnuts
H3	Walnuts
H4	Cashews
H5	Pecans
H6	Brazil Nuts
H7	Pistachios
H8	Macadamia or Queensland Nuts
I	Celery
J	Mustard / Seeds
K	Sesame seeds
L	Sulfur dioxide / Sulphites
M	Lupins
N	Molluscs

ADDITIVES

1	with coloring agents
2	with preservatives
3	with antioxidants
4	with flavor enhancer
5	with sulfur dioxide
6	with color stabilizers
7	with phosphate
8	contains caffeine
9	with sweetener
10	contains Taurine

TRANSLATIONS

- (a) Grüß Gott: Traditional southern German greeting directly translated as »God greets (you)«
- (b) gscheidn: Franconian dialect for »serious«
- (c) Durscht: Franconian dialect for »thirst«