





## **WELCOME TO SCHALANDER**

The name Schalander dates back to the 1300's, from the Religious Brotherhood, the Kalandar. It was in the monastery of the Kalandar brotherhood that often community meetings were held. In the 1700's, the term Kaland was often used in reference to Social Gatherings or Banquets. It later went on to become the name for the lodgings and meeting place of the Organized Brewers and Maltsters Guild.

Today the name is popularly used for the Sales and Tasting rooms of a brewery.

## **DEAR GUESTS,**

we prepare our dishes with fresh ingredients. Therefore we ask for some understanding that within peak hours waiting time could happen.

As well for those guests who have **allergies or food intolerances** we always want to be good hosts. That's why we have all the informations about the ingredients of our dishes and beverages visible for you in a **separate list of allergens**.

Our staff member would be pleased to advise you or you would be able to have a look by yourself into the **Allergy information**.

We work with grains containing gluten, crustaceans, eggs, fish, peanuts, soy, milk or lactose, edible nuts, celery, mustard, sesame, sulphites, lupines and molluscs.

Because of the manual production and cross-contamination [work surface, cutting knife] traces of allergen solids may lead to the dishes although the best care and attention. Through standard recipes and accurately defined processes in the manufacture we may avoid the mix as much as possible.

# BEVERAGES

## HOME-BREWED DRAFT BEER

Our brewmaster brews in accordance with the old traditions of brewing. All our beers are brewed using a 150L brew system at the Privatbrauerei [private brewery] Schalander in Haus [house] 9 located on the RAW Gelände [RAW site], Revaler Str. 99.

Through this traditional and careful brewing process, he achieves fresh, unfiltered and natural beers which maintain their vitamins, minerals, active yeasts and other valuable vital materials.

Always on tap.

### Helles

› pilsener style

### Dunkles

› dark beer with 100% Munich malt

### Weizen [Weißbier]

› traditional top fermented wheat beer

All styles	0,3 l	2,80 €
All styles	0,5 l	3,90 €

Additionally we have changing seasonal styles. Ask the staff.

### Beer for home:

2 Liter Siphon with Schalander Logo	14,00 €
2 Liter filling	12,00 €

## BOTTLED NON-ALCOHOLIC BEER

Lammsbräu non-alcoholic	0,33 l	2,90 €
Erdinger Wheat beer non-alcoholic	0,5 l	3,70 €
Braumeisters Kraftmalz (malt beer)	0,33 l	2,80 €

## WINE BY THE GLASS

### White wine

› Schliengener Sonnenstück Gutedel QbA.	0,2 l	5,10 €
Weingut Blankenhorn/Baden	0,75 Fl.	19,10 €
› Weißburgunder QbA.	0,2 l	5,80 €
Weingut Heger/Baden	0,75 Fl.	21,70 €

### White wine with sparkling water

› Riesling QbA. Weingut Allendorf	0,2 l	4,90 €
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### Red wine

› Spätburgunder QbA.	0,2 l	5,80 €
Weingut Heger/Baden	0,75 Fl.	21,70 €
› Lemberger QbA trocken.	0,2 l	5,60 €
Württembergische Weingärtner-Zentralgen. e.G.	0,75 Fl.	21,00 €

### Sparkling wine

› Riesling Sekt trocken.	0,1 l	3,90 €
Weingut Allendorf	0,75 Fl.	29,20 €

## LONGDRINKS

Gin Tonic with Monkey 47 Dry Gin <sup>(3)</sup>	4 cl	8,70 €
› herbal Gin with 47 botanicals from the Black Forest, served with Thomas Henry Tonic Water		
Cuba Libre <sup>(1) (2)</sup>	4 cl	6,90 €
Whiskey Cola <sup>(1) (2)</sup>	4 cl	6,90 €
Wodka Lemon <sup>(1) (3)</sup>	4 cl	6,90 €
Pastis	4 cl	6,90 €

## SOFT DRINKS

Mineral water classic/naturell	0,3 l	2,30 €
	0,5 l	3,30 €
	0,75 l	4,90 €
Apple-/Orangejuice pure/sparkling water	0,3 l	2,60 €
	0,5 l	3,60 €
Orangina (carbonated orange lemonade)	0,25 l	2,80 €
Bionade (carbonated bio lemonade)	0,33 l	2,90 €
Cola   Cola Light   Fanta   Spezi   Sprite <sup>(1) (2) (4)</sup>	0,3 l	2,50 €
	0,5 l	3,60 €
Schweppes Bitter Lemon <sup>(1) (3)</sup>	0,2 l	2,70 €
Schweppes Tonic Water <sup>(3)</sup>	0,2 l	2,70 €
Schweppes Ginger Ale <sup>(1)</sup>	0,2 l	2,70 €

## HOT DRINKS

Espresso <sup>(2)</sup>	1,90 €
Double Espresso <sup>(2)</sup>	2,70 €
Cappuccino <sup>(2)</sup>	2,60 €
Coffee <sup>(2)</sup>	2,40 €
Coffee with milk <sup>(2)</sup>	3,10 €
Hot chocolate	2,70 €
Glass of Tea	2,20 €

› we also serve decaffeinated coffee

(1) with dye stuff | (2) with caffeine | (3) with quinine | (4) with antioxidant

## SPIRITS AND LIQUEURS

The ›Obstbrand‹ spirits and liqueurs we serve at Schalander, come direct from the Metzger family who operate their farms from the village Ehrenkirchen, inbetween Freiburg and Basel, in the south of Germany.

This area, the Markgräflerland, lies in the hilly pre mountain zone to the south of the famous Black Forest and is home to a diverse culture of fruit and wine cultivation.

The variety of the region is reflected in the Metzger Family Brand and enriched by the distillery they operate.

All Metzger spirits and liqueurs are made through an old tradition of burning the fruit pulp twice, done personally by the owner with a lot of care and patience, to produce a more pure end result. After distillation they are then lagered for an extended period of time to allow their full flavour to emerge.

Obstler (fruit)	2 cl	3,90 €
Zwetschge (plum)	2 cl	3,90 €
Mirabelle (gold plum)	2 cl	3,90 €
Williams Christ (pear)	2 cl	3,90 €
Wildkirsche (wild cherry)	2 cl	3,90 €
Zibärtele (wild plum)	2 cl	3,90 €
Marc of Pinot Noir (pomace brandy)	2 cl	3,90 €
Kräuterbrand (clear herbal brandy)	2 cl	3,90 €
Johannisbeerlikör (currant liqueur)	2 cl	3,90 €
Kirschlikör (cherry liqueur)	2 cl	3,90 €

# MENU

## VESPERKARTE/SNACK FOOD

Radish 5,90 €

› with farmers bread and butter

Farmers bread 6,90 €

› with Black Forest cured ham

Elsässer Wurstsalat <sup>(1)</sup>

(sausage slices, gherkin and cheese mixed together with homemade salad dressing)

› served with farmers bread 9,90 €

› served with bacon and onion pan fried potatoes 11,90 €

Vesperbrett 11,80 €

› house made pate, blood sausage, bacon, Black Forest cured ham, tomato, cucumber and onion slices served with a bread and butter, and a small glass of Obstler Schnapps

Small salad plate 4,50 €

Colourful market salad 9,20 €

› with mixed lettuce, radish, red onion, wild herbs and croutons

<sup>(1)</sup> with dye stuff beta carotene

## FLAMMKUCHEN (TARTE FLAMBÉE)

For over 100 years the farmers of the French region Alsace baked their daily bread in stone ovens. To check the heat of the oven, the farmers would roll flat a small oval piece of dough and place it in the oven. One day, a farmer covered the dough piece with sour cream, onions and bacon before putting it in the oven. So began the delicacy – **la Tarte flambée**.

Traditionally cut into small pieces, served on a bread board and eaten with the hands, they are great as a starter to share, or eaten as a main. Equally as enjoyable served with both wine or beer.

Classique 8,50 €

› with Bacon and Onion

Gratinée <sup>(1)</sup> 9,10 €

› with bacon, onion and Emmental cheese

Aux herbes <sup>(1)</sup> 8,50 €

› with Emmental cheese and herbs

À l'alsacienne 10,50 €

› with Sauerkraut, ham, and blood sausage

Jambon <sup>(1)</sup> 10,50 €

› with Black Forest cured ham, mushrooms and Emmental cheese

Fromage bleu 10,50 €

› with spinach, walnuts and blue vein cheese

Fromage de Munster 10,50 €

› with Munster cheese and caraway

<sup>(1)</sup> with dye stuff beta carotene

## MAIN DISHES

Pork roast	15,80 €
› with buttered carrots and spiced and herbed bread dumpling slices	
Filled herb crêpe	13,90 €
› with fresh salad and balsamic vinaigrette	
Schalander's black lager goulash from beef	15,50 €
› with spaetzle	
Pork Schnitzel »Viennese style«	13,90 €
Wiener Schnitzel from veal	17,50 €
› choose from bacon and onion pan fried potatoes or spaetzle with gravy, cucumber salad and lemon besides	
Roasted pork knuckle	15,20 €
› with buttered carrots and potato dumplings	
Cheese spaetzle <sup>(1)</sup>	
› without bacon	10,50 €
› with bacon	11,50 €
Spiced and herbed bread dumpling slices	11,50 €
› with a creamy mushroom sauce	

(1) with dye stuff beta carotene

## CHILDRENS MENU

Spaetzle › with gravy	4,90 €
Small pork Schnitzel »Viennese style« › with spaetzle and gravy	8,90 €
Pancake › with apple sauce	5,90 €

## DESSERT

Crème brûlée from wheat beer	5,90 €
Schalander's chocolate mousse	5,90 €
Sweet Flammkuchen › with apple slices, cinnamon and sugar	6,80 €
› with apple slices, Calvados liqueur, cinnamon and sugar	7,50 €

All prices in Euro include V.A.T.



