



## *„Grüß Gott“ in Memmelsdorf!*

For generations we greet our guests with this saying.



We, the families Hollmann, Mereien & Straub, and all of our team members, will greet you in this house with a warm „HEARTY WELCOME“ to our hotel and brewery Drei Kronen!

## *Something small in front*

<b>Liverdumpling soup</b> .....	<b>4,50</b>
<b>Wild Garlic cream soup</b> .....	<b>5,40</b>
with Stöfflabreadcroutons	

Meals, marked with a  could be served as small portions.



## *Fresh Fish and Carp*

**Roasted fillet of zander – miller style - ..... 17,40**

With lemon butter, boiled potatoes and side salad

**Grilled fillet from Salmon ..... 17,90**

with dill cream noodles and a seasonal side salad

**A baked half of a fresh carp ..... each 100 g 3,20**

Carp from the fishfarm Russ in Merkendorf

Breaded in breadcrumbs (typical in the Bamberg Area), with seasonal salad

**Grilled Carps fillet 8ca. 200g) „Brewer style“ .....17,40**

Carp from the fishfarm Russ in Merkendorf

with roasted Onions in Lagerbeersauce and potato fritters and salad

**Carps fillet (ca. 200g) baked .....16,90**

Carp from the fishfarm Russ in Merkendorf

breaded in breadcrumbs, with potato salad and a seasonal side salad

## *Light cuisine & Vegetarian*

**It don't has to be meat all the time – even in the Franconian kitchen you can  
cook vegetarian – Allow yourself to be amazed!**

**Beerbread-cheeseballs ..... 13,40**

Homemade beerbread-cheeseballs on sautéed leaf spinach with malt butter, Grana  
Padano cheese and seasonal salads



**Cheese spaetzle**  ..... 11,90

Homemade spaetzli stir-fried with cheese sauce, with in maltbutter roasted onions and gratinated mountaincheese, served with seasonal side salad

**Potato-Leek-swirl** ..... 12,90

Homemade potato-leek-swirl with creamy black salsify

**Fitnesssteller**  ..... 13,90

A tall seasonal salad plate with seasonal salads, fresh fruits and grilled chickenbreast slices

## *Juicy variations of rump steak*

Our rump steak – very fine-grained with natural marbling. Our rump steaks are from grass-fed cattles from Uruguay. Every rump steaks has a dry weight of 200 g. We are serving the rump steak either “English”, “medium” and “well-done”

**Tipsy rump steak** ..... 23,90

Grilled rump steak (200g gross weight), extinguished with beery-onion-sauce and glazed onions, served with homemade Drei Kronen potato rounds and a side salad

**Rumpsteak with a tall salad** ..... 21,90

200g gross weight, with homemade herb butter and a tall seasonal salad



## *All lamb dishes*

<b>Roast of lamblegs .....</b>	<b>15,90</b>
With garlic-herb-sauce, potato dumplings and butterbeans	
<b>Knuckle of lamb .....</b>	<b>18,90</b>
With garlic-herb-sauce, potato dumplings and a fresh seasonal salad	
<b>Baked knuckle of lamb .....</b>	<b>17,90</b>
Coated with garlic and rosemary, served with peppers-vegetable and courgettes-potato-pancakes	
<b>Lamb curry.....</b>	<b>14,90</b>
With roasted nuts and rice	

## *Our "Bier-Fränk"-Burger*

<b>"Bier-Fränk" - Burger .....</b>	<b>16,90</b>
A crusty country-style Burgerbun with a juicy 200 g Black-Angus-Beef, coated with our homemade Smokebeer-BBQ-sauce, crispy bacon, with malt fried onions, a slice of aromatic mountaincheese, pickled gherkin, tomato, crispy salad and mayonnaise The Bier-Fränk is served with Chips potatoes	



## *Beer and Franconia... that forms a pair*

Since 1987 „over28 years“ we are cooking with beet. Our brewmasterspit and our escalope brewmasterstyle are top sellers, often imitated but never equalled. We reanimated the cooking with malt and beer. The success reinforces us in our decision to cook, beside our ritual dishes, over and over again with beer, malt and draff to create new beery highlights.

**Grilled liver from the young cattle..... 12,90**

With roasted onions and apple slices besides fried potato rounds and beersauce

**Escalope brewmaster style ..... 12,90**

An escalope from pork filled with onions and coated with beerbreadcrumbs. It is baked in the pan with lagerbeer sauce and fried potato rounds

**Grilled pork loin ..... € 16,40**

Medallions of pork fillet with our sensational beery-creamsauce, homemade spätzle (swinged in butter) and side salad

**Brewmasterspit ..... 15,40**

Grilled pork loin on a spit with mushrooms and onions in lagerbeersauce besides fried potato rounds

**Beer-bratwursts ..... 11,90**

A pair of Bratwursts (230 g) with lagerbeersauce, fried potato rounds and sauerkraut200g gross weight, with homemade herb butter and a tall seasonal salad

**Cordon Bacon ..... 13,90**

An escalope filled with cheese and bacon, served with French Fries



## *Franconian roasts*

The best Franconian roasts from grannys old recipes or new interpreted

**Roast veal with creamy thyme sauce**  ..... **15,90**

Franconian roast veal with creamy thyme sauce, potato dumplings and a side salad

**Boiled beef with horseradish sauce** ..... **14,90**

Boiled beef in a horseradish sauce, covered with grated horseradish, served with potato dumplings, cranberries and a side salad

**Pulled Schäufelra** ..... **13,90**

Pulled Pork in the Franconian version: We simmer the Schäufelra (shoulder of pork) for a long time and pull the meat from the bone. This will be served with darkbeersauce, cream-Sauerkraut and our original Kloß-fries

Brotzeit

**To your Brotzeit we exclusively serve – only at our house – our Stöfflabrot!**

**This bread specialty is baked with our smoke beer "Stöffla!"**

**Aspic' home-made style** ..... **6,90**

With onions, vinegar and oil besides Stöfflabread

**A bit of everything**..... **9,90**

Liverwurst, aspic, Zwätschgäbaamäs (beef ham) and cheese from upper franconia with butter, cucumber and onionrings besides Stöfflabread

**Zwätschgäbaames** ..... **9,80**

This is a smoked beef ham, a typical specialty from the Bamberg surroundings. with Stöfflabread, butter and cucumber