



„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

Liverdumpling soup	4,50
Sweet chestnut cream soup	5,40
With chilli cream	
Garlic cream soup	5,90
with filled pasta case and 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) baked16,90

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



Pasta weeks

PASTA LA VISTA, Baby!

Gnocchi with cheesesauce 12,90

Served with sautéed leaf spinach

“Pulled-Goose” pasta dish  14,90

Pulled goose pasta dish with vegetables slices from leek, celery and carrots, fried in tasty olive oil

Thai-noodles – spicy – 15,90

With red peanut curry and panko breaded chicken breast

Pasta dish Milanese 15,90

Roasted slices of chicken breast with tagliatelle in tomato sauce, Grana Padano au gratin and fried rocket

Farfalle salmon 17,90

Farfalle with slices of salmon with orange-hollandaise sauce au gratin

Our “Bier-Fränk”-Burger

“Bier-Fränk” - Burger 16,90

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 „over 30 years“ we are cooking with beer. Our brewmasterspit and our escalope brewmasterstyle are top sellers, often imitated but never equaled. 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-bratwürsts 11,90

A pair of Bratwürsts (230 g) with lagerbeersauce, fried potato rounds and sauerkraut

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!**

Aspic⁷ 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 **9,90**

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