



„Grüß Gott“ in Memmelsdorf!

For generations we greet our guests with this saying.

We, the Straub family with our staff , will greet you in this house with a warm „HEARTY WELCOME“ to our hotel and brewery Drei Kronen!

The name “Drei Kronen” which means three crowns is a symbol for the three Magi – The patron saint of wanderers and wayfarers. In olden days our predecessors wanted to declare with the name of our inn:

„Guests are always welcome here and we are taking care of them and their well-being.“ – and this is exactly our corporate philosophy.



Beery appetizers

Developed from our team & our beersommelier just for you

Sensational beer-aperitif „Bier-Sprizz“ 0,1l 4,90

Bitter Aperol, fresh orange juice, tasty lager beer and fizzy hefeweizen perfectly harmonise and giving a pleasure tot he upcoming meal!

Nonalcoholic beer aperitif „Die rote Lady“ 0,1l 4,90

Fruity grenadine, fresh orange juice, sparkling bitter lemon and fizzy, non-alcoholic hefeweizen appetizes and increases the anticipation for the meal.



Something small in front

Liverdumpling soup 4,00

Daily changing soup of the day – please ask your waiter

Franconian liverwurst in a tiny jar 3,90

Liverwurst from our butcher in Memmelsdorf with onions and a slice of our Stöfflabread

Vegetarian

Fried polenta pieces with salad 11,90

In butter fried polenta pieces, served with a grand seasonal salad

Filled malt pancake 9,90

With buttered vegetables filled malt pancake by our own recipe

Beerbread-cheeseballs 12,90

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

Potato-spinach casserole 12,90

With a creamy herb-sauce, diced tomatoes, garlic, herbs and seasonal salads

Bread roll dumpling 9,90

Homemade bread roll dumplings with creamy seasonal vegetables

Cheese spaetzle 10,90

Homemade spaetzle with roasted onions and cheese sauce, with cheese au gratin and a seasonal side salad



Franconian Asparagus stems

Fresh Asparagus stems in 1A Quality directly from Franconia

Hot Asparagus stems (250g) 14,90

With boiled potatoes and homemade Hollandaise sauce by a traditional recipe

Hot Asparagus stems (250g) with cooked ham 17,90

With boiled potatoes and homemade Hollandaise sauce by a traditional recipe

Hot Asparagus stems (250g) with two Franconian Bratwursts 18,90

With boiled potatoes and homemade Hollandaise sauce by a traditional recipe

Hot Asparagus stems (250g) combo 18,90

Fresh hot Asparagus stems with hot cooked ham, one Franconian Bratwurst, boiled potatoes and homemade Hollandaise sauce by a traditional recipe

Hot Asparagus stems (250g) with grilled pork loin 23,90

With boiled potatoes and homemade Hollandaise sauce by a traditional recipe

*Upon request we will serve all dishes with melted Butter
or 500 g Asparagus stems (extra charge: 6.40 €)*



Mouthwatering dishes from the grill

Our rump steak - very fine-grained with natural marbling.

Grilled rump steak with herb butter..... 20,90

200g gross weight, with homemade herb butter and a large side salad

Grilled rump steak with tarragon mustard sauce 21,90

200g gross weight, with tarragon, mustard sauce, homemade noodles and a side salad

Grilled rump steak with red wine scharlotte butter 21,90

200g gross weight, with red wine scharlotte butter, potato taler and a side salad

Grilled pork loin 15,90

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

Our bratwursts

Our bratwursts are produced with regional meat, to an own, ancient recipe from the butcher „Pickel“ in Memmelsdorf.

Franconian Bratwursts 8,90

A pair of Bratwursts (230 g) with sauerkraut, stöfflabread and stöfflabeer mustard

Beer-bratwursts 11,90

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



Dumplings in the evening

In Franconia roasts are traditionally served only at lunchtime. Our junior boss loves franconian roasts in the evening... and he believes that he is not alone with it.

Roast veal with creamy thyme sauce 15,90

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

Small portion of roast veal 13,90

Only with one dumpling

Fish

She sells sea shells by the sea shore..

Roasted fillet of zander – miller style - 16,90

With lemon butter, boiled potatoes and side salad

Fillet from Red Snapper, grilled, „à la Provence“ 18,90

With diced tomatoes, garlic, herbs, homemade noodles and seasonal salads



Beer and Franconia... that forms a pair

Since 1987 „over28 years“ we are cooking with beer. 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..... 10,90

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

Beschwipste Junggrinderleber 12,90

A portion of liver from the young cattle roasted and deglazed with a beery herb-onion sauce, with homemade spätzle and a side salad

Escalope brewmaster style 11,90

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 poulard breast..... 14,90

With tarragon-mustard-sauce, homemade pasta and a seasonal side salad

Brewmasterspit 13,90

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



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

Zwätschgäbaamäs 9,80

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

Butter extra 0,30

Cucumber³ extra 0,50

Bread extra 0,50

In our gift shop you will get our exclusive Stöffla-smokebeer mustard.



Sweet desserts

Our sensational beer ice-cream 5,90€

2 scoops with chocolate sauce and cream

Nougat & Karamell € 6,90

3 scoops farmers ice-cream nougat with caramel spume and toffee

Apple Doughnuts € 5,90

Appleslices baked in beerdough, turned around in cinnamon sugar, with vanilla ice-cream^(1,2) and cream

1 scoop Ice-cream Eis € 1,50

„Schöller“ Vanilla-^{1,2}, Strawberry-^{1,2} or Chocolate ice-cream²

1 scoop Farmer Ice-cream € 2,50

From the farm of Mrs. Renner from Tiefenklein. It is selfmade with fresh milk and cream!

Types: Nougat, beer, yoghurt-lemon, mango-melon

Home made waffles and ice-cream

The „beery-waffle“ € 7,90

We coat the waffles with homemade beer jelly, on top a scoop of farmers beer ice-cream and caramel spume and chocolate sauce

The „nutella waffle“ € 7,90

We coat the waffles with nutella on top a scoop vanilla ice cream and a dot of cream.



Coffee

Espresso°	1,90
Double Espresso°	2,70
Cappuccino°	2,90
Cup of coffee°	2,20
Pot of coffee°	3,40
Mug with tea° (verschiedene Sorten)	2,90
Mug of white coffee°	2,90
Latte Macchiato°	3,50
Chococcino°	3,90

Special liquors

Nutella for men	2 cl 3,80
Fantastic hazelnut spirit, alc. 42% vol., Edelbrennerei Hass, Pretzfeld	
Nutella for women	2 cl 2,90
Fantastic hazelnut liqueur, alc. 17% vol., Edelbrennerei Hass Pretzfeld	
Bierbrand	2 cl 2,30
Distilled from Drei Kronen Bier, alc. 42% vol., Drei Kronen Memmelsdorf	
Bierliqueur	2 cl 2,30
Grandma's old recipe, alc. 17% vol., Drei Kronen Memmelsdorf	
Franconian fruit brandy	2 cl 2,20
Distilled with best franconian fruits, alc. 42% vol., Brennerei Sponsel in Kirchehrenbach	



Aperitifs

Glas of Drei Kronen sparkling wine, pure / with orange juice	0,1l	3,90
Aperol Sprizz Cocktail	0,25l	5,50

„Top-fermented“ & other beers

Schneider Weisse Tap7 „Unser Original“	5,4% alc. vol.	0,5l	3,10
Maisels Weisse „light“	3,1% alc. vol.	0,5l	3,00
Maisels Weisse „non-alcoholic“		0,5l	3,10
Privatbrauerei Winkler „Kupfer non-alcoholic“		0,5l	3,10
Grosch`n Malztrunk (<i>non-alcoholic</i>)		0,5l	3,20
Filzgaasla (<i>Lagerbier, Cola und Bierlikör</i>)	3,0% alc. vol.	0,3l	4,00
Radler	2,5% alc. vol.	0,3l	2,10
Colaweizen ^{1,3,9} / Russ	2,7% alc. vol.	0,5l	3,50

Non-alcoholic drinks / softdrinks

Mineral water, non-carbonated or sparkling	0,25l	1,90	0,7l	3,90
Brewwater non-carbonated or sparkling.....	0,3l	1,90	0,5l	2,50
Coke ^{1,3,9} / Coke-Mix ^{1,3,9} / lemon- / Orangelemonade	0,2l	2,00	0,4l	2,90
Schweppes Bitter Lemon ^{3,10,2}		0,2l		2,50
Coka Light ^{1,3,9,11,12}		0,33l		2,50
Apple juice		0,2l		2,10
Apple juice with mineral water	0,2l	2,00	0,4l	2,90
Homemade elderberry lemonade	0,3l			3,00
Juice spritzers	0,2l	2,20	0,4l	3,40
Grape-, Currant-, grapefruit- or orange juice				



Drei Kronen Beer-Specialties

**Our beer is brewed in our own small, manual brewery. And this since 1457!
And you can taste this.**

Stöffla® - our unique smokebeer 0,3l 2,10 0,5l 2,80

Hazel colored, smokey and spicy flavoured with a nice hop note, nonfiltered, alc. 5% vol.

Lager – typical franconian Landbier 0,3l 2,00 0,5l 2,50

With tradition matured in the cellar, copper-colored, low plugged, nonfiltered, alc. 5% vol.

Keller-Pils – a franconian type of pils 0,3l 2,10 0,4l 2,80

Lightly hopped as somewhere and matured in the cellar. Sunny yellow, with a pleasant rezenz, nonfiltered, alc. 5% vol.

Seasonal beer specialties – a little variety.....0,3l 2,20 0,5l 3,00

Drei-Könige-Bier (Caspar, Melchior, Balthasar), Fastenbier, Hefeweizen, Kerwa-Weisse, Drei Kronen Böckla, FrAlt, and many more – please ask our staff which seasonal beer speciality we are serving at the moment

Guided brewery tours

Discover the world of beer... and enjoying with all senses.

From 10 persons we guide you for about an hour through our small, manual brewery and tell you many interesting stories about the history of beer and its manufacturing.

In addition we are serving you at a “Bierkulinarium” following to the brewery tour an extraordinary beery 3-course-meal: All dishes are perfectly coordinated to our liquid delicacies which we are serving to each course as a small sample.

Please ask us for further information and registration.



Wines

For your choosing of bottled wine, bocksbeutel, sparkling wine and french champagne we will bring you our wine list.

Glas 0,1l Carafe 0,2l

2014 Müller Thurgau (Franken, with)	2,30	3,60
Dry, alc. 10,5 % vol., Privatweingut Schmitt, Bergtheim		
2014 Bacchus (Franken, white)	2,50	3,80
Medium dry, Qualitätswein, alc. 11,5 % vol., Privatweingut Schmitt, Bergtheim		
2014 Retzbacher Benediktusberg (Franken, white)	2,60	4,00
Silvaner, dry, Qualitätswein alc. 11 % vol., Weingut Gebr. Geiger, Thüngersheim		
2014 Flonheimer Geisterberg (Rheinessen, white)	2,00	3,30
Weißer Riesling, medium dry, QbA, Weingut Christ, alc. 12,5% vol.		
Pinot Grigio alc. 12% vol.	3,00	4,60
2014 Thüngersheimer Ravensburg (Franken, red)	2,80	4,50
Domina, dry, QbA, alc. 12,5 % vol., Weingut Gebr. Geiger, Thüngersheim		
2014 Flonheimer Bingerberg (Rheinessen red)	2,50	3,70
Portugieser, medium dry, Weingut Christ, Qualitätswein, alc. 12,5% vol.		
2014 „Sweety Red“ (Österreich)	2,90	4,50
sweet, alc. 9,5 % vol., Weingut Roman Stoiber, Mörbisch, Neusiedler See		
Landrotwein alc. 13% vol.	2,20	3,50

Den Aushang der Allergenliste erhalten Sie bei unserer Bedienung.
Gerne beraten wir Sie, wenn Sie Allergiker sind. Alle Preise in Euro inklusive Mehrwertsteuer.