

# **Palmbrau** *Gasse*



*Im Herzen der  
Heidelberger Altstadt*



[palmbraeugasse.de](http://palmbraeugasse.de)





[palmbraeugasse](https://www.instagram.com/palmbraeugasse)

 **Vegetarian**  **Vegan**

Our staff will be happy to provide you with information about additives, allergens & food intolerance.

# Soups & Salads | Suppen & Salate

<b>French onion soup</b>   Französische Zwiebelsuppe 	
Cheese croutons	€7.50
<b>Tomato soup</b>   Tomatensuppe 	
Crème fraîche	€7.50
<b>Salads of the Season</b>   Salate der Saison	
Tomato   Cucumber   Pepperoni   Fresh herbs 	€14.50
• Added chicken breast stripes   Hähnchenbruststreifen	+ €7.00
• Added roasted beef strips   Fresh mushrooms gebratene Roastbeef-Streifen   frische Champignons	+ €9.90
• Pork cutlet strips   Schnitzelstreifen vom Schwein	+ €7.00



## Our classics | Unsere Klassiker

<b>Tarte flambée "Alsatian style"</b>   Flammkuchen „Elsässer Art“	
Bacon   Onions   Cheese   Crème fraîche	€15.40
<b>Tarte flambée „Mediterran“</b>   Flammkuchen „Mediterran“ 	
Sheep's milk cheese   Tomato   Peppers Cheese   Onions   Crème fraîche	€16.90
<b>Tarte flambée vegetarian</b>   Flammkuchen „Vegetarisch“ 	
Vegetables   Cheese   Crème fraîche	€15.40
<b>Tarte flambée „Vegan“</b>   Flammkuchen „Vegan“ 	
Veggie cream   Tomato   Peppers   Mushrooms   Onion	€15.90
<b>Swabian pasta squares</b>   Schwäbische Maultaschen	
Fried onions   Side salad	€17.90
<b>Swabian cheese spaetzle</b>   Schwäbische Käsespätzle 	
Roasted onions   Side salad	€16.90
<b>Dumplings</b>   Semmelknödel 	
Mushroom cream sauce   Side salad	€16.90
<b>Sheep's milk cheese</b>   Schafskäse 	
Gratinated with tomatoes   Olives   Pepperoni   Onions	€16.90
<b>Baked potatoe, au gratin</b>   Ofenkartoffel, überbacken 	
Spinach   Cheese   Salad aside	€16.50
<b>Two fried sausages</b>   Zwei Bauernbratwürste	
Fried potatoes   Gravy	€16.90
<b>Two local wild boar sausages</b>   Zwei Odenwälder Wildbratwürste	
Cream-sauerkraut   Cranberry mustard	€18.50
<b>Hearty roast pork</b>   Deftiger Schweinebraten	
Dark beer sauce   Red cabbage with apples   Bread dumpling	€22.90
<b>Sliced chicken</b>   Hähnchengeschnetzeltes	
Spaetzle (German pasta specialty)   Mushroom cream sauce Side salad	€22.90
<b>"Viennese Schnitzel" (pork)</b>   Schnitzel „Wiener Art“	
French fries   Side salad	€21.90
• Mushroom cream sauce   Champignon-Rahmsoße	+ €2.00
<b>Cordon bleu</b>	
Pork   French fries   Side salad	€22.90

# Palmbrau Gasse

Im Herzen der  
Heidelberger Altstadt

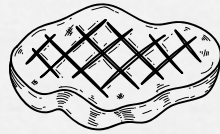


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## Beef & Pork | Steak



### Argentinian Beef | Argentinisches Beef

Rump steak	ca. 280 g	€31.00
Filet steak	ca. 280 g	€35.00

### Beef from southern Germany | Steaks vom süddeutschen Weiderind

Rump steak	ca. 280 g	€32.00
Rib-Eye	ca. 280 g	€34.00
Filet steak	ca. 280 g	€36.00

With our steaks we serve homemade herb butter | barbecue sauce | spicy HP barbecue sauce

## Pan dishes | Pfannengerichte



### “Gassen-Pfanne”

Pork neck steak with bacon beans   Potato wedges	€25.00
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### “Heidelberger Schloss-Pfanne”

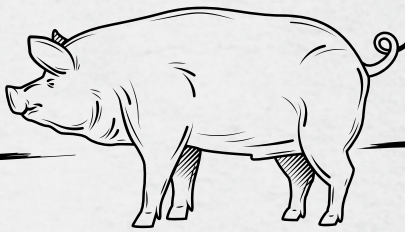
Argentinian rump steak   Pork neck steak   Fried potatoes   Side salad	€34.00
For two Persons	€64.00
For four Persons	€124.00

### “Lendchenpfanne”

Pork loin medallions   Mushroom cream sauce   Buttered spaetzle	€32.00
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### “Vegetarische Pfanne” (vegetarian)

Fried spinach-and-cheese dumplings   Emmental cheese sauce	
Buttered vegetables (Broccoli   Cauliflower   Carrot)	€21.50



## Specialty of the house

Our unique, grilled pork knuckle directly from Munich

**Crispy grilled pork knuckle** | Knusprig gegrillte Schweinshaxe  
Jus | Farmer's bread | Mustard

€23.50

## Supplements | Beilagen



Jacket potato   Sour cream Ofenkartoffel   Sauerrahm	€6.50	Roasted onions   Röstzwiebeln	€5.00
Sauerkraut	€4.90	Corn cobs   Maiskolben	€6.00
Fried potatoes   Bratkartoffeln	€4.90	Beans with bacon   Speckbohnen	€6.00
French fries   Pommes Frites	€4.90	Side salad   Beilagensalat	€6.50
Potato-wedges   Farmerkartoffeln	€4.90	Mushroom cream sauce Champignonrahmsöße	€4.90
Pepper sauce   Pfeffersöße	€4.90		

## For little guests | Für kleine Gäste

<b>Ali Baba's Feast</b>   Ali Baba's Schmaus Swabian butter spaetzle   Gravy	€7.90
<b>Obelix Special</b>   Obelix Spezial Small "Viennese Schnitzel" (pork)   French fries	€12.90

## Desserts



<b>Kaiserschmarren (sliced pancake)</b> Plum compote	€10.50
<b>Hot raspberries</b>   Heiße Himbeeren Vanilla ice cream   Whipped cream	€8.90
<b>Warm apple strudel</b>   Ofenfrischer Apfelstrudel Vanilla ice cream	€9.90
<b>Sorbet</b> Lemon   Vodka	€7.90

# Draft beer | *Biere vom Fass*

## Palmbräu Pils „Unser Bestes“

Alc./vol.: 4.9 % vol.

in ½-liter stein

in 1-liter stein

0.3 l €4.40

0.5 l €5.60

1.0 l €10.90

## Palmbräu „Zwickel“, unfiltered (cloudy)

Alc./vol.: 4.8 % vol.

in ½-liter stein

in 1-liter stein

0.3 l €4.60

0.5 l €5.70

1.0 l €11.10

## Palmbräu Hefeweizen (wheat beer)

Alc./vol.: 4.9 % vol.

in 1-liter stein

0.3 l €4.40

0.5 l €5.60

1.0 l €10.90

## Maulbronner dark beer

Alc./vol.: 5.6 % vol.

in ½-liter stein

in 1-liter stein

0.3 l €4.70

0.5 l €6.10

1.0 l €11.80

# Wine by the glas | *Offene Weine*



## WHITE WINE

### Heidelberger Riesling, dry

Weingut Clauer, Baden

0.2 l €6.20

0.5 l €13.90

### Heidelberger Riesling, semi-dry

Weingut Clauer, Baden

0.2 l €6.20

0.5 l €13.90

### Pinot Gris, dry, QbA

Weingut Lergenmüller, Palatinate

0.2 l €6.40

0.5 l €15.20

### Pinot Blanc, dry, QbA

Weingut Nauerth-Gnägy, Palatinate -Organic-

0.2 l €6.40

0.5 l €15.20

## ROSÉ

### Rosé, dry, QbA

Weingut Zelt, Palatinate

0.2 l €6.40

0.5 l €15.20

## RED WINE

### Trollinger & Lemberger, semi-dry

Haberschlachter Heuchelberg, Württemberg

0.2 l €5.90

0.5 l €13.50

### Heidelberger Schwarzriesling, semi-dry

Weingut Clauer, Baden

0.2 l €6.20

0.5 l €13.90

### Dornfelder, dry, QbA

Weingut Theo Minges

0.2 l €6.90

0.5 l €15.90

### Pinot Noir, dry, QbA

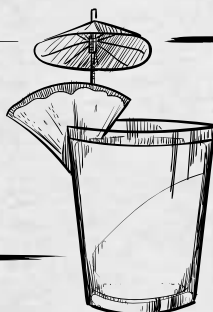
Weingut Nauerth-Gnägy, Palatinate -Organic-

0.2 l €7.40

0.5 l €17.20

# Longdrinks & Co

Ask for our extra menu!



# Bottled beer | Flaschenbiere

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Palmbräu „Das Original“, unfiltered (cloudy), Organic	0.33 l	€4.40
Palmbräu „Helles“ (light in color)	0.33 l	€4.40
Palmbräu Doppelbock „Schwarzer Zornickel“	0.33 l	€5.10
Palmbräu Kristallweizen (wheat beer)	0.5 l	€5.60
Palmbräu Dunkles Weizen (dark wheat beer)	0.5 l	€5.60
Maisel's Weisse (wheat beer – non-alcoholic)	0.5 l	€5.60
Bleifrei Pils, non-alcoholic	0.33 l	€4.40

# Wine by the bottle | Flaschenweine

## WHITE WINE

Pinot Blanc, dry, QbA Weingut Battenberg-Spanier, Rheinhessen -Organic-	0.75 l	€31.00
Chardonnay & Weißburgunder (Pinot Blanc), QbA Weingut Knipser, Palatinate	0.75 l	€32.00
Riesling, dry, QbA Weingut Philipp Kuhn, Palatinate	0.75 l	€29.00
Pinot Gris, dry, QbA Weingut Bassermann Jordan, Palatinate	0.75 l	€29.00



## ROSÉ

Clarette, dry, QbA Weingut Knipser, Palatinate	0.75 l	€29.00
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## RED WINE

Black Print, dry, QbA Weingut Markus Schneider, Palatinate	0.75 l	€40.00
Lacrimus Rioja, Crianza, dry Weingut Javier Rodrigues, Spain	0.75 l	€28.00
Seeger „Blaufränkisch“ QbA Weingut Seeger, Baden	0.75 l	€29.00

# Sparkling wine | Sekt

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Geldermann Sekt „Carte Blanche“	0.1 l	€5.30
	0.75 l	€29.90
Geldermann Sekt „Rosé“	0.1 l	€5.70
	0.75 l	€32.90



## Refreshing drinks | Erfrischendes

„Limonada Gonzales“ (lime juice, lemon juice, mint, club soda, soft-drink mix)	0.4 l	€5.40
Lemon iced tea	0.4 l	€4.50
	Pitcher 1.0 l	€10.50
Hugo	0.2 l	€7.90
Aperol Spritz	0.2 l	€7.90
Palmbrau Natur Radler (beer with carbonated lemon drink)	0.33 l	€4.40

## Water & soft drinks | Alkoholfreie Getränke

Bad Liebenzeller Sprudel, medium sparkling or still	0.25 l	€3.30
Bad Liebenzeller Sprudel, medium sparkling or still	0.75 l	€7.10
Table water	0.4 l	€3.80
Coca-Cola <sup>1</sup> , Coca-Cola Zero <sup>1+2</sup> , Spezi (cola mixed with a carbonated lemon drink) <sup>1</sup> , Apfelsaftschorle (apple juice with sparkling water), lemon soda, orange soda	0.2 l	€3.20
	0.4 l	€4.90
Bad Liebenzeller Bitter Lemon, Ginger Ale, Tonic Water <sup>3</sup>	0.2 l	€3.50

## Fruit juice | Fruchtsäfte aus der Region

Orange juice, apple juice	0.2 l	€3.50
Grapefruit juice, cherry nectar	0.4 l	€5.50
Currant juice, passion fruit nectar with sparkling water	0.2 l	€3.30
Pineapple juice, banana nectar	0.4 l	€4.90

## Hot drinks | Heiße Getränke



Espresso / double espresso	€2.90   €4.20
Coffee	€3.30
Café au lait, Latte Macchiato, Cappuccino	€3.90
Various teas from the Ronnefeldt tea company	€3.40
Hot milk with honey	€3.20
Hot chocolate with milk / cream	€3.40   €3.80
Irish Coffee	2 cl €7.20
Coffee Baileys	2 cl €7.20

Contains: <sup>1</sup>dye stuff, <sup>2</sup>sweetener, <sup>3</sup>quinine