

Refreshment beverages

Adelholzener sparkling	0,25 l
Adelholzener sparkling	0,25 l
Adelholzener still	0,75 l
Adelholzener still	0,75 l
Sparkling water.....	0,50 l
Coca-Cola ^{1,3,5,9}	0,30 l
Coca-Cola ^{1,3,5,9}	0,50 l
Coca-Cola Zero ^{1,3,5,9}	0,30 l
Coca-Cola Zero ^{1,3,5,9}	0,50 l
Coca-Cola Light ^{1,3,5,9}	0,33 l
Fanta ^{1,4}	0,30 l
Fanta ^{1,4}	0,50 l
Sprite ⁴	0,30 l
Sprite ⁴	0,50 l
Spezi ^{1,3,4,5}	0,30 l
Spezi ^{1,3,4,5}	0,50 l
Fassbrause	0,33 l
Almdudler ³	0,35 l
Thomas Henry Bitter Lemon ¹⁰	0,20 l
Thomas Henry Tonic Water ¹⁰	0,20 l
Thomas Henry Ginger Ale ^{2,3,8}	0,20 l
Kraftmalz ³	0,33 l

Juices

Apple juice.....	0,30 l
Rhubarb nectar	0,30 l
Passion fruit nectar	0,30 l
Black currant juice	0,30 l
Large juice	0,50 l
Small juice spritzer	0,30 l
Large juice spritzer	0,50 l

Hot drinks

Coffee ⁹	cup
Cappuccino ⁹	cup
Café au Lait ⁹	cup
Latte Macchiato ⁹	glass
Espresso ⁹	cup
Espresso, double ⁹	cup
Espresso Macchiato ⁹	cup
Hot chocolate	cup
Hot chocolate with cream	cup
Hot chocolate with rum	cup
Various flavours of tea	glass



Our beer specialities

Augustiner Hell Halbe	0,5 l
Augustiner Hell Mass.....	1,0 l
Augustiner Hell Schnitt	approx. 0,3 l
Augustiner Edelstoff Halbe.....	0,5 l
Augustiner Edelstoff Mass	1,0 l
Augustiner Edelstoff Schnitt	approx. 0,3 l
Augustiner Hefeweizen.....	btl. 0,50 l
Augustiner Dunkel.....	0,50 l
Augustiner shandy ⁴	0,50 l
Augustiner shandy mass ⁴	1,00 l
Erdinger Russen Halbe ⁴	0,50 l
Erdinger Russen Mass ⁴	1,00 l
Erdinger Urweisse Halbe	0,50 l
Erdinger Urweisse Mass	1,00 l
Erdinger Weißbier Kristall	btl. 0,50 l
Erdinger Dunkel.....	btl. 0,50 l
Erdinger Weißbier ^{non-alcoholic}	btl. 0,50 l
Erdinger Pikantus	btl. 0,50 l
Erdinger grapefruit ^{non-alcoholic}	btl. 0,33 l
Erdinger lemon ^{non-alcoholic}	btl. 0,33 l
Clausthaler ^{non-alcoholic}	btl. 0,33 l

Traditional tapping at bell ringing: Augustiner beer from the wooden keg

0,5 l

1,0 l

Schwarzwald spirits

Sutterer Christbirne (pear)	4 cl
Sutterer Zwetschge (plum)	4 cl
Sutterer Mirabelle.....	4 cl
Sutterer Himbeergeist (raspberry)	4 cl
Needle Masterpiece Gin.....	4 cl
Wood Stork Rum.....	4 cl
Scheibel Moorbirne (pear)	4 cl
Scheibel Altes Pflümle (old plum)	4 cl

Longdrinks

Needle Gin Tonic	0,3 l
Wood Stork Rum Cola	0,3 l
Jack Daniel's Cola	0,3 l

Aquavit

Linie Aquavit	4 cl
Jubiläums Aquavit	4 cl

Bitters & liqueur

Ramazzotti	4 cl
Averna	4 cl
Fernet-Branca	4 cl
Jägermeister	4 cl
Molinari Sambuca	4 cl
Baileys	4 cl

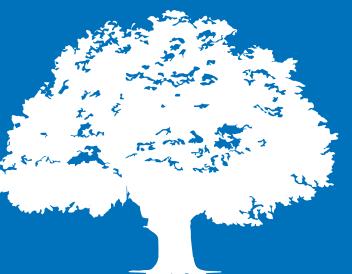
All prices including VAT.

Changes of the vintage can be possible.

1) colourant 2) with preservatives 3) antioxidant

4) with flavour enhancer 5) with sulphur dioxide

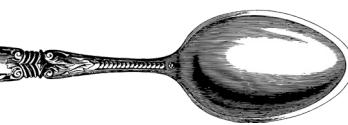
9) caffeinated 10) contains quinine



ZOLLPACKHOF

Anno 1855

Restaurant & Biergarten



Soups

Beef bouillon
with pancake stripes, semolina dumplings or liver dumpling and lots of fresh herbs

Berlin potato soup
with gently roasted sausages



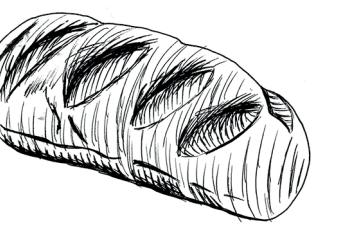
Salads

Large mixed salad
with cherry tomatoes, cucumber, bell pepper and carrot spaghetti; optionally with balsamic or yoghurt dressing

plus glazed chicken stripes

Bavarian sausage salad
with red onions, pickle and pretzel bites

Small side salad



Stullen

Homemade Obazda
traditional Bavarian cheese spread and warm pretzel



Hearty Mettstulle (ground pork sandwich)
with onion rings, pickle and parsley

Stulle (sandwich) with lard spread
bavarian pork lard with fried onions .

Stulle with bacon from Tyrol (sandwich)
with Spreewald gherkin

Benjamin-Stulle (sandwich)
with young Gouda from **MILRAM**, bell pepper stripes and paprika spice



Hearty plates to share



Board „Real Zollpackhof“

Homemade bread, Black Forest ham, smoked pork, „Pfefferbeißer“ sausage, liver sausage, black pudding, mountain cheese, Obazda (traditional Bavarian cheese spread), egg, butter, chives bread, Spreewald gherkin, Bavarian radish and fresh horseradish

Board „Cheese & bacon“

Homemade bread, salted butter, hard- and soft cheese from the foothills of the Alps and Switzerland, Vorarlberger bacon, Spreewald gherkin, Bavarian radish and fig mustard

Board „All green“

Homemade bread, salted butter, Obazda (traditional Bavarian cheese spread), herbal sour cream, vegetable sticks, radish, Spreewald gherkin and Bavarian radish

Delicacies

½ duck, crispy
from the oven with red cabbage and potato dumplings

„Wiener Schnitzel“ (pork)
with warm potato cucumber salad or French fries

Crispy pork knuckle (approx. 600 g)
fresh from the oven in **Augustiner** dark beer sauce and potato dumplings

Roast pork
in **Augustiner** dark beer sauce with Bavarian cabbage and potato dumplings

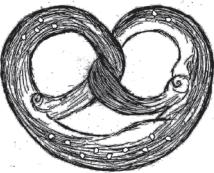
„Currywurst“
Berlin-Style with homemade curry sauce and French fries

Freshly baked Bavarian meat loaf
200 g with organic fried egg, fried potatoes and bacon

„Strammer Max“
roasted farmhouse bread with Black Forest ham, two organic fried eggs and Spreewald gherkin

Vegetarian cheese spaetzle
with leek and fried onions

Vegan cabbage strudel
in vegan chives sour cream



Sides



Sweets



Mini yeast dumplings with plum filling on warm vanilla sauce, on top poppy seed sugar

Classic German apple fritters with warm vanilla sauce, cinnamon & sugar

Homemade „Kaiserschmarrn“ from 2 people

with pickled **Augustiner** Edelstoff raisins, caramelized nuts, vanilla ice cream and whipped cranberry cream. Our Kaiserschmarrn takes 20 minutes of patience and is made with a lot of love



Slice of farmhouse bread

Farmhouse bread basket (3 slices)

Pretzel, fresh from the oven

Butter

Fresh countryside cream from **MILRAM**
with leek and chives

Fried potatoes with bacon, French fries, Sauerkraut, German coleslaw with bacon, Potato cucumber salad