

FOODERKAAT

MENU



PETERS BRAUHAUS

1994

Am Rudolfplatz an d'r Hahnepooz

2023

Peters am Hahnentor in der Hahnenstraße



SMALL DISHES

Minced pork with roll and onions ¹²	€ 4,50
Steak tatar with roll and onions	6,20
Homemade meatball	4,80
„Halve Hahn“ - dutch cheese with roll, butter and onions	8,40
Currywurst with French fries	13,50
French fries „Mexican“ with cheese sauce and chili	9,60
French fries „Special“ with Grana Padano and truffle mayonnaise	10,60

SOUPS

Potato soup with smoked bacon	€ 8,20
Sauerkraut soup vegetarian	8,20
„Krüstchen-Gulasch“ - Goulash soup, spicy	13,20
Vegan „Chili sin carne“ with roll	8,20

COLD DISHES

Jellied pork with remoulade and fried bacon-potatoes	€ 17,20
Marinated Herring with boiled potatoes	16,50
Steak tatar with egg, onions, capers, bread and butter	23,50
„Peters Pastrami dream“, pastrami with homemade remoulade, mixed pickles and fried potatoes	20,80

BEER MENU

Cup of soup of the day
Peters beer beef in a spicy, dark Peters Kölsch sauce, with fresh red cabbage and dumplings
Bieramisu - with mascarpone cream and grated apples
39,50 Euro

MENU „HAHNENTOR“

Cup of soup of the day
Turkey fillet with white pepper sauce and potato croquettes and salad
Freshly baked apple strudel with custard
37,50 Euro

SPECIALITIES

„Himmel un Äd“ - fried black pudding with onions on stewed apples and mashed potatoes	€ 17,90
„Rheinische Soorbrode“ - marinated beef in raisin sauce with potato dumplings and fresh red cabbage	25,20
Smoked and boiled pork with sauerkraut and mashed potatoes	18,20

NEW IN PETERS AM HAHNENTOR:

BOWLS – DELICIOUS & FRESH €

„Salad bowl“ with leafy greens, carrot strips, cucumber, tomato, bell pepper, avocado cubes, chickpeas, egg, red onions, feta cheese, cranberries, and dressing of your choice	12,90
„Quinoa-Bowl“ with quinoa, arugula, beetroot, carrot strips, tomatoes, cucumber, avocado, edamame, mango cubes, sweet potato cubes, and dressing of your choice	13,90

Dressing options:

Mango dressing, Sesame dressing, Caesar dressing

Additional options:

Grilled turkey breast strips	7,40
Feta cheese	4,90





GOOD HOME COOKING

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Knuckle of pork with sauerkraut and mashed potatoes	24,50
Knuckle of pork with savoy cabbage and fried bacon-potatoes	26,90
Fried sausage with homemade potato salad ¹²	15,40
Fried sausage with savoy cabbage and fried bacon-potatoes ¹²	18,40
Butchers plate – pork, sausage, black pudding, smoked pork on sauerkraut and mashed potatoes	23,90

SPECIALITIES OF THE HOUSE

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„Chef-Special“ - Beefsteak American style, medium roast, with potato croquettes and grilled vegetables	25,90
Peters brewhouse plate - 2 small pork schnitzel with fried bacon potatoes and salad	23,90
„Jäger-Schnitzel“ 2 small schnitzels with hunter’s sauce and French fries	20,80
„Schnitzel “Budapest” 2 small schnitzels with paprika sauce and French fries	20,80
Brauer-Vesper - pork on sauerkraut and mashed potatoes	20,90
Peters beer beef in a spicy, dark Peters Kölsch sauce, with fresh red cabbage and dumplings	27,50
Turkey fillet with white pepper sauce and potato croquettes and salad	22,90
Brauhaus-Pfanne - braised leg of pork in maltbeersauce with mushrooms, fried bacon-potatoes and salad	27,70
Peters-Brauhaus-Topf - 3 medaillons of pork with mushrooms, vegetables, potato croquettes and sauce hollandaise	28,40



VEGETARIAN

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Potatoe gratin with tomatoes, basil and mozzarella, as well salad	18,20
Shakshuka - pot of spicy vegetables with eggplant, zucchini, tomatoes, two eggs and a bun	18,20
Pan-fried rösti with homemade cream cheese, olives, tomatoes, baked with red onions and cheese	19,80

VEGAN

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Penne in vegan vegetable bolognese with soya mince and fresh herbs, served with rocket salad in vinaigrette	17,90
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FOR OUR LITTLE GUESTS UP TO 10 YEARS

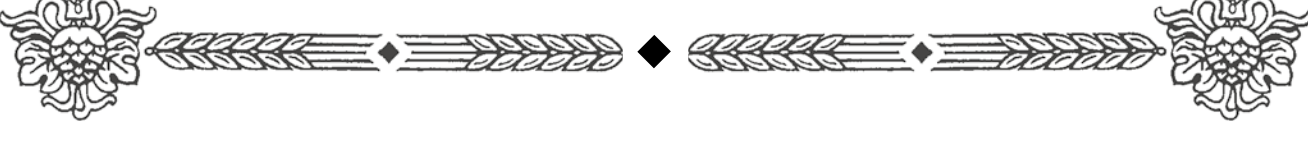
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„Pumuckl“ – Penne in vegan vegetable bolognese	8,90
„Sponge Bob“ - schnitzel with savoy cabbage and fried bacon-potatoes	8,90
„Firefighter Sam“ - Fried sausage with puree and stewed apples	8,90

SWEETS

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Freshly baked apple strudel with custard	9,40
Freshly baked apple strudel with vanilla ice cream and whipped cream	10,40
Bieramisu - with mascarpone cream and grated apples	11,50
Windbeutel mit Vanille-Eis und Kirschen	10,90





DRINKS

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Peters Kölsch - freshly tapped	0,2 l	2,40
Malztrunk - non-alcoholic	0,2 l	2,30
Jever Fun, non-alcoholic beer	0,33 l	4,30
Schöffelhofer Weizen Grapefruit	0,33 l	4,30
Schöffelhofer Weizen Grapefruit, non-alcoholic	0,33 l	4,30
Mineral water, still water	0,25 l	3,10
Mineral water, still water	0,75 l	7,80
Pepsi Cola, Pepsi Max (with caffeine)	0,2 l	3,10
Schwip Schwap Orange, 7up	0,2 l	3,10
Apple juice (with mineral water)	0,2 l	3,10
Orange juice	0,2 l	3,90

Warm Drinks

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Cup of coffee	3,40
Espresso	2,90
Double Espresso	4,90
Cappuccino	3,90
Latte Macchiato, Milk coffee	4,70
Glass of tea with lemon	3,20

Wine / Sparkling Wine

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Riesling Qualitätswein, dry	0,2 l	6,50
Grauburgunder Qualitätswein, dry	0,2 l	6,30
Rose Qualitätswein, dry	0,2 l	6,30
Spätburgunder Rotwein Qualitätswein, dry	0,2 l	6,80
Sekt Cuvee, dry	0,75 l	33,90

Spirits

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Van Laack's Korn 32 %	2 cl	2,90
Flimm Waldmeister Liquor with vodka, 17%	2 cl	2,80
Flimm Bärbelchen, Passion fruit liquour & vodka, 18%	2 cl	2,80
Obstler 38 %	2 cl	3,30
Jubiläumsaquavit 42 %	2 cl	4,10
Sarotti, Liquor with chocolate, 15%	2 cl	3,20
Kabänes Halbbitter, Liquor with herbs, 30,2 %	2 cl	3,50
Köbes, Van Laack, Liquor with herbs, 32 %	2 cl	3,50
Nubbel, Van Laack Weizenkorn, Sour cherry liqueur, 15 %	2 cl	3,50
Limoncello	2 cl	4,00
Williams von Schladerer 40 %	2 cl	4,50
Grappa Nonino 41 %	2 cl	6,20

Mixed Drinks

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Aperol Spritz , Aperol, Prosecco, Orange	7,90
Holunder Spritz , Prosecco, Elderflower Syrup, Lime Juice	7,90
Prosecco on Ice	4,90
Hugo , Prosecco, Elderflower Syrup, Lime, Mint	7,90
Non-alcoholic Aperol , Orange Spritz Syrup, Tonic and Sparkling Water	6,90
Non-alcoholic Hugo , Ginger Ale, Sparkling Water, Elderflower Syrup, Lime, Mint	6,90

YOU CAN FIND OUR CURRENT WEEKLY AND LUNCH MENUS HERE:



Additives

8) with phosphate, 12) with flavour enhancer

We have separate documentation available for you on allergens and additives.

Please ask your Köbes.

