ZUM ALBRECHT DÜRER HAUS

Dear guests, we are delighted to have you here! To make your experience as relaxed and smooth as possible, we are a **cashless restaurant** and **only accept card payments.** Thank you for your understanding!

STARTERS

DUCK BREAST WITH PUMPKIN | 15

Braised strips of duck breast on pumpkin carpaccio, porcini mushrooms, feta cream and a side salad

LAMB'S LETTUCE | 13

with gingerbread-spiced croutons, caramelised apples and gratinated goat's cheese

CHESTNUT SOUP | 10

topped with shaved almonds, cress and chopped chestnuts

GLAZED CARROTS | 11

slow-cooked glazed carrots on feta cream with a herb topping

LARGE MIXED SALAD | 12

mixed wild herb salad with crunchy vegetables, house dressing & caramelised sunflower seeds

SNACKS

TRIO OF DIPS | 12

Freshly made dips served as a trio with Tessino bread
→ Ask us about today's selection.

DÜRER'S BROTZEIT BOARD | 16

Brotzeit with a twist: classic tavern favourites, creatively reinterpreted – changing with the seasons and, like Dürer, ahead of its time.

SMOKED NUREMBERG SAUSAGES | 8

4 smoked Nuremberg sausages (served cold) with shaved horseradish & Tessino bread

VEGAN VEGETARIAN

MAIN COURSES

VENISON GOULASH | 28
on red cabbage and chestnut purée, with black walnuts

VEGAN DUCK | 22
homemade oyster mushroom leg, two small dumplings & red cabbage

BEETROOT DUMPLING | 21
with chestnut filling on truffle cream and mushrooms

VEGAN ROULADE | 22
hand-rolled from smoked tofu, hearty beans and seitan, with vegan gravy, two small dumplings and red cabbage

BRAISED DUCK LEG | 24
with creamy savoy cabbage, red cabbage, dumpling & mulled wine sauce

PULLED SCHÄUFELE | 24
pulled pork shoulder on mashed potatoes, with red cabbage coleslaw and crispy fried onions (pork)

SAUERBRATEN | 26
marinated pot roast with two small dumplings and red cabbage (beef)

CLASSICS

KRUSTENSCHÄUFELE | 25
crispy roast shoulder, two small dumplings & sauerkraut (pork)

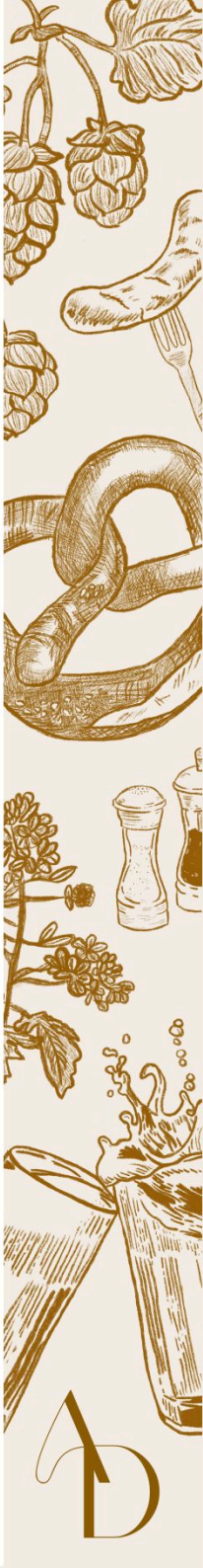
MINI-KRUSTENSCHÄUFELE | 20
smaller portion, two small dumplings & sauerkraut (pork)

KÄSESPÄTZLE | 18
cheese spätzle with Emmental & a mix of onions

SCHNITZEL | 21
in a breadcrumb & pretzel crust with lingonberries, served with potato salad (pork)

20 NUREMBERG SAUSAGES | 38
12 NUREMBERG SAUSAGES | 22
10 NUREMBERG SAUSAGES | 20
with sauerkraut and/or homemade potato salad

VEGAN VEGETARIAN



MADE FOR SHARING

DÜRER'S GRAND TOUR | 25 P.P.

Small schnitzel, mini Schäufele and 10 Nuremberg sausages, with sauerkraut, potato salad, two small dumplings and rich gravy (for 2 or more)

DÜRER'S GRAND TOUR DELUXE | 35 P.P.

Small schnitzel, 2 mini Schäufele, pulled Schäufele, duck and 6 Nuremberg sausages, with Käsespätzle, sauerkraut, potato salad, two small dumplings and rich gravy (for 2 or more)

The quantities listed are for 2 people and are adjusted to the size of your group. The Grand Tour is made for sharing – please order it for everyone at the table; anyone not joining the tour simply chooses another main course.

DESSERTS

APPLE STRUDEL | 11

with vanilla sauce & whipped cream
Also available vegan, with vegan vanilla ice cream

CINNAMON ROLL CHEESECAKE | 8

with a chopped candied-almond topping

DUO OF MOUSSE | 8

Two mousses (dark and white chocolate) in a glass with mulled wine plums
Also available alcohol-free, with biscuit crumble

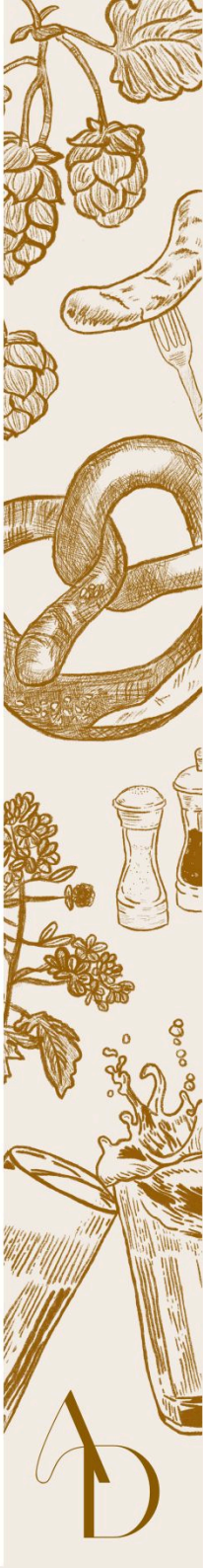
GINGERBREAD STRUDEL | 11

with whipped cream and speculoos ice cream

SIDES

PRETZEL	2
EXTRA BREAD	1
SIDE SALAD Wild herb salad with tomatoes, cucumber, carrots & caramelised sunflower seeds	6

VEGAN VEGETARIAN



NON-ALCOHOLIC DRINKS

TABLE WATER	0,30 L	3,50
TABLE WATER	0,50 L	4,50
TABLE WATER optionally with lemon, lime or mint	1,00 L	7,50
ADELHOLZENER	0,25 L	3,70
MINERAL WATER still/classic	0,75 L	7,90
COCA-COLA	0,33 L	4,40
COCA-COLA ZERO	0,33 L	4,40
FANTA	0,33 L	4,40
WHITE LEMONADE	0,30 L	4,20
COLA MIX	0,30 L	4,20
TONIC WATER	0,20 L	4,10
ORGANIC RHUBARB SPRITZER	0,50 L	5,10
JUICE SPRITZER apple spritzer, blackcurrant spritzer, orange spritzer	0,30 L	4,40
APPLE JUICE	0,30 L	4,90
BLACKCURRANT NECTAR	0,30 L	4,90
ORANGE JUICE	0,30 L	4,90
HOMEMADE LEMONADE Our homemade lemonades are freshly prepared and vary depending on the variety. Feel free to scan the QR code for our lemonade.	0,50 L	7,90

HOT DRINKS

ESPRESSO	3,10
DOUBLE ESPRESSO	4,50
ESPRESSO MACCHIATO	3,30
COFFEE	3,90
CAPPUCCINO also available with soya milk	4,50
TEA changing tea varieties - Feel free to scan the QR code for our current tea.	3,50



AUGUSTINER DRAFT BEERS

AUGUSTINER EDELSTOFF balanced sweetness with bitter hop nuances	0,50 L	4,80
AUGUSTINER HELL pleasantly tangy flavour experience	0,50 L	4,60
AUGUSTINER PILS slender and elegant, delicately tart, dry hop bitterness	0,40 L	4,10
AUGUSTINER DUNKEL malty body, mild roasted flavours, caramel and cocoa aromas	0,50 L	4,80
RADLER	0,50 L	4,60
SCHNITT BIER (SMALL BEER)		3,40
RHUBARB-BEER-SPRITZ organic rhubarb spritzer with a spritzer of Augustiner Edelstoff		3,60

FROM THE BOTTLE

AUGUSTINER WHEAT BEER pronounced voluminous body, tangy and refreshing	0,50 L	4,90
KÖNIG LUDWIG WHEAT BEER non-alcoholic	0,50 L	4,80
AUGUSTINER BEER non-alcoholic	0,50 L	4,60

FRANCONIAN BRANDIES / SCHNAPPS

BURGGEIST	2 CL	4,50
MILD HAZELNUT	2 CL	4,50
MILD APRICOT	2 CL	4,50
MILD WILLIAMS	2 CL	4,50
MILD PLUM	2 CL	4,50
SLOE	2 CL	4,50
RAMAZOTTI	2 CL	4,50
JÄGERMEISTER	2 CL	4,50
PEPPERMINT	2 CL	4,50



APERITIF

APEROL SPRITZ Aperol, Prosecco, water, orange slice & ice	8,90
LIMONCELLO SPRITZ Limoncello, Prosecco, water, lemon & mint	8,90
SARTI SPRITZ Sarti (blood orange flavour), Prosecco, water & lime	8,90
SPRITZ OF THE DAY Changing aperitifs	8,50

APERITIF - NON-ALCOHOLIC

SUNDOWNER NON-ALCOHOLIC Sanbitter (non-alcoholic) with a slightly bitter citrus-herbal flavour, Water, orange juice, lemon & ice	6,90
CRODINO Crodino (non-alcoholic) with an intense citrus and fruity flavour and a spicy aftertaste with orange slice & ice	6,90
NON-ALCOHOLIC SPRITZ OF THE DAY Changing non-alcoholic aperitifs	7,90
ORANGE SPRITZ A bittersweet spritz made with orange spritz syrup, non-alcoholic sparkling wine, and water	7,90

GIN

GIN TONIC Tanqueray Gin with Tonic Water	9,60



WHITE WINE

SILVANER	0,20 L	7,20
WINZERHOF STAHL, Germany (Franconia) Beautiful, clear fruit flavour with hints of apple, lychee and a touch of citrus. Perfect acidity, juicy and with good structure without being heavy.	1,00 L	31,50
GRAUBURGUNDER	0,20 L	8,20
WINZER SOMMERACH, Germany (Franconia) Aroma of quince and a delicate honey note, wonderful fruit & refreshing minerality.	0,75 L	28,00
WEISSBURGUNDER	0,20 L	8,20
WINZER MAX MÜLLER, Germany (Franconia) A Pinot Blanc with juiciness, finesse, subtle oak, and an intriguing Burgundy-style acidity. The ideal companion as an aperitif, for casual enjoyment, appetizers, or light dishes. From the Max Müller I winery.	0,75 L	28,00
CHARDONNAY (MORILLON)	0,20 L	9,20
WEINGUT WOHLMUTH, Austria (Styria) Fresh pear fruit, citrus, delicately smoky and spicy yellow apple note, pithy, transparent minerality, compact, great food companion.	0,75 L	31,50
WINE SPRITZER	0,20 L	6,50
red/white		

RED WINE

MERLOT	0,20 L	8,50
PERDINA, Italy (Veneto) Fruity, with a slight spiciness in the background. There are flavours of cherry, liquorice and some leather. Pleasantly soft, pleasing representative of its type, ripe fruit flavours clearly dominate the slightly spicy finish.	0,75 L	30,00



CHAMPAGNER

MOËT & CHANDON — 0,75 L 120,00

Fresh and lively, with notes of citrus fruits, white fruits, and hazelnuts on a mineral and lightly toasted background.

LOUIS ROEDERER — 0,75 L 120,00

COLLECTION 244. The fragrance has a sweet character, carried by notes of ripe fruits, subtly complemented by fresh oak influences. On the palate, it reveals a rich, precise, and refreshing profile. The long finish is balanced and refined, yet juicy and fresh.

RUINAT ROSÉ — 0,75 L 140,00

On the palate, the Ruinart Rosé presents a lively freshness and a fine sparkle. The fruity notes of red berries are combined with subtle hints of rose petals and spices, creating a refined taste experience.

All prices are in euros/€ and include VAT.

Information on allergens and additives can be found on our website or please ask our staff.

