

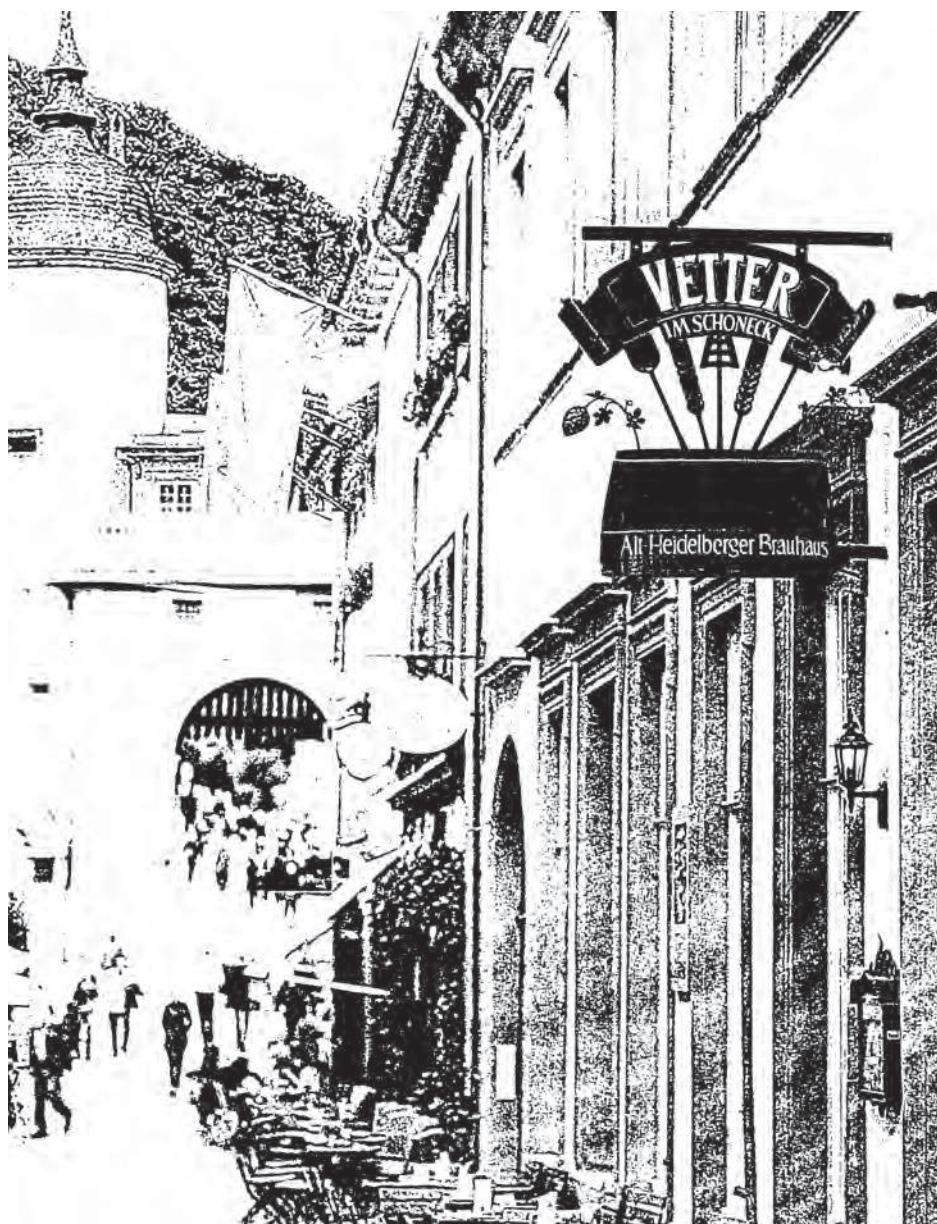


VETTER'S

— ALT HEIDELBERGER —

BRAUHAUS

ENGLISH MENU



MENU & BEVERAGES

VETTER'S HOME BREWED BEER

- CHEERS AND ENJOY -

VETTER'S BRAUHAUS LAGER

(also as a shandy)

Bavarian full beer, Pilsner brewing style,
natural golden-yellow color

~ 11,5°P original wort, ~ 4,5% vol.

Small	0,3 l	3,90 €
Half	0,5 l	5,30 €
Maß	1,0 l	10,40 €
Keg	5,0 l (self-service)	52,00 €

VETTER'S DARK YEAST WHEAT BEER

(also as a shandy)

Full-bodied yeast wheat beer with a light malt
flavor and slightly fruity, natural dark brown

~ 12,7°P original wort, ~ 4,8% vol.

Small	0,3 l	3,90 €
Half	0,5 l	5,30 €
Maß	1,0 l	10,40 €
Keg	5,0 l (self-service)	52,00 €

VETTER'S SEASONAL

Seasonal beer in rotation - ask our waiters.

Small	0,3 l	4,20 €
Half	0,5 l	5,60 €
Maß	1,0 l	11,10 €
Keg	5,0 l (self-service)	55,50 €

DOUBLE BOCK in February & March

Strong beer with slight molasses flavor sugar,
naturally cloudy, ~ 18,8°P original wort, ~ 7% vol.

MAY BEER in April & May

Full-bodied, natural cloudy - dark copper
~ 16,4°P original wort, ~ 6% vol.

MÄRZEN in autumn and other times

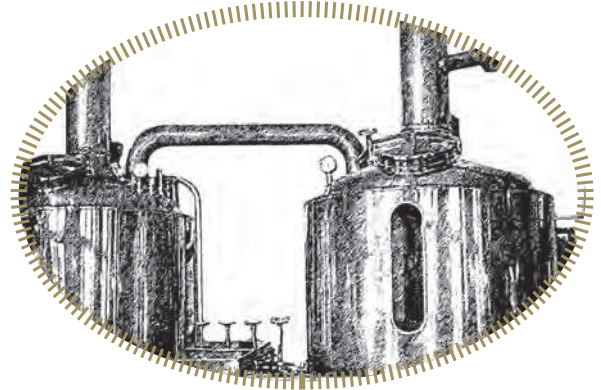
Spicy, full-bodied light note of hop, natural opaque,
copper color, ~ 13,8°P original wort, ~ 5,4% vol.

VETTER'S FRISCH in summer times

Naturally gray - gold yellow, determined
by the yeast variety, top-fermented beer
~ 11,5°P original wort, ~ 4,5% vol.

CHRISTMAS BOCK in November & December

Full-bodied, naturally cloudy - dark copper
~ 16,6°P original wort, ~ 6,2% vol.



Our home-brewed, natural cloudy
beer specialties are brewed in our
brewing kettles according to the
German Purity Law of 1516.

VETTER'S BEER - SAMPLER

Sample of our four draft beers

ea. 0,1 l 8,80 €

VETTER'S WEISSBIERBOWLE

Wheat beer mixed with sparkling wine
and strawberries¹

0,3 l 5,60 €

HUBIER

The first Hugo with Vetter's Lager mint sprig and
elderflower syrup. Fruity and refreshing

0,3 l 5,40 €



Traditional soft pretzel 2,20 €

Pretzel with butter 3,70 €

VETTER 33®

-THE STRONGEST BEER IN THE WORLD-

The strongest beer by original wort,
mentioned in Guinness Book of Records
in 1994. ~ 33°P original wort, ~ 10,5% vol.

0,1 l 4,60 €

0,2 l 8,40 €

BEVERAGES

APEROL & CO.

Campari Orange	6,20 €
Aperol Spritz (Aperol, Prosecco, Soda)	7,60 €
Hugo (White wine, Elderberry, Soda)	7,60 €
Lillet Wild Berry	7,60 €
Vetterini (Vetter33®, Bitterlemon on the rocks) 0,2 l	7,20 €
Gin Tonic (Bombay Sapphire)	7,60 €
Jack Daniels 4 cl on the rocks	6,00 €
Jack Daniels Cola Longdrink	8,00 €
Glass of Prosecco 0.1 l	3,80 €

SEKT

Glass of sparkling wine (house brand) 0,1 l ..	4,60 €
Bottle of sparkling wine (house brand) 0,7 l	26,00 €

WINE BY THE GLAS

WHITE

Riesling - BIO- Vineyard Mohr Gutting /Palatine 0,2 l	7,40 €
Grauburgunder, Vineyard Bernhart or Vineyard Krieger /Palatine (dep. on the stock) 0,2 l	7,60 €

ROSÉ

St. Laurent Rosé, Vineyard Borell-Diehl/Palatine 0,2 l	7,60 €
---	--------

RED

Montepulciano d'Abruzzo /Italy 0,2 l	7,80 €
Ursprung, Markus Schneider /Palatine 0,2 l	7,80 €
Rioja, DOC dry, El Somo /Spain 0,2 l	7,80 €

LOCAL WINE

Quality selection from Vineyard Winter / Heidelberg	
Riesling, dry-white 0,2 l	6,80 €
Redwine, dry-red 0,2 l	6,80 €
Weißherbst, halfdry-rosé 0,2 l	6,80 €

Spritzer, mixed with water or sprite 0,2 l	5,40 €
0,3 l	6,40 €

ALCOHOL-FREE

Water (sparkling / without gas) 0,3 l	3,40 €
0,5 l	4,60 €

Cola ^{1,2} , Cola light ^{1,2,9,10} , Mirinda ^{1,8,9} , Lemon-Soda 0,3 l	4,20 €
0,5 l	6,20 €

Schweppes Bitter Lemon ³ 0,2 l	3,80 €
---	--------

Juices: apple juice, orange juice, currant nectar, passion fruit nectar 0,3 l	4,90 €
0,5 l	6,90 €
Juices mixed with sparkling water 0,3 l	4,20 €
0,5 l	6,20 €

Non-alcoholic beer (not a Vetter's house brew) 0,3 l Pils	4,20 €
0,5 l Wheat beer	5,60 €

KAFFEE & TEE

Espresso	2,90 €
Double Espresso	4,20 €
Coffee	3,60 €
Coffee with milk	3,90 €
Cappucino	3,90 €
Latte Macchiato	3,90 €
Tee (Earl Grey, peppermint, fruit, herbs, green, camomile)	3,60 €

DIGESTIVE

Williams Christ pear (40% Vol.), hazelnut brandy (33% Vol.), forest raspberry Schnapps (40% Vol.) Kirschwasser - cherry Schnapps (40% Vol.) Zwetschgenwasser - plum Schnapps (40% Vol.) Obstwässerle - fruit Schnapps (38% Vol.) Original Bavarian Mountain Gentian (38% Vol.) ea. 2 cl	4,80 €
---	--------

LIQUEURS

Underberg herbal digestif (44% Vol.) Original Heidelberg melon liqueur (20%Vol.) Edelkirschlikör - cherry liqueur (25% Vol.), berry liqueur with vodka (17% Vol.), hazelnut liqueur (22% Vol.), Ramazotti on ice with lemon (30% Vol.) ea. 2 cl	4,40 €
--	--------

BROTZEIT & FOOD CLASSICS

COLD CUTS, CHEESE AND OTHER HOMEMADE DELICATES

Our selected suppliers of cheese and bread:
Heumilch Cheese Diary, Stiefenhofen, Allgäu
Bakery Gundel, Heidelberg



70	Bread spread with lard and onions	8,60 €
71	Obazdabrot: bread spread with creamy Bavarian style cheese	9,80 €
72	Obazda plate (traditional Bavarian cheese spread) with bread.....	13,90 €
73	Radish plate with bread and chives	12,90 €
79	Vetter's Strammer Max: open face sandwich with ham ^{4,7,8} and fried eggs	12,90 €
81	Cheese plate with beer-dressing: Bavarian Rommadur with onions and bread	11,90 €
82	A big pile of cheese from the Allgäu alps: strips of Emmentaler and bread	9,90 €
83	Original Allgäuer cheese with bread and butter	12,60 €
84	Brewer's platter with beef stomach ^{1,4,5} , blood ^{-4,5} and liver sausage ⁵ , bread and butter	12,90 €
85	Malter's platter with cold cuts ^{1,4,5,7} , cheese, bread and butter.....	16,80 €
80	Cheese platter: mixed cheese from the Allgäu alps with bread	16,80 €

SOUPS

90	Liver dumpling soup ⁵ with bread (liver meatballs)	7,90 €
91	Home-made goulash soup with bread	8,90 €

SALADS

161	Large mixed salad with turkey strips or strips of breaded pork cutlets	17,90 €
162	Large mixed salad	13,90 €
163	Small mixed salad	8,90 €
165	Coleslaw	4,60 €
175	Side salad.....	4,80 €

MEATLESS & VEGETARIAN & VEGAN

150	Cheese spätzle with a side salad (vegetarian)	16,90 €
151	Vetter's devils pan: noodles, vegetables and cheese, spicy (vegetarian)	16,90 €
114	A pan of fried potatoes with fried eggs and side salad.....	15,80 €
152	Baked potatoes with herb quark and salad bouquet (vegetarian)	14,80 €
153	Gratinated goat cheese with fig mustard and mixed salad (vegetarian)	17,90 €
154	Vegan dish of the day	

ORIGINAL NÜRNBERGER SAUSAGES

Original „Nürnberger Rostbratwurstchen“ world-famous,
small grilled sausages, traditionally served on pewter plates.



103	4 Nürnberger sausages	8,80 €
104	6 Nürnberger sausages	11,30 €
119	8 Nürnberger sausages	13,80 €
120	10 Nürnberger sausages	16,30 €
Served with sauerkraut and bread.		

HEARTY SPECIALTIES

HEARTY MEALS FROM THE BUTCHER

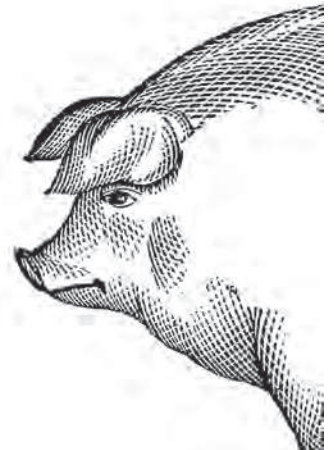
100	Weißwürste: a pair of white Bavarian style boiled sausages ^{5,7} , pretzel and sweet mustard	7,90 €
101	Bavarian meatloaf ^{4,5,7} with pretzel and mustard	10,90 €
102	Bavarian meatloaf ^{4,5,7} with fried potatoes and mustard	14,90 €
105	A pair of grilled regional sausages ^{5,7} with sauerkraut and bread	18,20 €
106	Kurpfälzer Wurstsalat: salad of sausage stripes marinated in tasty vinaigrette ^{4,5,7} and bread	14,80 €
108	Pfälzer Saumagen ^{4,5,7} : Palatine stuffed pig's stomach, served with sauerkraut	19,60 €
109	2 Liver Dumplings ⁵ , served with sauerkraut and bread	16,80 €
110	Game stew with spätzle, cranberries and a side salad	24,90 €
113	Brewer's pan: blood- ^{4,5} and liver sausage ⁵ mixed with fries potatoes	16,80 €
115	Traditional meat pan: meatloaf ^{4,5,7} , schnitzel and 2 Nürnberger sausages and fried potatoes	23,80 €
132	Würstelpfanne - mixed sausage pan with sauerkraut and bread	19,80 €
117	Maultaschen - the Swabian ravioli strips fried with bacon and onions, served with salad	18,80 €
118	Pork brawn, tender cheek meat in aspic with fried potatoes	16,80 €
121	Pan of chicken wings (7 pieces) with hot chili sauce and bread	16,80 €
400	Vetter's "Schweinsbraten" - delicious roasted pork with sauerkraut and bread	19,80 €
136	Boiled beef "Tafelspitz", served with boiled potatoes and creamy horseradish sauce	24,80 €
137	Allgäuer „Katzengeschrei“: cubes of beef with scrambled eggs, onions and a side salad	18,90 €

SIDE DISHES

Fried potatoes, sauerkraut, dumplings, spaetzle, noodles, boiled potatoes	à 4,90 €
Fried egg	2,00 €
Butter	1,50 €

SCHNITZEL - PORK CUTLETS

124	Schnitzel: breaded pork cutlets with fried potatoes, gravy and a side salad	16,90 €
111	Cordon bleu filled with cheese and ham, fried potatoes and gravy	23,90 €
125	2 pork schnitzel with bread	16,80 €
126	4 pork schnitzel with bread	28,80 €



VETTER'S WHOLE GRILLED KNUCKLE OF PORK (HAXE)

180	Whole grilled knuckle of pork ⁴ with horseradish sauce and bread	19,20 €
	Side dishes: fried potatoes, dumpling, sauerkraut, spätzle	à 4,90 €
182	Boned knuckle of pork meat with gravy, sauerkraut and dumpling	26,90 €

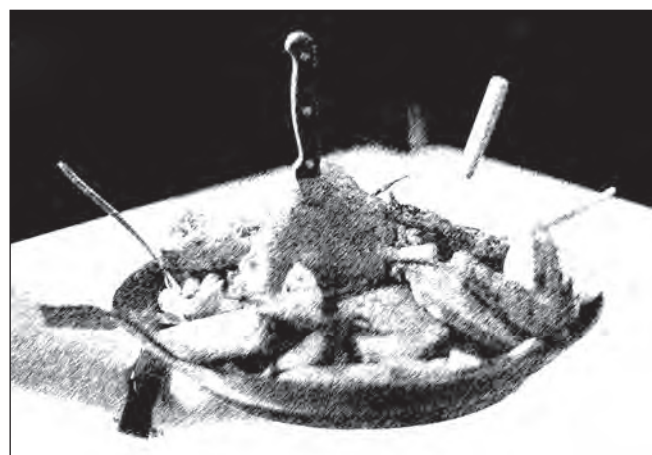
OUR BREWER'S FAVOURITE

122	German rump steak rustic-style (about 220 g) with fried potatoes, a fried egg and salad	27,90 €
123	German rump steak (about 220 g) with herb butter and bread	22,90 €

BIG PANS GAUDI FOR THE TABLE

- A BREWERY PARTY FOR 4 TO 6 PEOPLE -

- 127 "All the fixin's "- our big pan Bavarian classics served with fried potatoes:
(knuckle of pork⁴, meatloaf^{4,5,7}, Nuremberg sausages, pork schnitzel, chicken wings) 82,00 €
- 128 25 Nuremberg sausages served in a big pan with bread 42,00 €
- 130 25 Nuremberg sausages served in a big pan with fried potatoes 56,00 €
- 133 A big pan of mixed German sausages with fried potatoes (aprox. 16 sausages) 72,00 €
- 134 A big pan of fried potatoes with 4 fried eggs 36,00 €
- 135 Palatine pan: a regionally sourced stuffed pig's stomach, liver dumplings and grilled sausages
on sauerkraut, served with bread 74,00 €
- 131 A big pan of 25 chicken wings, hot-chili, served with bread 46,00 €



FISH

- 143 Fillet of North Sea matjes (served cold): a pickled herring with apple in cream sauce,
fried potatoes 16,90 €
- 144 Pike-perch fillet with remoulade sauce^{1,6} and fried potatoes 22,90 €



CHILDREN'S MENU ♥

- 140 A dumpling with gravy: free of charge for kids up to age of 9 further dumplings (ea.) 4,90 €
- 141 Brewer's apprentice: 3 Nürnberger sausages and fried potatoes 7,90 €
- 145 Little brewer bear: 4 breaded fish fingers^{1,6} with salad and tartar-sauce 7,90 €

DESSERTS

- 170 Kaiserschmarrn - Vienna style cut pan-cake with raisins and apple sauce 11,90 €
- 171 Apfelstrudel - fresh apple strudel with hot vanilla sauce and whipped cream 9,60 €
- 920 Oven-fresh apple strudel with vanilla ice cream and whipped cream 9,90 €
- 926 Homemade crumble with a scoop of vanilla ice cream 7,80 €
- 925 Homemade Bavarian cream with fruit puree 7,20 €
- 923 Sundae, 3 scoops of vanilla ice cream with whipped cream
and cold chocolate sauce 8,80 €
- 924 1 scoop of vanilla ice cream 2,00 €
- 925 "Affogato" vanilla ice cream with espresso 6,80 €



CELEBRATE



- YOUR PARTY AT VETTER'S -

For groups and events up to 150 people, we offer a variety of menu options that can be customized for many occasions. Our adjoining room can seat up to 30 people. Enjoy our complete brewery experience: Delicious radish platters loaded with Regensburger Sausages and freshly baked potatoes as a hearty appetizer, followed by large, family-style pewter pans decked with all our traditional Bavarian classics from the kitchen (knuckles of pork, sausages, schnitzels, meat cheese, chicken wings). And no evening in Vetter's is complete without a warm apple strudel served with whipped cream. All drinks (except spirits) are included.

We would be pleased to advise you on the ideal selection.



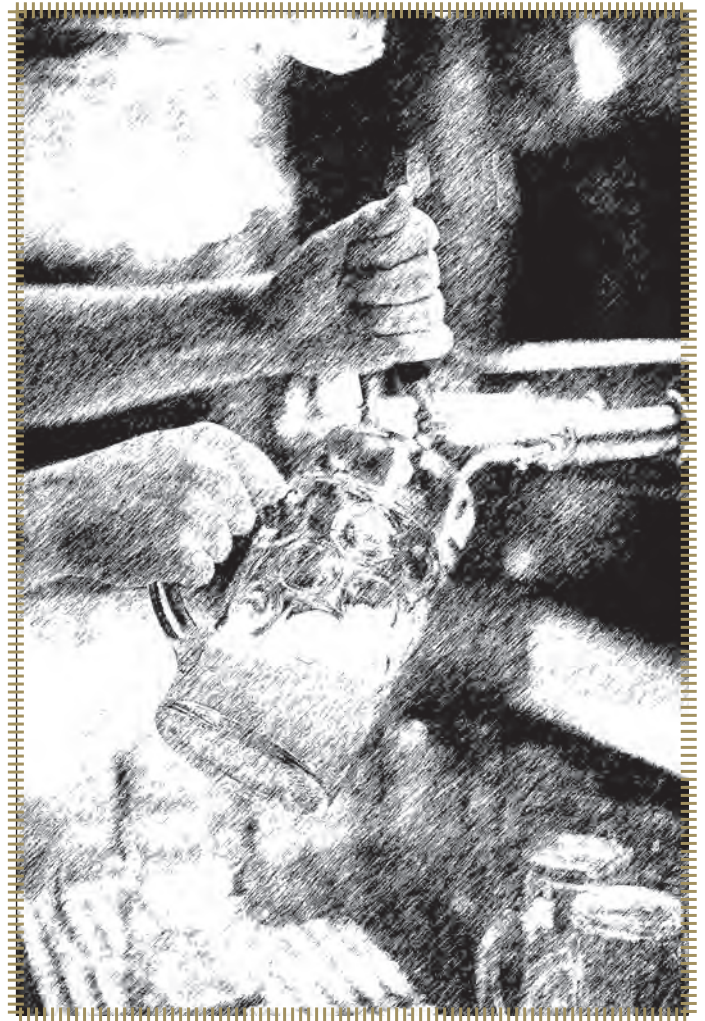
VETTER'S TO GO

1 l beer bottle (deposit bottle)
5 l keg „Vetter's vom Fass“
10 l to 30 l keg

MERCHANDISING

(please see our showcase)

T-shirt „Vetter's“, original „Vetter's Bierkrug“



**You know what we need,
We want to sip drinks a lot;
Now, brew me immediately!**

Johann Wolfgang von Goethe, Faust

We accept VISA, American Express, Mastercard, Diners and EC-Cards with PIN.

All prices including German VAT. Employees are entitled to cash immediately.

If you need a hospitality receipt, please let us know in advance.

For security reasons, we can not accept € 500 bills.

Explanations:

1 Coloring with dye, 2 caffeine-containing, 3 quinine-containing, 4 with nitrite curing salt, 5 with flavor enhancer, 6 with sweetener,
7 with phosphate, 8 with antioxidant 9 with preservative, 10 contains phenylalanine

(Allergen labeling menu is presented on demand.)

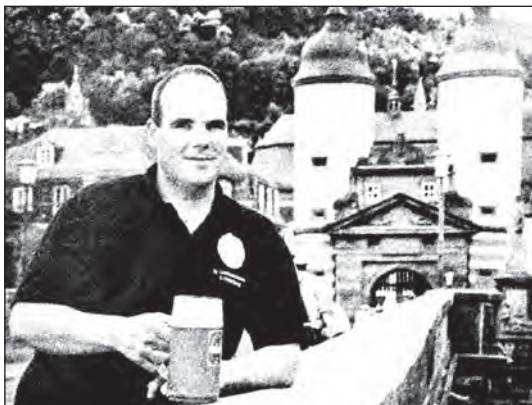


Vetter's Alt Heidelberger Brauhaus GmbH
Steingasse 9
69117 Heidelberg

Tel. 06221/165850

brauhaus-vetter.de
info@brauhaus-vetter.de

**WE WISH YOU A PLEASANT STAY!
YOUR HOST FAMILY MICHAEL VETTER
AND THE WHOLE BRAUHAUS-TEAM**



SAY CHEERS TO VETTER'S



-Share your moments!



BAVARIAN BEER PURITY RULES



On April 23rd 1516, the Bavarian Duke Wilhelm IV, along with his brother Duke Ludwig X, issued a decree, now referred to us as the "Reinheitsgebot", which pertained to certain details of beer production. Originally, three objectives concerning health and safety constituted the core of the document:

First, safeguards for the citizenry against exorbitant beer prices were written into the law. Second, utilizing wheat as a brewing grain was prohibited, because it served as a vital source of nutrition for the general populace in the form of bread. Third, ingredients, which may impart rich flavors or even intoxicating or hallucinogenic effects were banned, because they were viewed as inferior to hops and malt and were often, in fact, toxic.

Adopted in 1516, the term "Reinheitsgebot" is recorded as the oldest, currently valid consumer protection law in the world. Prior to becoming the law of the land in the Middle Ages, some very dubious ingredients were regularly mixed into beer, such as henbane, thorn-apple, wood shavings, roots, soot or even pitch. It didn't really matter, as long as the appearance, flavor and the intoxicating effects were convincing enough. At times, serious blunders were also made in the selection of some of the more intensely aromatic and flavorful additives. If a brewer miscalculated with some of these ingredients, at the very least, his guest might have been overcome by malaise; at worst, the sip of beer would become his last. To be sure, such practices encouraged the development of a law protecting consumers. Such a law also, by its very nature, eliminated brewers who never really took their craft very seriously, allowing those who did to flourish by brewing beer to the best of their knowledge and intentions.

The "Reinheitsgebot" as a Guarantee of Quality

