

*Gast sein im „Neckarmüller“ Tübingen*



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## MENU

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|--|-------|
| <b>Mixed Salad</b> (Salate)  |       |
| (1) as garnishing (small bowl)   | 2,90  |
| (2) small size (small plate)   | 5,50  |
| (3) big size (big plate)   | 7,80  |
| (4) <b>Sausage Meat Stripes with a Vinegar Oil Dressing</b> (Wurstsalat)<br>with cucumber, red onion rings and bread   | 7,50  |
| (5) <b>Sausage Meat Stripes with a Vinegar Oil Dressing with Cheese</b> (Schweizer-Wurstsalat)<br>The same as above with additional cheese   | 7,90  |
| (6) <b>White Sausage</b> (Weißwurst)<br>Boiled tender sausage (from pork & veal with herbs) served with sweet mustard and large bretzel  | 7,80  |
| (7) <b>Salad Nr. 1</b><br>Mixed Salad with corn, cucumbers, tomatoes, cheese, tuna and our house-dressing  | 8,80  |
| (8) <b>Neckarmüller-Special-Salad</b><br>Green salad, topped with stripes of turkey breast and mushrooms, marinated with Balsamico vinegar   | 9,90  |
| (9) <b>Swabian Noodles with melted cheese</b> (Tübinger Kässpätzle)<br>topped with fried onions and served with small mixed salad  | 8,50  |
| (10) <b>Swabian roasted noodles</b> (Schwäbische Krautschupfnudeln)<br>made from boiled potatoes, mixed with sauerkraut and bacon  | 7,80  |
| (11) <b>Homemade dumplings</b> (Hausgemachte Brezelknödel)<br>Two dumplings made of beer-pretzel with mushrooms-crème-sauce and small mixed salad  | 8,50  |
| <b>Neckarmüller – Flammkuchen</b> a thin crispy baked dough base covered with the choice of:   |       |
| (12) - sour cream, onions, bacon and cheese  | 7,80  |
| (13) - sour cream, spinach, feta, garlic and cheese  | 8,50  |
| (14) <b>Swabian Lentils</b> (Schwäbische Linsen) with homemade Swabian noodles (Spätzle) and Frankfurters  | 8,80  |
| (15) <b>Fresh Pasta Pockets</b> (Maultaschen)<br>filled with ground meat (pork, beef) and herbs. Topped with diced bacon, grilled onions and gravy, served with homemade swabian potatoe salad | 8,90  |
| (16) <b>Venison goulash</b> (Feines Rehragout)<br>in cream sauce with beerwhisky, served with homemade spätzle   | 12,50 |
| (17) <b>Roasted Pork from the region Schwäbisch Hall</b> (Braureibraten)<br>served with homemade spätzle (swabian noodles) and small mixed salad   | 10,80 |
| (18) <b>Grilled Turkey Steak</b> (Putensteak vom Grill) served with homemade butter with herbs<br>and jacket potatoe with garlic-herbs-yoghurt and small mixed salad                           | 11,90 |
| (19) <b>Swabian Sour Roast</b> (Schwäbischer Sauerbraten) Tender beef,<br>soaked in vinegar and stewed, served with a pretzel dumpling and small mixed salad                                   | 12,50 |
| (20) <b>Brewers – Grill</b> (Braumeisterpfännle)<br>three little steaks (beef, pork and turkey) on a bed of spätzle, with mushrooms-bacon-sauce  | 12,50 |
| (21) <b>Swabian Roast Beef</b> (Schwäbischer Roastbraten)<br>Roasted beef steak with grilled onions, served with homemade spätzle, gravy and small mixed salad                                 | 15,50 |

Alle Preise sind in Euro, inclusive der gesetzlichen Mwst. und dem Bedienungsgeld angegeben.  
*Diese Speisekarte ist gültig für die Wintersaison 2011 und 2012.*