

*A hearty „Grüß Gott“ (bavarian = Welcome)
to the
„Parkschänke“
Limbach - Oberfrohna!*

Our „Paulaner Wirtshaus“ is a meeting point for the young and elderly! Our restaurant „Palmengarten“ is an elegant location for your family occasion or to have a festive menu.

Our kitchen focuses on typical and original recipes of the Saxon and Bavarian kitchen, which are interpreted modernly and clever by our chefs.

Typical for a tavern, all our dishes are freshly prepared on a daily basis and our chefs avoid the use of industrial products.

We all hope, that our customers enjoy their time not only in our Wirtshaus but also during our caterings, events and happenings. More dates and details can be found in our flyer.

As everything can always be done a little better, our Duty Manager, Mister Maurice Bück and our headchef, Mister Ulrich Lindner are always happy about your suggestions.

Please enjoy your stay and your meal!

*In the name of the team of the Parkschänke.
Simone & Robby Lindner*

...would you like an aperitif before your meal?

<i>Aperol Spritz on ice</i>	0,25l	5,50 €
<i>Black Hugo black currant and elder with prosecco</i>	0,25l	5,50 €
<i>Negroni London Dry Gin, Vermouth Rosso, bitter, orange</i>	0,25l	5,50 €
<i>Non alcoholic: Aperitivo Crodino Italian herbs, ginger & orange</i>	0,25l	4,50 €

From 11:00 am to 2:00 pm and from 5:00 pm our kitchen prepares following meals for you...

Soups

Pumpkin-Ginger-Soup
finished with coconut milk
5,20 €

Saxony lentil soup
with hefty jerky
5,40 €

Starters

Bacon wrapped mountain-goat-cheese
luke-warm served on a mango-tomato-ragout
7,20 €

Homemade Jellied Meat
With tartar sauce served on a bed of salad, with fresh crusty bread
7,50 €

Beef Tartar
best tenderloin, finely chopped and cleverly spiced, served with toast
10,90 €

Ragout Fin
*Gratinated with Cheese, served with an small side salad,
fresh crusty bread and Lemon*
7,20 €

For your big appetite you can also choose a large portion of our Ragout fin
11,80 €

Salads

Small Side salad

with seasonal salads

5,40 €

Tavern-Salad

*seasonal salads in combination with roasted mushrooms
and cross bacon*

10,50 €

Fitness Salad

*seasonal salad with grilled spring chicken stripes,
served with crusty bread chips*

11,80 €

Of the Lava stone Grill

Chicken Breast

crispy grilled and served on ratatouille, with tagliatelle

12,80 €

Onion Roast Steak

grilled Roast Beef with Darkbeer-Onion-Sauce and roasted bread dumplings

13,90 €

Pork Chop from Stauferico (Dry Aged)

*dry aged pork chop out off an premium pork with an thik natural growed fat skin – medium grilled – served
with an small salad and fried potatoes*

14,80 €

Rump Steak

*approx. 300 gram (10 oz.) rump steak with green beans, herbal butter
and a baked potatoe with sour cream*

19,50 €

*All our beef steaks are grilled on a lava stone grill and are served medium.
If you wish we serve them also „rare“ or „well done“*

Tavern Classics

Veal Liver "Paulaner style"

roasted with apple, onion and bacon, glazed with gravy, served with mashed potato in pastry

11,50 €

The Bavarian Tavern Classic: a hearty pork knuckle

pork knuckle approx. 500g (17oz), crisply roasted with crusty bread and salad garnish

11,50 €

Saxony beef roulade

our regional classic is served with servieren bread dumplings and red cabbage

13,60 €

Alpine country-Schnitzel

made of pork loin, , breaded and filled with mountain goat cheese and farmers ham served with herbal spaetzle

13,80 €

Braised Ox Cheeks

with shallots in burgundy gravy and croquettes

13,80 €

Munich-Ox-Shreds

ox filet cut in stripes served with pan-fried green beans with bacon, carrots and onions in a pan with potatoe pattis and gravy

16,80 €

Vienesse Schnitzel (veal scallops)

classically served with potatoes, cucumber salad, lemon and cranberry jelly

16,50 €

Tavern Pan „Paulaner“

Our tavern specialties in a pan: pork knuckle, grilled chicken breast, ox cheeks, shallots in burgundy gravy and cabbage - bacon - salad, served with bread dumplings

17,50 €

Also available for 2 persons!

16,50 € per person

Fish

Variation of Pike Perch Filet

we serve pike perch filets fried, steamed and baked on a cherrytomato-risotto

15,50 €

Norwegian salmon filet

on ratatouille, served with tagliatelle

16,50 €

Pasta and Vegetarian – Dishes

Baked potato with grilled Mediterranean vegetable

Served with sour cream - dip, on demand also available with linseed oil

8,50 €

added with smoked salmon

11,80 €

Allgaurian Cheese Speatzle

With fried onions, Allgaurianr Emmentaler and a small Salad

9,50 €

Spinach Dumplings

in melted butter, served with grated parmesan cheese

9,50 €

Rigatoni al Forno

*In creamy tomato sauce, with peas, bacon, onions and grated parmesan cheese,
baked in the oven*

9,50 €

Tagliatelle Frutti di Mare

*maritim enjoyment, served with sea food and garnished with an king prawn and green shell mussels,
finished with spanish olives and cherry tomatoes*

14,50 €

**For special requests and changes to our meals,
we charge 1,50 € once per meal**

For the little ones

Quarkkeulchen with applesauce

*small pancakes; Saxon dish made from dough containing
mashed potatoes, quark cheese, eggs and flour]*

3,80 €

Bread Dumplings, Spaetzle or Potatoe Dumplings with gravy

3,80 €

Pasta

Rigatoni, in tomato sauce, with grated cheese

4,50 €

Grilled Sausages

With mashed - potato and tomato sauce

5,50 €

Chicken escalope

with multicoloured carrots and fresh fries

6,80 €

Especially for our little ones we recommend an ice cream - clown as dessert.

Sundaes for Kids

Ice Indian

*One scoop of Mövenpick ice of choice, decorated like a brave indian chief
garnished with whipped cream*

2,50 €

Ice Dwarf

*Delicious Chocolate Chips and Crème Vanilla ice cream, garnished with Smarties
And whipped cream*

3,50 €

Alpine & Saxon hearty snacks (served from 5 pm)

Oven fresh Pretzel
on demand also served with butter
2,00 €

Original Munich "Weisswurst"
Bavarian veal sausage with sweet mustard and a pretzel, served hot in a terrine
5,50 €

„Obatzda“ in a Preserving Glass
Camembert mixed with butter and spices, served with salad and a oven fresh Pretzel
7,20 €

Limbacher Mustard Sandwich
*Mustard, smoked pork loin, mustard, gherkins and grated horseradish on crusty bread,
served with mild peperoni*
8,50 €

Bavarian Sausage Salad
*Made of lean Lioner sausage, with pickled cucumber, fresh herbs and onions, piquant marinated,
served with a Oven fresh Pretzel*
7,80 €

Snack Board „Parkschänke“
*snack-board with smoked pork loin, homemade jellied meat, cheese and other meat products served with
crusty bread and a salad garnish*
9,20 €

Our Advice!

All hearty snacks are wonderfully combined with
Paulaner beer specialties!

Our Side Dishes

satiating ingredients

*baked potato
spaetzle
bread dumplings
buttered potatoes
potato dumpilgs
mashed potato
croquettes
fried potatoes
potato platters
frensh fries
tagliatelle ore rigatoni
each 3,00 €*

*cherrytomato-risotto
4,00 €*

Vegetable sides

*bacon cabbage salad
green beans with bacon
red cabbage
each 3,00 €*

*grilled Mediterranean vegetables
red wine shallots
coloured carrots
each 3,50 €*

Sauces, dips and dressings

*gravy
tomato sauce
herbal butter
sour cream – dip
homemade orange dressing
tartar sauce
each 2,00 €*

*For special requests and changes to our meals,
we charge 1,50 € once per meal*

To finish with ~ desserts

Daily offer of homemade cakes and tarts
3,50 €

Homemade Applestrudel
with whipped cream and a scoop of vanilla ice cream
5,20 €

Schocolat- fondue
arrangement of homemade biscuit with fruits
and warm shocolat sauce
5,90 €

Kaiserschmarrn
served with a mush of plums and roasted almonds Ice cream
6,50 €

We recommend a coffee with your dessert

<i>Cup of Coffee</i>	2,20 €
<i>Mug of Coffee</i>	2,50 €
<i>Milk Coffee (café au lait)</i>	3,00 €
<i>Mug of Tea</i> Fruit, Herbs, Black, Peppermint, Green, Chamomile	2,50 €
<i>Espresso</i>	2,20 €
<i>Espresso Choc</i> with hot chocolate	3,00 €
<i>Espresso Doppio</i> double	3,00 €
<i>Cappuccino</i>	2,50 €
<i>Latte Macchiato</i>	3,00 €
<i>Mug of hot chocolate</i>	2,50 €
<i>Mug of hot chocolate with whipped cream</i>	3,20 €
<i>Pot of coffee</i>	3,80 €

A choice of delicious ice cream you may find in our
separate ice cream menu!

Our Paulaner draught - beer specialties

Paulaner Original Hefeweißbier naturtrüb – wheat beer unfiltered

The Paulaner wheat beer is sales hit no. 1 of the Paulaner Brewery. The soul of the Bavarian specialty is the specially grown top fermented yeast, which gives the wheat beer its distinctive character: fresh, light, fruity and only a little bitter. By its unfiltered brewing method its natural original state and many vitamins, minerals and trace elements are kept.

0,3l 3,00 €

0,5l 3,80 €

Paulaner Original Münchner Hell – comparable with a lager

When the "Original Munich Hell" has been brewed first in the 19th century it was very successful from the beginning. Hoppy, fine, light and preciously brilliant it made more and more friends. Today the "Original Paulaner Munich" with its delicious fine spicy, natural full-bodied taste is the most sold Munich "Hell" beer in the world.

0,3l 2,80 €

0,5l 3,50 €

Maß 6,50 €

Anno 1417 - Hacker-Pschorr Kellerbier – natural cloudy cellar beer

The name of this natural cloudy beer originates from the time when beer was served directly from the lager cellar. This beer specialty with all its natural and healthy contents, not much carbon dioxide is wonderfully smooth and pleasant to drink!

0,3l 2,80 €

0,5l 3,50 €

Maß 6,50 €

Paulaner Altmünchner Dunkel - dark beer

This beer gets its dark, golden-brown colour by its traditional bottom fermentation with quality dark barely - malt. The rustic - Munich beer has been overtaken by the "Munich Hell" on the scale of popularity, but especially the traditional strong taste of the "Original Munich Dark Beer" is getting more popular nowadays

0,3l 2,80 €

0,5l 3,50 €

Maß 6,50 €

Our beers - a little bit different

„Radler“ - Shandy, very thirst quenching refreshment, made of original Munich Hell and lemonade.

The "Radler" has been first served in 1922, to refresh cyclists.

0,3l 2,80 €

0,5l 3,50 €

„Russ´n“ - wheat beer shandy The lively fresh variation of Paulaner wheat beer and lemonade.

Est. 1918 in Munich, to refresh, but not to make drunk the, as they were then called, Revolutionists (commonly called "Russ'n").

0,3l 2,80 €

0,5l 3,50 €

Paulaner bottled beers

Paulaner Original Hefeweißbier Dunkel – dark wheat beer

This dark and malty wheat beer contains a strong fruit flavor like its pale brother. A truly ideal wheat beer specialty.

0,5l 3,50 €

Paulaner Weißbier Kristallklar – filtered wheat beer

This fine-beaded wheat beer specialty with its wheat-malt-taste is literally „a clear“ Paulaner wheat beer experience!

0,5l 3,50 €

Paulaner Zwickl

Paulaner Zwickl new arrival in the Paulaner house: a unfiltered cellar beer, brewed with the historical three-mash- procedure and with finest Hersbrucker hop. So our Zwickl gets his full flavoured and wonderful smooth aroma.

0,4l 3,50 €

Paulaner Salvator

It's said to be the best of all „Doppelbock“ (ultrastrong beers)! This bottom – brewed specialty, almost brewed the same way since the 18th century, combines the finest hops and barley malt to a strong and typical malty taste. Be careful: alcohol content 7,9 %vol!!!!

0,5l 4,00 €

Paulaner non-alcoholic beer specialties

Paulaner wheat beer non - alcoholic

The probably best non – alcoholic wheat beer on the market! Truly: A must try, not just because it's the world's first non – alcoholic wheat beer.

0,5l 3,50 €

Paulaner Münchner Hell - comparable with a non – alcoholic lager

This pale beer is carefully de - alcoholised and this way it keeps its promise, which many of its competitors give....

0,5l 3,50 €

Regional and international beers

Braustolz Pilsner (draught beer)

Brewed in Chemnitz – Kappel for over 145 years. A beer with a strong and characteristic note of hops

0,3l 2,60 €

0,4l 3,00 €

Budweiser Budvar (draught beer)

For over 750 years brewed in Czech, quality and taste make it to one of the world's best beers

0,3l 3,00 €

0,5l 3,80 €

Mineralwater & soft drinks

<i>Gerolsteiner Mineralwater</i>	0,20 l	1,80 €
<i>Sparkling, Medium and Still</i>	<i>Btl. 0,75 l</i>	4,50 €
<i>Coca Cola</i>		
<i>Coca Cola Light</i>		
<i>Fanta – Sprite – Spezi *</i>	0,20 l	2,00 €
<i>(*mix of Coke and Fanta)</i>	0,40 l	3,20 €
<i>Hartmannsdorfer Himbeerfassbrause</i>	0,30 l	1,80 €
<i>(raspberry draught lemonade)</i>	0,50 l	2,50 €
<i>Lichtenauer Bitter Lemon</i>	0,20 l	2,50 €
<i>Lichtenauer Ginger Ale or Tonic (contains chinin)</i>	0,40 l	3,80 €

Juices by Granini

<i>Apple</i>		
<i>Orange</i>		
<i>Cherry</i>		
<i>Pineapple</i>	0,20 l	2,20 €
<i>Banana</i>	0,40 l	3,60 €
<i>Passionfruit</i>		
<i>Blackcurrant</i>		
<i>Peach</i>		
<i>Grapefruit</i>		
<i>Tomato</i>		
granini <i>unfiltered appletizer (applejuice + sparkling water)</i>	0,20 l	2,20 €
	0,40 l	3,60 €

Prosecco & Sparkling Wine

<i>Prosecco Valmarone (Frizzante, Italy)</i>	0,10 l	3,00 €
<i>Rotkäppchen sparkling wine (Dry, Germany)</i>	0,10 l	3,00 €

White wine, by the glass

¼ Wirtshaus – Krüg´l, dry, medium dry or sweet 0,25 l 5,20 €

Whiteburgunder (Pinot Gris) QbA, P.J. Valckenberg 0,10 l 3,00 €
Rheinhessen, a young, uncomplicated wine of its kind. Low in acid and pleasantly spicy with a decent note of lemons. 0,20 l 5,60 €

Rheingau Riesling QbA - Winery Robert Weil 0,10 l 3,00 €
Marked by the minerality of slate soils this Riesling is an elegant, very fruit driven wine which shows complexity. The Riesling shows a nose of apple, peach, flowers and mineral accents. 0,20 l 5,60 €

Rosé wine, by the glass

¼ Wirtshaus – Krüg´l Rosé, 0,25 l 5,20 €
Strawberry and Raspberry aromas, palatable, harmonic, fruity

Red wine, by the glass

¼ Wirtshaus – Krüg´l, dry, medium dry or sweet 0,25 l 5,20 €

Tempranillo Coronas - Miquel Torres - Spain 0,10 l 3,00 €
True to its varital, wildberries, liquorice and fine tangy flavors meet here. A hint of oakwood completes this experience. 0,20 l 5,60 €

Chianti Barone Ricasoli, Toscana - Italy, DOCG 0,10 l 3,00 €
Ricasoli is one of the worlds famous and the oldest Italian winery – it excels by its clear, spicy and fruity taste. 0,20 l 5,60 €

Our service staff will be happy to inform you about our carefully selected wines. You may also choose from our Wine – Menu!

International Liquors, & Spirits

<i>Amaretto</i>	20 Vol. %	2 cl	1,80 €
<i>Bailey´s Irish Cream</i>	17 Vol. %	2 cl	2,20 €
<i>Becherovka</i>	38 Vol. %	2 cl	2,20 €
<i>Averna Amaro</i>	29 Vol. %	2 cl	2,20 €
<i>Absolut Wodka</i>	40 Vol. %	2 cl	2,50 €
<i>Ramazotti</i>	30 Vol. %	2 cl	2,50 €
<i>Fernet Branca</i>	39 Vol. %	2 cl	2,50 €

Tavern specialties & herbals

<i>Kirsch</i>	16 Vol. %	2 cl	1,80 €
<i>Pfeffi</i>	18 Vol. %	2 cl	1,80 €
<i>Eierlikör</i>	20 Vol. %	2 cl	1,80 €
<i>Badisches Obstwässerle</i>	38 Vol. %	2 cl	2,00 €
<i>Enzian Münchner Kindl</i>	38 Vol. %	2 cl	2,00 €
<i>Vugelbeerlikör</i>	32 Vol. %	2 cl	2,00 €
<i>Schwarzer Balsam</i>	32 Vol. %	2 cl	2,00 €
<i>Heidelbeer Likör</i>	20 Vol. %	2 cl	2,00 €
<i>Lauterbacher Grünbitter</i>	40 Vol. %	2 cl	2,00 €
<i>Malteserkreuz Aquavit</i>	40 Vol. %	2 cl	2,20 €
<i>Kümmerling</i>	35 Vol. %	2 cl	2,00 €
<i>Wilthener Feiner Alter</i>	36 Vol. %	2 cl	2,00 €
<i>Blutwurz – herbal liquor</i>	48 Vol. %	2 cl	2,00 €
<i>Jägermeister</i>	35 Vol. %	2 cl	2,20 €

More spirits are available at the bar and in our separate "Digestive Menu", our service staff is happy to be at your assistance!

Our afternoon Menu 2pm- 5pm

Saxony lentil soup

with hefty jerky

5,40 €

Original Munich "Weisswurst"

Bavarian veal sausage with sweet mustard and a pretzel, served hot in a terrine

5,50 €

Ragout Fin

*Gratinated with Cheese, served with an small side salad,
fresh crusty bread and Lemon*

7,20 €

Homemade Jellied Meat

With tartar sauce served on a bed of salad, with fresh crusty bread

7,50 €

Limbacher Mustard Sandwich

*Mustard, smoked pork loin, mustard, gherkins and grated horseradish on crusty bread,
served with mild peperoni*

8,50 €

Allgaurian Cheese Speatzle

With fried onions, Allgaurianr Emmentaler and a small Salad

9,50 €

Rigatoni al Forno

*In creamy tomato sauce, with peas, bacon, onions and grated parmesan cheese,
baked in the oven*

9,50 €

Tavern-Salad

*seasonal salads in combination with roasted mushrooms
and cross bacon*

10,50 €

The Bavarian Tavern Classic: a hearty pork knuckle

pork knuckle approx. 500g (17oz), crisply roasted with crusty bread and salad garnish

11,50 €

For the little ones

Steakhouse potatoes

with ketchup and mayo

3,50 €

Bread Dumplings, Spaetzle or Potatoe Dumplings with gravy

3,80 €

Pasta

Rigatoni, in tomato sauce, with grated cheese

4,50 €

We bake twice a day fresh pretzel's, each 1,50 €

