

## Menu

### Soups:

*Homemade clear beef broth* 7,20  
*with liver dumplings*

*Lobster cream soup* 8,20  
*with gilled garlic - prawns and cream topping*

### Appetizers and salads:

*Small Maadla Salad* 3,60  
*homemade raw vegetable salads and leaf salad*

*Big Maadla Salad* 11,80  
*homemade raw vegetable salads and fresh leaf salad  
garnished with cherry tomatoes, fine bell pepper strips,  
cucumber, carrots and red onion rings and bread*

*Maadla - Salad „Chicken“* 16,80  
*large crispy salad with strips of chicken breast  
in honey pepper marinade,  
served with herb butter baguette*

*„Fish - Duo“* 16,80  
*salmon and trout cream on a salad bouquet  
we will also serve you herb baguette*



### Our dressings to choose from:

*Yoghurt dressing or pomegranate dressing (vegan)*

## Mains:

**Fried pretzel dumpling slices** 16,80  
*on a creamy sauce made from fresh mushrooms and side salad*

**Fried pike-perch fillet** 27,60  
*with rice and vegetables - curry sauce*

**Vegan:** 15,80  
*Rice with roasted vegetables in tomatoes - coconut sauce*

**Zurich veal strips** 24,50  
*with cream sauce and fresh mushrooms,  
served with spaetzle and salad*

**Jägerschnitzel** 18,80  
*breaded schnitzel of pork loin with creamy cream sauce  
made from fresh mushrooms, served with fries*

And with the meat, of course, only, original Coburg dumpling

*Coburg dumplings are unique and due to  
their soft consistency, also often called "sliders"*

**Franconian Sauerbraten** 19,80 kl. Port. 17,30  
*with Coburg dumplings, gingerbread sauce and apple-red cabbage*

**Stuffed pork loin** 22,80 kl. Port. 19,80  
*with minced meat, Coburg dumplings, pepper cream sauce  
and side salad*

**Roast venison** 24,80 kl. Port. 21,80  
*with Coburg dumplings, red wine cranberry sauce and apple red  
cabbage*

**Homemade beef roulade** 21,80  
*with Coburg dumplings, cream sauce and apple red cabbage*

**Dessert doesn't make you fat, it just smooths out the wrinkles**

**Christstollenparfait** 8,60  
with mulled wine cherries - ragout

**Baked apple mousse in a glass** 6,80  
with passion fruit puree and cream

*Unfortunately, we cannot rule out traces of allergens and traces that trigger intolerances in our dishes. If you have any questions about allergens and ingredients that cause intolerance, please contact your reception.*

*We also serve smaller portions of some dishes.*

*For smaller portions, we charge you €2.50 less.*

*Please contact us.*

***We wish all our guests  
a contemplative Advent season,  
A Merry and Blessed Christmas  
and all the best for the new year 2025!***



**Your entire team from  
Brauhaus zu Coburg  
und  
Brauhaus Stadl**

