

Menu

Soups:

Homemade clear beef broth 7.80
with liver dumplings

Chestnut cream soup 8,20
with cream topping



Salad and starters:

Small Maadla Salad 3,90
homemade raw vegetable salads and leaf salad

Large Maadla Salad 13,20
*Homemade raw vegetable salads and market-fresh leaf salad
garnished with cherry tomatoes, fine bell pepper strips, cucumber,
Carrots and red onion rings and bread*

Maadla Salad "Garlic - Prawns" 19,80
*crispy fresh lettuce, cherry tomatoes, fine pepper strips, cucumber,
carrots and red onion rings,
with fried garlic prawns*

Maadla Salad "Mozarella Sticks" 16,80
*Crispy fresh leaf salads, cherry tomatoes, fine bell pepper strips,
cucumber, carrot and red onion rings,
with mozzarella Sticks and roasted sunflower seeds*

Our dressings to choose from:

Yogurt - mustard dressing, garlic dressing or pomegranate dressing (vegan)

Mains:

Vegan:

16,80

Vegan Vegetables - Curry with Coconut and Rice

Fried pretzel dumpling slices

17,80

*on a creamy sauce made from fresh mushrooms
and side salad*

Roasted loach fillet

26,80

with mustard-lemon sauce, buttered vegetables and parsley potatoes

Alm - Cordon - Bleu

21,80

*filled with dressed minced meat, with pepper cream sauce, fried
onions and croquettes*

Jägerschnitzel

19,20

*breaded schnitzel of pork loin with creamy cream sauce
made from fresh mushrooms, served with French 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"*

Fränkischer Sauerbraten

20,80

kl. Port. 18,30

with Coburg dumplings, gingerbread sauce and apple-red cabbage

Stuffed pork loin

22,80

kl. Port. 20,30

*with minced meat, Coburg dumplings, pepper cream sauce
and beetroot sour cream salad*

Roast venison

24,80

kl. Port. 22,30

*with Coburg dumplings, red wine - cranberry sauce and
apple - red cabbage*

Homemade beef roulade

23,80

with Coburg dumplings, cream sauce and apple red cabbage

Franconian Schäufele

22,80

with crispy crust, Coburg dumplings, dark beer sauce and sauerkraut

Alle Preise in € inkl. gesetzlicher Mehrwertsteuer



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

Stuffed yeast dumplings 8,20
with baked apple compote, served with vanilla sauce and
Mulled wine cherries

Crispy Baked Cinnamon - Apple Cakes 8.20
with White Chocolate - Ice Cream 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 a happy new Year 2026**



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

