



Eat and drink well

Tante Paula Gasthausbrauerei • Schmettererstr. 20 • 83022 Rosenheim

Phone number: 08031 – 8873088 • www.tantepaula-gasthausbrauerei.de

No rest day! Consistently good food from 11:30 a.m. to approx. 9:30 p.m.

Lunch! Every working day we have something good and cheap on the table or to take away.

All previous editions are invalid

Vegetarian and vegan dishes are specially marked!



WELCOME to the Tante Paula in the Mailkeller.

Nothing else than wet flatbread is said to be the beginning of brewing beer around 10 000 BC. This accidentally formed mush began to ferment because of yeast spores in the air. In this way arose an alcoholic, intoxicating mixture that is making and will make history. Baking and brewing were part of everyday business in the middle ages. There were women like Paula who made excellent beer because baking and brewing took place one after the other at the same fireplace such as in the village's own bakehouses. During the baking process, yeasts were released which could be found in the air of the bakehouses. These yeast particles set the fermentation process in motion during the beer production.

Useful information and special features about us



+ Salt to season the dishes

In the kitchen we only use natural, untreated salt (not refined) and sea salt for seasoning on the tables.

+ Spices and herbs

Only herbs and spices are used in the making and refinement of our dishes. No flavour enhancers or artificial aromas.

+ Kitchen without microwave

Enjoy high quality food that is not exposed to microwave treatment, only cooked gently.

+ Food

Many of our dishes are made using the sous-vide method. Sous vide describes the method of cooking meat, fish or vegetables at low temperatures less than 100 °C.

We are happy to pack your leftovers in sustainable packaging at a cost price of 0,50 €.

Non-alcoholic thirst quencher



Water 0,5l for 3,60 or 0,25l for 2,90

Still mineral water or **sparkling mineral water** 0,75l for 5,90 or 0,25l for 3,40

Alfri Cola or **Cola light** 1,3,7 or **orange soda** 0,33l für 3,90

Cola-Mix 1,3,7 0,5l for 4,- or 0,25l for 3,20

Lemon soda 0,4l for 3,80 or 0,2l for 2,80

Elderberry spritzer with fresh mint 0,4l for 4,20

Almdudler vegan herbal lemonade 0,35l for 4,20

Homemade iced tea with ice cold fruits 0,4l for 4,20

Homemade lemonade with mint and lime 0,4l for 4,60

Juices



Naturally thirst-quenching **apple juice spritzer** • fruity **orange spritzer** • refreshing **passion fruit spritzer** • sweet and sour **rhubarb spritzer** • tasty **currant spritzer**
0,4l for 4,20 or 0,2l for 3,20

Pure juices 0,4l for 4,40 or 0,2l for 3,40

Passion fruit or orange

Better to much
to eat than to
less to drink



Bavarian beer specialties from the Flötzinger private brewery in Rosenheim

The **golden one** beer from the barrel 0,5l for 4,20 or 0,25l for 3,40

Refreshing **shandy** 0,5l for 4,20

Sparkling **russ** a mix of wheat beer and lemon soda 0,5l for 4,40

Premium pilsner 0,33l for 3,80

Sparkling **wheat beer** from the barrel 0,5l for 4,40

Dark beer 0,5l for 4,40

Cola-Weizen wheat beer mixed with cola 0,5l for 4,40

Non-alcoholic wheat beer 0,5l for 4,40

Non-alcoholic beer 0,5l for 4,40

1543 wheat beer 0,5l for 4,60

Bierbichler wheat beer 0,5l for 4,60

Special beer enjoyment

My aunt Paula brewed beer at home. Fascinated by the smell and taste in childhood days, I always wanted to brew beer by myself. Now we have our own microbrewery and we brew handmade bavarian beer. Lager, dark or wheat beer are brewed here in accordance with the purity law from 1516. Our beers are unfiltered, thats the only way how all the good ingredients stay in the beer.

Aunt Paula is an unfiltered, bottom-fermented beer 0,5l for 4,60

Uncle Josef is an unfiltered, bottom-fermented dark beer 0,5l for 4,60

Aunt Liesl is an unfiltered, top-fermented wheat beer 0,5l for 4,60

Xaver is a special beer, always different, always new 0,5l for 4,60



Pack of 6 - Paula, Josef, Liesl to take away in a wooden carrier, 6 bottles of 0,5l each, 18,90

Men handbag 6 bottles of 0,5l each, 15,90

Or a whole **Paula-barrel** with an integrated tap, 5l for 21,90

We have our own small brewery

We produce the best beer liqueur 19%.

Beer liqueur to give away or take away 0,25l for 10,90 or 0,5l for 15,90



From the wine cellar in organic quality

From the winegrower Schnabl in the wine district and winegrower Schleinzler in Retz. Family businesses, who practice their craft with love and conviction.



Organic Zweigelt red remarkable quality, fruit and fullness paired with some tannin, matured in wooden barrels, winegrower Schnabl 0,25l for 6,60

Organic Veltliner white fruity in the nose and on the palate, with slightly spicy peppery notes, winegrower Schnabl 0,25l for 6,60

Organic Merlot red outstanding quality wine, elegant and clear red, taste like dark chocolate and blackberries, winegrower Schleinzler 0,25l for 6,90

Organic Müller-Thurgau white semi-dry, fine fruity fragrance, very fresh taste, winegrower Schnabl 0,25l for 6,60

Organic Rosé excellent rosé wine, semi-dry, fruity with aromas of red berries and fresh green apples, Schleinzler 0,25l for 6,60 from the oldest winery in Italy, Giol Castle

Organic Pinot-Grigio white the scent of ripe apricots and the finest play of fruit on the palate, vegan and certified organic 0,25l for 6,90

Wine spritzer white/red with organic wine 0,25l for 4,60 and 0,5l for 6,90

Appetizer!

Aperol SPRITZ the Italian classic 6,80

Hugo – the fresh aperitif from South Tyrol 6,80

Lillet Wild Berry a Lillet cuvee liqueur with Schweppes Wild Berry 6,90

Prosecco IGT 0,1l for 3,20 or 0,7l for 19,90

Cuba Libre with rum, cola and lime juice 6,40



Sometimes it needs a liqueur or something harder! We have **Ramazotti** with ice and lemon 2cl for 3,60 or **Eggnog** 4 cl with ice cream for 3,90

Or his friends **Averna**, **Fernet**, **Grappa**, **Jägermeister**, **Sambuca** 2cl for 3,40

The local **Obstler** or **Enzian** 2cl for 3,20

Beer liqueur 19% 2cl for 2,90

Something special from Prinz distillery:

An **„old apricot“** 2cl for 3,90 or **„old hazelnut“** 2cl for 3,90

or **„old pear brandy“** it calms stubborn donkeys or those who have to handle them 2cl for 3,90

Paulas schnapps:

Zickentöter (currant liqueur 15%) it's our narcotic for annoying women, without prescription, honeyed and tongue paralyzing 2cl for 3,21

Donkey driver (fruit brandy 38%) it makes stubborn donkeys docile, crawling increases the effect. 2cl for 3,21

Coffee party

Beverages made from roasted plants and grains were already brewed in the ancient Babylon and Egypt. In the 18th century coffee beans became a rare and expensive luxury good, because of the prussian coffee monopoly 1781 and the continental blockade from 1806. So people in our part of the world came up with the idea of devising drinks which should at least taste like coffee. This is how a drink was created that aunts and grandmothers used to make. It was called Muckefuck (probably from „mocca faux“ – french for fake coffee) and is still known as a caffeine free coffee alternative, e.g. barley coffee, chicory coffee or spelt coffee.

Hot espresso 2,40

Cup of coffee 3,20

Espresso macchiato 3,20

Mug of coffee or **double espresso** 3,90

Frothy cappuccino 3,40

Latte macchiato, milk coffee, hot chocolate 3,90

Organic tea enjoyment not only for tea partys

Paulas fine open organic tea blends and herbal teas, without additives, naturally and served in a large cup for 3,90.



Earl Grey

Alpine herbal tea

Chamomile tea chamomile flowers

Herbal tea with ginger

Peppermint tea peppermint leaves

Fruit tea


Dear guests, if you are affected by allergies, please let us know. Our allergen card contains information about the allergenic ingredients in our dishes. All prices in euros including fairy tale tax and friendly service.

Labelling: Dye 1, preservatives 2, antioxidant 3, flavor enhancer 4, sulfured 5, blackened 6, caffeinated 7, phosphate 8, sweetener 9

For Kids



I don't know schnitzel from pork with french fries 9,90 cents

I don't care crispy french fries with ketchup or mayonnaise 5,90 cents 

I don't want that spaetzle with gravy 5,90 cents

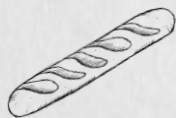
Soups





Tomato soup a fruity vitamin boost 6,20  also available as vegan without cream 


Beef broth with homemade pancake stripes 5,90


Appetizers





Bruschetta toasted baguette slices with tomatoes and garlic 7,90 

Garlic bread heated, with our garlic butter spread 4,20 

Brewer flatbread with tomato sauce 8,90 with garlic +0,50 

Hash browns and sour cream with cucumber 8,90 

Farmer baguette oven fresh in slices 2,40 

Oven-warm oregano flatbread „Paula style“ with real buffalo mozzarella, fresh cherry tomatoes and arugula on oven-fresh oregano bread 16,90 


TIP

Salads






Our vitamin variations are based on a fresh salad mixture with colorful raw food stripes, cherry tomatoes, cucumber, red onions and vinegar/oil.


Small mixed salad 5,90 


Motley large, mixed, colourful salad 9,40 

Chicken colourful salad with sous-vide cooked chicken breast fillet (approx. 200 gr.) 17,60

Mountain summer colourful salad, grilled vegetables and real sheep cheese 16,90  

Orient colourful salad with falafel and homemade chickpea hummus 16,90 

Herdsmen salad colourful salad with pepperoni, red onions, olives and real sheep cheese 15,40 

Hüttengaudi colorful salad with baked Kässpätzle patty and fruity cranberry 16,90 

Jetty colourful salad with grilled premium fjord salmon (approx. 160 gr. raw weight) 18,90

Potato salad 4,20 

We recommend the **oven fresh farmer baguette** for our salads 2,40 

Hearty snacks



A pair of veal sausages³ with pretzel and sweet mustard 6,90



Bavarian sausage salad with pickles, onions and bread 9,90


Swiss sausage salad with cheese, pickles, onions and bread 11,20


Currywurst^{2,3,8} with homemade curry-sauce and a lot of french fries 11,90 as a giant sausage +4,90


Vegan specialties




So-Ja-Gyros (organic) with grilled vegetables, french fries and vegan dip 18,90  

Mixed grilled vegetables with Falafel and homemade chickpea hummus 18,90 

Orient colourful salad with falafel and homemade chickpea hummus 16,90 

Pea king Burger plant patty with pea protein, salad, onions and 
vegan burger sauce 13,90 with french fries +4,90

Our homemade **vegan grilled cevapcici** (made from pea protein), the classic from the Mediterranean with crispy french fries and mild ajvar for 19,40 

TIP

Burger



Our burgers are made with outstanding beef (about 180 gr. raw weight) from the alpine cattle. With **spelt burger bun**, salad, onions, homemade burger sauce and a lot of love.

Classic Burger for 12,40 with french fries +4,90

Dairy Burger with cheese for 13,90 with french fries +4,90

Mountain farmer Burger with fried egg for 13,90 with french fries +4,90

Swiss Burger with hash brown and cheese for 14,40 with french fries +4,90

Pea king Burger plant patty with pea protein, salad, onions and vegan burger sauce 13,90 with french fries +4,90



Chiemgau burger with Kässpätzle patty (our own creation) and fruity cranberries 15,90 with french fries 4,90

To pimp up the burgers:

bacon 1,50 | spicy pepperoni 1,50 | cheese 2,20 | fried egg 2,20 | hash brown 2,20 | glutenfree bun 3,-

Mediterranean classics



Chicken breast fillet „mediterranean“ low carb (approx. 200 gr. raw weight) with colourful oven baked vegetables and sour cream with cucumber 19,90 with side salad +5,40

Premium fjord salmon with mediterranean grilled vegetables, sour cream with cucumber and hash browns 23,90 with side salad +5,40

TIP

Our homemade **grilled cevapcici** (mixed pork and beef), the classic from the Mediterranean with crispy french fries and mild ajvar for 18,40 with a side salad +5,40

Paulas festive dishes



Pork schnitzel „viennese style“ with either potato salad or crispy french fries 15,40 with side salad +5,40. **With gluten free breading** +3,50

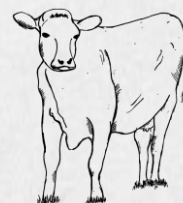
Wiener schnitzel „original“ from the veal with either potato salad or french fries 22,90 with side salad +5,40

Cordon Bleu classically filled with ham and cheese and optional potato salad or french fries 19,40 with side salad +5,40

Optionally with fruity cranberry 1,50 on top

TIP

Roast beef with onions „original“ a wonderful piece of roast beef (approx. 250 gr. raw weight) with roasted onions, hearty kässpatzen and gravy 27,90 with side salad +5,40



Mixed grill plate beef, pork fillet, chicken breast fillet and roasted sausage with herb butter, french fries and grilled vegetables 20,90 with side salad +5,40

Rumpsteak „classic“ (approx. 250 gr. raw weight) from a selected premium pasture-raised beef, juicy and tasty, with homemade herb butter and crispy french fries 25,90 with side salad +5,40

Pork fillet „mountain farmer style“ with kässpatzen, gravy and roasted onions 21,90 with side salad +5,40

Roast beef in a good sauce with napkin dumplings and vegetables from the market 18,90 with side salad +5,40

Beef goulash with napkin dumplings and root vegetables 19,40 with side salad +5,40



Allgäuer Kässpatzen spelt spaetzle with Emmentaler and alpine cheese, with roasted onions and green salad 14,40



Currywurst^{2,3,8} with homemade curry-sauce and a lot of french fries 11,90 as a giant sausage +4,90


Kaiserschmarrn every emperor bows here, with vanilla ice cream or fruits, as a main dish 16,90



TIP

Brewer flatbreads – tradition since 1625

Our brewer flatbreads are made from 100% spelt flour topped with homemade tomato sauce and good emmentaler and mountain cheese.


Margareta the classic one with tomato sauce and cheese 9,90 

Salami topped with tomato sauce, salami^{2,3,4} and cheese 11,90


Ham topped with tomato sauce, ham^{2,3} and cheese 11,90


Swabian festival for all who love a lot of toppings, with ham^{2,3}, salami^{2,3,4}, fresh mushrooms, mild pepperoni, fresh peppers and red onions 14,90

My Allgäu with farmers bacon^{2,3,8}, mild pepperoni, red onions, allgäu cheese and fresh garlic 13,90

Italy with fresh cherry tomatoes, real buffalo mozzarella and arugula 16,90 



Four Seasons with ham^{2,3}, salami^{2,3,4}, fresh mushrooms and fresh peppers 13,90


Budapest with ingredients typical of the country such as fresh peppers, spicy pepperoni  and salami^{2,3,4} for 13,40

Vegetarian with olives, fresh peppers, red onions, cherry tomatoes and fresh mushrooms 13,90 



Veronika with ham^{2,3}, salami^{2,3,4} and fresh mushrooms 13,40


Don Camillo with salmon, real sheep cheese and fresh peppers 16,90

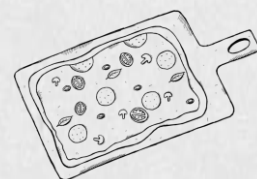
Zeus with real sheep cheese, spicy pepperoni and olives 13,90  

Brewer flatbread with tomato sauce and without cheese 8,90 with garlic +0,50 

White brewer flatbreads

Lodge flatbread topped with sour cream with cucumber, grated potato,   allgäu cheese and arugula 14,40

Oven-warm oregano flatbread with real buffalo mozzarella, fresh cherry tomatoes and arugula 16,90 





Gluten free dough...


It's possible to get any brewer flatbread with gluten free dough. The dough is made separately and baked in the oven on an extra tray. 4,50 additional


Sweet tooth





Kaiserschmarrn every emperor bows here, with vanilla ice cream or fruits 11,20 
as a main dish 16,90


Grandma Lena`s fried apple rings „Allgäu style“ with vanilla ice cream 8,90 


Warm apple strudel based on a traditional viennese recipe, with vanilla ice cream 7,40 



Chocolate cake warm with vanilla ice cream 7,70 

Eggnog mug vanilla ice cream with a lot of eggnog liqueur¹ and whipped cream 7,90 

Iced coffee delicious coffee with vanilla ice cream and whipped cream 7,90 


Vanilla ice cream 1 scoop 2,70 or 2 scoops of ice cream 4,90 

Hot grandpa 4cl hot beer-liqueur¹ with whipped cream on top 4,40 

Tartufo (italian for truffle) delicious zabaglione and chocolate ice cream with a heart of bitter-tart chocolate sauce dusted with cocoa 6,40  

The truffle under the ice! It is fascinating to learn that this delicious ice cream specialty has its origins in the 1930s and was specially developed for Prince Umberto, later King Umberto II.

For Kids:

Strawberry expert can you think of a better combination than vanilla and strawberry? Neither do we... Bourbon vanilla ice cream and strawberry fruit ice cream with strawberry sauce, for the kid-friendly price of 3,40 

Welcome to this beautiful old inn in Rosenheim

The Mailkeller is one of the oldest beer cellars in Rosenheim. The ideal place for aunt Paula to live out and share beer tradition. In 1645 the brewer Wolf Eder, later owner of the Flötzingler brewery, built the cellar on the Roßacker. After the Flötzingler-Bräu Sebastian Zollner had acquired the larger Schmetterer-Bräu cellars in 1781, the old cellar was sold to Josef Plest in 1791, the owner of the Mail-Bräu. After a fire in 1833, Josef and Elise Plest rebuilt the building as a large, stately inn in the style of the Biedermeier period. You can still read the names of them on the wall in the beer garden. You have the choice between our beautiful themed guest rooms, the Biermaile, Hopfenstube, pantry and the garden room.

Open daily!
Consistently good hot
food from *11:30 a.m.*
to approx. *9:30 p.m.*



*Thanks from aunt Paula and her capable helpers for your
visit. Until the next meal!*

Brewing course At aunt Paula in Rosenheim we regularly offer beer brewing courses! We take the topic seriously – but there are also plenty of odd, funny and surprising things about beer! Have a look at our website.

Would you like to celebrate at aunt Paula's with self-brewed beer? Just talk to us, Paula will brew your own festive beer with you.

www.tantepaula-gasthausbrauerei.de