Amos Platz
Bayrische Stube
Crema

MENÙ

Bayrische Brotzeiten - Bavarian Snacks

Brezel € 2,50
Typical twisted salted bread

Schüttelbrot € 2,50
Crunchy Tyrolean bread with caraway

Speckplatte € 12,00
Platter of speck with horseradish and pickles

Käseplatte € 11,00
Assorted cheese plate with mustard fruits

Amosplatzteller € 11,00
Bavarian snack of assorted cold cuts
and cheeses
(for two people € 20,00 - for four € 36,00)

Bauernbratwurst
mit Sauerkraut und Senf € 11,00
Country-style grilled sausage with sauerkraut
and mustard

Nürnberger Bratwurst
mit Bratkartoffeln € 11,00
Grilled Nuremberg sausages with sautéed
potatoes

Weißwurst mit Kartoffelsalat
und Sußersenf € 11,00
Boiled veal white sausages, potato salad
and sweet mustard

Frankfurter Würstchen
mit Sauerkraut und Senf € 11,00
Boiled sausages with sauerkraut and mustard

Meraner Würstchen
mit Bratkartoffeln und Senf € 11,00
Grilled sausages with mustard and sautéed
potatoes

Suppen und Knödel - First Courses

Nudeln mit Bierragout € 14,00
Tagliatelle with beer ragout

Spinatspätzle mit Speck € 13,00
Spinach dumplings with speck

Tagesknödel € 13,00
"Canederli" (bread dumplings) of the day

Schlutzkrapfen € 14,00
"Ravioli" filled with potatoes and fine herbs

Tagesuppe da € 10,00
Soup of the day

Kleinen Hunger - For Small Guests

Spinatspätzle € 9,00
Green dumplings with butter and cheese

Kleines Wienerschnitzel € 10,00
Small cutlet with French fries

Frankfurterwurst mit Pommes € 10,00
Sausages with French fries

Hauptspeisen - Main Courses

Grillteller € 20,00
Mixed grilled meat and vegetables

Schweinshaxe
mit Kartoffelsalat € 18,00
Roast pork knuckle with potato salad
(reservation recommended)
(Smoked knuckle upon reservation € 20,00)

Kasseler mit Sauerkraut
und Senf € 16,00
Smoked pork loin with mustard and sauerkraut

Gegrillte Würste
mit Sauerkraut und Kartoffelsalat € 16,00
Mixed grilled sausages with sauerkraut and
potato salad

Wienerschnitzel
mit Bratkartoffeln € 16,00
Viennese breaded and fried cutlet with sautéed
potatoes

Herrengröstl € 18,00
Roasted veal, sautéed potatoes, sausage and
onions

Sautéed potatoes € 5,00

French fries € 5,00

Potato salad € 5,00

Sauerkraut € 5,00

Potato rösti € 5,00
3 fried potato patties

Mixed salad small ***€ 6,00 -*** big ***€ 10,00***

Grilled vegetables small ***€ 6,00 -*** big ***€ 10,00***

Nachspeisen - Cakes and Desserts

Apfelstrudel € 6,50
Apple strudel with vanilla cream

Sachertorte € 6,50
Chocolate Sacher cake

Linzertorte € 6,50
Almond pastry tart with red currants

Tagessdessert € 6,00
Bavarian dessert of the day

Eis mit honig, pinienkernen und Kakao € 6,00
Ice cream with honey, pine nuts and cocoa

Korb Kuchen
mit Eis und heißen Himbeere € 7,00
Crunchy basket with ice cream, whipped cream
and warm raspberries

Wärme Getränke - Hot Beverages

Caffetteria € 1,50
Espresso coffee / decaffeinated

Tasse Kaffee € 2,00
Filtered coffee

Waldfrucht Tee € 3,50
Blueberry infusion

Jagertee € 4,00
Hunter's tea (alcoholic)

Bombardino € 4,50
Egg liqueur with rum and whipped cream

Mulled wine € 4,00

Hot apple juice € 4,00

Bier vom Fass - Draft Beers

All our beers, including bottled ones, are poured "the German way", with careful cleaning of the proper glass. This requires a few minutes of pouring time. We do not serve beer without foam!

Kulmbacher Pils Edelherb
Light beer, brewed with pure barley malt, very
delicate flavor and aroma, pronounced and
persistent bitterness.
It is the pearl of the Kulmbacher brewery.
Alc. 4.9%
small 0,2 l. € 3,50
medium 0,4 L. € 6,00
maß 1l. € 12,00

Mönchshof Kellerbier
Bottom-fermented beer, amber and cloudy
because unfiltered.
It is the artisanal beer par excellence of
Kulmbacher. Alc. 5.4%
small 0,2 l. € 4,00
medium 0,4 l. € 6,50
maß 1 l. € 13,00

Mönchshof Klosterbock
Double malt red beer. Strong-bodied, suitable
for lovers of strong and flavorful beers. Alc. 6.9%
small 0,2 l. € 4,00
medium 0,4 l. € 6,50
maß 1 l. € 13,00

Jacob Hefe-Weizen
Brewed with a high percentage of wheat malt,
naturally cloudy due to yeast presence, giving
fruity notes. Alc. 5.3%
small 0,3 l. € 4,50
medium 0,5 l. € 6,50

Mönchshof Klosterschwarz
Dark bottom-fermented beer. Brewed with
roasted pure barley malt, which determines its
color and flavor. Alc. 4.9%
bottle 0,5 l. € 6,50

Getränke - Drinks

Mineral Wasser
Mineral water, still or sparkling
l € 3,50 - ½ l € 2,00

Alkoholfreie Getränke - Soft Drinks

Natural apple juice Maso Kohl € 4,00
Plain apple, with blackcurrant, with carrot, with
blueberry, with mint, with mandarin

Fanta € 3,50

Lemonsoda € 3,50

Sprite € 3,50

Tonic water € 3,50

Coca cola € 3,50

Iced tea € 3,50
Peach, lemon, green, white with ginger

Alcoholic aperitifs € 6,00
Spritz, Hugo, Mountain Spritz

Liköre und Spirituosen - Liquori

Fruit distillates, clear and very fragrant with a dry taste

Williams-Christ € 4,50
Williams pear

Edelobstler € 4,50
Apple

Marillenschnaps € 4,50
Apricot

Waldhimbeergeist € 4,50
Raspberry

Gebirgwacholder € 4,50
Natural juniper

Quittenbrand € 5,50
Quince

Wildschlehe € 5,50
Wild sloe

Kirschwasser € 5,50
Cherry

Bitters and liqueurs obtained from fruit infusion in brandy

Marillenlikör € 4,50
Apricot

Bauernusseler € 4,50
Walnut

Heidelbeer € 4,50
Blueberry

Waldhimbeer € 4,50
Raspberry

Holunderlikör € 5,00
Elderberry

Johannisbeerelikör € 5,00
Blackcurrant

Waldhonig € 5,00
Honey

Edelkastanien € 5,00
Chestnut

Zirbenspitz € 4,50
Stone pine

Heumäher € 4,50
Hay liqueur

Anisler € 4,50
Anise

Asbach Uralt € 6,00
Typical German brandy

Underberg € 4,50
Herbal bitter, in a miniature bottle

Klosterbitter € 4,50
Bitter of convent, light

Kräuterbitter € 4,50
Alpine herb bitter

Amos Platz
Bayrische Stube
Crema

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Opening days

Tuesday
from 19:00 to 23:00

Wednesday, Thursday
from 12:00 to 14:30
from 19:00 to 23:00

Friday, Saturday
from 12:00 to 14:30
from 19:00 to 1:00

Sunday
from 12:00 to 14:30
from 19:00 to 23:00

Monday closed