Amos Platz
Bayrische Stube

MENÜ

Bayrische Brotzeiten - Bavarian Snacks

Brezel € 3,00
Typical twisted salted bread

Schüttelbrot € 3,00
Crunchy Tyrolean bread with caraway

Speckplatte € 13,00
Platter of speck with horseradish and pickles

Käseplatte € 12,00
Assorted cheese plate with mustard fruits

Amosplatte for 2 € 22,00
Bavarian snack of assorted cold cuts and cheeses
for two people € 22,00 - for four € 40,00)

Bauernbratwurst
mit Sauerkraut und Senf € 12,00
Country-style grilled sausage with sauerkraut and mustard

Nürnberger Bratwurst
mit Brattkartoffeln und Senf € 12,00
Grilled Nuremberg sausages with sautéed potatoes

Weißwurst mit Kartoffelsalat
und Süßsenf € 12,00
Boiled veal white sausages, potato salad and sweet mustard

Frankfurter Würstchen
mit Sauerkraut und Senf € 12,00
Boiled sausages with sauerkraut and mustard

Meraner Würstchen
mit Brattkartoffeln und Senf € 12,00
Grilled sausages with mustard and sautéed potatoes

Suppen und Kobdel - First Courses

Nudeln mit Bierragout € 14,50
Tagliatelle with beer ragout

Spinatspätzle mit Speck € 13,50
Spinach dumplings with speck

Tagesknödel € 13,50
"Canederli" (bread dumplings) of the day

Schlutzkrapfen € 14,50
"Ravioli" filled with potatoes and fine herbs

Tagessuppe de € 10,00
Soup of the day

Kleinen Hunger - For Small Guests

Spinatspätzle € 10,00
Green dumplings with butter and cheese

Kleines Wienerschnitzel € 11,00
Small cutlet with French fries

Frankfurterwurst mit Pommes € 11,00
Sausages with French fries

Hauptspeisen - Main Courses

Grillteller € 21,00
Mixed grilled meat and vegetables

Schweinshaxe
mit Kartoffelsalat € 19,00
Roast pork knuckle with potato salad
(reservation recommended)
(Smoked knuckle upon reservation € 21,00)

Kesseler mit Sauerkraut
und Senf € 17,00
Smoked pork loin with mustard and sauerkraut

Gegrillte Würste
mit Sauerkraut und Kartoffelsalat € 17,00
Mixed grilled sausages with sauerkraut and potato salad

Wienerschnitzel
mit Brattkartoffeln € 17,00
Viennese breaded and fried cutlet with sautéed potatoes

Hernengbröd € 19,00
Roasted veal, sautéed potatoes, sausage and onions

Sautéed potatoes € 6,00

French fries € 6,00

Potato salad € 6,00

Sauerkraut € 6,00

Potato rösti € 6,00
3 fried potato patties

Mixed salad small **€ 7,00** - big **€ 12,00**

Grilled vegetables small **€ 7,00** - big **€ 12,00**

Nachspeisen - Cakes and Desserts

Apfelstrudel € 7,00
Apple strudel with vanilla cream

Sachertorte € 7,00
Chocolate Sacher cake

Linzertorte € 7,00
Almond pastry tart with red currants

Tagesdessert € 6,50
Bavarian dessert of the day

Eis mit honig, pinienkernen und Kakao € 6,50
Ice cream with honey, pine nuts and cocoa

Kork-Kuchen
mit Eis und heißen Himbeere € 7,50
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 € 4,00
Blueberry infusion

Jagertee € 4,50
Hunter's tea (alcoholic)

Bombardino € 5,00
Egg liqueur with rum and whipped cream

Mulled wine € 4,50

Hot apple juice € 4,50

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 flavour and aroma, pronounced and persistent bitterness.
It is the pearl of the Kulmbacher brewery.
Alc. 4,8 %
small 0,2 L € 4,00
medium 0,4 L € 6,50
mall 1 L € 13,00

Mönchsud 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
mall 1 L € 13,00

Mönchsud Klosterbock
Double malt red beer. Strong-bodied, suitable for lovers of strong and flavorful beers. Alc. 6,9%
small 0,2 L € 4,50
medium 0,4 L € 7,00
mall 1 L € 14,00

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 € 5,00
medium 0,5 L € 7,00

Mönchsud Klosterschwarz
Dark bottom-fermented beer. Brewed with roasted pure barley malt, which determines its color and flavor. Alc. 4,9%
bottle 0,5 L € 7,00

Getränke - Drinks

Mineral Wasser
Mineral water, still or sparkling
€ 0,50 - 1 € 2,50

Alkoholfreie Getränke - Soft Drinks

Natural apple juice Mese Kohl € 4,50
Plain apple, with blackcurrant, with carrot, with blueberry, with mint, with mandrain

Fanta € 4,00

Lemonsoda € 4,00

Sprite € 4,00

Tonic water € 4,00

Coca cola € 4,00

Iced tea € 4,00
Peach, lemon, green, white with ginger

Alcoholic aperitifs € 4,00
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

Gebirgswacholder € 4,50
Natural juniper

Quittenbrand € 5,50
Quince

Wildschirbe € 5,50
Wild sloe

Kirschwasser € 5,50
Cherry

Bitters and liqueurs obtained from fruit infusion
in brandy

Marillenlikör € 4,50
Apricot

Bauernnussler € 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

Heumilker € 4,50
Hay liqueur

Anisler € 4,50
Anise

Asbuch Urelt € 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 - via Mazzini, 80
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Opening days

Tuesday, Wednesday, Thursday
from 19:00 to 23:00

Friday
from 19:00 to 1:00

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