

The servants and maidens of the Petrikeller welcome you as custom had it at that time as fellow and woman.

One had not drunk in a quiet way for themself but said cheers to the ohters at table. The down handed toast is: "To thou health!" (Auf die Gesundheit) and had always been replied.

One used to drink from mugs made of clay, a knights cutlery consisted of his 10 fingers and a knife. This is how the so skewed meal was eaten. The bread was always broken with the hands and shared with friends.

fingers were always used to eat, and also with soups. Rests one could not catch out of the tureen by slurping were picked up with the hands or the bread.

Guests are asked to behave in a well-mannered and decent way.

Who doth not respect such rule, pokes or troubles his neighbour, or even steals from him a juicy piece or drinks his wine, shall loose his mug and knife.

Shall there be an argument between the guests, they do not use a chair or stool to solve it, but they do behave like men, as it is manner among chums.

If one does not agree, ergo makes a grumpy or defiant face, shall be hauled away from the feast on the pillory.



Potato soup, served ín a loaf of bread 3anzarellí, a delícíous chícken soup Oníon soup

9,50 Thalers 6,50 Thalers 6,50 Thalers



Mourishing soups to slurp

Mixed cheese plate, served with bread and	
fine butter	9,50 Thalers
Ragout au gratín	6,50 Thalers
Potato fritters, served with sour cream	3,80 Thalers
french toast	3,50 Thalers



Compote of red fruits, served with custard4,00 ThalersCream puffs with powdered sugar4,00 ThalersPancakes with apple sauce4,00 Thalers

A little bit of sweetness can make bitterness vanish.

(for the gluttony = main courses)

Críspy chícken thíghs, serveð wíth carrots and boíleð potato wíth sour cream or fríeð potatoes	18 Thalers
Juícy lightly smoked pork loín, served with pickled cabbage (sauerkraut) and boiled potato with sour cream or fried potatoes	18 Thalers
Juícy chop of the neck from the pork, served with green beans and bacon, boiled potato with sour cream or fried potatoes	18 Thalers
Trout from the gríll , serveð wíth boíleð potato and sour cream or fríeð potatoes and wíth horseradísh	21 Thalers
Fríeð potatoes wíth scrambleð eggs, serveð wíth píckleð gherkíns, the farmers favouríte fooð	15 Thalers
Oven fresh cheese fondue, served with crispy bread sticks	16 Thalers
Beggar monk bread	
(for those who renounced meat)	16 Talers
for every change of orders we charge	1 Thalers

A good kitchen is the deepest bond of society.

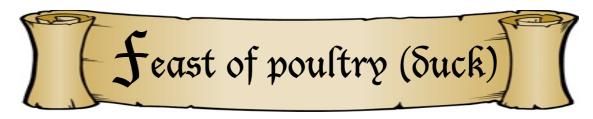


Duck, grilled over the fire, served with red cabbage and boiled potato with sour cream or fried potatoes 25 Thalers

Pork ribs from the oven with herbs, served with bread and sauerkraut salad 25 Thalers

Balf a dozen farmer's sausages with sauerkraut and boiled potato with sour cream or fried potatoes 25 Thalers

Modesty, oh modesty, dont leave me at the meal, and help me at the right time to catch the biggest piece.



at fírst drínk of choice

than Nouríshíng bread wíth lard

followed by Zanzarellí, a delicíous chicken soup

next

Duck, grilled over the fire, served with red cabbage and boiled potato with sour cream

> fínísheð by Cream puffs wíth powdereð sugar

feast for one person

39 Thalers

Never miss the benevolence and the opportunity of the moment, what is offered to you today, wont be tomorrow.



at fírst δrínk of choíce

than Nouríshíng bread wíth lard

> followed by Oníon soup

next Pork ríbs from the oven wíth herbs, serveð wíth bread and sauerkraut salad

fíníshed by Compote of red fruíts, served with custard

feast for one person

39 Thalers

If one stands so firm, nothing will tempt him.



at fírst Nouríshing bread with díp

followed by Onion soup with croutons or Zanzarelli, a delicious chicken soup

next

a meat plate containing Suck, ribs, smoked pork chop/kassler, farmer's sausages, chicken boiled potatoes with sour cream red cabbage and sauerkraut

> after this a sweet dessert plate

> > last Sígestíve líquor

feast for 1 person (from 4 people) (without Soup 35 Thalers) 39 Thalers



fine stuff made of hops and malt (beer)			
Brewed of barley (draught beer) Brewed barley (dark beer) Brewed for maídens (with Sprite).	0,21/0,51	2,50/5 Challers	
Breweb Durley (Ourk Deer) Bromos for maisons (mith Sprite)	0,21/0,51	2,50/5 Cijuleis	
Brewed of wheat (beer, made by using wh			
Brewed for the coachman (non=alcoholic b	eer)	0,51 5 Chalers	
Specialties of the Petrikeller			
2Nead (honey wine) the Teutons favourite		5,50 Thalers	
pítcher		13/24 Thalers	
Brewed with mead (beer made with honey	) 0.5[.	5,50 Thalers	
Dragonblood (Mead with cherry juice)		5,50 Thalers	
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Something noble mad	e of grape	5	
White or red house wine (dry or sweet)	0,2ſ	6,50 Thalers	
Pítcher	0,5l/1,0l	14/28 Thalers	
Rose house wine (Sry)	0,2ſ	6,50 Thalers	
Rose house wine (dry) Pitcher	0,51/1,01	14/28 Thalers	
Sparkling wine	0,2ſ	6,50 Thalers	
Beverages for horsemen and coachmen (non≠alcoholic beverages)			
Juíce made of apples, oranges, cherríes, bananas, pears or tomatoes			
		2 20/1 Thalers	

0,21/0,412,20/4 ThalersCarbonated drink with coffein, oranges or lemon0,21/0,41(Coke, fanta, Sprite)0,21/0,41Adams ale (water)0,21/0,41/11Adams ale (water)0,21/0,41/11Sot drink of roasted beans (coffee)cup2,50ThalersSot drink of aromatic leaves (tea)cup2,50Thalers

Among all Srínks wine is the most useful, its the most tasteful among all medicines and among all food its the most pleasant.



2cl/4cl	2/3,50 Thalers
2 cl/4 cl	2/3,50 Thalers
2 cl/4 cl	2/3,50 Thalers
2 cl/4 cl	2/3,50 Thalers
2cl/4cl	2/3,50 Thalers
2cl/4cl	2/3,50 Thalers
2cl/4cl	2,50/4 Thalers
2cl/4cl	2,50/4 Thalers
2cl/4cl	2,50/4 Thalers
2cl/4cl	2,80/5 Thalers
2cl/4cl	2,80/5 Thalers
	2cl/4cl 2cl/4cl 2cl/4cl 2cl/4cl 2cl/4cl 2cl/4cl 2cl/4cl 2cl/4cl 2cl/4cl

A cubit of herbal liqueur (10x4cl) A cubit of raspberry liqueur (10x4cl) 32 Thalers

32 Thalers

bave thou eaten and drunk, role the dice one time, if thou have 3 times the 1, thoull have everything for free.



All good in life is based on a regularly return of outer things.

The Petrikeller is opened from Tuesday to Sunday from 5 to 10 pm Phone: 0381, 455855 Propietress: Andrea wübner