

WELCOME TO THE PEGNITZTAL - WINE BAR & RESTAURANT -

What the Franconian doesn't know, he doesn't eat.
When the Franconian travels, he gets to know new things.
But who can travel as much as they have an appetite!?
We took our time for a year, traveled through deserts and forests, across seas and rivers, along stony coasts and flowering fields, our hearts and tongues always looking for culinary souvenirs for our beautiful Franconian region.

Now we want to share our discoveries with you, we want to introduce you to the delicate treasures of the world around us: we talked and cooked with locals, were given recipes and wisdom and are ready to serve Mediterranean delicacies here in beautiful Franconia to conjure up.

But one of the best moments of traveling is always coming home. Back home, to your roots, to your loved ones. Our base is Nuremberg. And for the sake of tradition, the Gasthaus Pegnitztal remains Franconian, regional and seasonal classics, vegetables from our beloved Knoblauchsland, wines and beers from the area.

And if you get wanderlust, you can treat your palate to a short trip into the sun.

Close to home and familial, with a view outside the box and focused on the wider world, that's how we see ourselves and our partners in Wine. On our wine list you will find a colorful selection of different grape varieties and wine styles, many exclusively from the region and most of them sourced directly from the winemaker.

FVFRY SUNDAY:

large breakfast and lunch buffet

€27.50 including a glass of sparkling wine or juice

FROM 9 A.M. TO 2 P.M

Would you like to spend an evening in the kitchen of your favorite restaurant and cook yourself, taste delicious wines and dishes in a private atmosphere or get to know the wide world of wine directly with the winemaker?

Our rooms offer a special ambience for

Birthdays, company celebrations and private events.

Together with our winegrowers and partners, we will work on your event upon request and give you and your guests unforgettable, individually tailored experiences.

If you have any allergies or intolerances, please inform the service team and/or ask for our marked card



Home is not a place, home is a feeling.

Anyone who travels learns.

STARTERS & SMALL DISHES

BREAD BASKET "THREE KINDS"

with seasonal herb butter, flavored olive oil and homemade dip €6,80

"OVEN-PUMPKIN"

with Mozzarella, pumpkin seeds and Mixed salads €11,20

"CREAMY BEETROOT SOUP"

with creme fraiche, horse raddish and diced apple €6.90

"SALAD PLATE "FATAL""

Langsee (natural) €9,60 Johannis (bacon) €12,20 Knoblauchsland (vegetables) €13,50 Gostenhof (tomato, olive, feta) €13.50

"SAURE ZIPFEL"

2 Franconian bratwursts cooked in a spicy vinegar-wine stock with vegetable julienne and onions €11,80 ... one more €13,60

"ARTICHOKE"

Roman-jewish style, softly fried and served with parmigiano, fresh mint and lemon € 14,20

PASTA & CO

"SPINACH & CURD POTATOE-DUMPLINGS"

with mushrooms, cherry tomatoes, sage and cheese €18,20

"PASTA SALSICCIA FRANCONIA"

tagliatelle with bratwurst pieces, cabbage, red onion, pepperoni, cheese - spicy €17,90

Vegetarian: with mixed vegetables €17,90

"GRAVED SALMON"

in with red-cabbage-potatoe-friers and tomatoe-Paprikavinaigrette €17,80

"PAPPA ALLA MARINARA"

Tuscan fish bread soup with mussels, shrimps, calamaretti, fish fillet, ginger, coriander and pepperoncini - hot! €20,80

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MAIN COURSES

"FRANCONIAN BRATWURSTS"

3 pieces, with sauerkraut or homemade potato salad €14.80

"SCHÄUFERLE"

with potato dumpling, sauerkraut, sauce €18.80

"SAUERBRATEN"

with potatoe dumpling, red cabbage & sauce €18.80

"MOSTGOCKEL"

FRANCONIAN INTERPRETATION OF A "COQ AU VIN" IN WHITE WINE, SERVED WITH POTATO WEDGES €20,30

"WIENER SCHNITZEL"

veal Schnitzel, served with potato salad €25.50

"LEGUMES BOURGUIGNON"

vegetable stew in the style of a Boeuf Bourguignon, with potato wedges - vegan! €18.20

DESSERT

"SWEET PLUM DUMPLINGS"

with mulled wine plums and vanilla ice cream €8.80

"CHOCOLATE-CHERRY-TRUFFLES"

with cherry jelly sauce €8.80

"CAFFÈ AFFOGATO"

Espresso on vanilla ice cream €4.20



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BEER

DRAFT BEER	0,5L
SCHANZENBRÄU "HELL"	4,50 €
SCHANZENBRÄU RED BEER	4,50 €
SCHANZENBRÄU PEGNITZGOLD	4,80 €
BOTTLED BEER	0,5L
SCHANZENBRÄU KEHLENGOLD	4,60 €
SCHANZENBRÄU LIGHT ALCOHOL-FREE	4,50 €
AS A "RADLER"	4,50 €
(mixed with lemonade)	

HOT DRINKS

ESPRESSO	2,40 €
CAFÉ CREMA	2,90€
CAPPUCCINO	3,50€
LATTE MACCHIATO	4,20€
HOT CHOCOLATE	4,50 €
ORGANIC TEA	3,40 €
Earl Grey, jasmine, herbal refresh, chamomile,	
cassis-cranberry, Relax Ayurvital	
CARAJILLO	5,20€

APERITIF & DIGESTIVE

WAMUT 4CL	4,80 €
herbal wormwood from the Preisinger winery	
with tonic	7,90 €
FRANCONIAN SPIRITS AND LIQUEURS 2CL	4,80€
from the Haas distillery	
Williams pear, mirabelle plum, hazelnut, plum	
FRANGELICO 2CL	4,80€
Hazelnut liqueur from Milan	
LA CORTE GRAPPA LUGANA 2CL	5,90€
Distillery Franciacorta, Barricate 12 Mesi	
RICARD	5,40 €
Pastis de Marseille, with water and ice 4cl	

REFRESHING

TABLE WATER	3,90 €/5,50 €
sparkling or still 0.4L/1L	
VIVA CON AGUA	6,20 €
loud or quiet 0.75L	
NOW LIMONADE	4,60 €
Organic and regional lemonade	
Fresh Lemon, Sunny Orange, Black Cola, Pink Rl	hubarb,
Red Berries 0.33L	
BAYLA FRUIT JUICES	3,60 €/ 5,20 €
Orange, passion fruit, natural apple, currant 0.2	2L/0.4L
as a spritzer 0.2L/0.4L	2,90 €/ 4,50 €
WHITE GRAPE JUICE	
from the Austrian winery Preisinger 0.2L	3,80 €
as a spritzer 0.4L	4,70 €



WINE, WINE, WINE

WEINGUT DÜLL - IPSHEIM - FRANCONIA	- 0,2L -	WINERY PREISINGER - WAGRAM - AUSTRIA	- 0,2L -
WINZERSEKT, SILVANER DRY - 0.1L	5,80€	FRANZESCO ROSÉ FRIZZANTE - 0.1L	5,30 €
SILVANER, DRY	7,50 €	FRÜHROTER VELTLINER "ECHT LÖSSIG"	8,40 €
WEISSBURGUNDER KABINETT, DRY	8,40 €	GRÜNER VELTLINER "ECHT LÖSSIG"	8,40 €
BACCHUS, SEMI-DRY	7,50 €	ROSÉ VON ZWEIGELT "RECH LÖSSIG"	8,40 €
ROTLING ROSE, DRY	7,50 €	ZWEIGELT RED, DRY	8,50 €
REGENT RED, DRY	7,90 €		
		WEINLINGER WINERY - WAGRAM - AUSTRIA	
WINZERHOF GEISSENDÖRFER - BUCHBRUNN - FRANCO	NIA	FRIZZANTE WHITE, GRÜNER VELTLINER - 0.1 L	5,30 €
FREUNDSCHAFT +, HOPSECCO, DRY - 0.5L	16,50€	ROTER VELTLINER, DRY	7,60 €
FREEDOLIN GRAPE SECCO (0.0%) - 0.1L	4,90 €	BLAUBURGER ROSÉ, DRY	7,60 €
RIESLING SPÄTLESE, DELICATELY FRUITY	8,50€		
ELDORA WHITE WINE CUVÉE, DRY	6,90€		
SILVANER SPÄTLESE, WOOD	9,60€	CHATEAU LA TOUR DE BY - BORDEAUX - FRANCE	
SPÄTBURGUNDER ROSE, DRY	7,80 €	LE ROSÉ DE LA TOUR DE BY 2022, ROSÉ TROCKEN 7,60 €	
RED WINE CUVEE "MAXIMUS" , SEMI DRY	7,90 €	BEAU RIVAGE DE BY 2020	7,80 €
		CHÂTEAU LA TOUR DE BY 2019	10,00€
WEINGUT KONSTANTIN DENGLER - RHEINHESSEN		LA VALIÈRE 2019 - 0.75L -	22,80€
LINA'S PERLCHEN, RED SECCO, MILD - 0.1L	4,80 €	CHÂTEAU LA ROQ DE BY 2019 - 0.75L -	24,60 €
BACCHUS, SEMI-DRY	6,50€		
SAUVIGNON BLANC , DRY	7,60 €		
CHARDONNAY, DRY	6,80€		
GRAUBURGUNDER, DRY	8,50€		
SPATBURGUNDER BLANC DE NOIR, ROSE FEINHERB	7,80 €		

FLIGHT Mini winetasting: 3X 0,1L

(we choose the wine, you taste them)

FLIGHT BUBBLES	14,80 €
FLIGHT WHITE	11,80 €
FLIGHT WHITE - GERMANY	11,40 €
FLIGHT WHITE - AUSTRIA	12,20€
FLIGHT ROSÉ	12,20€
FLIGHT RED	13,40 €