



Eat and drink well

Tante Paula Gasthausbrauerei • Schmettererstr. 20 • 83022 Rosenheim

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

Open daily! 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.

What our guests like to order the most.




Pan gyros from pork, sour cream with cucumber, red onions and french fries

Cordon Bleu classically filled with ham and cheese, with fruity cranberries and french fries

So-Ja-Gyros with grilled vegetables, french fries and vegan dip 

Swiss Burger with beef (about 180gr. gross weight), hash brown and cheese

Beef roulades classically filled with mustard, bacon^{2,3,8}, pickles⁹ and onions with our delicious gravy, napkin dumplings and grilled vegetables

Orient colourful salad with falafel and homemade chickpea hummus 

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

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 3,30 or 0,25l for 2,70

Still mineral water or **sparkling mineral water** 0,75l for 5,40 or 0,25l for 3,00

Alri Cola or **Cola light** 1,3,7 or **orange soda** 0,33l für 3,60

Cola-Mix 1,3,7 0,5l for 3,60 or 0,25l for 2,80

Lemon soda 0,4l for 3,40 or 0,2l for 2,60

Elderberry spritzer with fresh mint 0,4l for 3,80

Almdudler vegan herbal lemonade 0,35l for 3,80

Homemade iced tea with ice cold fruits 0,4l for 3,90

Homemade lemonade 0,4l for 4,20

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 3,80 or 0,2l for 2,70

Pure juices or nectar 0,4l for 4,10 or 0,2l for 3,-

Passion fruit or orange

Better to much
to eat than to
less to drink



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, that's the only way how all the good ingredients stay in the beer.

Aunt Paula is an unfiltered, bottom-fermented beer 0,5l for 4,40

Uncle Josef is an unfiltered, bottom-fermented dark beer 0,5l for 4,40

Aunt Liesl is an unfiltered, top-fermented wheat beer 0,5l for 4,40

Xaver is a special beer, always different, always new 0,5l for 4,40



Pack of 6 - Paula, Josef, Liesl to take away in a wooden carrier,
6 bottles of 0,5l each, 17,90

Men handbag 6 bottles of 0,5l each, 14,40

Or a whole **Paula-barrel** with an integrated tap, 5l for 19,90

Bavarian beer specialties from the Flötzinger private brewery in Rosenheim

The **golden one** beer from the barrel 0,5l for
4,- or 0,25l for 3,10

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

Sparkling **russ** a mix of wheat beer and
lemon soda 0,5l for 4,10

Premium pilsner 0,33l for 3,60

Sparkling **wheat beer** from the barrel 0,5l for 4,10

Dark beer 0,5l for 4,10

Cola-Weizen wheat beer mixed with cola
0,5l for 4,10

Non-alcoholic wheat beer 0,5l for 4,10

Non-alcoholic beer 0,5l for 4,10

1543 wheat beer 0,5l for 4,20

Bierbichler wheat beer 0,5l for 4,30

That's always been there

Goaß'nmaß half a litre of coke, masterfully
mixed with half a litre of dark beer, comes to
perfection with cherry liqueur, served in a
bavarian 1 litre cocktail glass 11,90

Laternemaß a champagne glass filled with
cherry liqueur is artfully placed in a beer mug
and poured with sparkling white wine spritzer
15,90

We have our own small brewery

We produce the best beer liqueur 19%.

Beer liqueur 2 cl for 2,40 **warm with whipped cream** 3,40

Beer liqueur to give away or take away 0,25l for 9,90 or 0,5l for 14,90



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 6,20

Organic Veltliner white fruity in the nose and on the palate, with slightly spicy peppery notes, winegrower Schnabl 0,25l for 6,20

Organic Merlot red outstanding quality wine, elegant and clear red, taste like dark chocolate and blackberries, winegrower Schleinzler 0,25l for 6,60 or 0,75l premium-bottle for 19,40

Organic Müller-Thurgau white semi-dry, fine fruity fragrance, very fresh taste, winegrower Schnabl 0,25l for 6,20

Organic Rosé excellent rosé wine, semi-dry, fruity with aromas of red berries and fresh green apples, Schleinzler 0,25l for 6,20 from the oldest winery in Italy, Giol Castle

Organic Cabernet Sauvignon red matured in wooden barrels, the best we have to offer, vegan and certified organic 0,25l for 6,60 or 0,75l for 19,40

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 6,40

Wine spritzer white/red with organic wine 0,25l for 4,40 and 0,5l for 6,40

Appetizer!

Aperol SPRITZ the Italian classic 6,20

Hugo – the fresh aperitif from South Tyrol 6,20

Lillet Wild Berry a Lillet cuvee liqueur with Schweppes Wild Berry 6,40

Prosecco IGT 0,1l for 3,20 or 0,7l for 18,90

Cuba Libre with rum, cola and lime juice 6,20



Sometimes it needs a liqueur or something harder! We have **Ramazotti** with ice and lemon 2cl for 3,40 or **Eggnog** 4 cl with ice cream for 3,40

Or his friends **Averna**, **Fernet**, **Grappa**, **Jägermeister**, **Sambuca** 2cl for 3,20

The local **Obstler** or **Enzian** 2cl for 2,90

Something special:

An **„old apricot“** from Prinz Distillery 2cl for 3,60

or **„old hazelnut“** from Prinz Distillery 2cl for 3,60

or **„old pear brandy“** it calms stubborn donkeys or those who have to handle them, the pear supports the effect. 2cl for 3,60

Paulas schnapps:

Zickentöter (currant liqueur 15%) it's our narcotic for annoying women, without prescription, honeyed and tongue paralyzing 2cl for 2,99

Donkey driver (fruit brandy 38%) it makes stubborn donkeys docile, crawling increases the effect. 2cl for 2,99

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 2,70

Espresso macchiato 3,-

Mug of coffee or **double espresso** 3,80

Frothy cappuccino 3,10

Latte macchiato, milk coffee, hot chocolate 3,60

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 with french fries 840 cents

I don't care crispy french fries with ketchup or mayonnaise 490 cents 

I don't want that spaetzle with gravy 540 cents

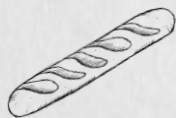
Soups





Tomato soup a fruity vitamin boost 5,40  also available as vegan without cream 


Beef broth with homemade pancake stripes 4,90


Appetizers





Bruschetta toasted baguette slices with tomatoes and garlic 7,90 


Garlic bread heated with our garlic butter spread 3,90 

Brewer flatbread with tomato sauce 7,40 with garlic +0,50 

Hash browns and sour cream with cucumber 7,90 or applesauce 7,40 

Farmer baguette oven fresh in slices 1,90 

Mediterranean grilled vegetables with olive oil and real buffalo mozzarella 14,90 

Oven-warm oregano flatbread „Paula style“ with real buffalo mozzarella, fresh cherry tomatoes and arugula on oven-fresh oregano bread 14,90 


TIP

Salads






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


Small mixed salad 5,20 

Motley large, mixed, colourful salad 8,90 

Chicken colourful salad with sous-vide cooked chicken breast fillet (approx. 200g) from the farm 15,90

Mountain summer colourful salad, grilled vegetables and real sheep cheese 14,40  


Orient colourful salad with falafel and homemade chickpea hummus 14,90 

Herdsman salad colourful salad with pepperoni, red onions, olives and real sheep cheese 13,40 

Jetty colourful salad with grilled premium fjord salmon (approx. 160g raw weight) 17,90

Potato salad 4,20 

We recommend the **oven fresh farmer baguette** for our salads 1,90 

Oven-warm oregano flatbread „Paula style“ with real buffalo mozzarella, fresh cherry tomatoes and arugula on oven-fresh oregano bread 14,90 

 TIP

Hearty snacks



A pair of veal sausages³ with pretzel and sweet mustard 6,20


Bavarian sausage salad with pickles, onions and bread 8,90


Swiss sausage salad with cheese, pickles, onions and bread 9,90


Vegan specialties




So-Ja-Gyros with grilled vegetables, french fries and vegan dip 16,90  

Mixed grilled vegetables with Falafel and homemade chickpea hummus 16,90 

Curryknacker is a vegan currywurst with crispy french fries and bbq sauce 11,90 

Orient colourful salad with falafel and homemade chickpea hummus 14,90 

Pea king Burger plant patty with pea protein, salad, cucumber relish, onions, our bbq-sauce and vegan burger sauce 11,90 with french fries +4,20 

Burger




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

Classic Burger for 10,90 with french fries +4,20


Dairy Burger with cheese for 12,40 with french fries +4,20

Mountain farmer Burger with fried egg for 12,40 with french fries +4,20

Swiss Burger with hash brown and cheese for 12,90 with french fries +4,20

Pea king Burger plant patty with pea protein, salad, cucumber relish, onions, our bbq-sauce and vegan burger sauce 11,90 with french fries +4,20 

To pimp up the burgers:

bacon 1,20 | spicy pepperoni 1,- | cheese 1,80 | fried egg 1,80 | hash brown 1,80 |
glutenfree bun 2,50 

Mediterranean classics



Pan gyros from pork, sour cream with cucumber, red onions and french fries 15,90
with side salad +4,80

Chicken breast fillet „mediterranean“ low carb with colourful oven baked vegetables and sour cream with cucumber 17,40 with side salad +4,80

Premium fjord salmon with mediterranean grilled vegetables, sour cream with cucumber and hash browns 21,40 with side salad +4,80

Paulas festive dishes



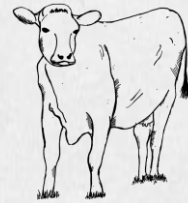
Pork schnitzel „viennese style“ with fruity cranberries, with either potato salad or crispy french fries 14,40 with side salad +4,80. **With gluten free breading** +3,-

Wiener schnitzel „original“ from the veal with fruity cranberries, with either potato salad or french fries 20,90 with side salad +4,80

Cordon Bleu classically filled with ham and cheese, with fruity cranberries and optional potato salad or french fries 17,90 with side salad +4,80

TIP

Roast beef with onions „original“ a wonderful piece of roast beef (approx. 250 gr. raw weight) with roasted onions, hearty kässpatzen and gravy 24,90 with side salad +4,80




Mixed grill plate beef, pork fillet and chicken breast fillet with herb butter, french fries and grilled vegetables 18,90 with side salad +4,80

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 22,90 with side salad +4,80

Pork fillet „mountain farmer style“ with kässpatzen, gravy and roasted onions 19,40 with side salad +4,80



Beef roulades classically filled with mustard, bacon^{2,3,8}, pickles⁹ and onions with our delicious gravy, napkin dumplings and grilled vegetables 19,40 with side salad +4,80



Allgäuer Kässpatzen spelt spaetzle with Emmentaler and alpine cheese, with roasted onions 10,90 with green salad +3,40 


Pork roast (beery seasoned) with napkin dumplings, gravy and vegetables 14,40 with side salad +4,80

Currywurst^{2,3,8} with homemade curry-sauce and a lot of french fries 10,90 as a giant sausage +3,90

Kaiserschmarrn every emperor bows here, with vanilla ice cream or applesauce,   as a main dish 15,40

Brewer flatbreads – tradition since 1625

Our brewer flatbreads are made from 100% spelt flour. Because spelt is healthy and contains more and higher quality protein, more vitamins and minerals. **Baked directly on stone and topped with homemade tomato sauce and good emmentaler and mountain cheese.**


Margareta the classic one with tomato sauce and cheese 8,90 

Salami topped with tomato sauce, salami^{2,3,4} and cheese 10,40


Ham topped with tomato sauce, ham^{2,3} and cheese 10,40


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 13,40

My Allgäu with farmers bacon^{2,3,8}, mild pepperoni, red onions, allgäu cheese and fresh garlic 12,40

Italy with fresh cherry tomatoes, real buffalo mozzarella and arugula 14,90 



Four Seasons with ham^{2,3}, salami^{2,3,4}, fresh mushrooms and fresh peppers 12,40


Budapest with ingredients typical of the country such as fresh peppers, spicy pepperoni  and salami^{2,3,4} for 11,90

Vegetarian with grilled vegetables, olives and fresh mushrooms 12,40 

Veronika with ham^{2,3}, salami^{2,3,4} and fresh mushrooms 11,90

Don Camillo with salmon, real sheep cheese and fresh peppers 14,40



Zeus with real sheep cheese, spicy pepperoni and olives 12,40  


Brewer flatbread with tomato sauce and without cheese 7,40 with garlic +0,50 



White brewer flatbreads

Gyros flatbread topped with sour cream with cucumber, pork pan gyros and red onions 13,90

Lodge flatbread topped with sour cream with cucumber, grated potato,   allgäu cheese and arugula 12,90


Oven-warm oregano flatbread „Paula style“ with real buffalo mozzarella, fresh cherry tomatoes and arugula on oven-fresh oregano bread 14,90 


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 applesauce 9,90 
as a main dish 15,40


Grandma Lena`s fried apple rings „Allgäu style“ with vanilla ice cream 6,90 


Warm apple strudel based on a traditional viennese recipe, with vanilla ice cream 6,60 



Chocolate cake warm with vanilla ice cream 6,90 

Eggnog mug vanilla ice cream with a lot of eggnog liqueur¹ and whipped cream 7,40 

Iced coffee delicious coffee with vanilla ice cream and whipped cream 6,40 


Vanilla ice cream 1 scoop 2,40 or 2 scoops of ice cream 4,40 

Hot grandpa 4cl hot beer-liqueur¹ with whipped cream on top 3,90 

Tartufo (italian for truffle) delicious zabaglione and chocolate ice cream with a heart of bitter-tart chocolate sauce dusted with cocoa 5,90  

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 2,99 

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

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.

+ Spelt flour

Our spaetzle, burger buns and pizza are only made from 100% spelt flour.

+ 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.