



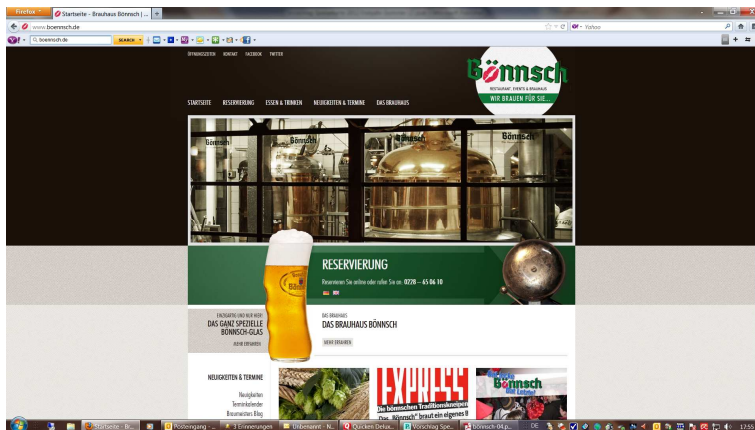
Bönnsch



Spring/Summer 2012
Publisher: Your Bönnsch-Team

M E N U

Card



Everything online:
www.boennsch.de

Table booking
Food & Drink
The Brewhouse
Brewhouse presentation

Here you should actually find the today's menu!
Otherwise please ask our Service.



Real Bönnsche-Souvenir's



Original Bönnsch glass
4,50 €



Beethoven glass
5,00 €



Bönnsch Syphon
16,00 2l
filled with 2l Bönnsch
8,00 €



Bönnsch Party-keg
filled with 5l Bönnsch
16,00 €



Soups

as starter....or small appetite

Tomatensuppe (161) Tomato soup with cream and fresh basil	4,50 €
Beef bouillon - natural homemade (162) with stripes of vegetable	4,40 €
Hausgemachte Gulaschsuppe (163) Goulash soup with pepper, onions and cream	5,50 €
Rheinische Kartoffelsuppe (164) Potato soup with vegetable, a little bit cream and slices of sausages	4,50 €
Soup of the day (160)	4,00 €

Cold Dishes.....

Halver Hahn (80) Gouda (middle aged cheese), served with bönnsch-bread and fresh onions	6,80 €
Original Kölner Zwiebelmett (92) Piquant spicy minced pork with bönnsch-bread and butter, gherkins and radishes	8,80 €
Rheinischer Wurstsalat (310) Marinated sausage salad, vinegar, red onions, cornichons, served with fried potatoes	9,90 €
Deftige Bönnsche-Bratensülze (84) Stripes of roast in aspic, produced on a new recipe, with gherkin, remoulade sauce and crispy fried potatoes	10,00 €
Heringsfilet nach rheinischer Hausfrauenart (311) Herring filet in a yoghurt dressing, with pieces of fresh apple, cucumber and beetroot, served with fried potatoes	12,00 €

From the oven freshly prepares!

Original Bönnsch Bread (199) It's a sourdough with malting barley. A nice supplement served with our delicious home-made spread. Any bread has 120 gramm	3,80 €
Also with garlic butter (202)	4,30 €
NEW! BIG Bönnsch Pretzel (308) with chive cream and butter	3,80 €



Grilled Knuckle of pork ca. 900g

–fresh from the baking oven, Monday to Thursday from 18.00 pm–

Fresh Knuckle of porc served with beer-sauce, mashed potatoes and pickled cabbage (131)	14,00 €
.....or optional with tasty coleslaw and Bönnsch-Bread (132)	12,50 €

Our favourites

....you'll love it

Kleine Rostbratwürstchen (173) 5 litte sausages with browned onions, our Bönnsch-sauce, homemade sauerkraut, mashed potatoes and mustard	10,50 €
Himmel un Äd auf Bönnsche Art (87) Baked blood sausage and liver sausage with mashed potatoes, stewed apples and browned onions	12,00 €
Brauhasteller (88) Saddle steak with white mushrooms, french fries and herbed butter	14,50 €
Original Rheinischer Sauerbraten (82) Marinated beef with raisin-almond-sauce, served with potato dumplings, stewed apples and cranberries	14,90 €
250 g Rumpsteak vom Argentinischen Rind (175) served with french fries	18,50 €

Die „bönnschen“ Currywürste!

with our Heinz-Ketchup-Sauce, spiced with Original Madras-Curry,
served with potato wedges and white coleslaw

from Veal:

Classic (440) 11,20 €
produced on our own recipe
with wild garlic refined

or as:

Devils Hot
with spicy Heinz-Ketchup-Sauce
and one chile pepper (441) 12,00 €

from pork:

Butcher-Currywurst (442) 8,50 €
produced on our own recipe

also:

Devils Hot
with spicy Heinz-Ketchup-Sauce
and one chile-pepper (443) 9,30 €



Our biggest „Schnitzel“

Pieces from Saddle of pork, 300g! Completely only 15,80 €

„Wiener Art“ (91)

Vienna Style: Breaded pork Schnitzel, served with cranberries, piece of lemon and french fries

„Kutscherschnitzel“ (188)

with stewed onions and fried bacon, served with fried potatoes

„Champignon-Rahm Schnitzel“ (152)

served with a homemade Sauce of cream, white mushrooms and french fries

Healthy Vitamins: Fresh Salads

served with our Bönnsch-Bread

Der beliebte Fitness-Salat (536)

11,00 €

Various kinds of salads with our Sylter Dressing, croutons and stripes of herbed roasted pork

Gärtnerin trifft Ziegenkäse (96) (Vegetarisch)

12,00 €

Salads of Season, warm goat-cheese, honey and browned bread

Hähnchenbrustfilet Sweet-Chili (158)

12,80 €

Various kinds of salad, stripes from roasted filet of chicken with mushrooms, sweet-chili-sauce and sprouts

*****NEU***NEU***NEU*** 1 whole Lettuce Salad **NEU***NEU***NEU*****

with our Dressing according to an old, traditional, rhenish Recipe, served optionally with:

- | | |
|--|---------|
| a) bacon bits (473) | 8,50 € |
| b) fried potatoes, bacon and a fried egg on it (474) | 10,00 € |
| c) stripes from roast beef in a spicy coating (475) | 11,50 € |
| d) marinated salmon, piece of lemon and croutons (476) | 12,50 € |

optional modul: **baked potato with fine herbal sour cream** (149)

2,50 €

Our popular brand Double Burger 400g

With all burgers we serve french fries and cole slaw salad!

Double Ranchmaster Burger 400g (135)

12,50 €

Fresh beef with tomato, onions and creamy american sauce

Ranchmaster Burger **HOT-Chili** (136)

12,50 €

Fresh beef with a grilled chile pepper, tomato, onions and our spicy chili sauce



Bauernpfannen

Various dishes out of frying pan...

Spinatpfännchen (vegetarisch) (117) Fresh leaf spinach, 2 Röstis and fresh mushrooms gratined with hearty cheese and butter-sauce	9,80 €
Hackbratenpfanne (86) Roasted mincemeat with tomatoes, cheese and Gratin-Hollandaise, served on our Beer-Sauce and fried potatoes	11,00 €
Haxenfleischpfännchen (89) Crisped Stripes of knuckle of pork, served with a dark Beer-sauce, homemade sauerkraut and mashed potatoes	11,50 €
Brauhauschmaus (98) Original one whole piece of roasted meatloaf (220g), served with Bönnsch-Beer-sauce, grilled bacon, onion rings, fried potatoes and sauerkraut	12,20 €
Braumeisterpfanne (95) Saddle of pork steak, small argentinian rumpsteak, sausages and spicy bacon, Gratin-Hollandaise, broccoli and Rösti	18,00 €

Flammkuchen „Oh Fronkreisch, Fronkreisch“

Our tarte flambé: crispy taste, our unique tarte flambé cream and cheese.
served with coleslaw..

Der „Bönnsche“ Klassiker (101) with Black Forrest Bacon, leeks, cream and hearty country-cheese	10,00 €
Der „Bönnsche“ Vegetarian (102) with tomato slices, cream, mozzarella and hefty country-cheese	10,50 €
Der „Bönnsche“ Fronkreisch (103) with Brie, stripes from leeks and cranberries á part	11,00 €

Schnitzel „all you can eat“

Every Sunday and Bankholiday 12,50 €

Schnitzel Wiener Art * Champignon-Rahm Schnitzel * Kutscher Schnitzel
with french fries (on request)

Children until the age of 6 are invited an won't be charge



Here are the fish!

Seelachsfilet „Müllerin Art“ (118) 12,50 €
 Fillet of Coalfish in a light coating of bread crumbs, slice of lemon, browned butter,
 potato salad and fresh salad with our Sylter Dressing

Unser Kids-Menü: Nichts für halbe Portionen!

Small Vienna Style Schnitzel (196) 7,50 €
 served with French Fries and Ketchup

3 Sausages (128) 6,80 €
 with our homemade mashed potatoes

3 fish fingers (156) 6,80 €
 with our mashed potatoes and tasty leaf spinach

And afterwards for our Kids: 1 small vanilla ice cream with Smarties for only 1,00 €

Sweet and delicious!

The favourite dessert of this week... (150) 4,00 €
 ...you find it on the black board in the restaurant:
 served in the preserving jar, always with goodies from the Bonner Market,
 such as pieplant, strawberry or blackberry and this with a delicious cream

Mohr im Hemd (151) 5,00 €
 Chocolate cake, filled with hot chocolate, served warm with vanilla ice cream,
 nuts and cream

Chees plate (157) 7,50 €
 Small choice of cheese: middel aged Gouda, goat cheese and french Brie,
 served with our oven-fresh bread and decorated with fruits

Fruit Ice cream cup (153) 4,50 €
 Vanilla Ice cream with fresh fruits from the local market, strawberry sauce and cream

How nice, to have Birthday

For all our birthday guests, visiting us on their birthday,
 we prepare a surprise:
 Our-Bönnsch-Birthday-Cake!
 (Show us your passport - we don't look at your age ;-)
 Bönnsch Birthday! Congratulations: The whole *Bönnsch-Team*

Fixings & Extras:

herb butter (145)	2,00 €	french fries (141)	3,00 €
fried potatoes (142)	3,00 €	potato wedges (134)	4,00 €
small mixed salad (143)	3,50 €	baked potato (149)	2,50 €

Das prickelnd-frische

BÖNNSCH



Natürlich selbst gebraut - nach dem
Reinheitsgebot von 1516

Bönnsch

original	0,20l	1,70 €
Outside	0,25l	2,25 €

Bönnsch „Klar“	0,20l	1,70 €
Outside	0,25l	2,25 €

Bönnsch

-Coke/-Lemonade/-malt beer	0,20l	1,70 €
Outside	0,25l	2,25 €

Bönnsch Wheat beer	0,50l	4,50 €
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„Other“ Beers

Wheat beer „non-alcoholic“	0,50l	4,20 €
Malt beer	0,33l	2,60 €
Bitburger „non-alcoholic“	0,33l	2,80 €

Non-Alcoholic Beverages

Apollinaris Water „selection“	0,25l	2,40 €
Apollinaris Water „silence“	0,25l	2,40 €
Apollinaris Water „selection“	0,75l	5,70 €
Apollinaris Water „silence“	0,75l	5,70 €
Fanta/Diesel/Sprite	0,20l	1,60 €
Coca-Cola/Cola light/zero	0,20l	2,40 €
Bitter Lemon	0,20l	2,60 €
Orange juice	0,25l	2,60 €
Apple juice spritzer	0,25l	2,40 €
Apple juice	0,25l	2,60 €
Orangina	0,25l	2,50 €

Hot Beverages

Cappuccino	Tasse	2,40 €
Kaffee Schümli	Tasse	2,20 €
Espresso	Tasse	2,00 €
Espresso Macchiato	Tasse	2,00 €
Espresso doppio	Tasse	3,60 €
Milchkaffee	Tasse	2,50 €
Latte Macchiato	Glas	2,50 €
Tee	Glas	2,20 €

The Sensation:

Werner Meyer-Näkel is one of the world's
best Pinot-Noir producers!

Weingut Meyer-Näkel, Dernau/Ahr

Red wine „Us de la meng“	
Bottle 0,75l	25,00 €

Pinot blanc	
Bottle 0,75l	25,00 €

Small Bottles:

2011 BARDOLINO BOLLA	0,25l	5,80 €
vom Gardasee, red and fruity		

2011 Soave Italien	0,25l	5,80 €
white, sparkling and light		

Weinschorle, Viqua	0,33l	4,50 €
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Open Wines:

2011er Jechtinger		
Grauburgunder, dry	0,2l	5,00 €
Baden Kaiserstuhl		
ffine aromatic, fresh white wine		

2011er Borgo Imperatore	0,2l	5,00 €
Merlot delle Venezie		
fine fruit, velvety, red wine		

2011er Mouton Cadet		
Bordeaux «Rosé»	0,2l	5,00 €
Deliciously Rosé with delicated fruit fullness		

Sparkling Wine:		
Own label „Bönnsch“	0,75l	19,00 €
very fine taste		

Piccolo own label „Bönnsch“	0,2l	5,00 €
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Our House brands –

from the Poppelsdorfer Schwarzkirsche

Bönnsch Kirsch 40%	2 cl	2,70 €
Flasche Bönnsch Kirsch 40%	0,35l	17,80 €

(only for to go)

oder.....

die Bönnsche Kräuterhexe

...der fruchtige Kräuterlikör, ca. 30%	2 cl	2,70 €
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Specialities Spirits from Schladerer

Himbeergeist	2 cl	3,60 €
Williams Christ Birne	2 cl	3,60 €

Spirits

Korn	2 cl	2,20 €
Malteser	2 cl	2,80 €
Aalborg	2 cl	2,80 €
Jägermeister	2 cl	2,80 €
Averna	2 cl	2,80 €
Fernet Branca	2 cl	2,80 €
Wodka Moskovskaya	2 cl	2,80 €
Asbach	2 cl	2,80 €
Johnnie Walker	2 cl	2,80 €
Cognac Napoleon VSOP	2 cl	3,60 €
Grappa	2 cl	3,60 €
Ramazotti	2 cl	2,80 €

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