



NORDIC • HANSEATIC

Simply a good place to eat and drink.
Since 1998



Food & Beverages

Welcome to “Zum alten Fritz” the brewpub at the Rostock city harbour!

Enjoy the comfortable traditional atmosphere, the regional and seasonal food of Mecklenburg-West Pomerania, and the art of beer brewing.



Excellent food, regional cuisine and traditional brewing methods – we offer it all. And as a result, we are continuously searching for recipes that combine top grade raw materials and products, seasonal and regional specialities, and the ingenuity of creative cooks and master brewers.

Needless to say, our dishes are prepared with regional products from carefully selected suppliers with a major focus on taste and enjoyment.

Apart from this, our top priority is to show our guests the amiability, hospitality and tradition that are so typical for the Hanseatic North. Because we want „Zum Alten Fritz“ to be not just a place to eat, drink and to enjoy, but a comfortable local meeting point for socializing, too.



Have a good time at the “old Fritz”.
Your Brewpub Team



NOORT ZEE



Störtebeker Brewer's Home

MORE THAN A BREWERY. AN EXPERIENCE.

The Störtebeker brewing manufactory was founded in 1827 and, since then, time beers of the highest quality have been brewed in the Hanseatic city of Stralsund. Today, our beer manufactory stands for Northern German identity, excellent speciality brews, and a unique and world-class beer brewing culture.

As a medium-sized company, we have always felt more closely connected to the craft of brewing than to the beer industry. And as our distances are short and our flexibility high, we can do what other brewers can't – we can experiment as long as it takes to perfect our recipes for new and highly delicious speciality brews. The special character of these beers can be seen, smelled and tasted.



Come and take your own personal discovery trip round the world of Störtebeker speciality brews, including a guided tour of our brewery and a beer tasting. Watch our master brewers go about their work of manufacturing our beer specialities in keeping with the old brewing traditions in the historical city of Stralsund. Experienced guides give daily tours of the brewery. During these tours they provide extensive information on hops, malt, craftsmanship and the Hanseatic League, and join our guests in a tasting of selected specialities.



For further information see:

www.stoertebeker.com



OUR BREWING SPECIALTIES FROM THE KEG

Zwickel-Keller-Bier 1402	0,5 l	5,30 €
Original gravity 11,1%, 4,8 % alc/vol	0,3 l	3,90 €
Natural, subtle dryness – smooth		
Störtebeker Pilsener-Bier	0,5 l	5,30 €
Original gravity 11,3 %, 4,9 % alc/vol	0,3 l	3,90 €
Bottom-fermented, North German Pils with a smooth and refreshing mouthfeel		
Störtebeker Schwarz-Bier	0,5 l	5,30 €
Original gravity 12,5 %, 5,0 % alc/vol	0,3 l	3,90 €
Natural bottom-fermented beer with a malt aroma and a velvety mouthfeel		
Störtebeker Baltik-Lager	0,5 l	5,30 €
Original gravity 13,2 %, 5,5 % alc/vol	0,3 l	3,90 €
Natural, bottom-fermented Lager with a slight smell of biscuit & marzipan		
Störtebeker Bernstein-Weizen	0,5 l	5,30 €
Original gravity 12,9 %, 5,3 % alc/vol	0,3 l	3,90 €
Natural, top-fermented wheat beer with a gentle smell of ripe bananas		
Störtebeker Übersee Pils	0,5 l	5,30 €
Original gravity 12,5 %, 5,2 % alc/vol	0,3 l	3,90 €
bottom-fermented, vigorously hopped pils, tart		
Störtebeker Tasting set		
Störtebeker Brewing Specialties from the keg	6 x 0,1 l	10,90 €



OUR BOTTLED BREWING SPECIALTIES

Störtebeker Atlantik-Ale 0,5 l 5,30 €
Original gravity 11,4 %, 5,1 % alc/vol
Unfiltered and cloudy, top-fermented pale Ale, strong bitterness
With an intense interplay of lemon, grapefruit & melon aromas

Störtebeker Hanse-Porter 0,5 l 5,30 €
Original gravity 12,5 %, 4,0 % alc/vol
Natural bottom-fermented hanseatic brewing specialty
with aromas of sweet almond, coffee & caramel

Störtebeker Roggen-Weizen 0,5 l 5,30 €
Original gravity 12,9 %, 5,4 % alc/vol
Unfiltered and cloudy, top-fermented dark yeast beer
made from rye and wheat

Störtebeker Stark-Bier 0,5 l 5,90 €
Original gravity 18 %, 7,5 % alc/vol
Natural, bottom-fermented dark strong beer
With a strong interplay of dark chocolate and coffee aromas

Störtebeker Scotch-Ale 0,5 l 5,90 €
Original gravity 20,5 %, 9,0 % alc/vol
Natural strong ale made of british whisky malt
With peaty and smoky aromas

Störtebeker Mittsommer - Wit 0,5 l 5,90 €
Original gravity 11,9 %, alcohol 4,7 % alc/vol
top-fermented brewing specialty, wheat and oat flakes
take care of the full body,
mild hop emphasizes fruity - spicy aromas of coriander and pepper

Pazifik Ale 0,5 l 5,90 €
Original gravity 14,9%, alcohol 6,5% alc/vol.
a complex aroma of exotic fruits such as mango and pineapple in combination
with an intensely fine hop bitterness



NON-ALCOHOLIC BREWING SPECIALTIES

Störtebeker Frei-Bier	0,5 l	5,30 €
Original gravity 13,0 %, alcohol-free Natural, alcohol-free beer that is brewed in the Pilsener style		
Störtebeker Bernstein-Weizen alcohol-free	0,5 l	5,30 €
Original gravity 12,9 %, alcohol-free Natural, isotonic, alcohol-free wheat beer		
Störtebeker Atlantik-Ale alcohol free	0,5 l	5,30 €
Original gravity 11,7 %, alcohol free, top – fermented light ale, fresh scent of citrus fruits, strong hopping		

STRANDRÄUBER NATUR RADLER

Strandräuber Natur Radler Zitrone	0,5 l	5,30 €
The taste and scent of fresh lemons, plus a splash of lime. Completely without dyes and artificial flavors. Alk. 2.0% vol.	0,33 l	3,90 €
Strandräuber Natur Radler Sanddorn	0,5 l	5,30 €
Sea Buckthorn: The lemon of the north makes this nature cyclist an extraordinary refreshment. Alk. 2.1% vol.	0,33 l	3,90 €
Strandräuber Natur Radler Zitrone Frei-Bier	0,5 l	5,30 €
A non-alcoholic thirst quencher with light hop notes and strong lemon: The combination of fruit and tart is perfect for enjoying in between. Non-alcoholic	0,33 l	3,90 €

QUICK MIX ...

Zwickel-Bier or Pils, with Coca Cola	0,5 l	5,30 €
	0,3 l	3,90 €
Banana wheat beer and Cherry wheat beer	0,5 l	4,90 €
	0,3 l	3,90 €

STARTERS

„Fritz“ bread basket or 2 pretzels filled with butter^{D,I} 6,90 €
with a dip of your choice:
apple greaves, herb curd, beer-cheese-chili dip,
garlic and sage dip, herb butter or tomato chilli pesto

Homemade Seasoned Meat from veal^{D,I} 8,90 €
baked with cheddar cheese, served with fresh stone oven baguette

Beef tartare^{A,B,I} 9,90 €
with butter, capers, anchovies, egg yolk, onion cubes
and pickled cucumbers, with fresh bread

Fried chicken liver^D 14,90 €
in a balsamic onion brew on lamb's lettuce
with cherry tomatoes, with fresh stone oven baguette

Hearty meats plate^{D,I} 16,90 €
two types of ham from Susländer pork, wild liver sausage,
venison salami, organic cheese, pickled cucumber sticks, red onion rings,
butter, with a mixed bread basket with apple greaves

SOUPS, FRESHLY PREPARED

“Fritz” beer soup^I 6,50 €
our very own recipe with Störtebeker Schwarz-Bier (dark beer)

Hot goulash soup^{D,I} 7,20 €
with bell pepper, onions, potatoes and chive sour cream

Tomato fish pot^{B,I,N,K} 8,50 €
a hustle and bustle of Baltic fish and strips of vegetables



FRESH FROM THE HERB MEADOW

- Beetroot and pear gorgonzola salad** ^D 9,90 €
on wild herb salad with roasted walnut kernels and pomegranate kernel
- Speciality salad "Grünzeug von Feld und Wiese"** ^{D,I} 9,90 €
bell pepper, cucumber, tomato and arugula with herb croutons,
with roasted pumpkin seeds and „Fritz“ - house dressing
- Enhance your salad:**
- with baked goat cheese ^D 8,90 €
 - with fried chicken breast 8,90 €
 - with fried shrimp skewers 12,90 €

... to our salads we serve fresh stone oven baguette
and we are happy to offer you our high-quality vinegar & oil offer

FROM OUR „VEGI“- KITCHEN

- Baked zucchini** ^{A,D} (vegan) 16,90 €
with a vegetable and chia seed filling, with wild herb salad
with linseed oil and tomato chilli pesto
- Herb Pasta** ^{A,J} 17,90 €
panned in herbal pesto, with crispy pan-fried vegetables,
pumpkin seeds, feta cheese and arugula
- Vegi platter** ^{A,D} 18,90 €
baked goat cheese on ratatouille vegetables,
with filled potato pockets and garlic-sage dip
- Vegetable burger** ^{A,D,EI} 18,90 €
fried vegetable patty, cole slaw salad, arugula, balsamic onions,
pumpkin seeds and tomato chilli pesto



*A „Fritz“
recommendation:
Your starter will
taste even better
if enjoyed with
our fresh and
fruity
Bernstein-
Weizen!*

OUR BREWERS STONE OVEN SPECIALTIES

Flammkuchen (tarte flambee) – Classic^{D,I,1,3} 12,90 €
traditionally with crème fraîche, bacon, onions and chives

Flammkuchen (tarte flambee) – Vegetaria^{D,I} 15,90 €
with crème fraîche, marinated carrot-zucchini vegetables,
pumpkin seeds, feta cheese and arugula

Flammkuchen (tarte flambee) – Mediterranean^{D,I} 17,90 €
with crème fraîche, marinated chicken breast strips,
black olives, balsamic onions, arugula and feta cheese

THE PURE DESIRE FOR MEAT ENJOYMENT

Huftsteak approx. 300 g 27,90 €
the heart of the beef hip

Entrecôte approx. 300 g 28,90 €
the classic piece with the fat eye

We serve our meat with cole slaw salad^{A,D,F} or a crispy side salad.^D

For this we optionally choose:

beer-cheese-chili-dip,^{I,D} herb butter,^I herb curd,^{A,D,F} garlic-sage dip^{A,D,F}
or tomato chilli pesto

Please choose from the following side dishes: each for 4,50 €

herbal mushrooms, market vegetables,
crispy pan-fried vegetables, Fritzen's Brewhouse french fries,
baked herb potatoes, garlic baguette, croquettes



SOMETHING SPECIAL DISCOVER

Water buffalo burger from Gut Wardow near Rostock^{A,D,I} 19,90 €
fried water buffalo meatball with cheddar cheese, wild herb salad,
cole slaw salad, red onion rings, beer cheese chili dip

The buffalo meat comes from Gut Wardow near Rostock. The stately ruminants live there all year round on fen areas and in nature reserves. Buffalo meat is not only very healthy, but also extremely tasty!



Hanseaten-Labskaus^{F,G,B} »The Special« 18,90 €
pickled beef breast with crushed potatoes,
cooked in secret spice recipe, with fried egg, gherkin,
beetroot and Original Störtebeker Matjesfilet

Also available for take away
in a practical preserving jar

Game plate from game professional Peters from Groß Stove^{D,I} 21,90 €
roasted venison sausage, braised venison
with strong cranberry sauce, with apple red cabbage
and fried pretzel dumplings

Baked ¼ roast duck from the Mularde^I 26,90 €
filled with prunes, onions and apples, with a strong sauce
with apple red cabbage and filled potato dumpling

Our ducks come from the Oehlert farm in Zarnewanz near Rostock. There they are kept in free-range farming. The mularde is a cross between wild duck and domestic duck.

Braised roast water buffalo^{I,L,D} 28,90 €
from Gut Wardow near Rostock with a strong thyme sauce
on salsify, served with baked potato croquettes

Our „Fritz“ recommendation
for connoisseurs:

A freshly drafted Störtebeker
Schwarz-Bier will prove a perfect
addition to our hearty
home-made classies



PROVEN FISH SPECIALTIES

Fried herring sweet/sour^{I,F,1,3} »virtually bone free« **16,90 €**
pickled in a Störtebeker beer marinade with onions, mustard seeds
and allspice, with coleslaw (without carrot)
and fried potatoes with bacon and onions

Störtebeker Matjes^{D,F,G,1,3} »according to our own recipe« **17,90 €**
pickled herring fillets with apple and onion sauce
and fried potatoes with bacon and onions

Our pan-fried fish »a la Fritz«^{B,1,3} **17,90 €**
fried pike perch fillet with grainy mustard sauce and
fried potatoes with bacon and onions

we recommend our cucumber salad with dill^D **4,50 €**

Plaice fried in herb oil^{B,D,I,1,3} **19,90 €**
with a small salad bouquet and fried potatoes
with bacon and onions

Roasted cod fillet^{B,E,D,I,3} **22,90 €**
with horseradish sauce on marinated carrot-zucchini vegetables,
with mashed potatoes

Pan-fried fish »Likedeeler«^{B,D,I,L} **22,90 €**
fried fillets of salmon and pikeperch with prawn skewer,
with lemon thyme sauce on crunchy root vegetables
with wasabi and horseradish mashed potatoes

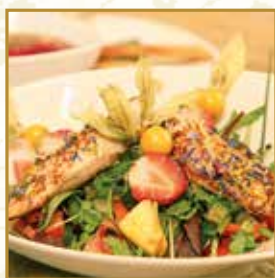
Poached white halibut **24,90 €**
with horseradish sauce on beet and onion vegetables,
served with dill potatoes



The „Fritz“
recommendation:
Fried fish will
get along nicely
with our
Atlantik-Ale“

OUR MEAT CLASSICS

- „Sauerfleisch“ in mason jar^{F,G,D,1,3} »from own production«** 16,90€
pickled pork with carrots and onions, with apple and onion sauce and fried potatoes with bacon and onions
- Beer Coachman's Schnitzel^{D,1,1,3}** 17,90€
breaded pork escalope, baked in the oven with mushrooms in cream and gratinated with cheddar cheese on a bed of fried potatoes with bacon and onions
- Master Brewer's "Geschnetzeltes"^{A,1}** 17,90€
thin sauted strips of chicken breast with crunchy vegetables and mushrooms in a strong sauce on fresh noodles
- Braised black beer roast^{1,L}** 19,90€
with strong sauce on roasted root vegetables, with wasabi and horseradish mashed potatoes
- Fritzens Burger^{A,D,F,1}** 18,90€
roasted lamb boulette with arugula, cole slaw salad, baked goat cheese, balsamic onions and garlic-sage dip
- "Fritz" baked pork knuckle^{1,L} (approx. 1000 g)** 19,90€
braised in Störtebeker beer with smoked salt, with a strong sauce and Störtebeker sauerkraut
- we recommend our filled potato dumpling with breadcrumbs** 4,50€
- Braised homemade beef roulade^{1,F}** 21,90€
filled with bacon, onions and pickles, with a strong mustard sauce, apple red cabbage and filled potato dumpling with breadcrumbs
- Brewers pan^{D,1,1,3}** 22,90€
fried medallions of chicken breast, beef and lamb, with herb butter, with crunchy seasonal vegetables and fried potatoes with bacon and onions



Enjoy our
"Roggenweizen"!
The beer of the
champions of
the world in
2014!

TO THE SWEET CONCLUSION

“Möwengruß” Seagulls Greeting^D 5,40 €
a large scoop of creamy vanilla ice-cream, pumpkin seed oil,
chocolate shavings and whipped cream

Coffee Ice Cream^D 5,90 €
a double espresso paired with a scoop of creamy vanilla ice cream

Black beer crème brûlée^{D,A,I} 5,90 €
with caramelized sugar and wild berry ragout

Belgian waffle^{D,A,I} 6,90 €
with wild berry ragout, a scoop of creamy vanilla ice cream and whipped cream

Mascarpone cream^{D,H} 6,90 €
with orange zest, plum ragout and roasted almond flakes

Warm chocolate cake^{D,I} 6,90 €
with wild berry ragout and a scoop of creamy vanilla ice cream

Home-made apple strudel^{D,I} 6,90 €
filled with curd and apples, served with vanilla sauce,
a scoop of vanilla ice cream and whipped cream

Chocolate Dream^{D,I} 7,90 €
three balls of fine chocolate ice cream, chocolate shavings,
Chocolate sauce and whipped cream
with Baileys 8,90 €

“Alter Fritz” special cup – served in a beer mug^D 8,90 €
three scoops of creamy vanilla ice cream, caramelized olives,
honey, fried rosemary, feta cheese, arugula



Instead of
dessert:
Try a fruity
“Strandräuber
Natur Radler
Sanddorn
Weizen-Bier”!

OUR COFFEE SPECIALITIES

Café Crème	2,90 €
Large Café Crème	3,90 €
Espresso	2,90 €
Double Espresso	3,70 €
Espresso Macchiato	3,00 €
Milk Coffee	3,90 €
Cappuccino	3,20 €
Latte Macchiato	3,90 €



HOT DRINKS

Hot lemon (hot water with lemon juice)	2,90 €
Cup of hot chocolate	3,50 €
Cup of hot chocolate with whipped cream	3,90 €

On request you will get all coffee specialties decaffeinated.

TEA

“Tea Diamond – world class tea in revolutionary tea bags” per glass
by Eilles 3,10 €

Ceylon highland	tea from the island of Sri Lanka, pleasantly tart and aromatic
Asian Sun Leaf	delicate, tart green tea, flavoured with a fresh fruity lemon aroma
Earl Grey	black tea flavoured with the zesty aroma of the bergamotte fruit
Summer Berry	refreshing composition of apple pieces, hibiscus blossoms, rosehip peels, elderberries and strawberry-raspberry-cream aroma
Peppermint	roughly cut special selection of peppermint leaves, aromatic and refreshing
Rooibos Vanilla	South African rooibos, offset with vanilla pieces and aroma, with a sweet flavour accent
Camomile	Camomile blossoms – honeylike taste, soothing
Herbal garden	beneficial herbal mixture, carefully composed with refreshing taste
Winter punch	South African red bush, mixed with winter punch aroma and Christmas spices



SPARKLING AND ALCOHOL-FREE

Stralsunder mineral water		0,25 l bottle	2,80 €
(classic, medium or still)		0,75 l gourmet bottle	5,80 €
Selters Mineralwasser (classic)		0,75 l gourmet bottle	5,80 €
Coca-Cola ^{2,11} , Coca-Cola Zero ^{1,2,6,7,11}		0,20 l glass	2,80 €
Fanta ^{1,2,3} (Orangeade)		0,20 l glass	2,80 €
Sprite ¹ (Lemonade)		0,20 l glass	2,80 €
Bitter Lemon ⁷		0,20 l glass	2,80 €
Tonic Water ⁷		0,20 l glass	2,80 €
Ginger Ale ²		0,20 l glass	2,80 €
Lift apple spritzer ¹	APFEL-SCHORLE	0,20 l glass	2,80 €
all 0,20 l drinks are also available as...		0,50 l glass	5,80 €
Neumarkter Lammsbräu Aktivmalz		0,33 l bottle	3,90 €

OTHER THIRST QUENCHERS

Apple juice, Orange juice		0,20 l glass	3,20 €
Passion fruit juice, rhubarb juice		0,20 l glass	3,20 €
Tomato juice		0,20 l glass	3,20 €
Banana or cherry nectar		0,20 l glass	3,20 €
Piña Colada Aloe Vera, alcohol-free		0,20 l glass	3,20 €
all 0,20 l drinks are also available as...		0,50 l glass	6,20 €
like also as spritzer		0,50 l Glas	5,80 €





WHITE WINE

UNSER Rostocker Hafenwein, Cuveé, dry	0,2l	6,10€
Winery Vollmer, Pfalz	0,75l	21,00€
clear, powerful, tasty and juicy with complex flavors of yellow fruits, full-bodied taste		
Horgelus Colombard, Sauvignon Blanc, dry	0,2l	6,10€
Domaine Horgelus, Gascogne	0,75l	21,00€
refreshing fragrant bouquet with aromas of flowers and tropical fruits and citrus flavors		
Wegeler Riesling, dry	0,2l	7,00€
Winery Wegeler, Rheingau	0,75l	24,00€
this Riesling from the winery Wegeler impresses with its fine peach notes and mineral acidity.		
Grohsartig Weissburgunder, Chardonnay, dry	0,2l	8,00€
Winery Groh, Rheinhessen	0,75l	28,00€
delicate minerality, on the palate are the well-known Burgundy flavors such as peach, citrus and yellow fruits		
Miss Scheu, Scheurebe fine dry	0,2l	7,00€
Johanninger Winery, Rheinhessen	0,75l	24,00€
Exciting smell of pomelo, gooseberries and currants seduce the tongue.		

ROSÉ WINE

UNSER Rostocker Hafenwein, Cuveé, dry	0,2l	6,10€
Winery Vollmer, Pfalz	0,75l	21,00€
tasty and clear, with a juicy berry aroma in the velvety-fresh taste		
Horgelus Merlot, Cabernet Rosé, dry	0,2l	6,10€
Domaine Horgelus, Gascogne	0,75l	21,00€
smells of red berries and freshly picked strawberries and shows on the palate impressively aromatic, round and fresh		
Wilde Hirsch, cuveé, fine dry	0,2l	8,00€
Weingut Hirsch, Württemberg	0,75l	28,00€
playful nose, its aromas are reminiscent of freshly plowed strawberries and a touch of lychee, tasty and juicy in the rich finale		

RED WINE

UNSER Rostocker Hafenwein, Cuveé, dry 0,2l 6,10 €
Winery Vollmer, Pfalz 0,75l 21,00 €

velvety and full-bodied with the luscious aromas of ripe berries and cherry in a silky structure, slightly spicy on the palate

Lergenmüller Merlot, dry 0,2l 6,60 €
Lergenmüller, Pfalz, Sankt Anna 0,75l 23,00 €

presents itself with a fine smell of heart cherries and a spicy bodies that are tannins despite his young age excellently developed and balanced

Don Cosimo Primitivo, dry 0,2l 6,60 €
Cantine Due Palme, Italy, Apulien 0,75l 23,00 €

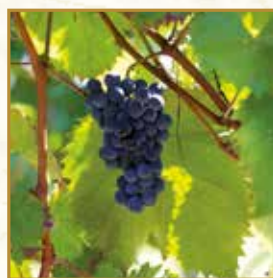
fruity bouquet with notes of dark berries and fine spicy nuances, on the palate it is silky powerful and elegant with beautiful balance and gentle tannins

Chateau Guiot, Cuveé, dry 0,2l 7,30 €
Costers de Nimes, France 0,75l 25,00 €

dense, almost black red, open nose, lush bouquet, light red and dark fruits, ideally combines the properties the Syrah and Grenache notes

Castillo de Cheste, Tempranillo, medium-dry 0,2l 6,10 €
Spain, Valencia 0,75l 21,00 €

bright dark red color, full-bodied, on the palate an uncomplicated style, perfect balance between sweetness and acidity



SPARKLING WINE AND PROSECCO

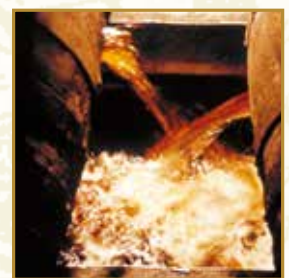
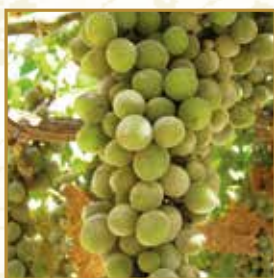
Cantine Maschio Prosecco Treviso, trocken, 11,0 % vol.	0,1 l	3,50€
	0,75 l	24,90€
Lorenz & Dahlberg Sekt, dry, 10,5 % abv.	0,75 l	23,00€
Lorenz & Dahlberg Sekt, semidry, 10,5 % abv.	0,75 l	23,00€
Aperol Spritz 4 cl APEROL, Prosecco Frizzante, Soda Water	0,20 l	7,00€
Pampelle Spritz 4 cl Pampelle, Prosecco Frizzante, Soda Water	0,20 l	7,00€
Hugo Elderflower syrup, Prosecco Frizzante, mint, lime	0,20 l	7,00€

LONGDRINKS

Cuba Libre ^{2,5,6} 4 cl Havana 3 anos, Coca-Cola	0,30 l	7,00€
Campari Orange ² 4 cl Campari, orange juice	0,30 l	7,00€
Gin Tonic ⁷ 4 cl Greenall's Dry Gin, Tonic Water	0,30 l	7,00€
Wodka Lemon 4 cl Parliament Vodka, Bitter Lemon	0,30 l	7,00€
Malibu Mix 4 cl Malibu, with orange, cherry, Piña Colada		
Aloe Vera juice or Cola-Cola	0,30 l	7,00€

HIGH-PERCENTAGE

Fischergeist, 56 % abv.	2 cl	3,30€
Baileys Original Irish Cream, 17 % abv.	4 cl	4,60€
Jägermeister, 35 % abv.	4 cl	4,60€
Ramazzotti, 30 % abv.	4 cl	4,60€
Küstennebel, 21,8 % abv.	4 cl	5,40€



WHISKY AND RUM

Havana Club 3 años, 40 % abv.	4 cl	4,60 €
Havana Club 7 años, 40 % abv.	4 cl	6,60 €
Jameson Irish Whiskey, 40 % abv.	4 cl	5,40 €
Chivas Regal Scotch Whisky, 12 years, 40 % abv.	4 cl	6,60 €
Rostocker Lehment Aquavit, 42 % abv.	4 cl	4,60 €
Rostocker Lehment Kümmel, 38 % abv.	4 cl	4,60 €
Parliament Vodka, 40 % abv.	4 cl	5,00 €
Greenall's Dry Gin, 37,5 % abv.	4 cl	5,00 €
Linie Aquavit, 41,5 % abv.	4 cl	5,80 €
Prinz Alte Marille, 41 % abv.	4 cl	5,90 €
Prinz Alte Zweschke, 41 % abv.	4 cl	5,90 €
Prinz Alte Williams Christ Birne, 41% abv.	4 cl	5,90 €



REGIONAL PARTICULARITIES

Kaland Kümmel, 40,0 % abv. · regional handcraft	4 cl	5,80 €
Stralsunder Meerbrand, 40 % abv.	4 cl	5,80 €
Foerster's Heide Gin, 44,0 % abv. · homemade speciality	4 cl	6,20 €
Homemade beer liqueur, 25 % abv.	4 cl	6,20 €

“WHAT SHALL WE DRINK NOW?”

The story of „Mann un Fru!“ (husband and wife)

According to the legend, a portly man and his no less portly wife sold a delicious double Kümmel (clear local speciality spirit distilled with caraway) on the markets of Mecklenburg-West Pomerania around the year 1700. Soon the drink was called after these two - „Mann un Fru“ (husband and wife). One and a half centuries later the Rostock distiller and businessman Conrad Lehment picked up this traditional recipe, refined it, and thus invented the „Original Lehment Rostocker Doppel-Kümmel“. The mild character of this distinctive speciality soon made it the drink of the town. Today sees a new chapter of this legend opened: the Original Lehment Rostocker Aquavit. The composition of dill, coriander, caraway and fennel gives this unequalled Aquavit its wonderfully mild taste. Conrad Lehment would feel very proud to savour this Aquavit in your company today.

HERE'S TO YOU!



“FRITZ” TAKE-OUT

GLASSES & BEER

“Störtebeker” sixpack	6 x 0,5l	11,90 €
put together your own combination, price per pack, incl. refundable deposit for returnable bottles		
“Störtebeker” treasure chest	6 x 0,5l	10,90 €
price per pack, incl. refundable deposit for returnable bottles		
“Störtebeker” sailor’s glass in a gift box	2 x 0,3l oder 0,5l	11,90 €
“Störtebeker” sample glass in a gift box	2 x 0,2l	11,90 €
“Störtebeker” speciality box		10,90 €
2 “Störtebeker” sailor’s glass with a bottle (0,5 l) of either Störtebeker Scotch-Ale, Hanse-Porter or Stark-Bier		
Störtebeker Single Malt Whisky (3-year) with tumbler, in a gift box	0,5 l	45,00 €



Dear guest, it is our objective to make you happy. Therefore we try to use exclusively foods of high quality and of regional origins. Unfortunately there are products, which are not to be had without additives but nevertheless they are asked for by many guests.

¹with preservatives, ²with artificial colors, ³with anti-oxidants, ⁴with sweetener saccharin, ⁵with sweetener cyclamat, ⁶with sweetener aspartam, containing a source of phenylalanin, ⁷with sweetener acesulfam, ⁸with phosphate, ⁹sulphured, ¹⁰with quinine, ¹¹contains caffeine, ¹²with flavour enhancer, ¹³blackened, ¹⁴waxed, ¹⁵changed by genetic engineering
^AEggs, ^BFish, ^CCrustaceans, ^DMilk and dairy products, ^ESulphur dioxide and sulphites, ^FMustard ^GSoy, ^HPeanuts, ^ICereals containing gluten, ^KNuts, ^LCelerciac, ^MSesame seeds, ^NMolluscs, ^OLupines

FESTIVELY FEASTING AT THE “FRITZ”

A CULINARY SEMINAR IN BREWING



In 9 courses you will be acquainted with the basics of brewing beer - from malting over mashing to fermentation - by culinary delights & speciality brews of the Störtebeker brew manufactory.

On your request our „specialist“ in beer will accompany you through the beer seminar-menu with nice anecdotes about the history of beer. In the final quiz you can test your knowledge of beer & get it supported by documentary evidence.

Price per person: 42,00 € (available only upon pre-ordering)

HOME-MADE PRODUCTS FOR TAKING HOME

TAKE A LOOK IN OUR REFRIGERATOR



Freshly baked “Fritz” bread, about 500g	6,00 €
Greaves-and-apple lard spread in a preserving jar, each	6,00 €
Salt pork in a bay vinegar aspic in a preserving jar, each	10,00 €
Our lobscouse in a preserving jar, each	12,00 €

at 5° - 7°C best before see label

OUR REGIONAL SUPPLIERS INTRODUCE THEMSELVES!



stoertebeker-brauquartier.com
03831-2550



satower-mosterei.de
038295-78206



lerch-hummer.de
040-3869082



weine-und-mehr.de
0381-8008877



wildprofi.de
0381-4002919



moenchguter-fruchtgrosshandel.de
038306 2370



fisch-und-feinkost.de
0381-20268820



bauernhof-oehlert.de
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 info@villa-knobelsdorff.de
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YOUR CELEBRATION TURNS INTO A HEARTY AND RUSTIC EVENT AT OUR LOCATION.



We have a separate room called
“Störtebekers Stube” which is ideal
for birthday celebrations, weddings,
anniversaries etc.

It holds up to 20 - 50 people.

We make you an individual offer,
just ask us.

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www.alter-fritz.de