

menu

from the cold kitchen

Tasty Gouda cheese on a half rye bread roll ^{1,2,13,a,c,d}	2,60 €
Mett (ground pork) with onions on a half rye bread roll ^{a,c,d}	2,60 €
Blood pudding of Düsseldorf with mustard, rye bread roll and butter ^{2,7,13,g,h,j}	5,00 €
Camembert "Bavarian style", served with farmhouse bread ^{a,c,d,g,h,j}	6,00 €
Schumacher Vesper platter with smoked sausages, sausage specialties, Gouda, cream cheese nostalgia, with bread and butter ^{a,c,d,g,h,j}	14,00 €

Schumacher classics

Düsseldorf meat ball with mustard ^{a,c,d,g,h,j}	2,50 €
Düsseldorf meat ball with mustard and potato salad ^{a,c,d,g,h,j}	6,50 €
Boiled beef soup with vegetables ^{a,c,d,g,h,j}	6,00 €
Hearty pumpkin soup with oil and seeds, with baguette ^{a,c,d,g,h,j}	7,00 €
Schumacher's meat ball with fried egg, fried potatoes and a side salad ^{a,c,d,g,h,j}	10,00 €
3 grilled sausages with Sauerkraut ^{a,c,d,g,h,j}	10,00 €
Coarse sausage snail with pumpkin stew ^{a,c,d,g,h,j}	11,00 €
Savory bacon pancake with seasonal salad ^{a,c,d,g,h,j}	12,00 €
Hearty "Szegediner Style" beef goulash with rye bread roll ^{a,c,d,g,h,j}	14,00 €
Rhenish Sauerbraten (beef) with potato dumplings and applesauce ^{a,c,d,g,h,j}	17,50 €
Düsseldorf mustard roast with fried potatoes, with bean salad ^{a,c,d,g,h,j}	29,50 €
Schumacher white cabbage roulade with bacon sauce, served with mashed potatoes ^{a,c,d,g,h,j}	12,50 €
Freshly baked knuckle with sauerkraut and mashed potatoes ^{a,c,d,g,h,j}	18,00 €
Hearty roast pork with apple red cabbage and bread dumplings ^{a,c,d,g,j}	16,00 €
Bread dumplings with mushroom cream sauce, with rapunzel salad (veg.) ^{a,c,d,g,h,j}	12,50 €

ONLY at „Stammhaus“

Schumacher classics

Portion fresh potato pancakes with homemade applesauce (veg.) ^{2,a,d,h}	9,50 €
Large Düsseldorf style "hash browns" with apple syrup, black bread and butter (veg.) ^{a,c,d,g,h,j}	12,50 €
Wiener Schnitzel (veal) with fried potatoes and rocket salad ^{a,c,d,g,f,h,j}	30,00 €

ONLY at „Im Goldenen Kessel“

Schumacher classics

Tender pork schnitzel with french fries ^{a,c,d,g,f,h,j}	15,00 €
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Salad

Autumn salad with chanterelles, served with a farmer's baguette ^{a,c,d,g,h,j}	16,00 €
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fish

Tender fillet of pikeperch, served with Nice vegetables and parsley potatoes ^{a,c,d,g,f,h,j}	16,00 €
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for a sweet conclusion

Bavarian apple strudel with vanilla sauce and whipped cream ^{a,c,d,g,h,j}	5,50 €
Plum crumble with cinnamon on vanilla ice cream ^{a,c,d,g,h,j}	7,00 €

details on 1–14 and a–n can be found on our all-day menu.
For further information and our payment
conditions please ask our waiters or chef.
All prices including service charge and tax.



Drinks

Uls de Schumacher Altbier-Manufaktur

Schumacher Alt ^a	0,25 l	2,40 €
1838er ^a	0,25 l	2,55 €
Ungerweibchen	0,2 l	7,00 €
Summer refreshment from sparkling wine, lemonade and 1838er		

Janz ohne Promill

Milk	0,25 l	2,20 €
Gerolsteiner Naturell (non sparkling water)	0,25 l	2,40 €
	0,75 l	7,10 €
Gerolsteiner Sprudel (sparkling water)	0,25 l	2,40 €
	0,75 l	7,10 €
Gerolsteiner Apfelschorle	0,25 l	2,60 €
Gerolsteiner Orangenlimonade	0,25 l	2,60 €
Coca-Cola	0,2 l	2,70 €
Coca-Cola zero	0,2 l	2,70 €

Wat Wärmes zom Drenke

Tee (Pfefferminz, Kamille oder schwarzer Tee)	0,2 l	2,50 €
Tasse Kaffee ⁸	0,16 l	2,60 €
Espresso ⁸	0,02 l	2,60 €

Wat vom Rebstöckske

Piccolo, Weißer Burgunder Sekt	0,2 l	9,20 €
<i>Winzergenossenschaft Britzingen, Markgräflerland</i>		
Weinschorle	0,2 l	5,00 €
<i>Riesling Weegmüller, Pfalz</i>		
Cuvée Martina, trocken	0,2 l	7,20 €
<i>Weingut Hunn, Baden</i>	0,75 l	25,10 €
Weißburgunder, feinherb	0,2 l	7,20 €
<i>Weingut Manz, Rheinhessen</i>	0,75 l	25,10 €
Rosé, feinherb	0,2 l	7,20 €
<i>Weingut Kallfels, Mosel</i>	0,75 l	25,10 €
Portugieser Kieselstein, trocken	0,2 l	7,20 €
<i>Weingut Porzelt, Pfalz</i>	0,75 l	25,10 €

Für weitere Weinwünsche, schauen Sie in unserer Weinkarte!

Schabau

Düsseldorfer Korn	2 cl	2,50 €
Original Samtkragen	2 cl	2,80 €
Jubiläumsaquavit	2 cl	3,40 €
Alter Bodensee Obstler, Steinhäuser	2 cl	5,80 €
Underberg	2 cl	3,70 €
Killepitsch	2 cl	3,80 €
Ungermännchen	2 cl	2,80 €
734 Schumacher Altbierlikör	2 cl	3,90 €



barbecue – only at Oststrasse

Our barbecue hours

tuesday to saturday

from 3:30 pm to 9 pm

sunday

from 1 pm to 7:30 pm

Marinated pork belly with mustard-dill-sauce with French fries and Farmer salad ^{3,4,a,c,d,g,h,j}	10,00 €
3 Salsiccia fried sausages with currysauce with potato wedges and tomato salad ^{3,4,a,c,d,g,h,j}	10,00 €
Spare Ribs marinated with BBQ sauce with potato wedges and cucumber salad ^{4,a,c,d,g,h,j}	13,00 €
Pork neck steak – marinated – with zaziki with potato wedges and Farmer salad ^{4,a,c,d,g,h,j}	14,00 €
Schumachers barbecue combination with mustard-dill-sauce with French fries and cucumber salad ^{2,3,4,a,c,d,g,h,j}	21,00 €
4 hearty beef Cevapcici with zaziki with French fries and tomato salad ^{4,a,c,d,g,h,j}	12,00 €
Tender rump steak (250gr) with BBQ sauce with French fries and tomato salad ^{4,a,d,g,h,j}	28,00 €

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Extra barbecue sauce 1,00 €

Extra barbecue salad 4,00 €

We only do serve plate dishes

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Allergene & Zusatzstoffe

Allergene

- a = Gluten
- b = Sesam und Erzeugnisse
- c = Milch und Erzeugnisse
- d = Eier und Erzeugnisse
- e = Erdnüsse und Erzeugnisse
- f = Fische und Erzeugnisse
- g = Senf und Erzeugnisse
- h = Soja und Erzeugnisse
- i = Schalenfrüchte
- j = Sellerie und Erzeugnisse
- k = Lupinen und Erzeugnisse
- l = Schwefeldioxid und Sulphite
- m = Krebstiere und Erzeugnisse
- n = Weichtiere und Erzeugnisse

Zusatzstoffe

- 1 = Farbstoffe
- 2 = Konservierungsstoffe
- 3 = Antioxidationsmittel
- 4 = Geschmacksverstärker
- 5 = Geschwefelt
- 6 = Geschwärzt
- 7 = Phosphat
- 8 = Koffeinhaltig/ Teeinhaltig
- 9 = Chininhaltig
- 10 = Gewachst
- 11 = Taurin
- 12 = Phenylalanoinquelle
- 13 = Süßungsmittel
- 14 = Alkohol



Ausgezeichnete
Braukunst