



Barfüßer for at home

— NO CONSUMPTION IN THE RESTAURANT —



**Our artisan homemade products,
perfect for your own enjoyment or as a gift.**
ALSO AVAILABLE ONLINE AT WWW.URBAN-CRAFT.DE

— BEERS —

BREWERS BOTTLE
Barfüßer Blonde A, P 0,33l 1,39
PLUS BOTTLE DEPOSIT

20 LITRE PARTY KEG
Barfüßer Blonde A, P 20,0l 49,90
Barfüßer Schwarze A, P 20,0l 49,90
DEPOSIT TAPPING SET + 25,00 / DEPOSIT PARTY-KEG + 50,00
ONLY ON PRE-ORDER (APPROX. 7 DAYS)

URBAN MONK BEER
Urban Monk Shiny Wilma A, P 0,33l 1,69
Urban Monk Sunshine Ale A, P 0,33l 1,99
Urban Monk Rusty Red A, P 0,33l 1,99
Urban Monk RBN MNK IPA A, P 0,33l 2,19
PLUS BOTTLE DEPOSIT

— SPIRITS —

Barfüßer Bierlikör 24% Vol. 0,5l 19,90
Beery liqueur from our Schwarze, with vanilla,
cloves and a lacing of rum.

Barfüßer Apfelbrand 40% Vol. 0,5l 19,90
Crunchy, fruity apple brandy from Boskop & Golden Deli-
cious, matured in oak barrels.

Barfüßer Hopfengeist 38% Vol. 0,5l 23,90
Made from the best hops from the Hallertau and Tettngang.
Clear and aromatic.

Barfüßer Kräuterbitter 35% Vol. 0,5l 19,90
A tart and fruity extract of selected herbs, spices and fruits.
Bittersweet herbal brandy.

Barfüßer Nussler Schnaps 35% Vol. H, T 0,5l 23,90
Fine golden, made of roasted hazelnuts refined with raw
cocoa. Intense nutty hazelnut brandy.

Barfüßer Bratappel Likör 24% Vol. 0,5l 19,90
Enjoy the seductive baked apple liqueur: finest
baked apple fragrance with spicy cinnamon notes



Barfüßer
WIRTSCHAUS

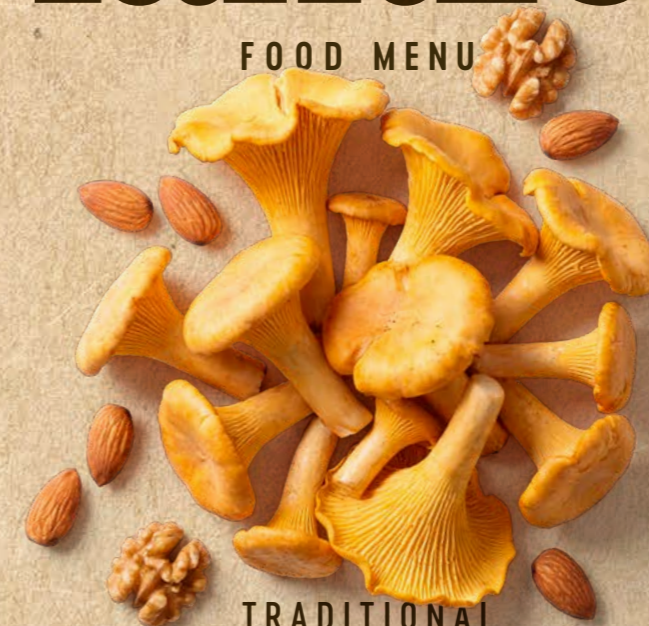
V3 - 06-2026 - BEWH-AA A ALL PRICES IN EURO, INCLUDING VAT. SUBJECT TO CHANGE AND ERRORS EXCEPTED. 1) WITH PRESERVATIVE

ALLERGENE A - gluten, H - nuts, P - wheat - / barley malt, T - hazelnuts



Prost Mahlzeit

FOOD MENU



TRADITIONAL
REGIONAL
HOME MADE

Barfüßer
WIRTSCHAUS



WWW.BARFUESSER-AALEN.DE



Barfüßer
Soup kitchen

- Flädlesuppe** 5,90
Bouillon with pancake slices and fresh chives
- Maultaschensuppe** 6,50
Bouillon with Swabian ravioli slices and fresh chives

- Drei auf einen Streich** 9,50
Obatzder cheese spread, hummus, herb sour cream, served with farmhouse bread

OUR TIP

Crisp and fresh
Salad variations
DRESSING OF YOUR CHOICE

HOME NORDIC

- Side salad** 5,90
- Mixed Brewhouse Salad** 8,50
Fresh mixed leaf salad, potato salad, cucumber salad, beetroot
- Jakobiner** 15,50
Leaf salad with grilled chicken breast, cherry tomatoes, cucumber and corn
- Hubertus*** 15,50
Leaf salad with grilled mushrooms, Emmentaler, roasted seeds, pumpkin seed oil, cherry tomatoes, cucumber and corn
- Barfüßer** 18,50
Leaf salad with grilled roast beef stripes, bell pepper, tomatoes, cucumber, corn and Grana Padano

*] VEGAN WITHOUT CHEESE

Hearty
Snack

- Pretzel** 1,90
- Münchner Weißwürste** 8,90
One pair of Weisswürste from Magnus Bauch, pretzel, sweet mustard
- Wurstsalat** 9,90
Sliced sausage, pickles, red onions, farmhouse bread
- Schweizer Wurstsalat** 10,90
Sliced sausage, Emmentaler, pickles, red onions, farmhouse bread

Bavarian-Swabian
Home style food

- Knödel & Schwammerl** 14,50
Bread dumpling, wild mushrooms cream sauce, fresh herbs, side salad
- Putenrahmgeschnetzeltes** 15,90
Creamy turkey stew with spaetzle and cucumber salad
- Linsen** 14,90
Lentils, bacon, onions, swabian noodles, Wiener
- Original Allgäuer Käsespätzle** 15,90
Swabian noodles, alpine cheese, melted onions, side salad
- Brauhaus Maultaschen** 14,80
Swabian ravioli, dark beer sauce, melted onions, potato salad
- Extra Maultasche** + 2,50
- Maultaschenpfännle** 16,90
Roasted ravioli, mushroom cream sauce, spaetzle
- Brauhaus Burger** 18,80
Grilled beef burger, burger sauce, salad, tomato, red onions, bacon, Obatzda (Bavarian piquant cheese spread), Emmentaler, French fries
- Alm-Burger** 18,80
100% plant based Burger, burger sauce, salad, tomato, red onions, Obatzda (Bavarian piquant cheese spread), Emmentaler, French fries
- Pulled Pork Burger** 16,90
Pulled Pork, burger sauce, melted onion, coleslaw, French fries
- Bierkutscher Teller** 16,90
Meat patty ca. 300g, dark beer sauce, melted onions, Käsespätzle

Our
Schnitzel

VIENNESE-STYLE PORK LOIN SCHNITZEL BREADED WITH EGG AND BREADCRUMBS AND FRIED IN VEGETABLE FAT

- Brauhaus Schnitzel**
- with french fries 15,90
- with potato salad 15,90
- Schwaben Schnitzel**
- with Spätzle and sauce 15,90

- Jäger Schnitzel**
- with Spätzle and sauce 15,90
- mushroom cream sauce 15,90

- Allgäuer Schnitzel**
- with Käsespätzle and melted onions 18,90

With side salad + 4,00

As chicken Schnitzel + 2,00

Side
Salads

- Bavarian cole slaw**
- with bacon and caraway 4,50
- Cucumber salad**
- with dill and herbs vinaigrette 4,50
- Swabian potato salad**
- with vinegar and oil dressing 4,50

Brewhouse
Tarte flambée

THE DOUGH

The secret lies in our unique dough, which is rolled out wafer-thin. This creates a perfect balance between crispy texture and tender bite.

- Vegetarisch** 12,90
Sour cream, cheese, fresh mushrooms, grilled vegetables, garlic oil
- Speck & Zwiebeln** 12,90
Sour cream, cheese, bacon, red onions, spring onions

From the Cow

- Ochsenbäckchen** 23,90
Braised cheek of ox, red wine, root vegetables, swabian noodles
- Rumpsteak** 27,90
Rumpsteak, French fries, herb butter
- Schwäbischer Zwiebelrostbraten**
- Traditional Swabian roast beef with dark beer sauce and melted onions
- with swabian noodles 27,90
- with Käsespätzle 30,90

Crisp and fresh
Bowls

- Brauhaus Bowl** 17,90
Pulled pork, herb sour cream, potato salad, bulgur salad, leaf salads, cucumber, beetroot, cherry tomatoes, honey-mustard dressing
- Lisl's Falafel Bowl** 16,90
Baked falafel balls, hummus, potato salad, bulgur salad, leaf salads, cucumber, beetroot, cherry tomatoes, nordic-dressing



Chanterelle
Specials

- Chanterelle Salad** 17,90
mixed leaf salad with sautéed chanterelles, roasted walnuts, cherry tomatoes, cucumber, corn, apple balsamic dressing
- Forest & Meadow** 17,90
spinach dumplings with chanterelle cream sauce, side salad
- Carrot Cake** 8,50
with orange sorbet and whipped cream
- Roast Turkey Roll** 18,90
roast turkey with chanterelle cream sauce, almond broccoli, swabian noodles

From the Pig

THE BARFÜSSER BRAUHAUS CLASSIC

- Oma Traudl's Schwabenteller** 24,90
Pork tenderloin wrapped in bacon^{1,3}, swabian ravioli, wild mushrooms cream sauce, root vegetables, swabian noodles

- Schweinebraten** 17,80
fresh from the oven
Roast pork from the neck, dark beer sauce, bread dumpling, Bavarian cole slaw

- Schweinshaxe** 17,80
fresh from the oven
CRISPY GRILLED KNUCKLE OF PORK WITH SPECIAL BARFÜSSER SEASONING AND DARK BEER SAUCE
- with potato salad 17,50
- with bread dumpling 17,50
- with bread dumpling and bavarian cole slaw 20,50

For our little guests
Children's menu

- FOR CHILDREN UP TO 12 YEARS
- Kinderschnitzel „Wiener Art“**
- Small escalopes from the pork loin, breaded with egg & breadcrumbs, pan fried with pure plant oil
- with French fries / swabian noodles 9,90
- Hähnchen-Nuggets** 9,90
Crispy nuggets from the chicken fillet, with French fries

- SIDE DISHES**
- French fries** 4,90
- Spätzle mit Sauce** 5,40
- Extra Sauce 1,90

A sweet treat at the end
Dessert

- Apfel-Crumble** 8,50
Apple crumble cake, nougat ice cream and whipped cream
- Kaiserschmarrn** 9,50
Sweet pancake, plum roast, vanilla ice cream
- Carrot Cake** 8,50
with orange sorbet and whipped cream
- Mixed ice cream, whipped cream** 6,50
3 scoops of ice cream
- Gebackene Apfelringe** 8,50
Baked apple rings, nougat ice cream, cream
- Extra vanilla sauce 1,00



ALLERGEN INFORMATION
SCAN QR-CODE FOR ALLERGEN INFORMATION



Brewer's
Lemonade & Iced Tea



Barfüßer
Gift card
give pleasure to connoisseurs

AVAILABLE AT THE BARFÜSSER HAUSBRAUEREI OR ONLINE AT WWW.BARFUESSER-AALEN.DE

Barfüßer
WIRTSCHAUS

IT CONTAINS DETAILED INFORMATION ABOUT THE INGREDIENTS IN OUR MEALS, WHICH MAY CAUSE ALLERGIES OR INTOLERANCES. PLEASE NOTE THAT CONTACT WITH FOOD AND TRACES OF THE ALLERGENS LISTED CANNOT BE COMPLETELY EXCLUDED.