

**Dear guests, very welcome to our restaurant  
Gaststätte "Zur Weberklausen" Im Weißen Lamm !**

**We hope you will enjoy your stay.**

**Thanks for your visit says  
keeper Frank Schröder and his team.**

**Gaststätte**  
**"Zur Weberklausen"**  
exklusiv und preiswert  
**im**  
**Weißen Lamm**

**Business Hours**

<b>Monday</b>	.....from <b>06.00 pm</b>
<b>Tuesday</b>	<b>closed</b>
<b>Wednesday</b>	.....from <b>06.00 pm</b>
<b>Thursday</b>	<b>11.30 am - 02.00 pm and from 06.00 pm</b>
<b>Friday</b>	.....from <b>06.00 pm</b>
<b>Saturday</b>	<b>11.30 am - 02.00 pm and from 06.00 pm</b>
<b>Sunday</b>	<b>11.30 am - 02.00 pm and from 06.00 pm</b>

Phone: +4937204/87314

## Salad

**Mixed salad** **3,80 €**  
with yoghurt dressing and toast

**Salad with turkey** **6,80 €**  
cheese, yoghurt dressing and toast

**Salad with fried mushrooms** **6,80 €**  
cheese, yoghurt dressing and toast

**„T.M. Salat“** **6,60 €**  
[Tomato mozzarella salad with toast]

**„Fitnesssteller“** **7,20 €**  
[Salad with 2 pork steaks, herb butter,  
cheese, yoghurt dressing and toast]

## Snacks

**„Cheftoast“** **4,80 €**  
[2 pork steaks grilled with cheese and Sauce Hollandaise]

**Ragout fin** **3,80 €**  
and toast

**Hungarian goulash soup** **4,20 €**  
with toast

**Swiss cheese soup** **3,60 €**  
with toast

## For Our Little Guests

**Kids pork cutlet** 4,60 €  
chips and ketchup

**Macaroni** 3,60 €  
with tomato sauce

**Fish finger** 3,80 €  
chips and ketchup

## Pasta

**„Pilzpasta“** 7,80 €  
[Fried mushrooms on pasta and porksteaks]

**„Pasta S.K.“** 6,80 €  
[Macaroni with ham cheese cream sauce]

**„Italienisches Nudelomlett“** 6,60 €  
[Italian noodle omelette]

**Pasta Tomato-Mozzarella** 6,80 €  
with tomato sauce

## Vegetarian Dishes

**Cheese spaetzle** 4,60 €

**Fried sheep cheese** 7,20 €  
with cream sauce and spaetzle

**Fried mushrooms** 7,80 €  
with cream sauce and green noodles

## Pork Cutlet Specialties

- Pork Cutlet with butter peas** **8,80 €**  
3 fried eggs and chips
- „Käseschnitzel“** **8,60 €**  
[Pork cutlet grilled with cheese, 3 fried eggs and chips]
- „Schnitzel R.S.“** **9,20 €**  
[Pork cutlet with mushroom cream sauce and spaetzle]
- Pork cutlet with mushrooms** **8,80 €**  
and potato waffles
- „Schnitzel Hawaii“** **8,90 €**  
with croquettes
- „Cornflakes-Schnitzel“** [created by Andreas Härtel] **8,60 €**  
[Cornflakes breaded pork cutlet, 3 fried eggs  
and potato wedges]
- „Mailänder Schnitzel“** **8,90 €**  
[Pork cutlet grilled with tomato and cheese, tomato sauce  
and green noodles]
- „Jansen-Schnitzel“** [created by Peter Jansen] **8,80 €**  
[3 small pork cutlets, a bit of cucumber, tomato  
and a handful of chips with mayonnaise]

## Dishes Out Of Saucepan And Pan

<b>Bacon and potato omelette</b>	<b>7,20 €</b>
<b>Cream pork steak and spaetzle</b>	<b>8,40 €</b>
<b>„Senf-Ei-Hülle“</b> [Mustard egg covered pork steak, buttert french beans and croquettes]	<b>8,80 €</b>
<b>„Feinschmecker-Geschnetzeltes“</b> [Strips of pork served in cream sauce, mushrooms and spaetzle]	<b>9,20 €</b>
<b>Salmon filet</b> Broccoli with almonds and Canadian wild rice	<b>10,90 €</b>
<b>Pork goulash</b> in red wine, buttered macaroni or Bohemian dumplings	<b>8,20 €</b>
<b>„Steak au four“</b> [Pork steak grilled with ragout fin and cheese and croquettes]	<b>9,80 €</b>
<b>Cheese covered pork steak</b> and potato wedges	<b>8,80 €</b>

***Spaetzle: a specialty from Southern Germany, made by boiling  
small lumps of dough made from flour and eggs.***

## Hot Drinks

<b>Cup of tea</b>		<b>1,60 €</b>
[various flavors]		
<b>Cup of coffee   espresso</b>		<b>1,60 €</b>
<b>Cappuccino</b>		<b>1,80 €</b>
<b>Hot chocolate</b>		<b>2,00 €</b>
<b>Mulled wine</b>		<b>2,00 €</b>
<b>Grog</b>		<b>2,50 €</b>

## Softdrinks & Co.

<b>Lichtenauer mineral water</b>	<b>0,25 l bottle</b>	<b>1,60 €</b>
[tangy   still]		
<b>Lichtenauer tonic water</b>	<b>0,25 l bottle</b>	<b>1,60 €</b>
<b>Lichtenauer ginger ale</b>	<b>0,25 l bottle</b>	<b>1,60 €</b>
[like above]	<b>0,5 l</b>	<b>3,00 €</b>
<b>Coke   Coke light</b>	<b>0,25 l</b>	<b>1,50 €</b>
<b>Fanta   Sprite</b>	<b>0,25 l</b>	<b>1,50 €</b>
<b>Spezi   Appletizer</b>	<b>0,25 l</b>	<b>1,50 €</b>
[like above]	<b>0,5 l</b>	<b>2,80 €</b>
<b>Apple juice   Orange juice</b>	<b>0,2 l</b>	<b>1,40 €</b>
<b>Cherry juice   Banana juice</b>	<b>0,2 l</b>	<b>1,60 €</b>
<b>Strawberry -   Pineapple juice</b>	<b>0,2 l</b>	<b>1,80 €</b>
<b>Cherry-Banana juice [KiBa]</b>	<b>0,25 l</b>	<b>2,00 €</b>
[like above]	<b>0,5 l</b>	<b>3,20 €</b>

## Beer

<b>Sternquell Pils keg beer</b>	<b>0,25 l</b>	<b>1,60 €</b>
	<b>0,5 l</b>	<b>2,50 €</b>
<b>Kulmbacher Pils keg beer</b>	<b>0,3 l</b>	<b>1,80 €</b>
	<b>0,5 l</b>	<b>2,50 €</b>
<b>Sternquell Kellerbier</b>	<b>0,5 l bottle</b>	<b>2,00 €</b>
<b>Mönchshof Schwarzbier</b>	<b>0,5 l bottle</b>	<b>2,50 €</b>
<b>Kapuziner Hefeweizen</b>	<b>0,5 l</b>	<b>2,50 €</b>
[hell   dunkel   alcohol free]		
<b>Jever Fun [alcohol free]</b>	<b>0,5 l bottle</b>	<b>2,50 €</b>
<b>Berliner Kindl Weiße mit Schuß</b>	<b>0,33 l Flasche</b>	<b>2,00 €</b>
[raspberry   woodruff]		
<b>Radler   Diesel [shandy]</b>	<b>0,5 l</b>	<b>2,50 €</b>
<b>Coke-Weizen   Banana-Weizen</b>	<b>0,5 l</b>	<b>2,50 €</b>

## Specialties

<b>„LAMM Gedeck“</b> [created by Dirk Pfeifer]		<b>4,00 €</b>
[Radler and one „Montags-Getränk“]		

## Rum

<b>Bacardi Light-Dry</b>	<b>4 cl</b>	<b>2,60 €</b>
<b>Havana Club Añejo Blanco</b>	<b>4 cl</b>	<b>2,60 €</b>
<b>Havana Club Añejo 3 Años</b>	<b>4 cl</b>	<b>3,00 €</b>

## Klarer, Brandy & Whisky

<b>Obstler [Specht Obstwässerle]</b>	<b>4 cl</b>	<b>2,20 €</b>
<b>Wodka</b>	<b>4 cl</b>	<b>2,00 €</b>
<b>Wilthener Goldkrone</b>	<b>4 cl</b>	<b>2,00 €</b>
<b>Jim Beam</b>	<b>4 cl</b>	<b>2,80 €</b>
<b>Johnnie Walker Red Label</b>	<b>4 cl</b>	<b>3,00 €</b>

## Liqueur

<b>Kleiner Feigling [plum]</b>	<b>2 cl bottle</b>	<b>1,50 €</b>
<b>Pfefferminz-Likör [peppermint]</b>	<b>4 cl</b>	<b>2,00 €</b>
<b>Kirsch-Likör [cherry]</b>	<b>4 cl</b>	<b>2,00 €</b>
<b>Mocca Edel</b>	<b>4 cl</b>	<b>2,00 €</b>
<b>Eier-Likör [egg...]</b>	<b>4 cl</b>	<b>2,00 €</b>
<b>Batida de Coco</b>	<b>4 cl</b>	<b>2,50 €</b>
<b>Irish Cream</b>	<b>4 cl</b>	<b>2,50 €</b>
<b>Southern Comfort</b>	<b>4 cl</b>	<b>3,00 €</b>

## Digestives

<b>Kümmerling</b>	<b>2 cl bottle</b>	<b>1,50 €</b>
<b>Underberg</b>	<b>2 cl bottle</b>	<b>1,50 €</b>
<b>Wilthener Gebirgskräuter</b>	<b>4 cl</b>	<b>2,20 €</b>
<b>Jägermeister</b>	<b>4 cl</b>	<b>2,50 €</b>
<b>Fernet Branca</b>	<b>4 cl</b>	<b>2,80 €</b>
<b>Ramazotti</b>	<b>4 cl</b>	<b>2,80 €</b>
<b>Grappa</b>	<b>4 cl</b>	<b>2,50 €</b>
<b>Ouzo</b>	<b>4 cl</b>	<b>2,00 €</b>
<b>Radeberger Bitter</b>	<b>4 cl</b>	<b>2,50 €</b>

## Red Wine

<b>Spiess Freschling</b> Rheinhessen [St. Laurent dry]	<b>0,75 l bottle</b>	<b>12,00 €</b>
<b>Dornfelder</b> Pfalz [sweet   semi dry   dry]	<b>0,75 l bottle</b>	<b>8,90 €</b>
<b>Glass of red wine</b>	<b>0,2 l</b>	<b>2,50 €</b>

## White Wine

<b>Liebfraumilch</b> Rheinhessen [sweet]	<b>0,75 l bottle</b>	<b>8,80 €</b>
<b>Niersteiner Spiegelberg</b> Rheinhessen [Scheurebe Kabinett semi dry]	<b>0,75 l bottle</b>	<b>8,80 €</b>
<b>Riesling</b> Mosel [dry]	<b>0,75 l bottle</b>	<b>9,20 €</b>
<b>Glas of white wine</b>	<b>0,2 l</b>	<b>2,50 €</b>

## Sparkling Wine

<b>Splendid</b> [semi dry]	<b>0,75 l bottle</b>	<b>12,00 €</b>
<b>Glass of sparkling wine</b>	<b>0,1 l</b>	<b>2,00 €</b>

## Cocktails

<b>LAMM Piriñha</b> [created by René Mader] [Bacardi, lime, cane sugar]	4,50 €
<b>BOHA Drink</b> [created by Anne Scheibner] [Wodka, orange juice, blue curacao]	4,00 €
<b>Moskauer Erdbeere</b> [created by Grit Leuthäuser] [Wodka, strawberry juice]	4,00 €
<b>Cuba Libre</b> [Havana Club, lime, Coke]	4,00 €
<b>Piña Colada</b> [Havana Club, pineapple juice, coconut syrup, cream]	4,80 €
<b>Mojito</b> [Havana Club, spearmint, lime, soda]	4,80 €
<b>MadKiller</b> [created by René Mader   Doreen Freitag] [Wodka, Bacardi, Obstler, tonic water, blue curacao]	6,80 €
<b>BatidaKirsch</b> [Batida de Coco, cherry juice]	4,00 €
<b>Weberklausen Drink</b> [created by Frank Schröder] [Aperol, sparkling wine, orange juice]	4,50 €
<b>WodkaEnergy</b> [Wodka, Pig Pump energy drink]	4,00 €

## Alcohol Free Cocktails

<b>Coconut Kiss</b> [created Jan 18 <sup>th</sup> 2009] [Coconut syrup, orange juice, cherry juice]	4,00 €
<b>BOHA BJ 92 Drink</b> [created by Anne Scheibner] [orange juice, ginger ale, blue curacao alcohol free]	3,00 €
<b>LAMM Drive Piriñha</b> [created by René Mader] [Ginger ale, apple juice, lime, cane sugar]	4,00 €