

# Schlenkerla

THE HISTORIC SMOKED BEER BREWERY



Aecht  
Schlenkerla Rauchbier  
«ges. gesch.»

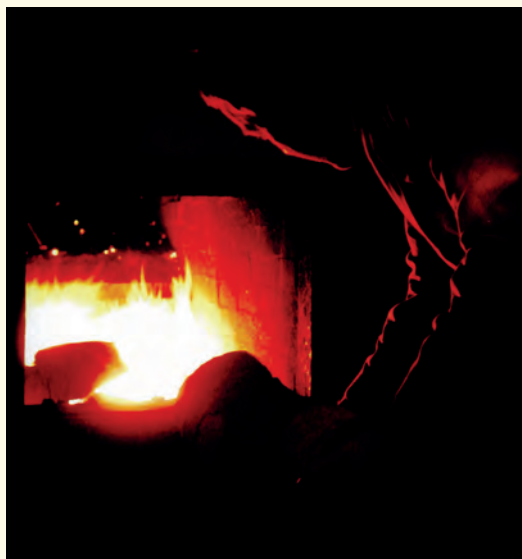
BAMBERG'S BEER SPECIALTY FOR CENTURIES

# Original Schlenkerla Smokebeer

Schlenkerla has become a magic word for a long time, but many do not know where this word originated. Its roots lie within the Frankish vernacular, in which "schlenkern" is an expression for walking not straight - just like a drunken person does. One of the former brewers had a funny way of walking due to an accident, or maybe due to the beer, and so he was called the "Schlenkerla" - the little dangler. Eventually the word became synonymous for the brewery.

Smokebeer from Schlenkerla is a dark, aromatic, bottom fermented beer with 13.5 percent original extract, which is equivalent to an alcohol content of 5.1 percent. No doubt: there are stronger beers, but nevertheless, one should not underestimate Aecht Schlenkerla Rauchbier, it can make you "schlenker" quite a bit. Its smoky flavor is being achieved by exposing the malt to the intense, aromatic smoke of burning beech-wood logs at the Schlenkerla malt-ings. After mixing it with premium-class hops in the brew, it matures in 600 year old cellars, deep down in the hills of Bamberg, into a mellow, magnificent-tasting beer, best drunk directly in "Schlenkerla". An Original

amongst the beers, even amongst the Bavarian beers. The connoisseur drinks it slowly with relish, but steadily and purposefully. He knows, that the second "Seidla" (half-liter) tastes better than the first, and the third even better than the second. He drinks during the morning pint and during the afternoon break. He drinks it in the evenings, drinks it alone and with company, especially with company, as "Aecht Schlenkerla Rauchbier" makes one talkative and exuberant. It brings together the local with the stranger, as it is common in Franconia to share your table with others.



*Historic kilning of malt  
with open beech wood fire  
at Schlenkerla*

*"Even if the brew tastes somewhat strange at the first swallow, do not stop, because soon you will realize that your thirst will not decrease and your pleasure will visibly increase."*

As one of the last two traditionally made smoked beers in the world, Schlenkerla (together with Spezial) is passenger in the Ark of Taste by Slow Food®.

# From the Smokebeer Brewery

## from the wooden barrel:

### **Aecht Schlenkerla Rauchbier Märzen**

0,5l € 4,30

*The* original smokebeer and Bamberg's specialty. A dark Märzen style lager, brewed with traditionally made smoked malt from the in-house maltings. As this production method has become almost extinct, Schlenkerla Smokebeer is a passenger in the Ark of Taste of Slow Food®. *5.1% Alc./Vol.*

### **Aecht Schlenkerla Rauchweizen**

0,5l € 4,40

A smoked wheat beer (ale) with light smoky aroma. Brewed with a mixture of both wheat- and barley malt. The barley malt is a classic Schlenkerla smokemalt, while the wheat malt remains unsmoked. *5.2% Alc./Vol.*

### **Weichsel Red Lager with cherrywood smoke**

0,5l € 4,30

The malt for the red beer is dried over a fire with high-quality cherry wood. In contrast to the spicy beech smoked malt, the cherry smoked malt has a fruity, almost sweet smoky aroma. *4.6% Alc./Vol.*

### **Aecht Schlenkerla Rauchbier - Hansla low-alcohol**

0,5l € 4,10

The traditional alternative to water: Almost alcohol-free smokebeer brewed according to a historic Bamberg brewing technique. *0.9% Alc./Vol.*

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# Heinzlein low alcohol

Brewed according to an original old recipe and almost without alcohol: The Heinzlein of the Hellerbräu from Bamberg. The team at the Hellerbräu has brought a long forgotten brewing technique back to life. The result is a beer with only 0.9% alcohol which is the ideal alternative for everyone who enjoys beer but wants to keep a clear head. Notably hoppy, full in flavor and refreshingly tangy at the same time. Find out more at [www.Heinzlein.de](http://www.Heinzlein.de)

## Helles (pale) Heinzlein

0,5l € 4,10

Unfiltered, bottom fermented beer with pronounced hop flavors. Straightforward, full of aroma and light. Only 0.9% alc. and 10 kcal per 100ml.

## Dunkles (dark) Heinzlein

0,5l € 4,10

Dark, bottom fermented beer with dark roasted malt. Strong and slightly bitter roast aromas. Only 0.9% alc. and 10 kcal per 100ml.

## Soft Drinks

Table water	0,3l	€ 2,90	0,5l	€ 3,90
Lemonade unfiltered	0,3l	€ 3,50	0,5l	€ 4,40
Apple juice unfiltered	0,3l	€ 3,50	0,5l	€ 4,40
Apple juice spritzer	0,3l	€ 3,40	0,5l	€ 4,30
Black currant juice	0,3l	€ 3,50	0,5l	€ 4,40
Black currant juice spritzer	0,3l	€ 3,40	0,5l	€ 4,30

## Wine from Franconia

„Bocksbeutel“, dry white wine	0,25l	€ 6,90
„Bocksbeutel“, dry red wine	0,25l	€ 8,10
Medium dry white wine , Tauber-Franconia	0,2l	€ 5,40
White wine spritzer	0,2l	€ 4,10

## Short Drinks

<b>Clear schnapps from Schlenkerla Rauchbier</b>	2cl	€ 4,30
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The spirit of smoked beer: A clear, smooth and smoky schnapps from Aecht Schlenkerla Rauchbier. *40% Alc./Vol.*

<b>Malt aged schnapps from Schlenkerla Rauchbier</b>	2cl	€ 6,50
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Schnapps distilled from our smoked beer, aged on smoked malt. With its amber color and strong smoky flavor it is the „Schlenkerla version“ of a scottish whisky. *40% Alc./Vol.*

Bamberg Seven Hills Shot (herbal liquor) <i>35% Alc./Vol.</i>	2cl	€ 4,00
Franconian pear brandy <i>40% Alc./Vol.</i>	2cl	€ 4,00
Franconian plum brandy <i>40% Alc./Vol.</i>	2cl	€ 3,90
Franconian raspberry brandy <i>40% Alc./Vol.</i>	2cl	€ 3,90

# Schlenkerla Craft Kitchen

As for our smoked beer, we also make for our food a point of an all traditional and natural preparation. That's why we do not use any artificial aromas or flavor enhancers. We only use fresh, preferably regional ingredients and pay great attention to quality when selecting them. Patience and time are also very important and indispensable for our traditional cuisine – genuine franconian and just as it was during grandmother's days. You can taste that too. In order to bring all the dishes fresh to the table for you every day, our kitchen team starts preparing them daily at 7 a.m.. As we therefore can not produce more on short notice, it can happen in the course of our daily business that some dishes sell out. We kindly ask for your understanding. Enjoy your meal!

## Schlenkerla Classics

11:30 til 21:30 hours

**Bamberg style onion in smoked beer sauce** € 16,30

The culinary link between the smoked beer town and the gardening town Bamberg: Large vegetable onion filled with minced pork, served with bacon, mashed potatoes and smoked beer sauce.

**Schlenkerla „Haxe“ (roast leg of pork)** € 18,80

The Bavarian classic in its Bamberg version: Crispy pork knuckle in smoked beer sauce with sauerkraut and potato dumpling.

**„Schäuferla“ (roast shoulder of pork)** € 19,80

The Franconian answer to the Bavarian Haxe: A crispy, roasted pork shoulder, served with gravy, sauerkraut and potato dumpling.

**Schlenkerla sausages** 5 pcs. € 13,40

Coarse sausages with Schlenkerla smoked malt. Made according to our home recipe, served with steamed cabbage and smoked beer bread.

(3 pcs. € 11,60)

**Boned veal shank with potato dumpling and salad** € 20,60

Cooked on the whole bone, freshly cut and served with rosemary gravy.

**Boiled beef with horseradish and bread** € 16,20

Juicy brisket of beef served in its own stock.

**Boiled brisket of beef, horseradish sauce, dumpling, salad** € 19,70

Sauce made from spicy franconian horse radish, grown in Baiersdorf near Bamberg, garnished with cranberries.

**Stuffed leaf pastry with seasonal vegetables and cheese (V)** € 14,20

refined with home made Schlenkerla smoked malt, served with a colorful salad.

**Pasta with Schlenkerla pesto (V)** € 14,60

Homemade pesto, refined with smoked malt, served with salad.

**Colorful salad plate with chicken** € 17,80

with fried chicken breast, Schlenkerla beer dressing and a traditional bread roll.

# Morning Pint

9:30 til 12:00 hours

## Schlenkerla sausages

Coarse sausages with Schlenkerla smoked malt. Made according to our home recipe, served with steamed cabbage and smoked beer bread.

5 pcs. € 13,40

(3 pcs. € 11,60)

## Schlenkerla cheese with bread

€ 11,90

## Pair of Bavarian veal sausages, sweet mustard, brezel

€ 9,90

# „Brotzeit“ and Evening

14:30 til 22:00 hours

## Schlenkerla cheese with bread

€ 11,90

The local version of a Bavarian „Obatzter“: Cheese spread made from Camembert, pickled gherkins, butter and mayonnaise.

## Brewer's „Brotzeit“ dish with pickles, bread and butter

€ 16,80

Served with ham, cold smoked meat, smoked cheese, spicy pepper sausage, bacon sausage, fine liver sausage and Schlenkerla cheese. Meat is from the family run craft butcher shop Eichhorn (Viereth near Bamberg).

## “Blue sausages“ Schlenkerla style with bread

5 pcs. € 13,40

Cooked Schlenkerla sausages in white wine vinegar stock with onions and carrots.

(3 pcs. € 11,60)

## „Zwetschgenbames“ with bread and butter

€ 16,10

Air-dried lean beef ham, smoked over a plum tree fire (“Zwetschgen“ is German for plums, „Bam“ is franconian for tree).

## Cold roast with bread, butter and horseradish

€ 12,10

Lean, crispy pork belly, served sliced.

## Beef tatar with bread

€ 16,80

Freshly minced lean raw beef with egg and home made spices, classically garnished with capers, anchovies and onions.

You have an allergy? Please ask for the menu with information on allergens.

# Current Recommendations

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# The History of Smoked Beer

*Preserving tradition means to keep the fire burning, not to conserve the ashes.*

A great many stories have grown up around the origins of Smokebeer. Some are quite imaginative, others are a bit strange. The majority can be considered fairy-tales and fables.



*Beer drinking Babylonians  
almost 4.000 years ago*

The Sumerians and Babylonians already knew of the art of brewing beer which was then later perfected by the German tribes in Roman times. The basic process in those days was similar to the one today - apart from the technical instruments. Green malt always had to be dried, "kilned" as brewers call it. In the past, besides the usage of sun rays, which was quite difficult in Middle and Northern Europe, there was only one way of kilning: Drying the grain over an

open fire. Thus it was unavoidable that smoke penetrated the malt and gave it a smoky flavor.

Technical developments over the centuries made it possible to dry malt indirectly without open fire and thus without smoky taste. As this new technology was cheaper and usable for mass production, virtually all of the old smoke kilns vanished. But Aecht Schlenkerla Rauchbier preserved the old craft tradition of smoking the malt in Bamberg until today. Therefore you are, in effect, having a little piece of beer history with every swallow.

**find out more at [www.Smokebeer.com/history](http://www.Smokebeer.com/history)**

If you have enjoyed your stay at Schlenkerla, we look forward to your rating on Google, Facebook or Tripadvisor. And if you believe that we can improve something, please let us know directly or write us. Thank you!



Matthias Trum

*Schlenkerla brewmaster in 6th family generation*

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## **Smoked Beer Brewery Schlenkerla**

*first documented in 1405 as the „house of the blue lion“*

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