

Steichele



Steichele
Hotel & Weinrestaurant
★ ★ ★

Suggested menus

**Knorrstrasse 2-8
90402 Nuremberg
Tel: 0911 20 22 80
Fax: 0911 22 19 14**

**info@steichele.de
www.steichele.de**

**Opening hours
Monday to Saturday 11.00 am to 11.00 pm
Warm food served from 11.00 am to 2.00 pm & 5.30 pm to 21.30 pm**

**Valid from 01.01.2019
- all previous suggested menus are no longer valid -**



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The Steichele,

has been in the historic old town of Nuremberg for more than 100 years. For five generations, the Steichele family has offered true Franconian heartiness and hospitality. The team around Bernhard Steichele ensures that your stay in Nuremberg, be it for business or pleasure, for culinary reasons or for the night, remains a pleasant memory.

In the historic restaurant, which dates back to the Wilhelminian period, the garden or in the wine tavern, a traditional Franconian and light cuisine is served. The products used come from select local suppliers and manufacturers; this ensures the freshness and purity of all products used. Furthermore, you can enjoy, sample and buy select wines from the Franconian area, excellent wines from South Tyrol and the Rhineland Palatine State Vineyard from your own cultivation. The menu is subject to constant change, which means that it is always adapted to the market, with predominantly seasonal fish and game specialities as well as regionally typical kinds of vegetable, such as asparagus and chanterelles being offered.

The different parts of the restaurant were created by the successive development of the business. The foundation was laid in the Batzenhäusle and the Altes Lokal located inside it. Built in 1677, this listed building still exists in its original form and fittings, and represents Nuremberg before its destruction with its southern German and Italian Baroque style. The lights found here, which are called Luesterweibchen (little women chandeliers), are all original carvings from the end of the previous century. The Alte Lokal has room for a maximum of 60 people and can be booked as a separate room for your individual events. Alternatively, the side room holds a maximum of 30 people and is also available for bookings.

In the Elizabethan zimmer on the first floor, a convertible room is available for your conference or family celebration. Depending on the seating plan, family celebrations and business meals for up to 30 persons are possible here. It goes



without saying that the Steichele family and its employees will be delighted to help to plan your individual celebration with you.

In the adjoining hotel, you or your guests may come to Nuremberg, and relax in the 49 rustically equipped rooms in a private atmosphere after a tiring day. All 49 rooms have a shower/toilet, telephone, high-speed DSL internet access, radio alarm clock, and satellite TV.

The following dishes are meant to be suggestions for your special event and can, of course, be modified in accordance with your requests. We will be delighted to advise you when you select your individual menu.

We look forward to your visit.

Bernhard A. Steichele and team

General information

1. Menue selection

Our suggested menus are designed to inspire you. We will, of course, be delighted to incorporate your individual requests when designing the menu. Please note that the following suggested menus apply only for a standard menu and for a number of guests from 12 persons or more.

2. Number of guests

For us to prepare the dishes in the best possible quality, please notify us of your menu selection up seven days and the precise number of guests up to three days before the start of the event. This number provided by us forms the basis for the minimum calculation and is binding. When cancelling the event or when changing the number of guests by more than 5%, our general terms and conditions apply.

3. Table linen and menus

If you wish to celebrate as part of a fete, we will be delighted to lay the tables with white table cloths and serviettes. To top off the celebratory table laying, we also offer menus created by us.

Place setting table linen white	EUR 2.00/per person
Linen serviette white	EUR 2,00/per person

4. Flowers, decorations

For flowers, decorations and arrangements, our partner business, Blumenkuhn Floral design, is available at all times to provide you with comprehensive advice and can decorate your event.

Blumenkuhn Floral design
Kirchenweg 36
90429 Nürnberg

Tel: 0911 22 13 55
Fax: 0911 20 94 83
stephanie.steichele@blumenkuhn.de

5. GEMA fee for musicians

Musicians and bands must be reported to GEMA by you in advance. The fees of GEMA must be borne by you

6. Seasonal changes to menu selection

We reserve the right to make seasonal changes to individual dishes and prices.

7. Extended opening hours and overtime surcharges for waiter and service staff

If you wish to celebrate for longer than our standard opening hours, this is, of course, not a problem. However, please notify us of this when planning the event.

The following overtime surcharges arise for our staff:

From midnight we charge EUR 30.00 for every started hour and member of staff

From 02.00 am we charge EUR 50.00 every started hour and member of staff

Please do not hesitate to contact us if you have any further queries, questions and suggestions.

Aperitifs

Sandemann Sherry Dry or Medium	5 cl	€ 4,10
Crodino (non alcoholic)	8cl	€ 3,70
Franconian Kir Silvaner with Crème de Cassissée	0,1l	€ 4,20
Franconian Aperitif Franconian Sekt (Champagne) with sloe wine	0,1l	€ 5,20
Sekt Pfirsich Franconian Sekt (Champagne) with peaches	0,1l	€ 5,20
“HUGO” Prosecco, Holundersirup, Minze	0,2l	€ 5,20
“VENETO SPRIZZ” white wine, Aperol and water	0,25l	€ 5,50
“SEKT SPRIZZ” Schloß Castell, Brut with Aperol ⁷ and water	0,25l	€ 6,90
“APEROL⁷ SPRIZZ” FRAENZI with Aperol ⁷ and water	0,25l	€ 5,50

Sekt and sparkling wine

Frankensekt Schloss Castell, Brut, dry	0,1l	€ 4,90
Fürstlich Castell'sches Domänenamt	Bottle 0,75l	€ 32,00
FRAENZI Frizzante Bavarrese		
Castell - Castell	0,1l	€ 3,90
Fürstlich Castell'sches Domänenamt	Bottle 0,75l	€ 25,00

Beers

Lindenbräu Gräfenberg , light-brown, draft	0,5l	€ 4,10
	0,25l	€ 2,60
Ammerndorfer Privatbrauerei , lager, draft	0,5l	€ 4,10
	0,25l	€ 2,60
Hofmann, Pils draft	0,3l	€ 3,40
	0,5l	€ 4,30
Unertl, wheat beer draft	0,5l	€ 4,50
	0,3l	€ 3,40
Asam Bock Beer , Kloster Weltenburg	0,33l	€ 3,50
Riedenburger Doldensud , Bavaria India Pale Ale	0,33l	€ 3,90
Maisel's, Wheat Beer light	0,5l	€ 4,40
Maisel's, Wheat Beer non-alcohol	0,5l	€ 4,40
Spalter Freiheit , (Pilsner with non alcohol)	0,3l	€ 3,50
Radler (Pilsner shandy)	0,5l	€ 3,90
	0,25l	€ 2,50

Suggested menus

Menu 1 EUR 32,00 per person

Beef bouillon with herb pancake strips

Fillet of lamb on rosemary jus with green beans wrapped in bacon and crispy potato biscuits

Fresh apple pie with cranberry crème

Menu 2 EUR 26,00 per person

Cream of broccoli soup

Crisp roast suckling with Bavarian cabbage and pretzen dumplings

Bavarian crème on raspberry puree

Menu 3 EUR 36,00 per person

Poultry bouillon

Saddle of veal in a gorgonzola sauce
with saffron noodles and colourful leaf salad

Blueberry pancake with vanilla ice cream and cream

Menu 4 EUR 54,00 per person

Cream of champignon soup with fresh herbs

Field salad with raspberry vinegar, oyster mushroom,
roast duck liver and apple and bacon croutons

Bull loin in puff pastry on Madeira sauce, colourful vegetable
platter and crispy potato croquettes

Lebkuchen soufflé with apple compote

Menu 5

EUR 39,00 per person

Clear oxtail soup with Chester cheese sticks

Saddle of hare fillet in a creamy juniper sauce, cranberries and homemade herb spätzle, served with field salad with bacon and croutons

Chocolate parfait with glazed orange fillets

Menu 6

EUR 49,00 per person

Cream of champignon soup with fresh herbs

Colourful leaf salad with mushrooms, butter croutons and bacon strips

Fillet of beef on colourful vegetables with herb sauce and butter potatoes

Refreshing orange salad with vanilla ice cream and almond chips

Menu 7

EUR 34,00 per person

Tomato bouillon with veal loin sheets and basil

Fillet of pikeperch fried in lemon butter with rosemary potatoes and salad

Apple strudel with rum cream

Menu 8

EUR 34,00 per person

Small cream of tomato soup with gin and crème fraîche

Fillet of pork fried in one piece in pepper sauce served with fresh vegetables of the season and potato biscuits

Apple tart with wine foam

Menu 9

EUR 36,00 per person

Small cream of chervil soup with butter croutons

Wild salmon slice off the BBQ with herb butter, dill potatoes and colourful salad

Curd scoops on fresh plumb compote

Menu 10

EUR 28,00 per person

Small butter dumpling soup

Prime boiled beef with root vegetables, horseradish sauce, cranberries and parsley potatoes

Apple tart with cinnamon sugar, vanilla ice cream, cream and almonds

Menu 11

EUR 32,00 per person

Small semolina dumpling soup

1/2 stuffed wild duck in a cream sauce with pineapple sauerkraut and small dumplings

Vanilla ice cream with hot morello and fresh cream

Menu 12 Franconian wedding

EUR 28,00 per person

Franconian wedding soup, with three ingredients

Smoked shoulder of pork with raw dumpling and savoy cabbage

Small apple pancake with cinnamon & sugar

Menu 13 Hunter's dream

EUR 34,00 per person

Game bouillon with venison dumplings

Roast venison in a creamy juniper sauce with cranberry pear and herb spaetzle

Red fruit jelly of wild berries and vanilla sauce

Menu 14 Christmas goose EUR 39,00 per person

(only from November to January)

Franconian wedding soup

1/4 crispy roast goose
with raw dumpling and red apple cabbage

Apple tart with hot raspberries, cream and vanilla ice cream

Please note that some menus are subject to seasonal change.

Additionally we will also be delighted to offer you special seasonal dishes as game, asparagus and fish.

Please follow us at:



www.facebook.com/hotelsteichele



@wirt_steichele



Instagram

#steichele #dassteichele #tastenuremberg

Slow Food

Slow Food is a global, grassroots organization, founded in 1989 to prevent the disappearance of local food cultures and traditions, counteract the rise of fast life and combat people's dwindling interest in the food they eat, where it comes from and how our food choices affect the world around us.

Since its beginnings, Slow Food has grown into a global movement involving millions of people in over 160 countries, working to ensure everyone has access to good, clean and fair food. Slow Food believes food is tied to many other aspects of life, including culture, politics, agriculture and the environment. Through our food choices we can collectively influence how food is cultivated, produced and distributed, and as a result bring about great change. We work and live Slow Food. That's why we want you to know who our suppliers are.

Vegatables:	Kupfer & Sohn, Jürgen Meinert
Bakery:	Neutor Bäckerei Weisel-Pabst
Egg:	Farmland eggs from Günter Ell
Butcher:	Metzgerei Kraft & Lehr, Bayernlamm Gourmetmetzgerei Wolf
Coffee:	Rösttrommel
Venison:	Changing hunters from Hersbruck, estate hunting and Delta Hamburg
Fish:	Il Pescatore, Deutsche See, Frischeparadies
Milk products:	Goeritz
Brewery:	Lindebräu Gräfenberg, Brauerei Hofmann Unertl, Dorn Bräu, Riedenburger
Juice:	Pretzfelder, Kumpf
Water & Limo:	Frankenbrunnen
Wine:	Staatsweingut Rheinland-Pfalz, Staatlicher Hofkeller, Weingut am Stein, Weingut Martin Steinmann, Fürstlich Castell'sches Domänenamt, Kellerei Tramin, Kellerei Schreckbichl, Schloss Sommerhausen, Weingut Rudolf May
Digestif & Booze:	Staatsweingut Rheinland Pfalz, Streitberger Haas Pretzfeld, Fruchtecke Schlosser

- 1) These general terms and conditions apply for all advance bookings of rooms and gastronomy services in our house.
- 2) A full a la carte service is only mentioned if it was expressly agreed. For events, for which no standard menu was agreed for a minimum of 21 persons, a room rental of EUR 180.00 is charged in addition to all services.
- 3) Ancillary services such as bands, special prints of menus or flower decorations shall be charged in addition.
- 4) Fees for musicians and artists shall be either settled by the organiser directly with the relevant persons or must be made available to us in advance. Any GEMA fees incurred shall be borne by the organiser.
- 5) The calculation shall be carried out on the basis of the number of persons registered. The organiser shall be liable for all orders of his guests. For guests that do not appear, the expenses saved shall not be deducted by us.

- 6) For events, which last beyond midnight, we shall charge a flat-rate night surcharge of EUR 20.00 for every employee present of our house per started hour.
- 7) For events, which last beyond midnight, we shall charge a flat-rate night surcharge of EUR 30.00 for every employee present of our house per started hour.
- 8) Our prices are final prices, which include the statutory value-added tax at the current rate as a rule. However, in particular for orders made long in advance, which were made more than four months before the time of the event, we must reserve the right to apply price increases in accordance with the market and cost situation.
- 9) Our invoices are payable without deduction within 10 days, credit cards cannot be accepted. For events that are attended by more than 20 people, the hotel may demand a down payment in the amount of 50% of the total costs unless another agreement exists.
- 10) If the customer is not also the organiser, he shall be liable to us as the overall debtor.
- 11) In the event of a cancellation of an event, the guest shall pay the following costs; in doing so, consumption of drinks shall be charged at our average rate of our house of EUR 10.00 per person:

up to 28 days before the start of the event plus compensation of	20% 33%	of the rent of the lost sales	(food and drink) ¹
28 to 7 days before the start of the event plus compensation of	40% 66%	of the rent of the lost sales	(food and drink) ¹
from 7 days before the start of the event plus compensation of	90% 66%	of the rent of the lost sales	(food and drink) ¹

1 Unless specified otherwise, the average consumption of similar events per person applies.

The customer has the right to prove that the above claims did not arise in full. The hotel reserves the right to demand higher compensation if it proves it.

- 12) A change to the number of guests must be notified no later than 7 days before the start of the event, otherwise the ordered number of services or arrangements shall be charged as a minimum. Any cancellation of more than 5% of the guests registered shall be ruled out.
- 13) The hotel shall not be liable for items brought by the guests and kept in the event rooms, with the exception of any event of gross negligence, intent or agreed safekeeping. The items (e.g. decoration materials) must comply with the fire protection requirements. The hotel may demand corresponding proof.
- 14) The organiser/customer shall be liable for paying any additional dishes or drinks ordered by the guests.
- 15) Faults to the technical or other equipment provided shall, as far as possible, be rectified immediately. Any retaining or reduction of payments, however, shall not be possible.
- 16) The affixing of posters, decoration materials and other objects shall require the prior approval of the hotel. The customer shall provide a guarantee that the decoration materials meet the corresponding fire police requirements. The hotel may demand the presentation of corresponding confirmation from the fire protection authorities.
- 17) Inasmuch as the hotel procures technical and other equipment for the organiser, it shall act on behalf and on account of the organiser. The organiser shall be liable for damage and the correct return of these items and release the hotel from any claims from third parties from this assignment.
- 18) The organiser and his/her guests may bring food and drink to the hotel with written approval only. In these cases an additional service charge or a corkage fee shall be charged.
- 19) The subletting of rooms and areas provided shall not be permitted.
- 20) Newspaper adverts, which contain invitations for visitors of the event, shall require the prior written approval of the hotel. Otherwise, the hotel shall be entitled to prohibit the event, while the organiser's obligation to pay shall remain.
- 21) If the hotel has a well-founded reason to assume that the organiser is jeopardising the smooth operation, safety, order or reputation of the house, as well as in the event of force majeure, or in the event of non-agreed political events, the hotel may withdraw from the agreement. If the organiser is responsible for the reason of the withdrawal, his obligation to pay shall remain.
- 22) All claims against the hotel shall become time barred within one year of the start of the legal statute of limitations. This shall not apply for claims that are based on a grossly negligent or intentional breach of obligations of the hotel.
- 23) The ineffectiveness of individual provisions of the agreement or these conditions shall not affect the effectiveness of the other arrangements. Ancillary agreements and amendments must be made in writing to take effect.
- 24) The place of performance and jurisdiction shall be the place of registration of the hotel.

Nuremberg, 1 September 2008

On release of this issue, all previous suggestions and GT&Cs shall no longer apply.