ALTE SCHMIEDE

Eating is a need

enjoying is art.

La Rochefoucauld

The "Old Forge"... Many years ago, this place was still a blacksmith's workshop, a manufactory where the impact hit the glowing iron. The glowing forged coal in the dining room, the shiny workpiece heated to a 1250 °C high temperature and a heavy hammer brought the materials into their artistic shape. What an indispensable craft of the time.

In 1986, we continue that craft in our own way, transforming the raw materials in our cooking workshop into delicious dishes. This is how our history of the "Old Forge" begins. For 30 years you can admire a whole range of freshly prepared dishes in the "Alte Schmiede" and of course enjoy them.

Our cuisine offers the famous dishes of traditional German cuisine, an imposing range of specialties from the Balkans and equally precious dishes of Mediterranean cuisine. We also offer carefully selected dishes that are specially adapted to the season.

The aim is to offer our guests an atmosphere of joy, security and enjoyment. A place where the soul rejoices when the food of the "Old Forge" melts on your palate!

The House of the "Old Forge" welcomes YOU

and wishes YOU a good appetite!

Owner & Chef Slobodan Popovic

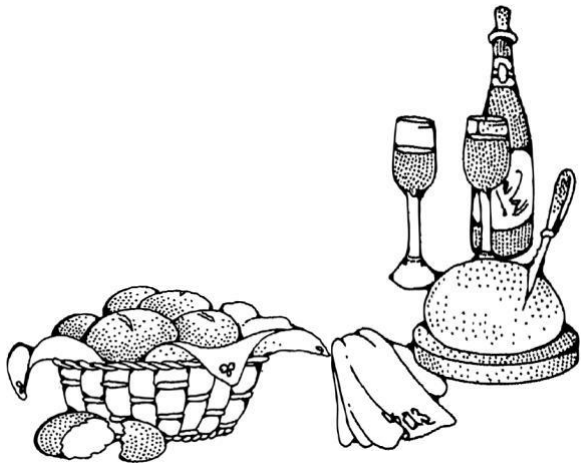
Soups

	small	small
1. Chicken soup with meat inlay *(A,C)	**3,70€**	**5,70€**
2. Ham soup *(A,I)	**3,70€**	**5,70€**
3. Tomato cream soup with travel inlay *(A,I)	**3,70€**	**5,70€**
4. Jug goulash with roast gel *(A)		**7,70€**

Starters

5. Appetizers *(A,G)		
-with mett, ham or		**2,50€**
-Cheese with salmon		**3,00€**
6. Halve Hahn *(A,G)		
Middle Ages Gouda with roast gel and butter		**6,70€**
7. Bruschetta Original *(A,G)		**7,80€**
With tomatoes, garlic and basil.		
-optionally with Serrano ham, salami or		
goat cheese baked with honey		**9,70€**
8. Goat cheese *(A,G,J)		**13,90€**
with honey and thyme in brick dough baked		
on leaf salads of the season		

	small	size
9. Mediterranean plate *(A,G)	**11,80€**	**17,90€**
With various specialties		
10. Spicy shrimp pan *(A,B)		**13,90€**
In garlic chili oil, fried with herbal flavors		
(Served in the casting pan)		
11. Oven potatoes *(G,I,J)		**16,90€**
Filled with herb simmer, with smoked salmon		
and salad bouquet		
12. Large "Forge Salad Plate" *(A,J)		**14,80€**
With braised chicken breast in		
Sweet-Chilisauce		
13. Large mixed salad *(A,B)		**17,90€**
With fried beef strips in		
Balsamic-Vinaigrette		



***Dear guest, please refer to the page "11" for information about the additives or allergens**

Grill specials

15. Cevapcici (J) **13,90€**
With fries, djuvec rice, ajvar and salad

16. Liver Berlin Kind *(I,G,J) **13,90€**
With puree, apple pieces and roasted onion

17. Pljeskavica Special (Hamburger steak) *(G,J) **17,90€**
With feta cheese, ajvar, fries, djuvec rice and salad

18. Lumberjack Steak *(A,C,J) **17,90€**
With roast potatoes and roasted onions

19. Turkey medaillons (A,C,J) **18,90€**
With mushroom cream sauce, Rösti and salad

20. Steak Plate (Turkey, Beef, Pig) *(A,C,G,J) **20,90€**
With croquettes and vegetables

21. Hams liver Berlin Kind *(I,G,J)) **19,90€**
With puree, apple pieces and roasted onion

22. Vjesalica *(G) **18,90€**
Pork fillet on the rust, Djuvec rice, fries,
Herbal butter and salat

23. Rumpsteak *(G,I,J) **25,90€**
Filled with ham and cheese
with roast potatoes, herb butter and salad

24. Grill plate *(A,C,I,J) **19,90€**
Mixed meat (approx. 500 g), Djuvec rice,
French fries and salad

Steaks

For steaks we serve fries or roast potatoes,
Herbal butter and a small salad

25. Turkey steak *(G) **20,90€**

26. Hip steak *(G) **22,90€**

27. Rump steak * (G) **24,90€**

28. Entrecote *(G) **24,90€**

From the cast-iron pan

29. „Alte Schmiede Pfanne" *(G,J) **19,50€**
Pork back steak on bacon beans
in green pepper cream sauce, with baked potatoes

30. „Schmiedefeuer“ * (A,B) **19,90€**
Fried vegetables with beef back stripes
and shrimp in fiery sauce with roasters

31. Schmiede Topf *(G) **18,90€**
Pork medallions in paprika sauce & roast potatoes

32. “Sliced creamed meat” * (A,G,J) **18,90€**
(pork fillet tips)
With rice, mushroom cream sauce and salad

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Schnitzel

For all schnitzel dishes we serve french fries and mixed salad

33. Viennese style *(A,C,J) **14,90€**
Pork schnitzel with lemon

34. Hunter Type *(A,C,G,J) **15,80€**
Pork schnitzel with mushroom cream sauce

35. Cordon Blue Art(A,C,G,I,J) **16,50€**
Pork schnitzel stuffed with ham and cheese

36. Gypsy Type *(A,C,G,I,J) **15,80€**
Pork schnitzel with gypsy sauce

Supplements

37. French fries or roast potatoes *(I) **4,00€**

38. Roasted herbal mushrooms *() **4,90€**

39. Green Bacon Beans *(G) **4,50€**

40. Baked Potato *(G) **4,80€**
With herb sour cream or herb butter

41. Croquettes *(A,C) **4,00€**

42. Salt potatoes *(G) **4,00€**

43. Rösti *(A,C) **4,00€**

44. Djuvec rice *() **4,00€**

45. Butter rice *(G) **4,00€**

46. Leaf spinach *() **4,50€**

47. Roasted onions *() **3,50€**

48. Side dishes Salad (small) *(J) **3,50€**

49. Supplements Salat (large) *(A,J) **7,50€**

Sauces

50. Béarnaise-Art Sauce(A,C,G) **3,50€**

51. Hollandaise-Art Sauce (A,C,G) **3,50€**

52. Gipsy-Art Sauce *(A,G,I) **3,50€**

53. Hunter Sauce *(A,C,G,I) **3,50€**

54. Pepper Sauce *(A,C,G) **3,50€**

55. Ajvar *() **2,50€**

56. Herbal Butter *(G) **1,50€**

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Forge Classics

57. Bacon pancakes (A,C,G,J) **10,90€**
With mixed salad

58. Calf Currywurst *(H,I,F) **13,90€**
With curry sauce and fries

59. Chili noodles *(A,B,G) **14,90€**
With fried shrimp and vegetables, in spicy
Tomato sauce and planed parmesan pieces

60. "Heaven and Aeed a la Schmiede" *(A,G) **16,80€**
Alsatian blood sausage on potato stomp
with caramelized apples and braised shallots

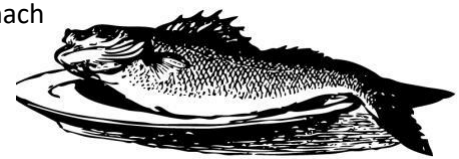
fish dishes

61. Redfish "Parisian art" *(A,C,G,J) **17,90€**
With salt potatoes, remoulade and salad

62. Trout *(G) **18,90€**
With salted potato and spinach

63. Fish Plate *(A,G) **21,90€**
With different fish and vegetables
P.! Let yourself be surprised :) !

64. Royal Sea bream (450-600g.) (G,D) **20,50€**
With saltpotatoes and spinach



65. Sea Wolf (450-600 g.) (G,D) **20,90€**
With salt potatoes and spinach

66. Salmon fillet *(B,G) **21,90€**
With tomato-herb crab sauce, rice and vegetables

Flammkuchen

67. Alsatian Flame Cake *(A,C,G) **9,90€**
With bacon and onions

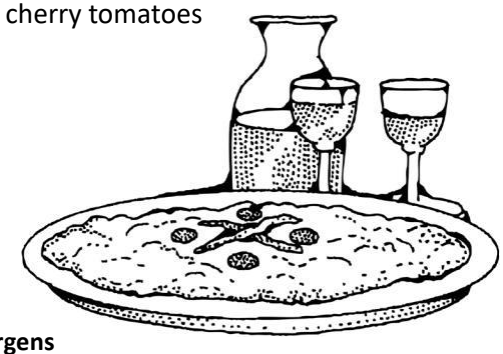
68. Provence Flammkuchen *(A,C,G) **12,90€**
With various pickled vegetables

69. Diavolo Flammkuchen *(A,C,G) **12,90€**
With paprika salami, jalapenos and olives

70. Mediterranean Flame Cake *(A,C,G) **14,90€**
With Italian ham, rocket, parmesan and
cherry tomatoes

71. Norwegian Flame Cake *(A,C,G) **14,90€**
With smoked salmon, red onions and horseradish

72. Shrimp Flammkuchen *(A,B,C,G) **16,90€**
With rocket, parmesan and cherry tomatoes



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Thursday is potato pancakes day

Grater cake:

73. With black bread and butter *(A,C,G) **9,90€**

74. With apple compote *(A,C,G) **10,50€**

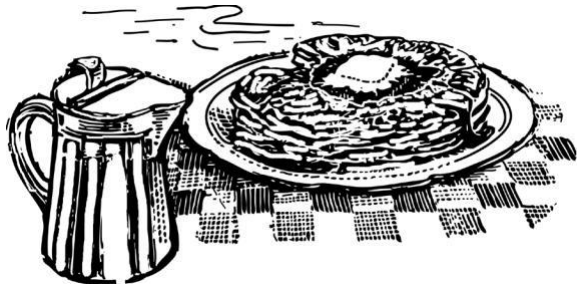
75. With beetroot *(A,C,G) **10,50€**

76. With smoked salmon *(A,C,G,J) **16,90€**
with cream horseradish and salad

77. With spicy beef tartare *(A,C,G,J) **16,90€**
and salad

Variation grater cake:

78. Smoked salmon, bovine tartare, *(A,C,G,J) **18,90€**
Apple compote and salad



For our youngest guests

79. Noodles *(A,C) **6,50€**
With tomato sauce

80. fish finger *(A,C,G) **8,50€**
with mashed
potatoes

81. Chicken Nuggets *(A,C,G) **8,50€**
With French fries

82. Schnitzelchen *(A,C,G) **8,50€**
With French fries

Desserts

83. Mixed ice cream with cream *() **5,50€**
Walnut , vanilla, chocolate or strawberry

84. Homemade apple strudel *(A,C) **8,90€**
With warm vanilla sauce and cream hood

85. Apple pan cake *(A,C) **8,90€**
With cinnamon, sugar and a scoop of vanilla ice cream

86. Pancakes *(A,C) **8,90€**
With vanilla ice cream and chocolate sirup

86. small Pancakes *(A,C) **5,90€**
With vanilla ice cream and chocolate sirup

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Drinks

Non-alcoholic beverages

87. malt beer		**0.2l**	**1,90€**
88. mineral water Apollinaris Selection, Vio	**Fl.**	**0.25l**	**2,50€**
	Fl.	**0.75l**	**6,70€**
89. Coke	**Fl.**	**0.2l**	**2,50€**
90. Coca Cola Light / Coca Cola Zero	**Fl.**	**0.2l**	**2,50€**
91. Fanta, Sprite	**Fl.**	**0.2l**	**2,50€**
92. Apple schorle	**Fl.**	**0.25l**	**2.50€**
93. Tonic Water Schweppes	**Fl.**	**0.2l**	**2.80€**
94. Bitter Lemon Schweppes	**Fl.**	**0.2l**	**2,80€**
95. Apple juice, orange juice, grape **juice**	**Fl.**	**0.2l**	**2,80€**
96. Gaffels Barrel Shower Lemon	**Fl.**	**0.33l**	**3,40€**

Hot drinks

97. Tee Different varieties	**2,50€**
98. Coffee	**2,70€**
99. Milk coffee	**3,20€**
100. Espresso	**2,70€**
double espresso	**4,30€**
101. Cappuccino	**3,30€**
102. Latte Macchiato -	**3,70€**
103. Hot chocolate	**3,70€**
104. Chococcino Hot chocolate with espresso	**3,70€**

Beers

Kölsch

105.	Gaffel	0.2l	1,90€
106.	Gaffel Alcohol-free	Fl. 0,33l	3,20€

Pils

107.	Bitburger Stubbi	Fl. 0,33l	2,80€

Wheat Beer

108.	Erdinger	Fl. 0.5l	4,70€
109.	Erdinger Alcohol-Free	Fl. 0.5l	4,70€

Longdrinks

110.	Rum Cola	4 cl.	6,50€
111.	Wodka Lemon	4 cl.	6,50€
112.	Whiskey Cola	4 cl.	6,90€

Digestive

113.	grain	2 cl.	1,90€
114.	Bismarck	2 cl.	1,90€
115.	anvil	2tst.	1,80€
116.	House fire / Sliwowitz	2 cl.	1,90€
117.	Flimm / Mamma Nero	2 cl.	1,90€
118.	Ouzo 12	2 cl.	2,30€
119.	Fernet Branca	2 cl.	2,30€
120.	professional hunter	2 cl.	2,30€
121.	Maltese Cross	2 cl.	2,30€
122.	Hirschkuss / Schwesterherz	2 cl.	2,40€
123.	Baileys	2 cl.	2,50€
124.	Vodka Absolut	2 cl.	2,50€
125.	Jubiläums Aquavit	2 cl.	2,90€
126.	Jubiläums Aquavit Linie	2 cl.	3,10€
127.	Nonino Grappa	2 cl.	4,50€
128.	Averna, 1	4 cl.	4,00€
129.	Ramazzotti - Wikipedia	4 cl.	4,00€
130.	Johnny Walker	4 cl.	5,90€
131.	Williamine Morand	2 cl.	5,50€
132.	Raspberry Morand	2 cl.	5,50€

champagne

	0.1l	0.75l
133. Prosecco, dry	**5,20€**	**18,90€**

Rose

	0.2l	0.75l
134. Spätburgunder Finkenauer-Rheinhessen Quality wine dry Its fine raspberry scent makes it appear in a rosy light. Sets Scampi and co. in the best spotlight.	**5,20€**	**18,90€**

Red wine

135. Merlot Languedoc - France Dense, Vibrant Red A very intense red wine. Soft, with a pronounced merlot fruit and relatively little tannins.	**5,20€1**	**18,90€**
136. Tempranillo La Mancha - Spain Ladero Tinto Crianca DO Full-bodied, dense wine. Lots of fruit of dark berries and plum.	**5,20€1**	**18,90€**
137. Sangiovese IGT Montalcino - Italy notes of plums, cherries and violets, encased in the finest spice nuances. Fits wonderfully with all meat dishes.	**5,20€**	**18,90€**

	0.2l	0.75l
138. Vranac France Red wine with a dark red colour and dense structure, rich in extracts, spicy with a fresh mint aroma, fruity like dark fruits and berries such as blueberry, cherry and blackcurrants, raisins and liquorice	**5,20€**	**18,90€**

White wein

139. White wine shot Riesling with mineral water	**4,00€**	
140. Riesling Finkenauer - Rheinhessen Quality Wine-Dry. Clear and quick-living. Its fine fruity aroma gives you a charming kick. The perfect companion for poultry and fish dishes.	**5,20€**	**18,90€**
141. Grey Burgund **Finkenauer - Rheinhessen** Quality winedry. The director of boiled or poached meat. Ideal for Mediterranean cuisine. Its fruity hints of fig notes score as well as its barely perceptible acidity.	**5,20€**	**18,90€**
142. Chardonnay - France Dry. Straw yellow color, animating nose. After light fruit. Fine aromas of green apple and pear. The departure makes you looking forward to more.	**5,20€**	**18,90€**

For more choice, please contact us and choose a noble droplet from our large WINE CARD

Allergens	marking
1. Cereals containing glute **products** Among others **A1** Wheat, **A2** Durweizen, **A3** Rye, **A4** Barley, **A5** Oats.	**A**
2. Crustaceans products Among other things, crabs, shrimps, shrimps, Scampi, Hummer.	**B**
3. Eggs products All egg varieties.	**C**
4. Fish products All fish species (Among other things, Also anchovies, caviar).	**D**
5. Peanuts products All peanuts.	**and**
6. Soy products All varieties of soybeans.	**F**
7. Milk products Including lactose. All dairy products.	**G**
8. Nuts (nuts) products Among other things **H1** almonds**, H2** hazelnuts**,** **H3** walnuts, **H4** pistachios, **H5** cashews.	**H**

Allergens	marking
9. Celery products Bleachingcelery, tuber celery, perennial celery.	**I**
10. Mustard products Among other things, mustard sprouts, mustard powder, mustard seeds.	**I** **K**
11. Sesame products Eedsame oil, sesame flour, sesame seeds.	**L**
12. Sulphur dioxide and sulphites In concentrations of more than 10mg/kg or 10mg/l of sulphur dioxide. In dried fruit, tomato puree, wine.	**M**
13. Lupins products U.a. Lupin flour, Lupin proteins, Lupin koncentrate.	**n**
6. Molluscs/-products Among other things, snails, mussels, oysters, Squid, Calamares.	

Despite careful declaration of allergenic ingredients and responsible handling when preparing our food, cross-contamination cannot be ruled out. Thank you for your understanding.

Those who have people around them who encourage, build and challenge you often have a little easier in life. It is precious to share your time with family and friends!

Dear guest!

Our restaurant offers the possibility to use our hall for weddings, birthdays, communions and other occasions. You can choose between many dishes and drinks,

Assemble your own menu.

You determine - we realize.*

* If you are interested, please contact the staff. We will be happy to check whether the hall is available during the period you requested.