



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 <sup>*(A,C)</sup>	3,20€	5,20€
2. Ham soup <sup>*(A,I)</sup>	3,20€	5,20€
3. Tomato cream soup with travel inlay <sup>*(A,I)</sup>	3,20€	5,20€
4. Jug goulash with roast gel <sup>*(A)</sup>		7,20€

## Starters

5. Appetizers <sup>*(A,G)</sup>		
-with mett, ham or		2,50€
-Cheese with salmon		3,00€
6. Halve Hahn <sup>*(A,G)</sup>		6,40€
Middle Ages Gouda with roast gel and butter		7,50€
7. Bruschetta Original <sup>*(A,G)</sup>		9,40€
With tomatoes, garlic and basil.		
-optionally with Serrano ham, salami or		
goat cheese baked with honey		12,90€
8. Goat cheese <sup>*(A,G,J)</sup>		
with honey and thyme in brick dough baked		
on leaf salads of the season		

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



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

## Grill edits

- 15. Cevapcici** (J) **12,90€**  
With fries, djuvec rice, ajvar and salad
- 16. Liver Berlin Kind** \*(I,G,J) **12,90€**  
With puree, apple pieces and roasted onion
- 17. Pljeskavica Special (Hamburger steak)** \*(G,J) **16,90€**  
With feta cheese, ajvar, fries, djuvec rice and salad
- 18. Lumberjack Steak** \*(A,C,J) **17,80€**  
With roast potatoes and roasted onions
- 19. Turkey medaillons** (A,C,J) **17,90€**  
With mushroom cream sauce, Rösti and salad
- 20. Steak Plate (Turkey, Beef, Pig)** \*(A,C,G,J) **18,90€**  
With croquettes and vegetables
- 21. Hams liver Berlin Kind** \*(I,G,J)) **18,90€**  
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) **23,90€**  
Filled with ham and cheese with roast potatoes, herb butter and salad
- 24. Grill plate** \*(A,C,I,J) **18,90€**  
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) **18,90€**
- 26. Hip steak** \*(G) **20,90€**
- \*
- 27. Rump steak** (G) **22,90€**
- 28. Entrecote** \*(G) **22,90€**

## From the cast-iron pan

- 29. „Alte Schmiede Pfanne"** \*(G,J) **17,80€**  
Pork back steak on bacon beans in green pepper cream sauce, with baked potatoes
- \*
- 30. „Schmiedefeuer"** (A,B) **18,90€**  
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) **17,90€**  
**(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** <sup>\*(A,C,J)</sup> **13,90€**  
Pork schnitzel with lemon
34. **Hunter Type** <sup>\*(A,C,G,J)</sup> **14,80€**  
Pork schnitzel with mushroom cream sauce
35. **Cordon Blue** <sup>Art(A,C,G,I,J)</sup> **15,50€**  
Pork schnitzel stuffed with ham and cheese
36. **Gypsy Type** <sup>\*(A,C,G,I,J)</sup> **14,80€**  
Pork schnitzel with gypsy sauce

## Supplements

37. **French fries or roast potatoes** <sup>\*(I)</sup> **3,50€**
38. **Roasted kräutermushrooms** <sup>\*(I)</sup> **3,90€**
39. **Green Bacon Beans** <sup>\*(G)</sup> **3,50€**
40. **Folienkartoffel** <sup>\*(G)</sup> **3,80€**  
With herb sour cream or herb butter
41. **Croquettes** <sup>\*(A,C)</sup> **3,50€**
42. **Salt potatoes** <sup>\*(G)</sup> **3,50€**

43. **Rösti** <sup>\*(A,C)</sup> **3,50€**
44. **Djuvec rice** <sup>\*(I)</sup> **3,00€**
45. **Butter rice** <sup>\*(G)</sup> **3,00€**
46. **Leaf spinach** <sup>\*(I)</sup> **3,50€**
47. **Roasted onions** <sup>\*(I)</sup> **3,00€**
48. **Side dishes Salad (small)** <sup>\*(J)</sup> **3,20€**
49. **Supplements Salat (large)** <sup>\*(A,J)</sup> **7,50€**

## Sauces

50. **Béarnaise-Art Sauce** <sup>(A,C,G)</sup> **2,50€**
51. **Hollandaise-Art Sauce** <sup>(A,C,G)</sup> **2,50€**
52. **Gipsy-Art Sauce** <sup>\*(A,G,I)</sup> **2,50€**
53. **Hunter Sauce** <sup>\*(A,C,G,I)</sup> **2,50€**
54. **Pepper Sauce** <sup>\*(A,C,G)</sup> **2,50€**
55. **Ajvar** <sup>\*(I)</sup> **2,00€**
56. **Herbal Butter** <sup>\*(G)</sup> **1,00€**



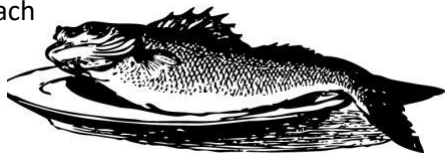
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## Forge Classics

- 57. Speckpfannekuchen** <sup>(A,C,G,J)</sup> **10,50€**  
With mixed salad
- 58. Calf Currywurst** <sup>\*(H,I,F)</sup> **12,90€**  
With curry sauce and fries
- 59. Chili noodles** <sup>\*(A,B,G)</sup> **14,50€**  
With fried shrimp and vegetables, in spicy  
Tomato sauce and planed parmesan pieces
- 60. "Heaven and Aeed a la Schmiede"** <sup>\*(A,G)</sup> **15,80€**  
Alsation blood sausage on potato stomp  
with caramelized apples and braised shallots

## fish dishes

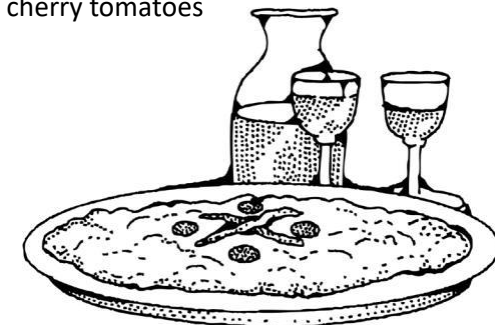
- 61. Redfish "Parisian art"** <sup>\*(A,C,G,J)</sup> **16,80€**  
With salt potatoes, remoulade and salad
- 62. Trout** <sup>\*(G)</sup> **17,90€**  
With salted potato and spinach
- 63. Fish Plate** <sup>\*(A,G)</sup> **21,90€**  
With different fish and vegetables  
P.! Let yourself be surprised :) !
- 64. Royal Sea bream (450-600g.)** <sup>(G,D)</sup> **19,90€**  
With saltpotatoes and spinach



- 65. Sea Wolf (450-600 g.)** <sup>(G,D)</sup> **19,90€**  
With salt potatoes and spinach
- 66. Salmon fillet** <sup>\*(B,G)</sup> **20,90€**  
With tomato-herb crab sauce, rice and vegetables

## Flame Cake

- 67. Alsation Flame Cake** <sup>\*(A,C,G)</sup> **8,90€**  
With bacon and onions
- 68. Provence Flammkuchen** <sup>\*(A,C,G)</sup> **10,90€**  
With various pickled vegetables
- 69. Diavolo Flammkuchen** <sup>\*(A,C,G)</sup> **11,90€**  
With paprika salami, jalapenos and olives
- 70. Mediterranean Flame Cake** <sup>\*(A,C,G)</sup> **13,90€**  
With Italian ham, rocket, parmesan and  
cherry tomatoes
- 71. Norwegian Flame Cake** <sup>\*(A,C,G)</sup> **13,90€**  
With smoked salmon, red onions and horseradish
- 72. Shrimp Flammkuchen** <sup>\*(A,B,C,G)</sup> **15,90€**  
With rocket, parmesan and cherry tomatoes



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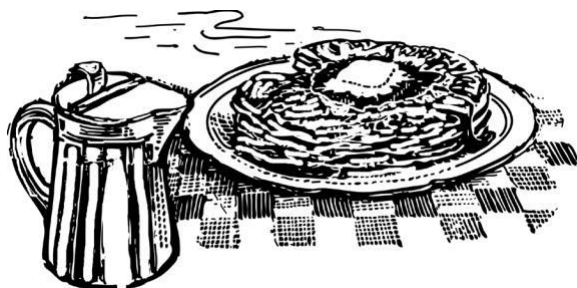
## Thursday is potato pancakes day

### Grater cake:

73. With black bread and butter <sup>\*(A,C,G)</sup> **8,40€**
74. With apple compote <sup>\*(A,C,G)</sup> **8,90€**
75. With beetroot <sup>\*(A,C,G)</sup> **8,90€**
76. With smoked salmon <sup>\*(A,C,G,J)</sup> **14,90€**  
with cream horseradish and salad
77. With spicy beef tartare <sup>\*(A,C,G,J)</sup> **14,90€**  
and salad

### Variation grater cake:

78. Smoked salmon, bovine tartare, <sup>\*(A,C,G,J)</sup> **16,90€**  
Apple compote and salad



## For our youngest guests

79. Noodles <sup>\*(A,C)</sup> **5,50€**  
With tomato sauce
80. Fish finger <sup>\*(A,C,G)</sup> **7,90€**  
with mashed potatoes
81. Chicken Nuggets <sup>\*(A,C,G)</sup> **7,90€**  
With French fries
82. Schnitzelchen <sup>\*(A,C,G)</sup> **7,90€**  
With french fries

## Desserts

83. Mixed ice cream with cream <sup>\*(I)</sup> **4,90€**  
Walnut , vanilla, chocolate or strawberry
84. Homemade apple strudel <sup>\*(A,C)</sup> **7,90€**  
With warm vanilla sauce and cream hood
85. Apple pan cake <sup>\*(A,C)</sup> **7,90€**  
With cinnamon, sugar and a scoop of vanilla ice cream
86. Pancakes big <sup>\*(A,C)</sup> **7,90€**
- 86a Pancakes small <sup>\*(A,C)</sup> **4,20€**  
Both portion with vanilla ice cream and chocolate sirup

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# Drinks

## Non-alcoholic beverages

87. malt beer		0.2l	1,70€
88. mineral water		Fl. 0.25l	2,30€
Apollinaris Selection, Vio			
		Fl. 0.75l	6,20€
89. Coke		Fl. 0.2l	2,30€
90. Coca Cola Light / Coca Cola Zero		Fl. 0.2l	2,30€
91. Fanta, Sprite		Fl. 0.2l	2,30€
92. Apple schorle		Fl. 0.25l	2,60€
93. Tonic Water	Schweppes	Fl. 0.2l	2,60€
94. Bitter Lemon	Schweppes	Fl. 0.2l	2,60€
95. Apple juice, orange juice, grape juice		Fl. 0.2l	2,60€
96. Gaffels Barrel Shower Lemon		Fl. 0.33l	3,20€



## Hot drinks

97. Tee			2,00€
Different varieties			
98. Coffee			2,30€
99. Milk coffee			2,90€
100. Espresso			2,30€
double espresso			3,80€
101. Cappuccino			2,70€
102. Latte Macchiato -			2,90€
103. Hot chocolate			2,90€
104. Chococcino			3,20€
Hot chocolate with espresso			





## Beers

### Kölsch

- 105. Gaffel
- 106. Gaffel Alcohol-free
- 106. Gaffel Alcohol-free



0.2l 1,70€  
 Fl. 0,33l 2,80€  
 0,33l 2,80€

### Pils

- 107. Bitburger Stubbi

Fl. 0,33l 2,70€

### Wheat Beer

- 108. Erdinger
- 109. Erdinger Alcohol-Free

Fl. 0.5l 4,40€  
 Fl. 0.5l 4,40€

## Longdrinks

- 110. Rum Cola 4 cl. From\$149. 6,50€
- 111. Wodka Lemon 4 cl. From\$149. 6,50€
- 112. Whiskey Cola 4 cl. From\$149. 6,90€

## Digestive

- 113. grain 2 cl. 1,90€
- 114. Bismarck 2 cl. 1,70€
- 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. 2,90€
- 127. Nonino Grappa 2 cl. 3,90€
- 128. Aversa, 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

### 133. Prosecco, dry

0.1l0.75l

4,90€ 18,90€

## Rose

### 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.

0.2l0.75l

4,90€ 17,90€



4,90€ 17,90€

## Red wine

### 135. Merlot Languedoc - France

Dense, Vibrant Red

A very intense red wine.

Soft, with a pronounced merlot fruit and relatively little tannins.

### 136. Tempranillo La Mancha - Spain

Ladero Tinto Crianca DO

Full-bodied, dense wine.

Lots of fruit of dark berries and plum.

4,90€ 17,90€

### 137. Sangiovese IGT Montalcino - Italy

notes of plums, cherries

and violets, encased in the finest

spice nuances. Fits wonderfully with all meat dishes.

4,90€ 17,90€

### 138. Vranac Montenegro

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

0.2l0.75l

4,50€ 17,90€

## 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.

4,90€ 17,90€

### 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.

4,90€ 17,90€

### 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.

4,90€ 17,90€

Allergens	marking	Allergens	marking
<b>1. Cereals</b> containing glute <b>products</b> Among others <b>A1</b> Wheat, <b>A2</b> Durweizen, <b>A3</b> Rye, <b>A4</b> Barley, <b>A5</b> Oats.	<b>A</b>	<b>9. Celery products</b> Bleachingcelery, tuber celery, perennial celery.	<b>I</b>
<b>2. Crustaceans products</b> Among other things, crabs, shrimps, shrimps, Scampi, Hummer.	<b>B</b>	<b>10. Mustard products</b> Among other things, mustard sprouts, mustard powder, mustard seeds.	<b>I</b>
<b>3. Eggs products</b> All egg varieties.	<b>C</b>	<b>11. Sesame products</b> Eedsame oil, sesame flour, sesame seeds.	<b>K</b>
<b>4. Fish products</b> All fish species (Among other things, Also anchovies, caviar).	<b>D</b>	<b>12. Sulphur dioxide and sulphites</b> In concentrations of more than 10mg/kg or 10mg/l of sulphur dioxide. In dried fruit, tomato puree, wine.	<b>L</b>
<b>5. Peanuts products</b> All peanuts.	<b>and</b>	<b>13. Lupins products</b> U.a. Lupin flour, Lupin proteins, Lupin konzentrate.	<b>M</b>
<b>6. Soy products</b> All varieties of soybeans.	<b>F</b>	<b>6. Molluscs/-products</b> Among other things, snails, mussels, oysters, Squid, Calamares.	<b>n</b>
<b>7. Milk products</b> Including lactose. All dairy products.	<b>G</b>		
<b>8. Nuts (nuts) products</b> Among other things <b>H1</b> almonds, <b>H2</b> hazelnuts, <b>H3</b> walnuts, <b>H4</b> pistachios, <b>H5</b> cashews.	<b>H</b>		

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.