



*Dear guests of the venerable brewery-restaurant
"Zum Rad".*

*Our menu consists of fresh, regional, but also nationally
selected ingredients. It was compiled in close cooperation
with the Günzburger Radbrauerei and our motivated
kitchen team.*

*We wish you a good appetite and a wonderful time at the
Rad!*



STARTER

Bruschetta Classic

7,40

Swabian Bruschetta

Wurstsalat - Onions - Rucola

9,40

Filet Burnt Ends

*Beef tenderloin tips - Onions - BBQ
- Rucola - Spice & Herb Mix*

18,40

Brewhouse lumberjack bread

*Wheat bread with ham, leek, gauda, cream cheese, onion
& small salad*

13,40

*Wheat bread with cream cheese, gauda, cheddar cheese,
spring onion, red onion, tomato, pepper & small salad*

13,40

We are happy to accept your change requests, but please understand that we charge an additional fee of 2€ per change.

SALADS

*Large mixed salad
with seasonal vegetables...*
9,40

...with roasted mushrooms
+3

...with roasted vegetarian Swabian ravioli
+3

...with roasted beef strips
+ 11

we serve our salads according to your wishes with...

*...Balsamico dressing
...vegan Nordic Dressing*

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MAIN COURSES

Mediterranean grilled vegetables with rosemary potato
13,40

Günzburger Gaumenschmaus
fine beef fillet tips in porcini mushroom cream, with egg
spaetzle
27,40

Swabian Plate with Onion Roastbeef
Argentine rump steak (200g) - cheese spaetzle
fried onions - roast jus
28,40

Schnitzelplate
Poultryschnitzel with spaetzle and sauce
16,40

...upgrade with cheese spaetzle
+3

Sausage salad with toasted baguette
12,40

Swiss sausage salad with toasted baguette
14,20

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STEAKS

Brewmaster steak
Rumpsteak - Bacon slices - Butter spaetzle
Champignons - Onion beer sauce
27,40

Argentinian Premium Rump-Steak
grilled with fine fat edge
250g 26,40 / 350g 34,40 / 500g 44,40

Argentine Premium Fillet Steak
the most tender piece of beef tenderloin, almost fat free,
high cut
250g 36,40 / 350g 49,40 / 450g 61,40

South American Entrecote
Fine marbling, streaky with typical fat eye.
Particularly juicy.
300g 36.40 / 400g 43.20 / 500g 48.20

With our steak we serve
vegetables and rosemary potatoes

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SPÄTZLE & PASTA

Fresh Allgäu cheese spaetzle & small side salad
11,40

Spaetzle on porcini mushroom cream with beer sauce
17,40

*Spaghetti Aglio Olio & Peperoncino in olive oil and
garlic*
11,40

*Spaghetti alla Marinara
with baby calamari, shrimps and mussels*
20,40

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FISH

Grilled baby calamari

22,40

Grilled salmon fillet

25,40

“Surf & Turf”

*Argentine premium beef fillet approx. 250g on
Mediterranean grilled vegetables, with king prawns*

54,40

With our fish dishes we serve salad and potatoes

We are happy to accept your change requests, but please understand that we charge an additional fee of 2€ per change.

KIDS

Butter spaetzle with gravy
6,40

Spaghetti with tomato sauce
7,40

small chicken schnitzel with french fries
9,40

small plate of Cheesepaetzle
8,40

DESSERTS

homemade Tiramisu
8,40

Cheesecake with blueberries and Salted Caramel
7,40

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APERITIF

Zum Rad Sprizz

Bitterol, Prosecco, Soda, Orange slice, ice cube
8,40

Limoncello Sprizz

Limoncello, Prosecco, Soda, Lime slice, ice cubes
8,40

Alcoholfree Sprizz

Monin Bitter, Tonic Water, Soda, Orange slice, ice cubes
7,40

Lillet Berry

Lillet rose, Schweppes Wild Berry, berries, icecubes
8,40

Montenegro Sunshine

Amaro Montenegro, Ginger Ale, Orange slice, ice cubes
8,40

Prosecco

Glas 0,1l - 4,20

Prosecchino Bottega

Bottle 0,2l - 6,40

Scavi & Ray

0,75l - 29,40

Champagner

Veuve Clicquot Brut 0,75l - 154,00

TAP BEER

	0,30l	0,50l
<i>Georgs Helles (lager)</i>	2,80	3,80
<i>Rosas Märzen Spezial (Märzen beer)</i>	2,80	3,80
<i>Radler / Diesel (radler/colabeer)</i>	2,80	3,80

BOTTLED BEER

<i>Günzburger wheatbeer</i>	0,5l	3,80
<i>Pfiff (small wheatbeer)</i>	0,33l	3,20
<i>Ur-Weizen (wholegrain wheatbeer)</i>	0,5l	3,80
<i>Weizenbock (strong wheatbeer)</i>	0,5l	3,80
<i>Light wheatbeer</i>	0,5l	3,80
<i>wheatbeer radler</i>	0,5l	3,80
<i>alcoholfree wheatbeer</i>	0,5l	3,80
<i>alcoholfree wheatbeer radler.</i>	0,5l	3,80

beerspeciality

Lupulus - our recommendation 4 elements 0,7l 13,40

WATER & SOFTDRINKS

Water

0,3l 2,20 / 0,5l 3,20

Aqua Panna (without gas)

0,5l 4,20 / 1l 7,40

San Pellegrino (with gas)

0,5l 4,20 / 1l 7,40

Coca-Cola, Coca-Cola Zero, Fanta

Bottle with 0,33l 3,40

Lemon Lemonade / Cola Mix

0,5l 3,90

JUICES

applejuice unfiltered

orangenjuice

passionfruit juice

currant juice

rhubarb juice

0,3l 2,90 / 0,5l 4,90

our juices as spritzer

elderflowerspritzer

0,3l 2,60 / 0,5l 4,60

GIN

Malfy Rosa - served with Thomas Henry Tonic Water

11,40

Brockmann's - served with Elderflower Tonic Water

13,40

Gin Sul - served with Thomas Henry Tonic Water

14,40

BITTERS & HERBAL LIQUOR

Ramazotti

2cl 3,20 / 4cl 5,80

Averna

2cl 3,20 / 4cl 5,80

Amaro Montenegro

2cl 3,20 / 4cl 5,80

Sambucca

2cl 3,20 / 4cl 5,80

LIQUEURS

Amaretto

2cl 3,20 / 4cl 5,80

Grappa

2cl 3,20 / 4cl 5,80

FRUIT BRANDIES

Williams Christ marsh-pear

Forest raspberry spirit

2cl 4,20 / 4cl 6,40

HOT DRINKS

*We brew our coffee exclusively with the
finest Arabica beans.*

All coffees contain caffeine!

We use only hay milk from happy cows from the Allgäu.

CAFE

Cafe Crema 3,20

Cappuccino 3.40

Espresso 2.80

double Espresso 3.60

Espresso Macchiato 3,20

Milk coffee 3.80

Latte Macchiato 3.60

Hot chocolate 3.20

TEA

peppermint, chamomile, black tea, fruit tea

3.10

WINE

white wine

Pino Grigio - dry / Italy

Inviting and very refined, typically elegant and classy

0,20l 6,40 / 0,75l 21,40

Grauburgunder - Ellermann Spiegel

dry • Germany • Pfalz

Notes of mirabelle plums, fresh herbs and Williams pear.

0,2l 7,40 / 0,75l 24,40

Lugana - dry / Italy

On the nose the scent of green apples, pears and lime.

On the palate, clear, clean fruit flavors

and a hint of basil.

0,20l 7,40 / 0,75l 23,40

Rosé

Bardolino - dry / Italy

dry Rosé wine. Slightly spicy aroma.

0,20l 5,40 / 0,75l 17,40

Wine spritzer (sweet / sour)

0,2l 5,40

WINE

red wine

Nero d'Avola - dry / Sicily / Verona

Strawberries and spicy licorice notes appear in the glass. In addition, hints of leather and smoke. In the mouth it convinces fresh, juicy-spicy and with subtle fruit sweetness.

0,20l 5,40 / 0,50l 11,40

our recommendation

Primitivo - dry / Italy / Apulien

Deep dark red color tending to black, the nose reveals ostensibly ripe dark cherries and plums, accented by some cinnamon.

0,20l 9,40 / 0,75l 29,40

Lambrusco (sweet sparkling wine) - halfdry / Italy

The wine exudes a very nice bouquet of cassis, raspberries, cherries, vanilla, cocoa, coffee, cloves, mint and paprika.

0,20l 5,40 / 0,50l 11,40