

FLUGWERK

BRAUEREI

Welcome to the FLUGWERK Feldkirchen!



Take a big spoonful of Bavarian cosiness, add a special feel-good ambience, a big portion of hospitality and mix it with high quality and down-to-earth cooking.



Chef Michi

Everything is seasoned with a pleasant first-class staff, an experienced bar-team and a large handful of good spirits.

All is served with several delicious delicacies and our homebrewed wheat beer, the "FLUGWERK-Weiße", which can lead to the well-known Bavarian "Bierseligkeit" at late hours. By the way: It's allowed to yodel with joy!

Kick off on Sky at the FLUGWERK!

Meeting point for german Fußball Bundesliga upstairs in the "Stüberl"

Sky-soccer-meeting in the FLUGWERK is on again: All matches shown live on Sky (Champions-League as well as first and second Bundesliga) can be watched in our "Stüberl" on the second floor.



"It's for free, but of course you can help our brewmaster Tobias at work by drinking one or two FLUGWERK-Weiße if you want - 'cause a FLUGWERK beer is always a good idea", says Michi, our boss.

Second-Hand-Vegetarien Markus



Küchenchef Markus

Our Chef Markus from Vienna always tries something new by using his skills to create extraordinary dishes. No need to say that everything goes without instant products or flavour enhancers!

"I experimented months for the special sauce of the FLUGWERK-Burger, the "Brauhausdressing" for the Dumpling Salad, the "Backhendlsalat" and the "Laufwunder-salat" and even the beer gravy for the roast, till they all tasted fabulous, to both me and the guests!", Markus emphasises.

He calls himself "Second Hand Vegetarian" (The cattle eat the grass, I eat the cattle - that fits!) and is really proud of his mighty beard. "Unfortunately I can't eat the super delicious and juicy FLUGWERK Burger with my beard. There's too much sauce in it!" Markus says with a wink.

The Chef recommends:

The „FLUGWERK-Burger“ with slices of **beef brisket**, fresh horseradish, mustard-sauce and cabbage salad is almost "Slow Food". The beef brisket from our local butcher is cooked for about four hours at low temperatures in the oven. Served by our service staff in a **home-made beerbun**, optionally with fries or salad. Together with **wheatbeer or a lager** - unique in Feldkirchen and worldwide !!!



FLUGWERK

SPEISEN

Brunchen at the FLUGWERK

Every Sunday • 10am till 2pm

Fresh Weißwurst, salads, various spreads, eggs, salmon tatar, different sorts of cheeses and sausages and much more. Of course different jams and sweet pastries. Including a big selection of bread and baked goods, two main courses and desserts.

Please reserve in advance!

We also have a nice girl here on Sundays, who plays and drinks beer with the children... ;-)

€ 18,90



Monday-Pigsty

Every Monday • from 5pm

Our big portion roast pork with creamy dark beer gravy, handrolled potato- or bread dumplings, cabbage salad with bacon and a small FLUGWERK beer – FLUGWERK-Weiße or seasonal beer!

€ 9,90



APPETIZERS + SALAD

Small mixed salad ^{i,2}	€ 4,30
Big mixed salad ^{i,2}	€ 7,90
Warm dumpling salad with mushrooms, cherry tomatoes, scallions and lambs lettuce with sour cream dressing ^{a,9,i,2}	€ 8,90
Grilled goat cheese with thyme-honey on salad with home-made dressing ^{9,2}	€ 11,80
Backhendlsalat mixed salad with baked chicken stripes, cherry tomatoes with homemade dressing and pumpkin seed oil ^{a,c,9,i,2,l}	€ 12,50
Feldkirchner Laufwunder-Salat grilled beef on top of radicchio-rucolawith cherry tomatoes and parmesan cheese with homemade dressing ^{i,2}	€ 15,80

BROTZEIT UND GAUMENTRATZER

Withe sausages • only Sundays from 10am	
Sausage	€ 2,40
Pretzel	€ 1,20
Griebenschmalz lard mixed with greaves, with bread ⁱ	€ 6,50
Obatzda camembert with spices and onionrings, with pretzel ^{i,9}	€ 6,50
Pickled mountain cheese with radishes, red onion and salad ⁹	€ 8,90
Cold roasted pork with mustard and horseradish ²	€ 8,90
Currywurst „Sonnenstr. 2“ red, spicy sausage with cheese, homemade sauce and french fries ^{i,j,2,2}	€ 8,90
Brotzeitbrett! cold platter with bacon, Landjäger, liver sausage, Obatzda, butter and pickles ^{i,j,9,a}	€ 11,50

VEGETARIAN & VEGAN

Cheese-spaetzle with roasted onions and salad ^{a,9}	€ 10,90
Rahmschwammerl mushrooms, herbal-cream and breaddumplings ^{a,9,i}	€ 11,50
Vegan Thaicurry with rice	€ 11,90

Informationen zur Kennzeichnung der Zusatzstoffe und Allergene können gerne beim Servicepersonal erfragt werden.

SPEISEN

SOUPS

- Homemade beef-soup**
with pancake-strips or Liverspaetzle ^{a,i,g,c} € 4,70
- Potatoe Soup** with sausage and mushrooms ^{a,g,i} € 5,50

MAIN DISH

- „Flugwerk Burger“** beef brisket slices with mustardsauce, onions, horseradish in a beerbun with frenchfries ^{a,i,j,2} € 12,90
- Roast Pork**
Roasted pork with dark beersauce, potato dumpling and homemade cabbage salad ^{a,g,i} € 11,90
- Geschnetzeltes** sliced chicken with creamy mushroom-sauce and homemade Weißbier-spaetzle ^{i,a,c,g,2} € 12,80
- Schnitzel „Wiener Art“**
from pork with baked potato wedges or french fries ^{a,c,g,i,2} € 12,90
- Almschnitzel** pork filled with bacon and mountain-cheese, with roasted dumplings and beer sauce ^{a,g} € 14,80
- Beef staek** 200 gr, with baked potato, cream, herb butter and salad € 18,90
- Thaicurry „oa bia“** with grilled chicken and breast rice € 15,90
- FLUGWERK-Schnitzel** of beef tenderloin with mustard and horseradish breading, fried potatoes or fries and a side salad ^{a,c,i,j,2} € 17,90
- Schmankerlteller „Barbara“**
duck, roast pork, beef, dumpling, Blaukraut and dark beer sauce ^{a,g,i} € 17,90
- 1/4 FLUGWERK-Ente** with one potato dumpling, duck sauce and red cabbage ⁱ € 14,90
- 1/2 FLUGWERK-Ente** with one potato dumpling, duck sauce and red cabbage ⁱ € 18,90

KINDER- / SENIORENKARTE

- Knödel mit Soße € 4,50
- Spätzle mit Soße € 4,50
- Portion Pommes € 4,90
- Kleiner Schweinsbraten
mit Kartoffelknödel € 7,90
- Kinderschnitzel mit Pommes € 7,90
- Kleine Portion Kässpätzten € 8,90

Lunch Menu

Monday till Friday • 11:30am – 2:30pm

Six different dishes every day!
Salads, vegetarian dishes, but also roast pork, schnitzel and much more...

The serving sice is as big as usual!

Every dish only 6,90 Euro

Special offer for regulars

Eat 9 times and

get the 10th meal for free!

Ask for our bonus card!



DESSERT

- Beerish Creme** ^{c,g} € 5,50
- Apple pancakes** with cinnamon, sugar and vanilla icecream ^{a,a,c,e,g} € 7,50
- Chocolate cake** with melted core and cream ^{a,c,e,g} € 6,50
- Cream cheese strudel** with vanilla sauce ^{c,g,a,5} € 6,50
- Red porridge** with vanilla ice cream ^{c,g,f,e} € 5,50

Pilot Strike

Tuesday till Friday • 3pm - 5pm

- » Viertel FLUGWERK-Duck without flying lessons
- » handroled potato- or bread dumplings
- » homemade ducksauce
- » sweet and sour red cabbage
- » and a small FLUGWERK-Weiße

The price is low, the serving sice as big as usual.

€ 9,90



FLUGWERK

BIER

Look who's here!!

Our FLUGWERK-Weiße

brewed by our brewmaster Tobias Böckl, glistens with a creamy and stable froth, a softly gleaming gold colour and amber-coloured reflections. The smell first reminds you of ripe fruits, like apples or bananas. Also hints of carnation can be tasted, whose pleasant flavour, which is typical for wheat-beer, is perceptible in the background. The first sip refreshes with a light perlage, followed by the unique full body of the FLUGWERK Weiße. The gentle sweetness, reminding you of caramel, is remarkable.

*Beschreibung von Luis Sailer,
weltweit jüngster Bier
Sommelier*



HAUSGEBRAUTES BIER

FLUGWERK-Weiße • 5,6 vol. % oder Saisonbier

0,3 l Schnitt	€ 2,90
0,5 l Halbe	€ 3,90
1,0 l Maß	€ 7,80
5,0 l Fässchen	€ 33,00

Ruß'n oder Cola-Weiße

0,5 l Halbe	€ 3,90
1,0 l Maß	€ 7,90

BIER DER BRAUEREI SCHÖNRAM

Schönramer Hell vom Fass • 5,6 vol. % oder Radler

0,3 l Schnitt	€ 2,90
0,5 l Halbe	€ 3,90
1,0 l Maß	€ 7,90

Schönramer Gold • 5,7 vol. %

0,5 l Halbe	€ 3,90
1,0 l Maß	€ 7,90

Schönramer Pils • 5 vol. % • 0,3 l

€ 3,70

Altbayrisch Dunkel • 5 vol. % • unfiltriert vom Fass • 0,3 l

€ 2,90	
0,5 l Halbe	€ 3,90
1,0 l Maß	€ 7,90

Surtaler Schankbier • 3,4 vol. % • leichtes Bier • 0,5 l

€ 3,90

1,0 l Maß	€ 7,90
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Heinz von Stein • alkoholfreies Hell • 0,5 l

€ 3,90

1,0 l Maß	€ 7,90
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SPEZIALBIER DER BRAUEREI SCHÖNRAM

Bayrisch Pale Ale • 5 vol. %

Fruchtige Note durch verwendeten Mandarin Bavaria Hopfen • 0,33 l	€ 4,50
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Imperial Stout • 9,5 vol. %

Hocharomatisch, ungekühlt genießen • 0,33 l	€ 4,90
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Indian Pale Ale • 8,2 vol. %

Blumig und beliebt bei den Damen • 0,33 l	€ 4,50
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ERDINGER BIER SPEZIALITÄTEN

Erdinger Weißbier • alkoholfrei • 0,5 l	€ 3,90
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Erdinger Weißbier • leicht • 0,5 l	€ 3,90
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Take Away:

FLUGWERK-Weiße • € 22,00

5-Liter-Partyfass mit Zapfhahn

FLUGWERK-Hoodies • € 40,00

Weißbierglasl • € 6,00



ALKOHOLFREI

ALKOHOLFREI

Feldkirchner Tafelwasser • 0,3 l	€ 2,60
0,5 l	€ 3,60
Feldkirchner Tafelwasser still • 0,3 l	€ 2,60
0,5 l	€ 3,60
Adelholzner Mineralwasser • 0,3 l	€ 2,90
0,75 l • Flasche	€ 5,90
Adelholzner Mineralwasser still • 0,3 l	€ 2,90
0,75 l	€ 5,90
Afri Cola ^{13,1} • 0,3 l	€ 2,60
0,5 l	€ 3,80
Afri Cola ohne Zucker ¹³ • 0,3 l	€ 2,60
Bluna Orange oder Zitrone ¹ • 0,3 l	€ 2,60
0,5 l	€ 3,80
Bluna Spezi ^{13,1} • 0,3 l	€ 2,60
0,5 l	€ 3,80
Red Bull ^{13,1} • 0,3 l	€ 4,50

SÄFTE UND SCHORLEN

Säfte

Holunder, Apfel, Johannis, Rhabarber, Ananas, Maracuja, Orange ^{9,2,1}

0,3 l	€ 2,70
0,5 l	€ 4,90

Saftschorle

0,3 l	€ 2,70
0,5 l	€ 3,80



Brewery tour

Not only Beer-Lovers will have **an exciting** time at our brewery tour: in a buoyant guided tour, our brewmaster and the innkeeper explain the history of our homemade beer. Guests are allowed **to look over our shoulders** and take a look behind the scenes of a bavarian brewery. But don't worry: **after 30 minutes** you can have a sample at the beer cellar, because we know everybody's waiting for **the beer tasting**.

So why not start **bachelor-, birthday-, christmas- or office parties** with an amusing and informative brewery tour?

Or why not make a meeting more relaxing by doing a guided tour through our holy brewery? Obviously there stands nothing in the way of staying in the resaurant afterwards.

Generally we provide the tour for a **minimum of 10 people**, but we will also find a solution in case you are less than 10.

By the way: We can not only speak German and Bavarian - **the tour can also be done in English!**



Following offers can be designed individually for you:

1. Guided tour with tasting: **8,50 €** per person
2. Guided tour with "Griebenschmalz" reception and tasting: **12,90 €** per person
3. Guided tour with cold platter reception and tasting: **14,90 €** per person

We are looking forward to your reservation and we are always happy to plan a custom tour for you:

bier@flugwerk-feldkirchen.de



Unser Gastzimmer im 1. Stock für bis zu 80 Personen, ideal für Ihre privaten Partys oder Firmenfeiern.

HEISSGETRÄNKE

Haferl Tee (Kamille, Schwarz, Hopfen, Minze, Früchte)	€ 2,90
Espresso ¹¹	€ 2,20
Espresso doppelt ¹¹	€ 3,90
Tasse Kaffee ¹¹	€ 3,10
Haferl Kaffee ¹¹	€ 3,60
Cappuccino ^{11,9}	€ 3,10
Milchkaffee ^{11,9}	€ 3,30
Latte Macchiato ^{11,9}	€ 3,90

KEIN BIER

WEISSWEIN

Hauswein „Grüner Veltliner“ ^L • 0,2 l	€ 3,50
0,5 l	€ 7,00
Chardonnay „eins zu eins“^L Rheinlandpfalz saftig, harmonisch und ausgewogen • 0,125 l	€ 3,90
0,25 l	€ 7,70
0,75 l	€ 23,00
Cuvee „Glaube-Liebe-Hoffnung“^L Scheurebe und Muskateller, harmonisch subtile Riesling-Romantik	
0,125 l	€ 3,90
0,25 l	€ 7,70
0,75 l	€ 23,00
„Bernhard's“ Chardonnay & Weißburgunder^L fruchtig, vollmundig und cremig aus Rheinhessen • 0,125 l	€ 4,20
0,25 l	€ 8,20
0,75 l	€ 24,00
Lugana D.O.C.^L Azienda Agricola Ca Maiol – Lombardei • 0,125 l	€ 4,20
0,25 l	€ 8,20
0,75 l	€ 24,00
Lugana „Ca dei Frati“^L mineralisch, fruchtig, frisch, mit schöner Struktur	
0,125 l	€ 6,00
0,25 l	€ 10,00
0,75 l	€ 31,00

ROTWEIN

Blauer Zweigelt „Tante Mizzi“^L • 0,25 l	€ 3,50
0,5 l	€ 7,00
Aulone Primitivo di Puglia^L Italien intensives Aroma, sanft und ausbalanciert, „prutaler“ Primitivo	
0,125 l	€ 3,90
0,25 l	€ 7,50
0,75 l	€ 21,00
Porta Leoni Cabernet I.G.T. Venetien^L am Gaumen kräftig, dominant, gute Tanninstruktur	
0,125 l	€ 3,90
0,25 l	€ 7,50
0,75 l	€ 21,00
Merlot I.G.T. Venetien^L sehr wenig, intensiv, harmonisch • 0,125 l	€ 3,90
0,25 l	€ 7,50
0,75 l	€ 21,00
Weinschorle rot/weiß^L • 0,2 l	€ 3,50
0,5 l	€ 5,90

APERITIF

Glas Prosecco • 0,125 l	€ 3,90
Prosecco Scavi & Ray • 0,75 l	€ 22,50
Moet Chandon Brut • 0,75 l	€ 77,50
„Bierle“ Weißbier Spritz • 0,25 l	€ 5,90
„Inge“ mit Prosecco, Ingwer und Limette • 0,25 l	€ 5,90
„Hugo“ mit Holunder • 0,25 l	€ 5,90
„Spritz“ mit Aperol • 0,25 l	€ 5,90

SPIRITUOSEN

Willi • 2 cl	€ 3,00
Kirschwasser • 2 cl	€ 3,00
Limonchello • 2 cl	€ 3,00
Haselnuss • 2 cl	€ 3,20
Grappa Riserva • 2 cl	€ 3,00
Averna • 2 cl	€ 3,00
Ramazotti • 2 cl	€ 3,00
Jägermeister • 2 cl	€ 3,00
Fernet Menta/Branca • 2 cl	€ 3,00
Marille • 2 cl	€ 3,20
Obstler Lantenhammer • 2 cl	€ 3,00
Schlehen Lantenhammer • 2 cl	€ 4,90
Vogelbeere Lantenhammer • 2 cl	€ 4,90
Willi Lantenhammer • 2 cl	€ 4,90
Marille Lantenhammer • 2 cl	€ 4,90

BRÄNDE

Asbach Uralt • 2 cl	€ 3,90
Hennessy • 2 cl	€ 3,50
Osborne Veterano • 2 cl	€ 4,50

WHISKEY UND SCOTCH

Jim Beam • 2 cl	€ 3,80
Jack Daniels • 2 cl	€ 3,80
Johnny Walker • 2 cl	€ 3,80
Tullamore Dew • 2 cl	€ 3,80
Four Roses • 2 cl	€ 3,80
Glenlivet 12 Jahre • 2 cl	€ 4,80
Chivas Regal 12 Jahre • 2 cl	€ 4,80
Laphroaig 10 Jahre • 2 cl	€ 4,80
Lagavulin 16 Jahre • 2 cl	€ 5,80
Highland Park 12 Jahre • 2 cl	€ 5,80
Aberlour Batch 51 • 2 cl	€ 7,80



DRINKS

COCKTAILS

Sex im FLUGWERK Wodka, Pfirsich, Grenadine, Ananas ¹	€ 7,90
Fidschis Sunrise Tequila, Grenadine, Orange, Zitrone ¹	€ 7,90
Pina Colada Rum, Cocossahne, Ananas ¹	€ 7,90
Lions Touch Down Wodka, Apricot, Grenadine, Zitrone, Maracuja ¹	€ 7,90
MUC Mule Gin, Ginger Beer, Zitrone, Gurke ¹	€ 7,90
Mojito Minze, Havanna Club, Limette	€ 7,90
Feldkirchner Zombie Rum, Kirsche, Ananas, Orange ¹	€ 7,90
LangstreckenRakeTee Wodka, Gin, Tequila, Cola, Zitrone, Orange ^{1,11}	€ 7,90
Wuide Weiberreinda!! Caipi	€ 7,90
Cuba Libre Havanna Club, Cola, Limette ^{1,11}	€ 7,90

LONGDRINKS

Wodka Bull ^{1,11,12}	€ 8,50
Wodka Lemon ^{1,11,12}	€ 7,50
Jim Beam Cola ^{11,1}	€ 7,50
Jack Cola ^{1,11}	€ 7,50
Campari Soda oder Orange ¹	€ 6,50
„The Duke“ Gin vom Nachbarn und Tonic	€ 8,50
Bacardi Cola ^{1,11}	€ 7,50

ALKOHOLFREIE COCKTAILS

König von Siam Cocos, Banane, Zitrone, Orange ¹	€ 6,90
Baby Colada Cocoscream, Ananas	€ 6,90
Virgin Caipi Limette, Zucker, Limo	€ 6,90
Junger Hugo Hollunder, Minze, Soda	€ 6,90

HAPPY HOUR DAILY FROM 10pm

A nice pub needs a really good beer, of course. So we splash out at the FLUGWERK, because we want our guest feel served well in our restaurant as well as outside in the beergarden. And while others only serve beer, we have a special ace up our sleeves: our homemade **"FLUGWERK-Weiße"**. We can guarantee in advance: you won't only have one of them. With our brewmaster Tobias Böckl from Landshut, we have a competent expert by our side:

he knows how to brew the finest wheatbeer, which is neither filtered nor pasteurised. It is brewed without any programmed automatism. Furthermore, our beer is brewed according to the Bavarian purity law, of course. We just pour highest quality products into

Home-made Beer

the glass. Up until two years ago, the legendary **"Fliegerweiße"** was brewed in our brewery - since October 2016 Tobias brews primarily our **"FLUGWERK-Weiße"**, besides special seasonal types of beer. And this **"FLUGWERK-Weiße"** not only puts

a smile upon our guests' faces, but also sometimes teases out a loud shout of joy. The pleasure of beer should exactly be like this! In the pub, we traditionally serve the **"FLUGWERK-Weiße"** in big and in small wheatbeer glasses. Just in case you can't get enough of it, you're welcome to buy a 5-liter party-barrel. But we rather recommend the party barrel for gregarious barbecues or for refreshment with friends on a hot day at the lake.



FLUGWERK

BRAUEREI

The FLUGWERK-TEAM says thank you for your visite!

We are convinced of being **a really good team in the kitchen, the brewery and the service**. With our electronic ordering system "Orderman", our service team is able to constantly take down new orders and send them **online to the kitchen or the bar**, even when the beergarden or the restaurant inside on two floors are fully occupied by up to 500 guests. In the ideal case the **finished tray** for one table is prepared, when they come back to the bar. Thereby **every guest can get his drinks and food fast**. And if something goes wrong anyway and we serve iced coffee with balsamic-reduction or "Griebenschmalz" with raspberry compote - don't be angry, it is rare and doesn't happen intentionally.



We are happy to hear your praise and criticism - because we allways want to get better for our guests!

Feel free to give us feedback - preferably in person, but also on Google or TripAdvisor.



Sonnenstr. 2 · 85622 Feldkirchen

Tel. 089 944 177 18 · bier@flugwerk-feldkirchen.de

Opening hours: daily from 11am to 1am warm kitchen till 10pm

www.flugwerk-feldkirchen.de