

Restaurant Oberkrainer

SINCE 1970

Family Besinger



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TRADITIONELLE FLÄDLESUPPE

8,90

Hearty beef broth with finely sliced pancake strips and chives



RÖSTI STICKS

11,90

**Perfect as a
starter to share!**

Crispy golden-brown potato rösti sticks filled with creamy cream cheese, served with two delicious, freshly made dips:

- Franconian garlic
- Beetroot-horseradish

Aperitif & Spritz-Drinks



Glas Champagne	0,1l - 6,90
Champagne Spritzer	0,25l - 8,90
Aperol Spritz ^{1,2,3}	10,90
Nürnberg Spritz ^{1,2,3}	10,90
Only here - crafted in-house with franconian flair	

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NÜRNBERGER BRATWÜRSTE MIT SAUERKRAUT

the starter **13,90**
6 pieces, grilled

the classic **16,90**
9 pieces, grilled

for lovers **19,90**
12 pieces, grilled

Can't do without it!

Our recommendation:

Franconian Farmhouse Bread

Grandma's Potato and
Cucumber Salad

SEMMELKNÖDEL TRIO

17,90

Dumpling trio of one each
spinach, cheese and tomato
on a fine mushroom cream
sauce

KÄSESPÄTZLE

17,90

Delicately melting mountain
cheese meets traditional
spätzle, refined with golden-
brown roasted onions



+ Pairs perfectly with our lamb's
lettuce served with mustard dressing
6,90€

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SCHWEINEBRATEN

17,90

Bavarian pork roast with two dumplings and dark beer sauce

FRÄNKISCHES SCHÄUFERLE

23,90

Pork shoulder traditionally slowly braised on the bone with two dumplings and dark beer sauce

Just the way it should be!

Traditionally served with:

- + sauerkraut
- + bavarian cabbage salad
- + red cabbage

- + Lamb's lettuce with mustard dressing

ENTENBRUST

32,90

Tender duck breast fillet with potato dumplings, apple red cabbage and red wine sauce



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SCHNITZEL WIENER ART

19,90

Schnitzel from the tender pork loin with Grandma's potato-cucumber salad



Vegan option available!

ORIGINAL WIENER SCHNITZEL

28,90

THE ORIGINAL veal Wiener Schnitzel served with lingonberries and grandma's potato-cucumber salad

CORDON BLEU

23,90

Turkey cordon bleu stuffed with turkey ham and Gouda cheese, cranberry mayo and rustic fries

Choose your favorite side:

+ Bowl of crispy, rustic fries with cranberry mayo



+ Lamb's lettuce with mustard dressing

**The best dips and sauces to go with it
If you try it without, you're missing something.**



Garlic Mayonnaise
Cranberry Mayonnaise
Beetroot Horseradish Mayonnaise

Creamy mushroom sauce

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APFELSTRUDEL

10,90



For over 50 years, our beloved apple strudel made from a family recipe, served with raisins, vanilla sauce, and whipped cream

SCHOKO HASELNUSS

TÖRTCHEN 8,90

Chocolate hazelnut tartlet on a crunchy crumble base, garnished with pistachio and almond slivers

NÜRNBERGER KNÖDELCHEN

10,90

Three fluffy dumplings made from fine curd potato dough, each filled with plum, strawberry and apricot

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JUICES AND SPRITZERS

Apple juice

Orange juice

Grape juice

Apple spritzer

Orange spritzer

Grape spritzer

SOFTDRINKS

Coca Cola^{1,7,11}

Coca Cola Zero^{1,6,7,9}

Lemonade⁶

Orangeade^{1,6,7,8}

Spezi^{1,8,7,11}

WATER

Still water in a carafe

Sparkling water in a carafe



WARM DRINKS

Americano

Espresso

Cappuccino

Mulled wine

Tea

Green

Black

Fruit

Peppermint

Chamomile

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DRAFT BEER



Blonde, Spalter
Kellerbier unfiltered, Spalter
Dark beer, Spalter
Wheat beer, Spalter
Radler, Spalter
Cola-Weizen, Spalter
“Russ” Weizen + Limonade

BOTTLED BEER

Red beer, Schanzenbräu
“Freiheit” alcohol-free
Radler alcohol-free
Weizen alcohol-free

Our recommendation

Kellerbier on tap - naturally cloudy, smooth, and especially easy to drink

Red beer by Schanzenbräu - deep red, malty, and typically Nuremberg

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WHITE WINES

Glas 0,2l

Silvaner

Franconia, dry, with subtle citrus notes and green apple

Bacchus

Franconia, semi-dry, with fruity notes of apricot and apple

Müller Thurgau

Franconia, semi-dry, reminiscent of honeydew melon

Riesling

Franconia, delicately fruity, refreshing aromas of peach and apple

Pinot Grigio

Italy, dry, with notes of acacia honey and mirabelle plums

Bottle 0.75l

Silvaner in the carafe

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RED WINES

Glas 0,2l



Regent

Franconia, dry, full-bodied notes of blackcurrants

Dornfelder

Franconia, semi-dry, reminiscent of cherries

Tempranillo

Spain, dry, full-bodied black plum aromas

Rose

Franconia, semi-dry, a lively wine with hints of strawberry

Cuvee

Franconia, semi-dry, blend of grape varieties, with aromas of blackberry and blueberry

Bottle 0.75l

Regent

Franconia, dry, full-bodied notes of blackcurrants

Barbera D'Alba

Italy, dry, reminiscent of roses and a hint of vanilla

Tempranillo

Spain, dry, full-bodied black plum aromas

Rose

Franconia, semi-dry, a lively wine with hints of strawberry

Cuvee

Franconia, semi-dry, blend of grape varieties, with aromas of blackberry and blueberry

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FRUIT BRANDIES

Cherry brandy
Williams pear brandy
Wild raspberry spirit
Plum brandy
Hazelnut brandy
Fruit schnapps

LIQUEURS

Jägermeister
Amaretto
Ramazzotti
Gingerbread liqueur

WHISKY

Jack Daniel's - 9,90
Chivas Regal - 11,90

OTHER SPIRITS

Grappa
Fernet Branca
Finlandia Wodka

Served with heart – our favorite
spirits

Hazelnut - nutty, smooth & with delicate
roasted aroma

Wild raspberry- fruity, clear, and full of
berry aroma

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since 1970

