



o'reilly's
irish pub

Our Drinks

*Welcome to o'reilly's Frankfurt
Serving Up Guinness & Good Times
Since 2001*

Scroll Down To View Our Menus



oreillys.com

Coffee			Jameson Distillery Collection		
With freshly ground Illy italian roast beans. Served till 9pm			A unique range of whiskeys from Ireland's premium distiller		
Espresso		3.00	Blender’s Dog	Blended Vol. of 43%	8.50
			Rich and rounded with notes of butterscotch, spice and a long finish		
Double Espresso		3.50	Cooper's Croze	Blended Vol. of 43%	8.50
			Using a combination of oak, bourbon barrels & sherry casks, this has notes of vanilla, rich fruit and spice		
Espresso Machiatto		3.50	Distiller's Safe	Blended Vol. of 43%	8.50
			Malty sweet, with a trace of fruit peel and just the barest pinch of cinnamon. The finish is moderate and fleeting		
Coffee Creme		3.00	Crested	Blended Vol. of 40%	6.90
			Delicate sherry undertones and toasted wood, with fruit, spice and chocolate notes		
Flat White		3.50	Black Barrel	Pot Still Vol. of 40%	6.90
			Very soft and smooth. Subtle spiciness and barrel char comes through, along with fresh fruitiness		
Cappuccino		3.50	White Wine		
				Gls .2 l	Btl .75 l
Latte Machiatto		3.50	Bretz Riesling	Bechtolsheim, Germany	6.00 21.00
			Fruity, with hints of apple lemon & peach		
Tea			Bretz Chardonnay	Germany, Bechtolsheim	6.50 22.00
			Fruity aroma of pear, peach, tropical fruits & melon		
PG Tips		3.00	Pinot Grigio	Cipriano, Italy	6.50 22.00
			Refreshing with hints of peach & lime		
Pure Blended Teas		3.50	Weinschorle		6.00 -
			Chardonnay & soda water or sprite (spritzer)		
We offer a wide range of Pure herbal flavoured teas.			Red Wine		
English - Breakfast - Mint - Early Grey - Fruit			Bretz Cabernet Sauvignon Merlot		6.50 22.00
			Smooth & elegant with hints of cherry, chocolate & vanilla		
Hot Whiskey			Tonzara Tempranillo	Castilla La Mancha, Spain	6.50 22.00
			Full Bodied		
Jameson Irish Coffee		8.50	Wrongo Dongo	Jumilla, Spain	6.50 22.00
			Hints of dried cherry, blackberry & black pepper		
Jameson Irish Whiskey, Coffee, Sugar & Whipped Cream ^{4,7}			Rosé		
			Hotspot Pink Rosé	Douro, Portugal	6.00 20.00
			Fruity rosé with hints of raspberry & vanilla		
Baileys Coffee		8.50	Prosecco & Champagne		
				Piccalo	Btl .75 l
Baileys Irish Cream, coffee, sugar & whipped cream ^{4,7}			Astoria Cuvée	Spumante prosecco	6.90 25.00
			Moet & Chandon	Brut	- 75.00
Jameson Hot Whiskey			Aperitifs, Liqueurs & Cognac		
			Baileys	Irish Cream Whiskey Cream Liqueur	6.00
			Kahlúa	Coffee Flavored Rum Liqueur, Mexico ^{(1) (4)}	5.30
Jameson Irish whiskey, cloves, brown sugar, Lemon & hot water ⁷			Ramazzotti	Medium Sipping Bitter, Italy	4.60
Soft Drinks			Martini Extra Dry	Dry Vermouth, Italy	4.50
			Amaretto	Almond Liqueur, Italy	5.50
Classic Coke Served In A Glass Bottle		.33 l	Irish Mist	Blended Whiskey Liqueur, Republic Of Ireland	4.90
Served With Ice & Lemon					
Coca-Cola		4.00			
Coke Zero		4.00			
Fever Tree Premium Tonics					
Indian Mediterranean Elderflower Aromatic		3.50			
Schweppes					
Ginger Beer Bitter Lemon Ginger Ale		3.50			
Soda					
Sprite Fanta Spezi Ice tea		4.00			
Fruit Juices					
Apfelsaft Apfelschorle Orange Banana		4.50			
Cherry Cranberry Pineapple Maracuja					
Kiba	Banana & Cherry Juice	4.50			
Selters Mineral Water					
Still Sparkling water	.25l	3.70			
Energy Drink					
Red Bull		4.80			

On Draught	.3 l	.5l	1.5l Pitcher	Irish Whiskey	4cl
Guinness <i>Irish Stout. Dublin. Ireland. 4.2%</i>	3.90	6.10	-	Jameson <i>Blended. Smooth Character. County Cork</i>	5.90
Hop House 13 <i>Crafted Lager From Guinness 5.0%</i>	3.90	6.10	17.70	Tullamore Dew <i>Blended. Smooth & Malty. County Offaly</i>	5.90
Kilkenny <i>Irish Red Ale. St. Francis Abbey. Ireland. 4.3%</i>	3.70	5.90	17.20	Powers <i>Blended. Mellow. Caramel. County Cork</i>	5.90
Henninger <i>Pils. Frankfurt. Germany. 4.8%</i>	3.70	5.40	15.70	Bushmills Malt 10 yr. <i>Single Malt. Pepper & Honey Co. Antrim</i>	8.90
Strongbow <i>Cider Hereford. England. 5.0% ⁽⁹⁾</i>	3.70	5.90	17.20	Redbreast 12 yr. <i>Single Pot Still. Fruity. County Cork</i>	8.90
Radler / Shandy <i>Pils & Sprite 2.8%</i>	3.70	5.40	-	Bushmills <i>Blended. Cocoa & Butter. Bushmill, County Antrim</i>	5.90
Black & Tan <i>Guinness & Kilkenny 4.25%</i>	-	5.90	-	Black Bush <i>Blended. Malty & Nutty. County Antrim</i>	7.90
Black Velvet <i>Guinness & Strongbow 4.6% ⁽⁹⁾</i>	-	5.90	-		
Snakebite <i>Pils, Strongbow & Blackcurrant 4.9%</i>	-	5.90	-		
Cola Beer <i>Pils & Coke 2.45%</i>	-	5.40	-		

Seasonal Draught Beer

We always welcome a new season with a specially brewed offering. 0.5 l

Magners Irish Cider

Apple / Pear / Berry *0.56 l Bottle*
Served in the classic pint bottle with ice. From 26 varieties of apples. "Crisp, refreshing flavour & a natural character." ⁽⁹⁾

Bottled Beers

Hefe <i>Unfiltered Wheat Beer 5.0% 0.5 l</i>	4.70
Kristal <i>Filtered Clear Wheat Beer 5.0% 0.5 l</i>	4.70
Dunkles <i>Dark Wheat Beer 5.0% 0.5 l</i>	4.70
Bananaweizen <i>Hefe & Banana Juice 4.2% ⁽¹⁾ 0.5 l</i>	4.80
Colaweizen <i>Hefe Weizen & Coca Cola 4.2% ⁽¹⁾⁽²⁾⁽¹¹⁾ 0.5 l</i>	4.80
Alkoholfrei Hefe <i>Non Alcoholic Wheat Beer 0.5 l</i>	4.70
Hövels <i>Amber ale brewed in Dortmund since 1893 5.5% 0.5 l</i>	5.50
Heineken <i>Dutch Pale Lager 5.0% 0.33 l</i>	4.50
Sol <i>Mexican Pale Lager 4.5% 0.33 l</i>	4.50
Clausthaler <i>0.33l Non alcoholic pils 0% 0.33 l</i>	4.50
Party Buckets 6 x Heineken Or Sol <i>Served on Ice, Ideal for the big match.....</i>	25.00

Craft Beer

Braufactum German Pale Ale <i>Frankfurt brewed English Style Ale 0.33 l</i> <i>Fruity & intense IPA with aromas of orange & tangerine.</i>	6.80
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Johnnie Walker Red <i>Blended. Heather, Herbs, & Honey</i>	5.90
Johnnie Walker Black 12 yr. <i>Blended. Smokey & Barley</i>	7.90
Cragganmore 12 yr. <i>Single Malt. Sweet & Smokey</i>	8.90
Talisker 10yr. <i>Single Malt. Coconut & Smokey</i>	9.90
Lagavulin 16 yr. <i>Single Malt. Smokey & Sweet</i>	9.90
Oban 14 yr. <i>Single Malt. Fruity, Figs, Honey & Sweet Spice</i>	10.90
J&B Rare <i>Blended. Bitter Almond & White Pepper</i>	5.50
Chivas Regal 12 yr. <i>Blended. Moray, Speyside</i>	7.50

Bourbon

Fireball <i>Cinnamon Whiskey. Canada</i>	6.00
Jack Daniels <i>Lynchburg, Tennessee. USA.</i>	6.00
Jim Beam <i>Clermont, Kentucky. USA.</i>	6.00
Southern Comfort <i>Memphis, Tennessee. USA</i>	6.00
Crown Royal <i>Gimli. Canada.</i>	6.00
Makers Mark <i>Loretto. Kentucky</i>	7.50

Rum & Vodka

Babbas Rum <i>Frankfurt, Hessen.</i>	6.50
Plantation 5yr. <i>Barbados</i>	8.50
Bacardi Superior <i>White Rum, Puerto Rico</i>	5.50
Captain Morgan Spiced <i>Jamaica</i>	5.90
Havana Club 3 Años <i>Aged Rum, Cuba</i>	5.90
Havana Club 7 Años <i>Aged Rum, Cuba</i>	6.90
Malibu <i>Flavored Rum With Coconut Extract, Barbados</i>	5.50
Dingle Irish Vodka <i>Co. Kerry, Ireland</i>	7.50
Smirnoff <i>Premium Vodka, Russia</i>	5.50
Absolut <i>Premium Vodka, Sweden</i>	6.00
Grey Goose <i>Premium Vodka, France</i>	9.00

Quality Tequila

Patron Reposado <i>Mexico. Blue Agave vol. 40%</i>	4.00
Patron Anejo <i>Mexico. Blue Agave vol. 40%</i>	6.00

Gin & Tonic	4cl
<i>Served with Fever Tree premium tonic. Cucumber, lemon or lime to garnish</i>	
Gin’ger <i>Frankfurt, Hessen 40% vol</i>	9.00
Babba Main Gin <i>Frankfurt, Hessen 45%</i>	8.50
Babba Äppler Gin <i>Hessen, Germany 40 %</i>	9.00
Dingle Irish Gin <i>Kerry, Ireland 42.5%</i>	9.50
Hendricks <i>West Coast, Scotland 40%</i>	11.00
Gin Mare <i>Costa Dorada, Spain, vol. 42%</i>	9.50
Monkey 47 <i>Black Forest, Germany, vol. 47%</i>	11.50
Bosford Röse <i>Bosford, England 37.5%</i>	8.50
Bombay Sapphire <i>Kent, England 40%</i>	8.50
Tanqueray <i>Fife, Scotland 47.3%</i>	9.50
Monkey Sloe Gin <i>Black Forest, Germany, 29 %</i>	11.50

Cocktails

Mojito Classic	9.00
<i>Havana Club Rum, Fresh Mint, Lime, Sugar & Soda</i>	
Mojito Razz	9.00
<i>Bacardi Razz, Frozen Raspberries, Mint, Limes & Sugar</i>	
Midnight Mojito	9.00
<i>Havana 3yr Rum, Blueberries, Fresh Mint & Blackcurrent</i>	
Caipirinha	9.00
<i>Fresh Limes, Sugar & Cachaça</i>	
Hugo Classic	8.50
<i>Prosecco, Holunder Syrup (Elderflower), Mint Leaves & Lime Garnish</i>	
Blueberry Hugo	8.50
<i>Prosecco, Holunder (Elderflower), Mint & Lime Garnish & Blueberry Syrup</i>	

House Cocktails

Blueberry Spritz	8.50
<i>Dingle Irish Vodka, Lemon & Berries Syrup, Soda, With Rosemary Garnish</i>	
Aperol Spritz	8.50
<i>Aperol, Prosecco & Orange ⁽¹⁾ ⁽²⁾ ⁽¹⁰⁾</i>	
Lillet Rose	8.50
<i>Spritz, Lillet Rose, Russian Wild Berry, Fresh Mint & Mixed Berries</i>	
Äppler Spritz	8.50
<i>Babba Äppler Gin, Russian Wild Berry, Fresh Mint & Cucumber</i>	
Frankfurt Fizz	8.50
<i>Babba Äppler Gin, Lime & Lemon Juice, Syrup & Soda</i>	
Pimms No. 1 Cup	8.50
<i>Pimms, Ginger Ale, Lemon & Lime, Cucumber, Orange & Mint</i>	
Moscow Mule	9.00
<i>Vodka, Lime & Ginger Beer Spiced Up With World Famous Angostura Bitters & Garnished With Cucumber & Lime Wedge</i>	
Gin Mule	9.00
<i>Gin’ger Gin, Lime Juice, Bitters, Ginger Beer, & Cucumber</i>	
Gin Raspberry Sour	9.00
<i>Dingle Irish Gin, Orange Juice, Raspberry Purée, Lemon Juice & Syrup</i>	
Irish Whiskey Sour	9.00
<i>Jameson Irish Whiskey, Orange Juice, Lemon Juice & Syrup</i>	
Passion Julep	9.00
<i>Havana Club Rum 7, Maracuja, Mint & Angostura Bitters</i>	
Irish Colada	9.00
<i>Malibu, Baileys Irish Cream & Orange Juice</i>	
Raspberry Cooler	9.00
<i>Dingle Irish Gin, Prosecco, Fresh Raspberries & Lime Juice</i>	

Gin Cocktails

Too Cool	10.90
<i>Hendricks, Mint, Cucumber & Fever Tree Tonic</i>	
Posh G & T	9.50
<i>Tanqueray, Martini Rosso, Bitters, Fever Tree Tonic & Berries</i>	
Stuck In The Med	9.50
<i>Gin Mare, Mediterranen Tonic & A Sprig Of Rosemary</i>	
Aromatic G & T	8.50
<i>Babba Main Gin, Mint, Pomegranate Seeds, Lime, & Fever Tree Aromatic Tonic</i>	
Elder On The Main	8.50
<i>Babba Main Gin, Elderflower Fever Tree Tonic, Mint, Lemon Peel</i>	

Alcohol Free

Fruit Punch	5.50
<i>Pineapple, Maracuja, Orange, Lemon & Grenadine</i>	
Coconut Kiss	5.50
<i>Pineapple, Cherry, Coconut, Grenadine Fresh Cream</i>	
Alcohol Free Mojito	5.50
<i>Lime, Fresh Mint, Ginger Ale & Sugar</i>	

Shots & Shooters

<i>6 Shots For Price Of 5</i>	<i>2cl</i>	<i>X 6</i>
Pantero Tequila	3.00	15.00
<i>Choice of Chocolate, Strawberry & Maracuja</i>		
Sauza Tequila Silver	3.00	15.00
Sauza Tequila Gold	3.00	15.00
Sambuca	3.00	15.00
Jägermeister	3.00	15.00
Cherry Bakewell	3.00	15.00
<i>Amaretto, Lime Juice & Grenadine</i>		
Slippery Nipple	3.50	17.50
<i>Sambuca & Baileys</i>		
B52	3.50	17.50
<i>Kahlúa, Baileys & 73% Rum</i>		
Baby Guinness	3.50	17.00
<i>Kahlúa & Baileys</i>		
Flatliner	3.50	17.50
<i>Sambuca, Sauza Silver & Tabasco</i>		
Kamikaze	3.50	17.50
<i>Vodka, Triple Sec & Lime</i>		
Springbok	3.50	17.50
<i>Crème De Menthe & Baileys</i>		
Irish Kiss	3.50	17.50
<i>Tullamore Dew & Strawberry ⁽¹⁾</i>		
Dead Pirate	3.50	17.50
<i>Smirnoff Vodka & Ahoi Brause ⁽¹⁾ ⁽²⁾</i>		
Irish Flag	3.50	17.50
<i>Crème De Menthe, Baileys & 73% Rum</i>		
Wagner-Mispelchen	3.00	-
<i>Mispel Shot, Frankfurt</i>		
Jägerbombs	7.50	-
<i>Jägerbomb Jägermeister & Red Bull ⁽¹⁾ ⁽⁴⁾</i>		
Irish Car Bombs	7.90	-
<i>0.3 l Guinness, Tullamore & Baileys</i>		



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Our Food

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Cliffs of Moher - County Clare, Ireland.

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Starters

Buffalo Chicken Wings

Choose Buffalo hot sauce or Smokey BBQ
Hähnchenflügel mit Buffalo Hot Sauce (scharf) oder Smokey BBQ Sauce ⁽³⁾

5 Wings	7.90
10 Wings	13.90
15 Wings	18.90

Beef Nachos 10.90

Tortilla chips topped with homemade beef chilli, jalapenos and melted cheese served with a crunchy corn salsa, Guacamole & crème fraîche.
Tortilla-Chips, belegt mit hausgemachtem Rinder-Chili, Jalapenos und geschmolzenem Käse, serviert mit einer knusprigen Mais-Salsa, Guacamole & Crème fraîche.

Veg nachos 10.50

Tortilla chips topped with 3 bean chilli, jalapenos & melted cheese served with a crunchy corn salsa, Guacamole & crème fraîche.
Tortilla-Chips, belegt mit 3-Bohnen-Chili, Jalapenos und geschmolzenem Käse, serviert mit einer knusprigen Mais-Salsa, Guacamole & Crème fraîche.

Mini Mexican Meatballs 10.90

Beef and pork mince mixed with Mexican spices & herbs slowly cooked in a rich chipotle & tomato sauce, Served with white rice topped with guacamole & Crème fraîche.
Rind- und Schweinehackfleisch gemischt mit mexikanischen Gewürzen und Kräutern, langsam gekocht in einer reichhaltigen Chipotle- und Tomatensauce, serviert mit weißem Reis mit Guacamole & Crème fraîche.

Salad Bowls

Salad Bowl 11.00

Mixed leaves, cherry tomato, cucumber, corn, black beans, avocado, red onion, white rice & feta, served with our homemade ranch dressing.
Gemischte Blätter, Kirschtomaten, Gurken, Mais, schwarze Bohnen, Avocado, rote Zwiebeln, weißer Reis & Feta, serviert mit einem hausgemachten Ranch-Dressing.

Cajun Chicken Salad Bowl 12.50

Our Salad Bowl with Cajun seasoned chicken.
Unsere Salatschüssel mit Cajun gewürztem Hähnchen.

Cajun Chicken & Bacon Salad Bowl 12.90

Our Salad Bowl with Cajun seasoned chicken & smoked bacon
Unsere Salatschüssel mit Cajun gewürztem Hähnchen & geräuchertem Speck

Appetisers

Sweet Potato Fries 5.90

Sweet potato fries served with homemade roasted garlic & basil mayonnaise
Pommes frites aus Süßkartoffeln, serviert mit hausgemachten gerösteter Knoblauch & Basilikum-Mayonnaise c

French Fries 4.90

French fries served with mayo
Klassische Pommes frites mit Mayonnaise

o'reilly's Homefries 5.50

Home cooked, thick cut golden chips, with our own homemade roasted garlic & basil mayo
Hausgemachte, dick geschnittene goldene Pommes frites, mit unserer hausgemachter gerösteter Knoblauch-Basilikum-Mayo

Weekend Breakfast Friday - Sunday till 4pm

Full Irish Breakfast 12.90

The works. Irish bacon, fried eggs, sausages, hash browns, Heinz baked beans & grilled tomato. Served with toast & Kerrygold Irish butter
Traditionelles irisches Frühstück mit Scheiben irischem Speck, 2 Spiegeleiern, 2 Würstchen, rosti, Heinz Backed Beans, gegrillten Tomaten, Toast und irischer Butter ^{A, C, G, H(1) (3) (8) (9) (12)}

Vegetarian Breakfast 10.50

2 Fried Eggs, hash browns, Heinz baked beans, grilled tomato. Served with toast & Kerrygold Irish Butter ^{B, A, C, G, (2) (1)}
2 Spiegeleier, Röstli, Heinz Baked Beans & gegrillte Tomaten mit Toast & irischer Butter

Ireland On Sunday

Available from Sept 2021

The Sunday Roast Every Sunday From Noon 17.50

Traditional Sunday roast, choose either slow roast rib eye of beef with Yorkshire pudding & horseradish or oven roast chicken. Both served with homemade creamy mash, vegetables & roast potatoes, served with homemade gravy
Sonntagsbraten - Jeden Sonntag Mittag Traditioneller Sonntagsbraten, zur Auswahl stehen zart gebratenes Rib Eye mit Yorkshire Pudding und Meerrettich oder ofengebackenes Hähnchenfleisch. Beides serviert mit Püree, Gemüse und Röstkartoffeln, serviert mit hausgemachter Bratensoße

Sandwiches

Club Classic 11.50

Grilled chicken, crispy bacon, cheese, tomatoes, lettuce & mayo. Served with french fries
Gegrillte Hähnchenbrust, knuspriger Speck, Käse, Tomate, Salat & Mayonnaise, serviert mit Pommes frites ^{(1) (2) (3) (8) (9) A, C, G}

Swap the fries for sweet potato fries For extra €1.00

Share your photos & stories with us...



o'reilly's Frankfurt



1 mit Konservierungsstoff 2 mit Farbstoff 3 mit Antioxidationsmittel 4 Koffeinhaltig 5 Taurin 8 mit Phosphat 9 geschwefelt 10 chininhaltig
A Glutenhaltiges Getreide B Krebstiere und daraus gewonnene Erzeugnisse C Eier und daraus gewonnene Erzeugnisse D Fische und daraus gewonnene Erzeugnisse
E Erdnüsse und daraus gewonnene Erzeugnisse F Soja(bohnen) und daraus gewonnene Erzeugnisse
G Milch und daraus gewonnene Erzeugnisse H Schalenfrüchte I Sellerie und daraus gewonnene Erzeugnisse J Senf und daraus gewonnene Erzeugnisse
K Sesamsamen und daraus gewonnene Erzeugnisse L Schwefeldioxid und Sulphite M Lupinen und daraus gewonnene Erzeugnisse
N Weichtiere und daraus gewonnene Erzeugnisse

Classic Mains

Our Famous Fish & Chips	13.90	o'reilly's Chicken Kiev	13.50
Golden fried catch of the day served in a light beer batter , hand cut chips, mushy peas, tartare sauce & a wedge of lemon <i>Fisch des Tages in einem leichten Bierteig, mit handgeschnittenen Pommes frites, Erbsenpüree, Tartarsauce und Zitronenscheibe.</i>		Lightly panko crumbed rolled chicken stuffed with freshly made garlic & parsley butter, deep fried, swrved with your choice of homemade mash potato or homefries and a side salad & a portion of creamy mushroom sauce <i>Leicht paniertes, gerolltes Hähnchenfleisch, gefüllt mit frisch zubereiteter Knoblauch- und Petersilienbutter, frittiert, serviert mit hausgemachtem Kartoffelpüree oder Pommes frites nach Wahl und einer Salatbeilage sowie einer Portion Champignon-Sahnesauce</i>	
Beef n' Guinness Pie	13.90	Beef n' Guinness	13.90
Beef, onions & carrots slowly braised in Guinness & topped with puff pastry & served with bread <i>Rindfleisch, Schalotten & Karotten in Guinness langsam geschmort & gekrönt mit Blätterteig & mit Brot serviert</i> ^{A, G,}		Beef, onions & carrots slowly braised in Guinness, topped with sautéed mushrooms & homemade creamy mash potatoes; served with bread & Irish butter <i>In Guinness gekochtes Rindergulasch mit Pilzen, Zwiebeln und Kartoffelpüree. Serviert Mit Brot und Kerrygold Irischer Butter G,</i>	
Mexican Meatballs	13.50	BBQ Ribs	14.10
Beef & pork mince mixed with Mexican spices & herbs slowly cooked in a rich chipotle and tomato sauce, served with white rice topped with guacamole & Crème fraîche. <i>Rind- und Schweinehackfleisch gemischt mit mexikanischen Gewürzen und Kräutern, langsam gekocht in einer reichhaltigen Chipotle- und Tomatensauce, serviert mit weißem Reis, Guacamole und Crème fraîche.</i>		Rack of slow cooked baby back ribs marinated in our own o'reilly's homemade BBQ sauce & served with french fries ^{(1) (2).} <i>Rippchen mariniert in unserer hausgemachten süß-rauchigen BBQ-Sauce, serviert mit Pommes frites</i> Swap the fries for sweet potato fries For extra €1.00	

Homemade Hamburgers

Our Premium Burger collection Cooked to Perfection
Served on a toasted buttered brioche bun, spiced relish, mustard mayonnaise, lettuce, sliced tomato & gherkins.
served with a portion of our golden french fries

Swap the fries for sweet potato fries For €1.00

The Classic Burger	12.20	o'reilly's Guinness BBQ Burger	13.50
Our Premium Burger collection Cooked to Perfection Served on a toasted buttered brioche bun, spiced relish, mustard mayonnaise, lettuce, sliced tomato & gherkins. served with a portion of our golden french fries <i>Unsere Premium-Burger-Kollektion Perfekt gegart Serviert auf einem getoasteten, gebutterten Brioche-Brötchen, Gewürzrelish, Senfmayonnaise, Kopfsalat, Tomatenscheiben und Gewürzgurken. Serviert mit einer Portion unserer goldenen Pommes Frites</i>		Our house special burger. Served on a dark grilled bun, with our Guinness infused bbq sauce, onion rings, crispy bacon and cheese. <i>Unser Haus-Spezial-Burger. Serviert auf einem dunklen, gegrillten Brötchen, mit unserer Guinness-infundierten BBQ-Sauce, Zwiebelringen, knusprigem Speck und Käse.</i> ^{(1) (2) (3) A, G,}	
Cheeseburger	12.50	Crispy Chicken & Cheeseburger	12.90
Served on a toasted buttered brioche bun, spiced relish, mustard mayonnaise, lettuce, sliced tomato, gherkins & grilled cheese. ^{(1) (2) (3) A, G, J}		Chicken breast coated in a spiced panko crumb, deep fried for a crisp finish with, grilled cheese served on a toasted buttered brioche bun, chipotle mayo cream, lettuce & tomato. <i>Hähnchenbrust in einer gewürzten Panko-Kruste, frittiert für ein knuspriges Finish mit gegrilltem Käse, serviert auf einem getoasteten, gebutterten Brioche-Brötchen, Chipotle-Mayo-Creme, Salat & Tomate.</i>	
Bacon & Cheeseburger:	12.90	Crispy chicken & Bacon cheese burger	13.40
Served on a toasted buttered brioche bun, spiced relish, mustard mayonnaise, lettuce, sliced tomato, gherkins, bacon & grilled cheese. ^{(1) (2) (3) A, G, J}		Chicken breast coated in a spiced panko crumb, deep fried for a crisp finish with bacon, grilled cheese & served on a toasted buttered brioche bun, chipotle mayo cream, lettuce & tomato. <i>Hähnchenbrust in einer gewürzten Panko-Kruste, frittiert für ein knuspriges Finish mit Bacon, gegrilltem Käse, serviert auf einem getoasteten, gebutterten Brioche-Brötchen, Chipotle-Mayo-Creme, Salat & Tomate.</i>	
Vegan Burger	12.90		
A combination of sweet potatoes, kidney beans & Black beans, with coriander & cumin, coated with rice flakes & served with red onion, vegan mayo & Tomato on a toasted brioche Bun. Served with French fries <i>Eine Kombination aus Süßkartoffeln, Kidneybohnen & Schwarzen Bohnen, mit Koriander & Kreuzkümmel, umhüllt ummantelt mit Reisflocken & serviert mit roter Zwiebel, veganer Mayo & Tomate auf einem getoasteten Brioche Bun. Serviert mit Pommes frites</i>			

Desserts

Black & White Chocolate Souffle	7.00	Brownie	6.50
Black & white chocolate soufflé Served with vanilla ice cream & whipped cream <i>Soufflé aus schwarzer und weißer Schokolade Serviert mit Vanilleeis & Schlagsahne</i> ^{A, G}		Warm chocolate brownie served with vanilla ice cream & chocolate sauce <i>Warmer Schokoladen-Brownie mit Vanilleeis und Schokoladensauce</i> ^{A, G,}	