



o'reilly's
irish pub

Our Menus

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



oreillys.com

Kitchen Opening Times

Fri. & Sat. till 23.00 | Sun till 22.00 | Mon - Thu. Till 22.30

On Draught				Irish Whiskey			
	.3 l	.5l	Pitcher 1.5l				4cl
Guinness	3.50	5.60	-	Jameson	Blended. Smooth Character. County Cork		5.90
<i>Irish Stout. Dublin. Ireland. 4.2%</i>				Tullamore Dew	Blended. Smooth & Malty. County Offaly		5.90
Hop House 13	3.50	5.60	15.30	Powers	Blended. Mellow. Caramel. County Cork		5.90
<i>Crafted Lager From Guinness 5.0%</i>				Bushmills Malt 10 yr.	Single Malt. Pepper & Honey Co. Antrim		8.90
Kilkenny	3.50	5.60	15.30	Redbreast 12 yr.	Single Pot Still. Fruity. County Cork		8.90
<i>Irish Red Ale. St. Francis Abbey. Ireland. 4.3%</i>				Bushmills	Blended. Cocoa & Butter. Bushmill, County Antrim		5.90
Henninger	3.50	5.00	14.30	Black Bush	Blended. Malty & Nutty. County Antrim		7.90
<i>Pils. Frankfurt. Germany. 4.8%</i>							
Strongbow	3.50	5.60	15.30				
<i>Cider Hereford. England. 5.0% ⁽⁹⁾</i>							
Radler / Shandy	3.50	5.00	-				
<i>Pils & Sprite 2.8%</i>							
Black & Tan	-	5.60	-				
<i>Guinness & Kilkenny 4.25%</i>							
Black Velvet	-	5.60	-				
<i>Guinness & Strongbow 4.6% ⁽⁹⁾</i>							
Snakebite	-	5.60	-				
<i>Pils, Strongbow & Blackcurrant 4.9%</i>							
Cola Beer	-	5.00	-				
<i>Pils & Coke 2.45%</i>							
Seasonal Draught Beer							
<i>We always welcome a new season with a specialy brewed offering. 0.5 l</i>							
			5.00				
Magners Irish Cider							
Apple / Pear / Berry	0.56 l Bottle		6.90				
<i>Served in the classic pint bottle with ice. From 26 varieties of apples. ‘Crisp, refreshing flavour & a natural character. ⁽⁹⁾</i>							
Bottled Beers							
Hefe			4.70				
<i>Unfiltered Wheat Beer 5.0% 0.5 l</i>							
Kristal			4.70				
<i>Filtered Clear Wheat Beer 5.0% 0.5 l</i>							
Dunkles			4.70				
<i>Dark Wheat Beer 5.0% 0.5 l</i>							
Bananaweizen			4.80				
<i>Hefe & Banana Juice 4.2% ⁽¹⁾ 0.5 l</i>							
Colaweizen			4.80				
<i>Hefe Weizen & Coca Cola 4.2% ⁽¹⁾⁽²⁾⁽¹¹⁾ 0.5 l</i>							
Alkoholfrei Hefe			4.70				
<i>Non Alcoholic Wheat Beer 0.5 l</i>							
Hövels			5.50				
<i>Amber ale brewed in Dortmund since 1893 5.5% 0.5 l</i>							
Heineken			4.50				
<i>Dutch Pale Lager 5.0% 0.33 l</i>							
Sol			4.50				
<i>Mexican Pale Lager 4.5% 0.33 l</i>							
Clausthaler			4.50				
<i>0.33l Non alcoholic pils 0% 0.33 l</i>							
Party Buckets 6 x Heineken Or Sol			25.00				
<i>Served on Ice, Ideal for the big match.....</i>							
Craft Beer							
Yakeros	West Coast IPA 6.5% a.b.v	0.35 l	6.80				
<i>Fruity & intense IPA with aromas of orange & tangerine.</i>							
Quality Tequila							2cl
Patron Reposado	Mexico. Blue Agave vol. 40%						4.00
Patron Anejo	Mexico. Blue Agave vol. 40%						6.00

Gin & Tonic

Served with Fever Tree premium tonic.
Cucumber, lemon or lime to garnish

Gin’ger	Frankfurt, Hessen 40% vol	9.00
Babba Main Gin	Frankfurt, Hessen 45%	8.50
Babba Äppler Gin	Hessen, Germany 40 %	9.00
Dingle Irish Gin	Kerry, Ireland 42.5%	9.50
Hendricks	West Coast, Scotland 40%	11.00
Gin Mare	Costa Dorada, Spain, vol. 42%	9.50
Monkey 47	Black Forest, Germany, vol. 47%	11.50
Bosford Röse	Bosford, England 37.5%	8.50
Bombay Sapphire	Kent, England 40%	8.50
Tanqueray	Fife, Scotland 47.3%	9.50
Monkey Sloe Gin	Black Forest, Germany, 29 %	11.50

Cocktails

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

House Cocktails

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

Gin Cocktails

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

Alcohol Free

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

Shots & Shooters

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

Jameson Distillery Collection

<i>A unique range of whiskeys from Ireland's premium distiller</i>		4cl
Blender’s Dog	<i>Blended Vol. of 43% Rich and rounded with notes of butterscotch, spice and a long finish</i>	8.50
Cooper's Croze	<i>Blended Vol. of 43% Using a combination of oak, bourbon barrels & sherry casks, this has notes of vanilla, rich fruit and spice</i>	8.50
Distiller's Safe	<i>Blended Vol. of 43% Malty sweet, with a trace of fruit peel and just the barest pinch of cinnamon. The finish is moderate and fleeting</i>	8.50
Crested	<i>Blended Vol. of 40% Delicate sherry undertones and toasted wood, with fruit, spice and chocolate notes</i>	6.90
Black Barrel	<i>Pot Still Vol. of 40% Very soft and smooth. Subtle spiciness and barrel char comes through, along with fresh fruitiness</i>	6.90

White Wine

Bretz Riesling	<i>Bechtolsheim, Germany Fruity, with hints of apple lemon & peach</i>	Gls .2 l	Btl .75 l
Bretz Chardonnay	<i>Germany, Bechtolsheim Fruity aroma of pear, peach, tropical fruits & melon</i>	6.50	22.00
Pinot Grigio	<i>Cipriano, Italy Refreshing with hints of peach & lime</i>	6.50	22.00
Weinschorle	<i>Chardonnay & soda water or sprite (spritzer)</i>	6.00	-

Red Wine

Bretz Cabernet Sauvignon Merlot	<i>Smooth & elegant with hints of cherry, chocolate & vanilla</i>	6.50	22.00
Tonzara Tempranillo	<i>Castilla La Mancha, Spain Full Bodied</i>	6.50	22.00
Wrongo Dongo	<i>Jumilla, Spain Hints of dried cherry, blackberry & black pepper</i>	6.50	22.00

Rosé

Hotspot Pink Rosé	<i>Douro, Portugal Fruity rosé with hints of raspberry & vanilla</i>	6.00	20.00
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Prosecco & Champagne

Astoria Cuvée	<i>Spumante prosecco</i>	Piccalo	Btl .75 l
Moet & Chandon	<i>Brut</i>	-	75.00

Aperitifs, Liqueurs & Cognac

Baileys	<i>Irish Cream Whiskey Cream Liqueur</i>	6.00
Kahlúa	<i>Coffee Flavored Rum Liqueur, Mexico ⁽¹⁾ (4)</i>	5.30
Ramazzotti	<i>Medium Sipping Bitter, Italy</i>	4.60
Martini Extra Dry	<i>Dry Vermouth, Italy</i>	4.50
Amaretto	<i>Almond Liqueur, Italy</i>	5.50
Irish Mist	<i>Blended Whiskey Liqueur, Republic Of Ireland</i>	4.90

Coffee

<i>With freshly ground Illy italian roast beans. Served till 9pm</i>	
Espresso	3.00
Double Espresso	3.50
Espresso Machiatto	3.50
Coffee Creme	3.00
Flat White	3.50
Cappuccino	3.50
Latte Machiatto	3.50

Tea

PG Tips	3.00
Pure Blended Teas	3.50
<i>We offer a wide range of Pure herbal flavoured teas. English - Breakfast - Mint - Early Grey - Fruit</i>	

Hot Whiskey

Jameson Irish Coffee	8.50
<i>Jameson Irish Whiskey, Coffee, Sugar & Whipped Cream ^{4,7}</i>	
Baileys Coffee	8.50
<i>Baileys Irish Cream, coffee, sugar & whipped cream ^{4,7}</i>	
Jameson Hot Whiskey	7.50
<i>Jameson Irish whiskey, cloves, brown sugar, Lemon & hot water ⁷</i>	

Soft Drinks

Classic Coke Served In A Glass Bottle	.33 l
<i>Served With Ice & Lemon</i>	
Coca-Cola	4.00
Coke Zero	4.00

Fever Tree Premium Tonics

Indian Mediterranean Elderflower Aromatic	3.50
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Schweppes

Ginger Beer Bitter Lemon Ginger Ale	3.50
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Soda

Sprite Fanta Spezi Ice tea	4.00
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Fruit Juices

Apfelsaft Apfelschorle Orange Banana	4.50
Cherry Cranberry Pineapple Maracuja	
Kiba <i>Banana & Cherry Juice</i>	4.50

Selters Mineral Water

Still Sparkling water	.25l	.75l
	3.70	6.80

Energy Drink

Red Bull	.25 l	4.80
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Appetisers

Buffalo Chicken Wings

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

6 Wings **7.90**

12 Wings **13.90**

18 Wings **18.90**

Beef Nachos **10.90**

Tortilla chips topped with homemade beef chilli, jalapeños & melted cheese; served with spicy salsa, crème fraîche & guacamole
Tortilla-Chips mit Rindfleisch-Chili, Jalapeños und Käse überbacken, serviert mit würzigem Salsa, Crème fraîche & Guacamole ^{(2) (3) (7) G, J}

Chicken Nachos **10.90**

Tortilla chips served with chicken breast, 3 bean chilli, jalapeños & melted cheese; served with spicy salsa, crème fraîche & guacamole
Tortilla-Chips serviert mit gegrillter Hähnchenbrust, Drei-Bohnen-Chili & geschmolzenem Käse, dazu scharfes Salsa, Crème Fraîche und Guacamole ^{(2) (3) (7) G, J}

Vegetarian Nachos **10.90**

Tortilla chips topped with 3 bean chilli, jalapeños & melted cheese; served with spicy salsa, crème fraîche & guacamole
Tortilla-Chips mit Drei-Bohnen-Chilli, Jalapeños und Käse überbacken, serviert mit würzigem Salsa, Crème fraîche & Guacamole. ^{(2) (3)}

o'reilly's Homefries **5.50**

Triple cooked thick cut golden chips, with our own homemade roasted garlic & basil mayo
Unsere berühmten dreifach gegarten goldenen Kartoffelspalten, serviert mit Knoblauch-Basilikum-Mayonnaise ^{C, G}

Salads

Chicken Caesar **11.50**

Grilled chicken with Romaine lettuce tossed in creamy garlic dressing with croutons, crispy bacon, boiled eggs, cherry tomatoes & parmesan.
Klassischer Cäsarsalat mit gegrillter Hühnerbrust, Romanasalat, geschwenkt in hausgemachtem Cäsar-Dressing mit Croutons, Speck, gekochtem Ei, Tomaten und gehobeltem Grana Padano ^{(1) (3) (9) A, C, D, G, J}

Goats Cheese Salad **11.50**

Grilled goats cheese, mixed leaves, caramelized walnuts, cherry tomatoes, & red onions. With our lemon-honey & thyme dressing & warm bread
Gegrillter Ziegenkäse auf gemischtem grünen Salat mit Kirschtomaten, karamellisierten Walnüssen und roten Zwiebeln mit Zitronen-Honig-Thymian-Dressing sowie mit einer warmen Scheibe Brot serviert ^A

Vegan Dishes

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 sesame seed bun; served with french fries

Eine köstliche Kombination aus Süsskartoffeln, Kidney-Bohnen und schwarzen Bohnen, verfeinert mit Koriander und Kreuzkümmel, umhüllt mit Reisflocken und serviert auf einem Sesambrötchen mit Mayo, roten Zwiebeln, Salat und Tomaten, dazu Pommes frites als Beilage ^{A, C, H, N, G, L (5)}

Sides

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

Onion Rings **5.90**

Battered onion rings, served with BBQ sauce
Zwiebelringe serviert mit rauchigen BBQ Sauce

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 Baked 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, Rösti, Heinz Baked Beans & gegrillte Tomaten mit Toast & irischer Butter

Ireland On Sunday

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 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

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o'reilly's Frankfurt



1 mit Konservierungsstoff 2 mit Farbstoff 3 mit Antioxidationsmittel 4 Koffeinhaltig 5 Taurin 6 mit Phosphat 7 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

Club Sandwiches

Club Classic

10.50

Grilled chicken, crispy bacon, cheese, tomatoes, lettuce & mayo. Served with french fries

Gegrillte Hähnchenbrust, knuspriger Speck,

Käse, Tomato, Salat & Mayonnaise, serviert mit Pommes frites ^{(1) (2) (3) (8) (9) A, C, G}

Club Royale

11.90

Grilled chicken, crispy bacon, cheese, lettuce, tomato, avocado & mayo.

Served with french fries

Gegrilltes Hähnchen, knuspriger Speck, Käse, Salat, Tomato, Avocado & Mayo, serviert mit Pommes frites ^{(3) (8) (9) A, C, G(1) (2)}

Swap the fries for sweet potato fries For extra €1.00

Classic Mains

Our Famous Fish & Chips

13.90

Golden fried catch of the day served in a light beer batter, hand cut chips, mushy peas, tartare sauce & a wedge of lemon

Fisch des Tages in einem leichten Bierteig, mit handgeschnittenen Pommes frites, Erbsenpüree, Tartarsauce und Zitronenscheibe.

Oven Roasted Half Chicken

13.50

Our famous succulent - hand seasoned oven roasted half chicken, served with side salad & homemade tyme jue gravy with a choice of Fries or mash potato

Unsere berühmte, saftig geröstete halbe Hähnchen frisch aus dem Ofen und von Hand gewürzt. Serviert mit Salat, hausgemachte Zwiebelsoße und wahlweise Pommes oder Kartoffelpüree ^{G, I}

Beef n' Guinness Pie

13.50

Beef, onions & carrots slowly braised in Guinness & topped with puff pastry & served with bread Rindfleisch, Schalotten & Karotten in Guinness langsam geschmort & gekrönt mit Blätterteig & mit Brot serviert ^{A, G, J}

Beef n' Guinness

13.50

Beef, onions & carrots slowly braised in Guinness, topped with sautéed mushrooms & creamy mash potatoes; served with bread & Irish butter

In Guinness gekochtes Rindergulasch mit Pilzen, Zwiebeln und Kartoffelpüree. Serviert Mit Brot und Kerrygold Irischer Butter G,

BBQ Ribs

13.90

Rack of slow cooked baby back ribs marinated in our own o'reilly's homemade BBQ sauce & served with french fries ^{(1) (2)}.

Rippchen mariniert in unserer hausgemachten süß-rauchigen BBQ-Sauce, serviert mit Pommes frites

Swap the fries for sweet potato fries For extra €1.00

Baked Salmon

13.90

Topped with sun-dried tomato pesto & served with salad & sautéed baby potatoes

Gebratener Lachs mit Pesto aus sonnengetrockneten Tomaten, serviert mit Salat & gegrillten Babykartoffeln J

Homemade Hamburgers

o'reilly's hamburgers are made daily, from premium Irish black Angus beef.

Served with french fries.

Swap the fries for sweet potato fries For €1.00

Classic Burger

11.90

Cooked to perfection.

Served on a toasted sesame seed bun, with our homemade burger sauce, red onion, lettuce, gherkins, & fresh tomato
Serviert auf einem gerösteten Sesambrötchen mit unserer hausgemachten Burgersauce, roten Zwiebeln, Salat, Gurken und frischen Tomaten

Cheese Burger

12.50

Our classic with Kerrygold Irish red cheddar

Klassisch mit irischem roten Cheddar-Käse von Kerrygold ^{(1) (2) (3) A, G, J}

Bacon Cheese Burger

12.90

Our classic with crispy bacon & Kerrygold Irish red cheddar

Klassisch mit knusprigem Speck & irischem roten Cheddar-Käse von Kerrygold ^{(1) (2) (3) A, G, J}

Diablo Burger

12.90

Kerrygold Irish red cheddar, guacamole & jalapeños

Mit Guacamole, Jalapeños und irischem roten Cheddar- Käse von Kerrygold ^{(1) J}

o'reilly's Guinness BBQ Burger

13.50

Our house special burger. Served on a dark grilled bun, with our homemade Guinness infused bbq sauce, onion rings, crispy bacon & Kerrygold irish cheddar,

Serviert auf einem dunklen, gegrillten Brötchen, mit geräuchertem Speck, knusprigen Zwiebeln, irischem roten Cheddar-Käse von Kerrygold & unserer hausgemachten Guinness-BBQ-Sauce mit Tomaten, Zwiebeln & Salat. Serviert mit Pommes frites

^{(1) (2) (3) A, G,}

Chicken & Bacon Chipotle Burger

12.90

Grilled spiced chicken breast, crispy bacon, homemade burger sauce, & shredded lettuce

^{(1) (2) (3) (8) (9) A, C, G}

Gegrillte gewürzte Hühnerbrust, knuspriger Speck, hausgemachte Burger-Sauce, & gehackter Kopfsalat

BBQ Chicken Burger

12.90

Grilled chicken breast, Irish red cheddar, smokey bbq sauce, crispy onion rings & shredded lettuce

Gegrillte Hähnchenbrust, irischem roten Cheddar- Käse von Kerrygold, rauchig Bbq-Sauce, knusprige Zwiebelringe und geriebener Salat ^{(1) (2) (3) (8) (9) A, C, G}

Desserts

Black & White Chocolate Souffle

7.00

Black & white chocolate soufflé
Served with vanilla ice cream & whipped cream

*Soufflé aus schwarzer und weißer Schokolade
Serviert mit Vanilleeis & Schlagsahne* ^{A, G}

Brownie

6.50

Warm chocolate brownie served with vanilla ice cream & chocolate sauce

Warmer Schokoladen-Brownie mit Vanilleeis und Schokoladensauce ^{A, G,}