

BBQ RIBS

MO & TU, from 5pm

and only while stocks last!

Seasoned with over 10 different spices and after 5 hours in the oven regional pork ribs are turned into the unrivalled Kuhmuhne Ribs

BBQ Platter

One Rack Baby-back Ribs, garlic bread, coleslaw, BBQ Dip

19,90 ^{6,1}

1 Rack Ribs

One Rack Baby-back Ribs

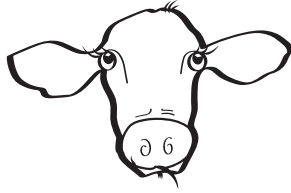
12,90 ^{6,1}

... extra

BBQ Dip – 2,40

Coleslaw – 4,80

Garlic Bread – 4,00



Kuhmuhne

Regional

Our Meat

From Butcher Dürsch
in Gostenhof

Vegetables and Salad

Predominantly from
Nuremberg's "Garlic Land" region

Burger Buns

From Hilde's Backwut, Nuremberg's
master bakery

Our toppings

are preserved with regional and sea-
sonal products throughout the year

Fresh

Fresh Burger Patties

There's no room for frozen
foods here.

Burger Buns

Delivered fresh on a daily basis.

Transparent

Open Kitchen

Look over our shoulder as we
prepare your food!

BURGERS



Cheeseburger

Franconian beef, cheddar cheese
10,90^{6,1}

Big Mama

Franconian beef, crispy bacon, crunchy fried onions and BBQ sauce

13,50^{6,1}



The Best

Franconian beef, Scarmorza cheese, grilled paprika, spicy chipotle mayo

16,20^{6,1}



Gorgonzilla

Franconian beef, gorgonzola cheese, marinated pear, walnuts

12,90^{6,1}



Smashed Burger

Potato bun, ketchup-mustard sauce, 100g smashed franconian beef, cheddar, braised onions

9,90^{6,1}



Sinas sexy Spätzleburger

Franconian beef, spätzle, aromatic cheese mixture and roasted onions

14,20^{6,1}



Buffalo Soldier

Franconian beef, homemade basil pesto and buffalo mozzarella cheese

14,00^{6,1}



Mexiburger

Franconian beef, Peacamole, homemade salsa, tortilla chips, – upon request with Jalapeños at no extra charge

13,90^{6,1}

Heart Attack

Chili-Cheeseburger with jalapeños, double meat and extra cheese

16,90^{6,1}



Crispy Berta

Franconian beef, baked Camembert, cranberries

13,00^{6,1}



R.I.P.

Pulled ribs, mustard-cucumber relish, coleslaw

15,90^{6,1}



Our burger patties are made of happy, regional cows and weigh no less than 160 g (raw state).

They are delivered **medium**.

Do you want your meat **rare** or **well-done**? No problem, just let us know when you place your order!

Should the meat not be cooked to your liking, please inform the staff immediately!

VEGAN & VEGETARIAN BURGERS

Weekly Burger

The weekly burger! What's on it?
Ask our staff, check the extra menu on your table or our social media channels!

In all our burgers, the beef patty can be replaced with a vegan beef patty made from pea protein (+ 1,00 €) or the vegan pea protein patty *Crispy Chicken Style* by **planted.** (no extra charge).

Ziegenpeter

Caramelized goat cheese, honey-horseradish sauce, dried tomatoes

12,40 €

The Planted

vegan potato-bun, 2 *Crispy Chicken Style* Patties by **planted.**, vegan cheddar, pickles, white cabbage, salad

14,90 €

Fungi Frankonia One

vegan potato-bun, ketchup-mustard-sauce, fresh grilled king oyster mushrooms, BBQ sauce

13,00 €

UPGRADE?

Breadless

Do you prefer a breadless burger? No problem! We'll gladly serve your order with a side-dish of salad instead.

Gluten-free

Gluten-free bun made from rice and corn flour

+ 2,50

Potato Bun

Crispy vegan burger bun with margarine and potato flakes

+ 0,60

Classic

The Kuhmuhne bun
Fluffy bun made by *Hildes Backhut*, baked to perfection following an ancient recipe

The Whole-grain Bun

The „Healthy“
fluffy wholegrain bun with wheat bran, oats, linseeds and sunflower seeds

+ 0,60

TOPPINGS

Add extra...

Cheese	Goat cheese	Beef patty	Pea protein patty
vegan cheese	Buffalo mozzarella	Pea protein patty	<i>Beef Style</i>
Blue cheese	Scamorza	<i>Crispy Chicken</i>	+ 7,00
Bacon	Peacamole	+ 6,00	
Fried onions	backed Camembert		
Egg	+ 2,50		
Jalapeños	+ 1,50		

SIDE-ORDER



Sweet-potato fries

Sweet-potato fries with Fabi's Fabulous Sour Cream

6,00 ^{6,1}



Coleslaw

Homemade Coleslaw with Buttermilk dressing

4,80 ^{6,1}



Fries

Crispy Kuhmuhne fries

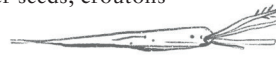
4,60 ^{6,1}



Mixed Salad

Mixed salad with julienned vegetables, balsamic dressing, sunflower seeds, croutons

4,60 ^{6,1}



Pimientos

grilled roasted peppers with sea salt

5,80



DIPS

homemade

SALSA

1,60 ^{6,1}

Fabis

Fabulous

SOUR CREAM

1,60 ^{6,1}



Kuhmuhne

HOT SAUCE

2,40 ^{6,1}



homemade

AIOLI

1,60 ^{6,1}



Smokey

BBQ

Louisiana

Style

2,40 ^{6,1}

Fresh

PEACAMOLE

2,40 ^{6,1}

Spicy

CHIPOTLE

MAYO

2,40 ^{6,1}



DESSERTS

Grilled Bananasplit

Grilled bananas, chocolate brownie, vanilla ice cream

7,90 ^{6,1}



Apple Pie Vanilla Sky

Warm apple-cake in a glass, made with Franconian apples. Vanilla ice cream topped with nuts

5,50 ^{6,1}



Vegan Choco Mousse

vegan soybased chocolate mousse, dark chocolate, topped with fresh fruits

6,50 ^{6,1}

MILKSHAKES

Salty Caramell

Milk, vanilla ice cream, caramel syrup and coarse sea salt — garnished with salted pretzels

7,00 ^{6,1}



Solero

Passion fruit juice, vanilla ice cream — garnished with fresh fruits

7,00 ^{6,1}

Cloud 7

Milk, vanilla ice cream — garnished with whipped cream

7,00 ^{6,1}



Each shake can be topped with 4 cl rum if desired + 3,60

SPRITZERS



Aperol Spritzer – 7,50

Aperol, soda, prosecco

Sarti Spritzer – 7,50

Sarti, soda, prosecco

Black Raspberry Spritzer – 7,50

Chambord, soda, prosecco

Lillet Wildberry Spritz – 7,50

Lillet, Schweppes Wildberry, soda, prosecco



MULES



Moscow Mule – 8,90

Vodka, Schweppes Ginger Beer, lime

London Mule – 9,90

The Duke Gin, Schweppes Ginger Beer, lime

German Mule – 9,00

Jägermeister, Schweppes Ginger Beer, lime

GIN TONIC



Charles – 9,00

Fords Gin, tonic, lime

Kolbermoor – 12,00

Moor Gin from Kolbermoor, tonic, lemon zest

Monaco – 11,00

The Duke Munich Dry Gin, tonic, rosemary

All our drinks are mixed with freshly pressed citrus juices and homemade sugar syrup.

FROZEN DRINKS



available april – september

Margarita – 7,50

El Jimador Tequila, lime, mango

Daiquiri – 7,50

Plantation 3 Star, lime, strawberry

LOG FIRE DRINKS

Kuhmuhne mulled wine – 7,50

homemade – available in november + december

Mixed fruit juices, rum, red wine, spices

Hot Apple – 7,50

homemade – available january – march

Apple Juice, Spices, Rum

SHOTS



Apfelstrudel – 3,50

homemade

House Schnaps – 3,50

homemade

Kiss the Frog – 3,50

homemade sour apple schnapps

Berliner Luft – 3,00

Peppermint liqueur

Jägermeister – 3,00

BEER



Lederer Pils – 0,33l · 3,90

Tucher Dunkel – 0,5l · 4,40

Tucher Rotbier cask aged – 0,5l · 4,40

Sankt Sebaldus Hefeweizen – 0,5l · 4,50

Tucher Hefeweizen Alcohol free – 0,5l · 4,50

Grüner Light – 0,5l · 4,40

Tucher Reifbräu Alcohol free – 0,5l · 4,40


Zirndorfer Shandy – 0,5l · 4,40



CRAFTBEER

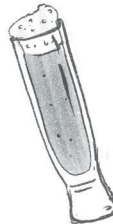
Orca Bräu Wanderlust American Pale Ale – 0,33l · 6,50

5.4%, cold hopped with Citra, Amarillo and Mosaic. Fruity, fresh, tart with a light malt body and an intense hop note.



Orca Bräu Anders Indian Pale Ale – 0,33l · 8,00

6.5%, strongly hopped IPA, resinous with pleasantly crunchy bitter hop. Always surprising.



WINE



WHITE

Cuba Cuvée, Markus Meier – 0,2l · 6,50 – 0,75l · 25,00

Fruity and spicy with notes of apricots, peaches and citrus fruits. Dry


RED

Arrogant Frog – 0,2l · 7,50 – 0,75l · 25,00

The Cabernet Sauvignon shimmers dark red in the glass and impresses with its nuances of dark berries, which give it a fruity flavour.

SPARKLING

Pur Secco – 0,2l · 5,50 – 0,75l · 20,00




PURES

Herradura Plata / Reposado Tequila – 2 cl · 4,50 – 4 cl · 9,00

Montelobos Mezcal – 2 cl · 4,50 – 4 cl · 9,00

Plantation Dark Rum – 2 cl · 4,50 – 4 cl · 9,00


Jack Daniels Whiskey – 2 cl · 4,00 – 4 cl · 8,00



Woodford Whiskey – 2 cl · 4,50 – 4 cl · 9,00

Williamsbirne – 2 cl · 4,40 – 4 cl · 8,80

Haselnussgeist – 2 cl · 5,00 – 4 cl · 10,20



SOFTDRINKS

afri – 0,33l · **3,60**

cola
cola sugar-free

Bluna – 0,33l · **3,60**

Orange
Lemon
Cola/Orange Mix

Adelholzener Mineral Water – 0,25l · **2,50** – 0,75l · **5,50**

Still
Sparkling

Homemade Spritzers – 0,4l · **4,90**

Pineapple
Apple
Passion fruit
Lychee
Rhubarb
Currant



ICED TEA

Homemade Iced Tea – 0,4l · **4,90**

Black tea-based with changing flavours. Our staff will tell you what is currently available.



THIRST QUENCHERS

HOMEMADE LEMONADES – 0,4l · **4,90**

Strawberry Basil Sling

Strawberry, basil, lemon, soda

Mango Mint Fever

Mango, fresh mint, lemon, soda

Hibiskiss

Hibiscus, lemon, soda

Cherry Lady

Cherry, rosemary, lemon, soda

Pink Grapefruit

Grapefruit, lemon, soda

Watermelon Smash

Watermelon, fresh mint, lemon, soda



COFFEE & CO

Espresso – 2,00

Espresso Doppio – 4,00

Americano – 3,40

Cappuccino – 3,30

Flat White – 4,00

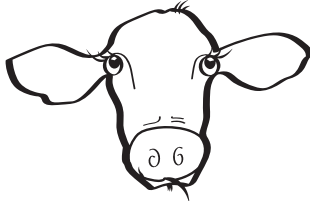
Hot Chocolate – 3,30

Fresh Tea – 0,3l · **3,60**

Mint-Lime
Ginger-Orange



**THANK YOU FOR
YOUR VISIT!**



Kuhmuhne

Kuhmuhne Burgerbar

Weintraubengasse 2

90403 Nürnberg

www.kuhmuhne-nuernberg.de

office@kuhmuhne-nuernberg.de

Facebook: Kuhmuhne Nürnberg

Instagram: @kuhmuhne

Payment: debit and credit card

Additives: ¹ with sweetener ⁶ with colorant

The list of allergens can be found here:



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