

ENJOY TOGETHER

Bönnsch



Menu





Dear guests,

we look forward to spoiling you with homemade food and freshly tapped beer in our restaurant and brewery which we recently re-designed on the occasion of our 40th anniversary.

Welcome to Bönnisch!

For forty years we have been focusing on quality and continuity. Our craft brewery is a place of enjoyment, friendship and the special rhenish joy of life, where tradition meets modernity.

Soup

to get a taste for ...

Tomato soup (150) [A,G,L]

*feel-good
classic*

6,50 €

Homemade goulash soup (152) [A,F,L]

with potatoes and pepper

7,20 €

Soup of the day (155) [Information on allergens in the daily menu]

6,50 €

Starters

“Halver Hahn” (170) [A,G]

9,90 €

middle-aged cheese, served with Bönnisch bread and fresh onions

“Zwiebelmett” (171) [A,G]

9,90 €

minced pork with Bönnisch bread, butter and gherkins

“Kasseler Sülze” (174) [C,M]

13.90 €

strips of smoked pork chop in aspic, with gherkins, remoulade sauce and
crispy fried potatoes

Small mixed salad (325) [M]

6,90 €

fresh from Bonn's market, with herbs vinaigrette





Before our delicious beer can ferment in the depths of the copper kettles, the mash is made from grain and water. During its filtration, the spent grains are produced, which serve as a valuable ingredient for our breads.

The Bönnsch bread is made from the spent grains of our delicious Bönnsch beer.

The combination of spent grains and flour gives the bread a unique texture and flavor. The spent grains impart a rustic quality to the bread and contribute to a moist crumb.

fresh and delicious



Do you already know our brewery brunch? From now on you can enjoy it with us every Sunday from 12 – 3 pm.

Depending on your taste, you can enjoy a cold Bönnisch or a hot drink.



Fresh from the oven

Original Bönnisch bread (176) [A] 5,80 €
made with malting barley and served with lard

German pretzel (177) [A,G] 5,80 €
with chive sour cream

↑
super delicious

Salad – fresh and crunchy

Fresh salads from the Bonn market square, served with our homemade Bönnisch-bread

Bönnisch salad (200) [A,F,M] 19,90 €
roasted stripes of rump steak and mushrooms served on various seasonal salads,
with homemade dressing

optionally with chicken breast strips (206) 17,90 €

Tuna salad (202) [A,C,G,M,D] 17,90 €
tuna on mixed seasonal salads with egg and yoghurt-basil-dressing

Salad with goat cheese (205) [A,G,M] 17,90 €
warm goat cheese caramelized with honey served on mixed seasonal salads

Optional with every salad: [G] 6,20 €
baked potato with herbed sour cream (323)

Bönnsch classics

Regional "Wurstsalat" (172) [C,F,L,M] salad made with strips of meatloaf, red onions, gherkins, vinaigrette sauce, served with crispy fried potatoes	14,90 €
Grilled pork knuckle, crispy brown (210) [A,F,G,L,M] with Bönnsch-beer-sauce, sauerkraut and mashed potatoes	21,90 €
Rumpsteak from free-range beef 300g (230) [A,F,G,L,M] served with homemade Café-de-Paris butter, side salad and a choice of fried potatoes or baked potato	32,90 €
Slow-Roasted-Spareribs, crispy brown 700g (240) [A,F,G,L,M] served with 2 sauces, a choice of baked or fried potatoes and homemade coleslaw	26,90 €
Bönnsch Burger made with juicy beef 360g (261) [A,C,F,G,L,N] with tomato, onions, gherkins, cheese and homemade burger sauce, served with chips	17,90 €
Vegan Beyond Meat Burger (262) (A,F) with tomato-basil-sauce and salad, served with French fries	17,90 €
"Currywurst": the classic (265) [F,L] veal sausage with original Madras curry, served with coleslaw and potato wedges also available: extra spicy	15,20 €



*particularly
popular*



The Sterntorbrücke 40 years ago.
The Bönnsch was the first restaurant
in the street and is now hardly imagi-
nable without it.

It all began forty years ago:

**When our family business opened its doors in Bonn
we laid the foundation for what the Bönnisch brewery
is today. Today we are an integral part of the cityscape
and are known for the first-class beer quality.**



1984: The brewing kettles are lifted into the guest rooms of the brewery.

2024: The new brewing system is flown into the building by crane.

Our Bönnsch specialties

“Himmel un Äd” (215) [G,M] baked blood sausage with mashed potatoes, stewed apples and brown onions	15,90 €
Beef roulade “Bönnsche Art” (217) [A,F,L,M] (September to May) with bacon in a fine mustard sauce, boiled potatoes and red cabbage	18,90 €
“Leberkäse” (218) [C,F,L,M] daily fresh from the oven: baked slice of meat loaf with a fried egg and crispy fried potatoes	15,90 €
Beef goulash (224) [A,C,G,L,M] with creamy sauce, spätzle (noodles) and red cabbage	19,90 €
Potato pancake with smoked salmon (220) [A,C,G,O] fresh potato pancake with slices of salmon and creamy horseradish, served with bread and butter	16,90 €
Bönnsch house plate (222) [G] saddle of pork steak with creamy mushroom sauce, potato wedges and vegetables from the local market	19,90 €
Original “rheinischer Sauerbraten” (223) [A,H,L] marinated beef with raisin almond sauce, served with potato dumplings and red cabbage	24,90 €
“Rostbratwürstchen” (219) [A,F,G,L,M] little sausages with browned onions, Bönnsch-Sauce, sauerkraut, mashed potatoes	14,90 €

Schnitzel

Tender pieces of pork loin in homemade breading

“Wiener Art” (250) [A,C]	17,90 €
Vienna Style: Breaded pork Schnitzel, served with cranberries and French fries	
“Champignon-Rahm-Schnitzel” (252) [A,C,G]	18,90 €
served with a homemade cream sauce, white mushrooms and French fries	
“Braumeisterschnitzel” (254) [A,C,F,L]	18,90 €
breaded with grist, served with crispy baked potatoes and Bönnsch-Sauce	

Tarte flambé

Classic (280) [A,F,G,L]	14,90 €
with bacon, leeks, cream and hearty country cheese	
The Veggie (281) [A,F,G,L]	15,20 €
with tomato slices, spinach, cream, mozzarella and cheese	
The Goat (282) [A, G, H]	16,90 €
with maple syrup, red onions, goat cheese and roasted walnuts	

Pan dishes

Dumpling trilogy (vegetarian) (276) [A,C,G] 16,90 €

homemade spinach-, cheese- and bread-dumplings served on tomato-pepper sauce, grated Parmesan

“Käsespätzlepfanne” (vegetarian) (271) [A,C,G] 16,90 €

homemade spaetzle baked with melted onions and mountain cheese, garnished with roasted onions

“Hackbratenpfanne” (272) [A,C,F,L,M] 15,90 €

with Bönnsch beer sauce, tomato-pepper-vegetables and fried potatoes

“Haxenfleischpfanne” (274) [A,G,L,M] 17,90 €

crispy pork-knuckle stripes, served with a dark sauce, onions, sauerkraut and mashed potatoes

Brewmasterpan (275) [A,F,G,L,M] 26,90 €

little rump steak, small pork steak, small sausages, onions, dark beer-sauce, potatoes and vegetables

Fish

Fish & Chips (291) [A,C,D,F,G,M] 17,90 €

in tempura beer batter, served with french fries, plus 3 dips - black garlic sauce, chilli sauce, herb remoulade

“Heringsfilet rhein. Hausfrauenart” (293) [C,D,F,G,L,M] 15,90 €

in yoghurt sauce with pieces of fresh apples, cucumber and beetroot, served with potatoes

Kids menu

Including a small vanilla ice cream, for our guests up to 14 years

“Rostbratwürstchen” (300) [A,F,G,L,M] 7,90 €

3 small sausages with mashed potatoes

“Schnitzelchen” (304) [A,C,M] 7,90 €

small breaded pork Schnitzel with French fries

Desserts

“Kaiserschmarren” (314) [A,C,G,H] 7,50 €

freshly made with homemade plum mousse

Chocolate mousse (306) [C,F,G,H] 7,50 €

with red berry sauce

Tyrolean applestrudel (307) [A,C,G,H] 8,50 €

with vanilla ice cream and whipped cream

↖
*What could
be better?*

Sides and extras

French fries (320)	5,00 €
Fried potatoes (321)	5,00 €
Potato croquettes (322)	5,00 €
Baked potatoes (323) [G]	6,50 €
Boiled potatoes (324)	5,00 €
Small mixed salad (325) [M]	6,50 €
Coleslaw (326)	4,50 €

Allergens

A=wheat, rye, barley, oats, spelt, khorasan wheat | **B**=crustaceans | **C**=eggs | **D**=fish | **E**=peanuts
F=soybeans **G**=milk | **H**=almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts | **L**=celery | **M**=mustard | **N**=sesame seeds | **O**=sulfur dioxide and sulphites
P=lupins | **R**=molluscs

Please ask if you need more information.

*By the way: we
also offer catering!*



Drinks

Bönnsch

Bönnsch natural 0,20 l	2,40 €
Bönnsch natural 0,30 l	3,60 €
Bönnsch seasonal 0,20 l	2,40 €
Bönnsch seasonal 0,30 l	3,60 €
Bönnsch Radler (Shandy) 0,20 l	2,40 €
Bönnsch Radler (Shandy) 0,30 l	3,60 €
Bönnsch Weizen 0,50 l	5,90 €

Only 0.3 l served on our terrace

Other beer

Malt Beer 0,33 l	3,80 €
Bitburger alc. free 0,33 l	3,80 €
Weizen alc. free 0,50 l	5,60 €

Sparkling wine

House brand Bönnsch 0,75 l	32,00 €
Piccolo, house br. Bönnsch 0,2 l	6,00 €

Non - alcoholic drinks

Sparkling Water 0,25 l	2,90 €
Still Water 0,25 l	2,90 €
Sparkling Water 0,75 l	7,90 €
Still Water 0,75 l	7,90 €
Coca-Cola/zero 0,20 l	3,00 €
Fanta/Sprite 0,20 l	3,00 €
Bitter Lemon 0,20 l	3,20 €
Proviant Ginger-Lemon 0,33 l	3,80 €
Proviant Rhubarb 0,33 l	3,80 €
Proviant Passion fruit-Orange 0,33 l	3,80 €
Apple juice spritzer 0,25 l	2,90 €
Apple juice 0,20 l	3,00 €
Orange juice 0,20 l	3,00 €

Hot drinks

Coffee	2,80 €
Espresso	2,60 €
Espresso Dopio	3,90 €
Caffé Latte	4,20 €
Latte Macchiato	4,20 €
Cappuccino	3,20 €
Chokiatto	4,20 €
Hot Chocolate	3,90 €
Tea	2,90 €

Wines

ES Grauburgunder Qba

glass 0,20 l bottle 1 l **6,90 € | 34,00 €**

Pfalz, Ellermann Spiegel, fruity fresh and crisp, well-balanced

ES Riesling Qba

glass 0,20 l bottle 1 l **6,90 € | 34,00 €**

Pfalz, Ellermann Spiegel, fine acidity, juicy on the palate, fresh and crisp

ES Simsalabim Rotwein-Cuvée

glass 0,20 l bottle 1 l **6,90 € | 34,00 €**

Pfalz, Ellermann Spiegel, Cabernet Sauvignon, Merlot, Dornfelder, very charming cuvée, dark cherries, fine tannin

Luz Rioja

glass 0,20 l bottle 0,75 l **6,90 € | 25,00 €**

Spain, strong and rich in taste, complex flavors

ES Rose Windspiel

glass 0,20 l bottle 0,75 l **6,90 € | 25,00 €**

elegant rose wine, exquisite choice of fruit, light and tasty

Spritzer 0,20 l

5,90 €

Aperol Spritz | Hugo 0,20 l

7,20 €

Wines from Weingut Meyer-Näkel, Dernau an der Ahr

Red wine, Us de la meng' 0,75l

32,00 €

Illusion Blanc de noir 0,75l

36,00 €

Spirits

Korn 2 cl

3,00 €

Malteser 2 cl

3,40 €

Aalborg 2 cl

3,40 €

Jägermeister 2 cl

3,40 €

Averna 2 cl

3,40 €

Wodka Moskowskaya 2 cl

3,40 €

Ramazotti 2 cl

3,40 €

Johnnie Walker 2 cl

3,40 €

Liquor from Birkenhof Distillery

Apricot 2 cl

4,20 €

Hazelnut 2 cl

4,20 €

Raspberry 2 cl

4,20 €

Homemade spirits

Bönnsch Cherry Brandy 2 cl

3,60 €

from regional cherries

Bundesbrand 2 cl

3,60 €

Original Bönnsch beer brandy

Specialties by Schladerer

Himbeergeist 2 cl

3,90 €

Williams Christ Pear 2 cl

3,90 €





Responsible for
our beer since 2015:
Brewmaster
Gunnar Martens

**If you would like to order a beer from our
own production, you will preferably
get our pale, top-fermented, naturally cloudy
premium beer: the Bönnsch.**

**It is brewed according to a sophisticated,
traditional recipe and will delight you with its
fresh and tangy style in top quality – served
in our our special beer glasses.**

Gift wanted? Gift found!

Available here or in the store at:
boennsch.de

36,90 €



KOMPONIST Distilled Dry Gin
Premium Gin 0,5 l

6,50 €

KOMPONIST
Distilled Dry Gin
Premium Gin
„Little one“ 4cl



7,00 €

Original
Bönnsch glass
our classic curved
glass for take away
0,2 l | 0,3 l



34,90 €

BUNDESBRAND
our beer brandy
distilled from our
Bönnsch beer 0,5 l



11,00 €

Kulterset
1 original curved Bönnsch glass
& 1 bottle Bönnsch beer 0,33 l





**Gift vouchers are now
also available online
on our website to print out.**

Bönnsch

Brauhaus Bönnsch

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boennsch.de