

**Dear guests,**

Welcome to the Alte Münze – a place steeped in history, character, and passion for what we love most: good food, genuine hospitality, and shared moments.

Our cuisine combines the best of the region with artisanal finesse and refined ideas. Each plate tells a story about our homeland – sometimes classic, sometimes surprising, but always cooked with heart.

We invite you to take your time: to enjoy, to arrive, to pause.

We are delighted that you are sharing this evening with us.

**Sincerely,**

The Prien family with Hannes Horsch & Niklas Kronjäger  
Host

*We take care of you*

Lara Mittmann  
restaurant management

Linda Blumenberg · Doreen Meier · Erik Wagner · Miriam Tippelt · Timm Teske · Salina Bucindika

*From us to you*

Andy Rissenbeck & Thomas Naumann  
head chef head chef

Hatem Haidar · Hassan Suliman · Erik Aleksin · Henri Swain · Ahmad Qur

# Traces of time - stories of the Alte Münze



"A house with a soul, built in the 15th century – and still a place of connection today."

"Time lives within ancient walls,  
yet its heart beats in the present."  
*Our Luther Kemenate today*



"Every piece of wood, every stone tells of hands that built with love."

"I stood here already when people still came down Marktstraße by horse and cart."



# Starters

## **Beef carpaccio**

with lemon, olive oil, pine nuts, and arugula

7, 9, 10, 12

**19**

## **Spring roll**

served on glass noodle salad, with teriyaki vegetables, and miso hollandaise

1, 3, 6, 7, 8, 9, 10, 11, 12

**18**

## **Small seasonal leaf salad**

with roasted seeds, Parmesan, and croutons

1, 3, 7, 8, 9, 10, 12

**9**

## **Large seasonal leaf salad**

with roasted seeds, Parmesan, and croutons

1, 3, 7, 8, 9, 10, 12

**13**

our salads are served with homemade dressing

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13,

## **Cream soup of sweet potato and pumpkin**

with pumpkin seeds and Styrian pumpkin seed oil

6, 8, 9, 12

**9**

## **Mediterranean tomato soup**

with pine nuts and basil oil

1, 3, 7, 9, 12

**8**

All prices are in euros and include statutory VAT.

A = Cereals containing gluten, B = Crustaceans, C = Eggs, D = Fish, G = Milk, H = Nuts, I = Celery, J = Mustard, K = Sesame, L = Sulfur dioxide

# Main courses

## **Vegan vegetable tortellini**

with bell pepper - zucchini sauce and mixed salad leaves

1, 8, 9, 10, 12

**19**

## **Spaghettini pasta**

with pine nuts, cherry tomatoes, buffalo mozzarella, and basil oil

1, 3, 7, 9, 10, 12

**19**

## **Salmon and prawn skewer**

with saffron - thyme risotto, grilled vegetables, and Thai oil

2, 4, 6, 7, 9, 10, 12

**29**

## **Braised venison haunch**

with pointed cabbage, mashed potatoes, and jus

1, 7, 9, 10, 12

**36**

## **Veal Schnitzel**

with French fries, garnish, and side salad

1, 3, 7, 9, 10, 12

**29**

## **Herb-fried chicken breast**

with spaghettini pasta, sauteed mushrooms and jus

1, 3, 7, 9, 10, 12

**29**

## **Sous-vide cooked lamb fillets**

with grilled vegetables, rosemary potatoes, and herb butter

1, 7, 8, 12

**34**

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# Desserts

## **Tiramisu 2026**

"Let yourself be surprised"

1, 3, 5, 7, 8, 12

**8**

## **Crème Brûlée**

with hazelnut ice cream and vanilla tuile

1, 7, 8, 12

**8**

## **Ice cream**

Chocolate | Vanilla | Strawberry

7

**2,5**

## **Sorbet**

Cherry | Passion fruit | Rhubarb | Raspberry

**3,5**

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