



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."



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

"Time lives within ancient walls,
yet its heart beats in the present."

Our Luther Kemenate today



"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

on glass noodle salad, 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 of sweet potato and pumpkin soup

with pumpkin seeds and Styrian oil

6, 8, 9, 12

9

Mediterranean tomato soup

with parmesan foam 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 and zucchini sauce and arugula

1, 8, 9, 10, 12

19

Spaghettini pasta

with pine nuts, cherry tomatoes, burrata, and basil oil

1, 3, 7, 9, 10, 12

19

Salmon and shrimp skewer

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

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

29

Braised leg of venison

with savoy cabbage, mashed potatoes, and gravy

1, 7, 9, 10, 12

36

Veal schnitzel

with French fries, garnish, and side salad

1, 3, 7, 9, 10, 12

29

Chicken breast piccata

with spaghettini pasta and bell pepper and zucchini sugo

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

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

Desserts

Tiramisu 2026

"Let yourself be surprised"

1, 3, 5, 7, 8, 12

8

Panna cotta

with white chocolate, raspberries, and mint

1, 7, 8, 12

8

Ice cream

Chocolate | Vanilla | Strawberry

7

2,5

Sorbet

Cherry | Passion fruit | Rhubarb | Raspberry

3,5

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