

MAXI  DILLIANER

BRAUEREI · SCHAMOTTSCHLÖSSCHEN · LAHNSTEIN



Family ... Tradition ... In Third Generation!

A warm Welcome

to our guests of the Ohlig Family & Hospitality Team
30 years of craftsmanship, joy, and passion in Lahnstein!

Brewery since 1991 in its second generation • Butchery since 1949 in its third generation

With all our hearts, we aim to make your visit beautiful and enjoyable. The love for indulgence and socializing is what drives us and fills us with joy. The foundation of our shared success is a diverse, familial team comprising skilled craftsmen, industry professionals, career changers, affectionate entertainers, invaluable personalities, and helping hands.

Out of respect for the product, we prioritize freshness, quality, and regionality in procurement and craftsmanship in processing. For the past 30 years, Eierjupp from Dahlheim has been sourcing fresh, crisp salads, fruits, vegetables, and eggs for us.

Julian Zimmer - Meat Wholesaler Horst Heidger, Arenberg, stands for freshness, quality, and regionality in meat. In our menu, you will find many more of our partners, all of whom are characterized by family-run, regional businesses.

In our establishment, all meat and sausage products are still produced by hand, and all dishes are freshly prepared by our highly motivated kitchen team led by Andreas Joachim and Sascha Gerharz.

Even our beers are absolutely natural products and are served directly from our cellar tap after storage without filtration. Naturally processed products without additives require special care and expertise, which are provided by our brewmaster Dennis Berndes.

Our proactive, strong-willed service team then combines all of this with you, dear guest.

We wish you a wonderful time,

Your Ohlig family & all of our hospitality staff!

**With heart for
body and soul**





Maximilian's craft of beer without filter

Since 1991 the Ohlig family has been brewing "their own beer", manual, original and with a natural finish.

Initially in Koblenz Moselweiß at the 1st Kowelenzer Gasthausbrauerei "Maximilian's Bräu". There, we brewed a lager (Helles), a brown ale (Dunkles) and a maibock.

Beer video



Since 1995, we have been brewing our beer by the green meadows in Maximilian's brewhouse.

A larger brewery as well as larger fermentation and storage capacities allowed for a much wider range of beers to be brewed. Hence, today we are able to offer our guests beers such as lager, brown ale, weiss beer as well as a wide variety of seasonal specialties, such as winter weiss beer, Blondes Biest ("blond beast", a double bock), black ale, whisky beer, maibock, summer weiss beer 2.8, autumn special, honey beer and "Nikolator" (double bock).

We trust there should be something for everyone among these beers.



**Well then -
Prost!**



CRAFT BEER TO GO

MAXIMILIAN'S ORIGINAL CLIPLOCK BOTTLE

Our original 1 L cliplock bottle is yours to own after purchase. You can always get a refill with our brews.

1 l cliplock bottle 6.80 €
plus filling

MAXIMILIAN'S 5L CAN

Maximilian's-Brauweisen unfiltered beer speciality in a 5 l can. Fresh draught lager, brown & weiss beer to go.

5 l can 20.00 €
Seasonal beers 24.00 €

BARRELS & REFILLS

Just like our small cliplock bottles, you can take our beer home in 10, 15, 20 & 30 l barrels. Lager, brown, weiss and seasonal beers available.

per litre to go 4.00 €
per litre to go (seasonal beers) 4.80 €
per litre to go (bock & double-bock beers) 5.00 €

THESE GLASSES MAKE YOUR BEER TASTE GREAT AT HOME, TOO!

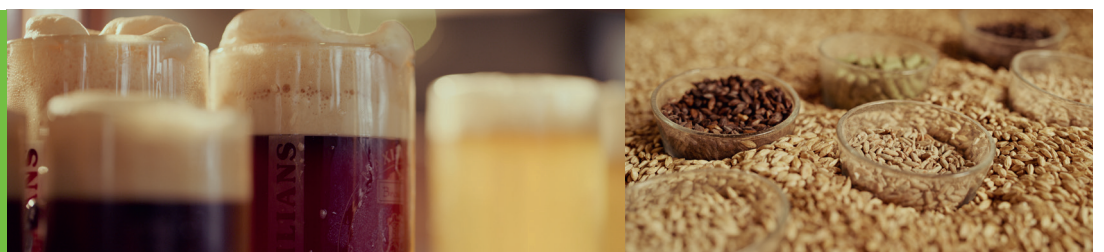
BEER MUG	0,3 l	3.00 €	0,5 l	4.00 €
WEISS BEER GLASS	0,3 l	3.00 €	0,5 l	4.00 €
„GENUSSGLAS“			0,2 l	4.50 €
„PROBIERCHEN“			0,1 l	3.00 €

GIFT VOUCHER

GIVE AWAY SOME HOSPITALITY!



Hospitality,
that's our beer!





HOME-BREWED, UNFILTERED

OUR LAGER

Brewed from light-coloured wheat malt & aromatic hops. Fermented with bottom yeast, stored at 0 °C for about five weeks.

Original wort 11%

Alcoholic strength 4,8%

0,3 l	3.40 €
0,5 l	5.50 €
1,0 l	10.00 €

OUR BROWN ALE

Brewed from light and dark-coloured barley malt, Viennese & caramel malt. Hopped with aromatic hops, fermented with top yeast stored

at 0 °C for about five weeks.

Original wort 12%

Alcoholic strength 5,1%

0,3 l	3.40 €
0,5 l	5.50 €
1,0 l	10.00 €

OUR WIESEN WEISS BEER

Brewed from light-coloured wheat malt (70%) & barley malt (30%) as well as aromatic hops.

Fermented with special top yeast stored at 0 °C for about five weeks.

Original wort 12%

Alcoholic strength 5,1%

0,3 l	3.40 €
0,5 l	5.50 €
1,0 l	10.00 €

„PROBIERCHEN“ FOR THE UNDECIDED 5.80 €

4 x 0,1 l Maximilian's beer specialties for you. Give it a taste, lager, brown, weiss & our current seasonal beer.

FRESH FROM THE BARREL AT YOUR TABLE TAP IT YOURSELF

10 LITRE LAGER OR BROWN 95,- €

15 LITRE LAGER OR BROWN 140,- €

20 LITRE LAGER OR BROWN 185,- €

ON PRE-ORDER (4 WORKING DAYS)

MAXIMILIAN'S SEASONAL BEERS	0.2 l	2.50 €
	0.3 l	3.50 €
	0.5 l	5.80 €

BOCK & DOUBLE BOCK

SIEHE AKTUELLE ZUSATZKARTE

	0.2 l	2.80 €
	0.3 l	3.80 €
	0.5 l	6.10 €



THIS IS WHAT MAKES THEM SPECIAL OUR BEERS

Made with the best raw materials, we provide our handcrafted brews with the time it takes to allow for the aroma to develop and to mature in our fermentation and storage cellar.

All our beers are left untreated and with a natural finish. Hence, they are neither filtered nor heated in order to preserve them. This way they retain all their original flavours and substances up until they arrive at your table. (To all of you who enjoy our beers at home: This is why you should always keep them refrigerated.)

If you are curious about our beers and how they are made, we invite you to an entertaining tour of our small brewery, including two small samples. ("ProBierchen"). For groups of 10 to approx. 35 people, with advance reservation only. Please allow for one hour per tour.

APPETIZERS & SMALL SNACKS

GOULASH SOUP (BEEF) Homemade & spicy. Served in a lion's head bowl with crusty bread.	8.90 €	GROUND PORK RYE BUNS 4 half rye buns with homemade, spicy ground pork.	9.90 €
POTATO CREAM SOUP 🌿 Homemade potato cream soup with cream topping and croutons. Served in a lion's head bowl with bread right from the oven.	6.90 €	CHEESE SNACK 🌿 - homemade - Gouda, brie, Lahnsteiner „Wiesenrupfer“, Maximilian's „Obatzter“ & butter. Served with bread.	12.50 €
GARLIC RYE BUNS 🌿 4 half rye buns with olive oil & garlic, baked in the oven and garnished with fresh cress.	6.90 €	WHITE SAUSAGE from our own production, with oven-fresh pretzel & sweet mustard.	8.90 €
CRISPY RYE BUNS 🌿 2 half crispy rye buns with olive oil, sea salt & rosemary, 2 half tiger rye buns with pepper & sea salt.	6.90 €	HOMEMADE SAUSAGE SALAD with onions, pickles, apple strips, and grated Gouda, dressed with vinegar and oil. Served with fried potatoes.	15.90 €
		OVEN BAKED RYE PRETZEL 🌿	2.50 €

SALAD, VEGGIES & FISH

CHOOSE FROM ONE OF OUR HOMEMADE DRESSINGS:
YOGHURT-HERB DRESSING, BALSAMICO-HONEY DRESSING, OIL & VINEGAR DRESSING

CHICKPEAS & LENTILS FRIED 🌿 on mixed salad greens and grilled cherry tomatoes. Served with a dressing of your choice and oven-fresh ciabatta.	16.90 €	MEDITERRANEAN VEGETABLE PAN 🌿 Bell peppers, cherry tomatoes, zucchini, baby potatoes, red onions, and fresh mushrooms, sautéed with fresh rosemary, sea salt, sunflower seeds, and olive oil. Served with a spicy dip in a hot pan.	18.50 €
TURKEY STEAK IN A SALAD NEST Small grilled turkey steaks on a nest of mixed salad greens with tomatoes, fine onions, and sunflower seeds. Served with a dressing of your choice and oven-fresh ciabatta.	18.90 €	PLAICE FILLET In a panko-crust on a Mediterranean vegetable pan. Served with a spicy dip in a hot pan.	27.90 €
PLAICE FILLET IN A SALAD NEST Plaice in a panko-crust on a nest of mixed salad greens with tomatoes, fine onions, sunflower seeds, and grilled cherry tomatoes. Served with a dressing of your choice and oven-fresh ciabatta.	25.90 €	GRATINATED SPÄTZLE PAN 🌿 Spätzle with leeks, onions, and diced tomatoes, sautéed and gratinated with cream and cheese. Served in a hot pan.	16.50 €
GRATINATED GOAT CHEESE IN A SALAD NEST 🌿 Goat cheese gratinated with nuts and honey on a nest of mixed salad greens with tomatoes, fine onions, olives, grilled cherry tomatoes, and caper berries. Served with a dressing of your choice and oven-fresh ciabatta.	25.90 €	MAXIMILIAN'S POTATO HERB RÖSTI 🌿 Homemade potato herb rösti with a spicy dip. Served on mixed salad greens with tomatoes and fine onions, with a vinegar-oil dressing.	16.50 €
MÄLZERTELLER 🌿 Wreath of mixed salad greens with tomatoes and fine onions. A dressing of your choice. Filled with fried potatoes topped with a fried egg and served with grilled cherry tomatoes.	16.50 €	MATJES FILLET „HOUSEWIFE STYLE“ 3 fillets with strips of onions, apples, and pickles in sour cream. Served with fried potatoes.	16.90 €



SAUSAGE CRAFT SINCE 1949

Our love for the meat and sausage trade already exists in the third generation. Even today we produce fresh quality with heart here on site. Hence, we not only know what's inside - we also decide what goes in. And when good, regional quality is processed into handcrafted, down-to-earth products out of tradition, this seems self-evident to us and does not require any trendy designations. Out of love for the craft and the respect for the product and the tradition, not just the meat products are produced by us.

Your Sascha Ohlig



sausage video ...

MEAT AND SAUSAGE SPECIALTIES

CRISPY PORK KNUCKLE	18.90 €	GRILLED SAUSAGE RING	16.50 €
Fresh pork knuckle, approximately 1,000 g, from regional slaughter, served with malt beer sauce. Juicy grilled and crispy served. Accompanied by oven-fresh rye bread roll and brewery mustard.		Coarse pork sausage, homemade, served on bacon sauerkraut and mashed potatoes with bacon-onion sauce and brewery mustard.	
KNUCKLE CASSEROLE	16.90 €	MEATLOAF	15.90 €
Pork knuckle cubes on fresh bacon sauerkraut and malt beer sauce, baked with mashed potatoes.		Homemade from the grill, with a fried egg, served with fries or fried potatoes, and malt beer gravy.	
MAXIMILIAN'S BLECHWURST	18.50 €	HOMEMADE LIVER DUMPLINGS	16.50 €
Piece of coarse baked sausage from pork, homemade, on kidney beans with fries, jalapeños, bell peppers, and cheese, baked. Served in a hot pan.		With bacon-onion sauce, on fresh bacon sauerkraut and mashed potatoes.	
BEEF LIVER „BERLIN STYLE“	18.50 €	BREWER'S GOULASH	16.50 €
With glazed onions, apple slices, and gravy on mashed potatoes.		Homemade, spicy pork goulash. Served with spätzle.	
CURRIED SAUSAGE RING	16.50 €	KIDNEY GOULASH „LITTLE ERNA“	15.90 €
Coarse pork sausage, homemade, with Maximilian's curry sauce and fries.		Homemade, spicy goulash from pork kidneys. Served with fries.	

FROM THE GRILL

SUDPFANNE	26.90 €	RUMP STEAK FROM GERMAN PASTURE-FED BEEF	26.50 €
Small beef steak, pork loin steak, and pork fillet medallion with kidney beans, corn on the cob, fried potatoes, fries, sausage flower, herb butter, and Maximilian's pepper cream sauce, served in a pan.		Approximately 250 g with homemade herb butter and oven-fresh rye bread roll.	
GRILLED TURKEY STEAK	25.50 €		
With herb butter and homemade potato-herb rösti with a spicy dip. Served on mixed salad greens with tomatoes and fine onions, with a vinegar-oil dressing.			

SCHNITZEL

OUR LOCALLY SOURCED FRESHLY SLAUGHTERED PORK IS HAND CUT BY THE MASTER BUTCHER AND FRESHLY BREADED & PREPARED BY OUR CHEFS.

Have your eyes been bigger than your hunger? You are welcome to wrap up any uneaten food consumed at our facility. Our ‚much appreciated‘ schnitzels are now available in a smaller version.

SCHNITZEL „VIENNESE STYLE“		MAXIMILIAN'S „KRÜSTCHEN“	
2 BREADED PORK ESCALOPES	19.50 €	2 BREADED PORK ESCALOPES	21.90 €
1 BREADED PORK ESCALOPE - SMALL	16.50 €	1 BREADED PORK ESCALOPE - SMALL	18.90 €
with lemon, french fries or fried potatoes & picked salad.		On a rye-bun, under a fried egg, with grilled cherry tomatoes & bacon strips. Served on colorful picked salad with tomatoes & fine onions on an oil & vinegar dressing.	
„JÄGERSCHNITZEL“		„BRAUMEISTER“ SCHNITZEL	22.90 €
2 BREADED PORK ESCALOPES	21.90 €	Breaded pork escalope filled with fired dried beef jerky and gouda cheese. Served with fries or fried potatoes, malt beer gravy & picked salad.	
1 BREADED PORK ESCALOPE - SMALL	18.90 €		
with mushroom cream sauce, french fries or fried potatoes & picked salad.			
„ZWIEBELSCHNITZEL“			
2 BREADED PORK ESCALOPES	21.90 €		
1 BREADED PORK ESCALOPE - SMALL	18.90 €		
with onion sauce, french fries or fried potatoes & picked salad.			

SIDE DISHES, EXTRAS

FRIES	4.50 €	MUSHROOM CREAM SAUCE	5.50 €
FRIES WITH CHEESE & JALAPEÑOS	6.90 €	PEPPER CREAM SAUCE	4.50 €
FRIED POTATOES	4.50 €	ONION SAUCE	4.50 €
MASHED POTATOES	4.50 €	BACON SAUCE	5.00 €
BUTTER SPÄTZLE	5.00 €	BUTTER	1.00 €
SIDE SALAD	5.00 €	HERB BUTTER	1.20 €
MEDITERRANEAN VEGETABLES	6.00 €	SPICY DIP	1.00 €
FRESH BACON SAUERKRAUT	4.50 €	KETCHUP OR MAYO	0.80 €
MALT BEER SAUCE	4.00 €	BRAUWIESEN MUSTARD	1.00 €
		RYE BUN	1.50 €

SOMETHING SWEET FOR IN BETWEEN & AFTERWARDS

CARAMEL	4.90 €	FRUIT	4.90 €
2 scoops of Bourbon vanilla ice cream with homemade caramel sauce, candied nuts, and whipped cream.		2 scoops of Bourbon vanilla ice cream with homemade mango-passion fruit sauce and whipped cream.	
CREAM PUFF	8.90 €	CHOCOLATE	4.90 €
Homemade. Filled with Bourbon vanilla ice cream and whipped cream, served with warm cherries.		2 scoops of Bourbon vanilla ice cream with homemade chocolate sauce, chocolate shavings, and whipped cream.	

COFFEE & CO.

The coffee beans will be freshly ground for each of our selected coffees.

POTT KAFFEE	3.00 €	SAHNE	1.20 €
POTT CAPPUCCINO	3.80 €	TEE GSCHWENDNER	3.00 €
LATTE MACCHIATO	3.90 €	DARJEELING PUSSIMBING BIO	
ESPRESSO	2.10 €	FENCHEL BIO	
ESPRESSO DOPPELT	3.90 €	MINZE BIO	
ESPRESSO MACCHIATO	2.10 €	KAMILLE BIO	
WARME SCHOKOLADE	3.80 €	HEISS & INNIG	
WARME MILCH	3.00 €	CHINA WUYUAN JASMIN BIO	

NON-ALCOHOLIC

AFRI COLA	0.3 l	3.50 €	VAIHINGER JUICE-SPRITZER	0.3 l	3.90 €
AFRI COLA SUGARFREE	0.3 l	3.50 €	BIO-APPLE JUICE ORGANIC	0.5 l	5.90 €
BLUNA ORANGE	0.3 l	3.50 €	PASSION FRUIT NECTAR		
BLUNA LEMON	0.3 l	3.50 €	RHUBARB NECTAR		
BLUNA MIX	0.3 l	3.50 €	BLACK CURRANTS		
RHODIUS APPLE JUICE SPRITZER	0.3 l	3.50 €	THOMAS HENRY	0.2 l	3.50 €
RHODIUS TABLE WATER	0.2 l	2.10 €	BITTER LEMON		
	0.3 l	3.10 €	TONIC WATER		
RHODIUS GOURMET	0.25 l	3.10 €	GINGER ALE		
NATURAL / MEDIUM & MINERAL WATER	0.75 l	6.90 €	WEIZEN NON-ALCOHOLIC	0.5 l	5.60 €
VAIHINGER JUICE	0.2 l	3.50 €	BEER NON-ALCOHOLIC	0.3 l	3.80 €
BIO-APPLE JUICE ORGANIC				0.5 l	5.60 €
PASSION FRUIT NECTAR			MALT BEER	0.3 l	3.80 €
RHUBARB NECTAR				0.5 l	5.60 €
BANANA NECTAR					
BLACK CURRANT					

Natural
and delectable
on your table!



WINE BY THE GLASS VEREINIGTE WEINGÜTER VON SCHLEINITZ & GERLACHS MÜHLE

RIESLING DRY QBA	0.2 l	6.00 €	ROSÉ	0.2 l	7.00 €
Dry and refreshing - low acidity, 11,5 % vol.			Terracewine, our fruity, light summer delight, 11 % vol.		
RIESLING MEDIUM DRY QBA	0.2 l	6.00 €	CUVÉE RED	0.2 l	6.50 €
Light Riesling with a discreet fruit sweetness - low acidity, 11,5 % vol.			A strong Cuvée with a soft body and delicate fruit composition		
RIESLING MILD QBA	0.2 l	6.00 €	WINE SPRITZER	0.2 l	5.20 €
Fruity, mild Riesling - low acidity, 11,5 % vol.			CIDER	0.3 l	5.00 €
PINOT GRIS	0.2 l	7.50 €	5,5 % vol.		
Aromatic-creamy Pinot Gris with a pleasantly soft acidity, 12,5 % vol.			CIDER SPRITZER	0.3 l	4.50 €

SPARKLING WINE & PROSECCO SEKTKELLEREI OHLIG - RÜDESHEIM

RIESLING SECCO "HERR ERNST"	0.2 l	6.90 €	APEROL SPRITZ	0.2 l	7.50 €
Sparkling wine, Palatinate, Riesling, dry, 11.5% vol. & 8.3% acidity	0.75 l	24.50 €	Aperol, Soda, Riesling Secco & Orange		
ROSÉ SECCO "FRÄULEIN MINNA"	0.2 l	6.90 €	LIMONCELLO SPRITZ	0.2 l	7.50 €
Sparkling wine, Palatinate, Pinot Noir Rosé, dry, 10.0% vol. & 5.3% acidity	0.75 l	24.50 €	Riesling Secco, Limoncello, Soda, and ice		
ROSÉ SECCO "ZERO"	0.2 l	7.00 €	LIMONCELLO SPRITZ - ALKOLFREI	0.2 l	7.50 €
Fruity, off-dry	0.75 l	25.00 €	Ohlig Zero, non-alcoholic Limoncello, Soda, and ice		
Special dealcoholization using a patented process guarantees the high quality of this non-alcoholic beverage. 0% vol. & 5.2% acidity					

SPIRITS & LIQUEURS BIRKENHOF BRENNEREI

ALTE WILLIAMSBRINE	2 cl	4.00 €	HERBAL DROPS	2 cl	3.50 €
Fine spirit matured in cognac casks, 40% vol.			Semi-dry, subtly bitter, balanced herbal variety, dried fruits, semi-bitter, 32% vol.		
ALTE QUETSCH	2 cl	4.00 €	KOWELENZER SCHÄNGELCHEN	2 cl	3.00 €
Fine spirit matured in cognac casks, 40% vol.			Quince liqueur, 17.5% vol.		
ALTE MARILLE	2 cl	4.00 €	VODKA	2 cl	3.50 €
Fine spirit matured in cognac casks Gold, DLG 2020, 40% vol.			Mild & Elegant, 37.5% vol.		
HAZELNUT	2 cl	4.00 €	VODKA LEMON		7.50 €
Fine spirit - elegantly nutty Gold, DLG 2020, 40% vol.			4 cl Vodka with Thomas Henry Bitter Lemon		
WESTERWÄLDER OBSTLER	2 cl	3.50 €	WHISKEY COLA		7.50 €
Fruit brandy from apples and pears, 38% vol.			4 cl Jack Daniel's with Afri Cola		
WESTERWÄLDER SÄUWATZ	2 cl	3.50 €			
Herbal liqueur refined with rum full-bodied, mild-warming, harmonious, subtle sweetness, 38% vol.					



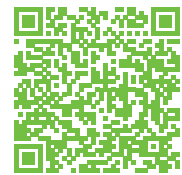
Maxi Williams

BRAUEREI · SCHAMOTTSCHESSCHEN · LAHNSTEIN



TRANSPARENCY

All information on production, origin, **additives and allergens** can be found in the service area on our website.



Prices in Euro include service and VAT.
Valid from May 2024.

TIME FOR HOSPITALITY!

Spring, summer, autumn, or winter! We are here for you **all year round**.

Thursdays & Fridays	04:00 pm to 11:00 pm
Saturdays	12:00 pm to 11:00 pm
Sundays & on holidays	12:00 pm to 10:00 pm

You can reserve your place for hospitality both indoors and outdoors.
You can reach us **by phone at 02621 926060**
or **via WhatsApp at 0171 2257407**.

**More information
about us ...**

www.maximilians-brauereien.de

**Hospitality,
that's our beer!**





30 years of „Team hospitality!“

We are proud of our team, who work with heart and soul every day for your satisfaction & lives our hospitality.

We preserve and promote what often recedes into the background or even fades into oblivion due to digitalization and efficiency – social and emotional relationships combined with expertise.

In the areas of brewery, butchery, and kitchen, we employ the rare species of masters and journeymen who daily apply their learned craft for the satisfaction of our guests.

We don't just employ staff – we work with characters in a familial environment. Many of our lovable characters have been with us for over fifteen years, and some for a solid thirty.

We have the privilege of accompanying our numerous regular guests through their various life phases – sharing joyous moments with them, but also supporting them through sadness. It is also a daily positive challenge to meet, assess, and fulfill the needs of new people.

This is exactly what fills us with joy and enriches the stories that our establishment has been telling for thirty years now.



Video about the Brauwiesen

*We love the craft,
Your family Ohlig*



MAXIMILIAN

BRAUEREI • SCHAMOTTSCHESSCHEN • LAHNSTEIN



Allergens & additives



Menu in German



Menu in English



Children's menu in German



Children's menu in English

