



MAXI@DILLIAN

BRAUEREI · SCHAMOTTSCHLÖSSCHEN · LAHNSTEIN



## A warm welcome to the Maximilians Brauwiesen in Lahnstein!

*For over 30 years, we have stood for craftsmanship, friendship and passion. Our brewery has been run by the second generation since 1991, while our butcher's shop has been in the hands of the third generation since 1949.*

With great heart, we want to make your visit with us a delightful experience. Our love for good food and friendly gatherings drives us and fills us with joy. Our success is built on a diverse, family-like team made up of skilled craftsmen, professionals, career changers, entertainers, and wonderful personalities.

Out of respect for our products, we place great value on freshness, quality, and regional sourcing. We obtain our fresh ingredients from long-standing partners in the region. In our inhouse butcher's shop, all meat and sausage products are crafted by hand, and our motivated kitchen team prepares every dish fresh for you.

Our beers are unfiltered and go straight from our storage cellar to the tap. This natural product requires special care and expertise, which our brewmaster brings with great passion.

Our dedicated service team brings all these elements together to ensure that you feel completely at home with us.

*We wish you a wonderful time  
and look forward to your visit!*

**With heart for  
body and soul**





## Maximilian's craft of beer without filter

*Discover nature in every sip –  
naturally brewed beer specialties  
from Maximilians Brauwiesen!*

Dive into the world of handcrafted beer that unites tradition and quality. Our specialty beers are brewed using the finest raw ingredients and time-honored recipes.

Each beer is a unique natural product. To preserve its full and distinctive flavor, we avoid filtration and accelerated brewing processes. Instead, we give each beer the time it needs to mature into a true Maximilians Brauwiesen beer.

Brewmaster Dennis Berndes, the heart and soul of our brewery, brings passion and expertise to ensure every glass is a special experience.

Enjoy the authentic taste of Maximilians Brauwiesen – a beer that embodies tradition and delights the senses!

Beer video



**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	6.8
plus filling	

### MAXIMILIAN'S 5L CAN

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

5 l can	20
Seasonal beers	24

### 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
	per litre to go (seasonal beers)	4.8
	per litre to go (bock & double-bock beers)	5

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

BEER MUG	0,4 l	4
WEISS BEER GLASS	0,5 l	4
"GENUSSGLAS"	0,2 l	5



## GIFT VOUCHER

### GIVE THE GIFT OF HOSPITALITY

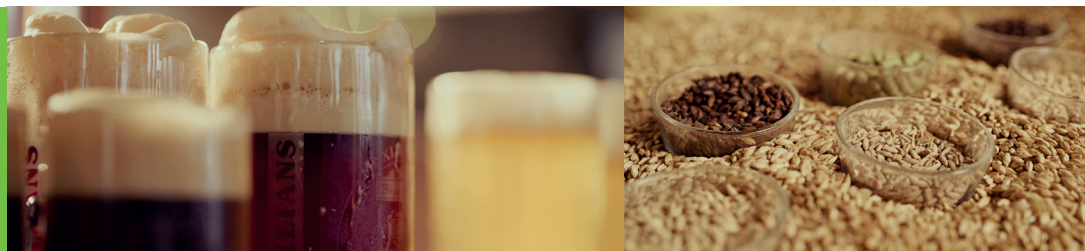
with our new customer cards.

Also redeemable at Maximilians Altes Kaufhaus.

Prices in Euro include VAT.



Hospitality,  
that's our beer!





## HOME-BREWED, UNFILTERED

**OUR LAGER** 0,4 l 4.8  
1,0 l 10  
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%

**OUR BROWN ALE** 0,4 l 4.8  
1,0 l 10  
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%

**OUR WIESEN WEISS BEER** 0,5 l 5.8  
1,0 l 10  
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%

**“PROBIERCHEN” FOR THE UNDECIDED** 6  
4 x 0,1 l Maximilian’s beer specialties for you.  
Give it a taste, lager, brown, weiss & our current seasonal beer.

**MAXIMILIAN’S SEASONAL BEERS** 0,2 l 2.9  
0,4 l 5.3  
1,0 l 11

## FRESH FROM THE BARREL AT YOUR TABLE TAP IT YOURSELF

**10 LITRE LAGER, BROWN OR WHEAT BEER** 95  
**15 LITRE LAGER, BROWN OR WHEAT BEER** 140  
**20 LITRE LAGER, BROWN OR WHEAT BEER** 185

ON PRE-ORDER (4 WORKING DAYS)





## 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

<b>GOULASH SOUP (BEEF)</b> Homemade & spicy. Served in a lion's head bowl with crusty bread.	9	<b>GROUND PORK RYE BUNS</b> rye buns with homemade, spicy ground pork and onions.	9
<b>POTATO CREAM SOUP</b>  Homemade potato cream soup with cream topping and croutons. Served in a lion's head bowl with bread right from the oven.	7	<b>CHEESE SNACK</b>  - homemade - Gouda, brie, Lahnsteiner "Wiesenrupfer", Maximilian's "Obatzter" & butter. Served with bread.	13
<b>GARLIC RYE BUNS</b>  4 half rye buns with olive oil & garlic, baked in the oven and garnished with fresh cress.	7	<b>WHITE SAUSAGE</b> from our own production, with oven-fresh pretzel & sweet mustard.	9
		<b>MEATBALL</b> 2 homemade meatballs with mustard.	8
		<b>OVEN BAKED LYE PRETZEL</b> 	3

## SALAD, VEGGIES & FISH

Choose from one of our homemade dressings:  
Yoghurt-Herb dressing, Balsamico-Honey dressing, Oil & Vinegar dressing

<b>TURKEY STEAK IN A SALAD NEST</b> 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.	19	<b>MEDITERRANEAN VEGETABLE PAN</b>  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.	19
<b>GRATINATED GOAT CHEESE IN A SALAD NEST</b>  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	<b>GRATINATED SPÄTZLE PAN</b>  Spätzle with leeks, onions, and diced tomatoes, sautéed and gratinated with cream and cheese. Served in a hot pan.	17
<b>MÄLZERTELLER</b>  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.	17	<b>MAXIMILIAN'S POTATO HERB RÖSTI</b>  Homemade potato herb rösti with a spicy dip. Served on mixed salad greens with tomatoes and fine onions, with a vinegar-oil dressing.	17
		<b>MATJES FILET "HOUSEWIFE STYLE"</b> 3 fillets with strips of onion, apple, and pickled cucumber in sour cream. Served with fried potatoes	18

Prices in Euro include VAT.



### 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 Maximilians Brauwiesen Team



sausage video

## MEAT AND SAUSAGE SPECIALTIES FROM OUR OWN PRODUCTION

<b>CRISPY PORK KNUCKLE</b>	23	<b>MEATLOAF</b>	18
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.		Homemade from the grill, with a fried egg, served with fries or fried potatoes, and malt beer gravy.	
<b>SPARERIBS</b>	29	<b>BREWER'S GOULASH</b>	18
Approximately 650 g of spareribs with fries, coleslaw, and barbecue dip.		Homemade, spicy pork goulash. Served with spätzle.	
<b>KNUCKLE CASSEROLE</b>	18	<b>HOMEMADE MEAT SALAD</b>	17
Pork knuckle cubes on fresh bacon sauerkraut and malt beer sauce, baked with mashed potatoes.		With onions, pickled cucumbers, apple strips, and grated Gouda cheese, dressed with vinegar and oil. Served with fried potatoes.	
<b>BEEF LIVER "BERLIN STYLE"</b>	19	<b>GRILLED TURKEY STEAK</b>	25
With glazed onions, apple slices, and gravy on mashed potatoes.		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.	
<b>CURRIED SAUSAGE RING</b>	17	<b>PORK FILET PAN</b>	26
Coarse pork sausage, homemade, with Maximilian's curry sauce and fries.		Pork fillet medallions with Spätzle, green beans, and onion sauce.	
<b>GRILLED SAUSAGE RING</b>	18		
Coarse pork sausage, homemade, served on bacon sauerkraut and mashed potatoes with bacon-onion sauce and brewery mustard.			

## BRAUWIESEN HIGHLIGHT

<b>MAXIMILIAN'S GIANT PAN</b>	129
Pork knuckle, ring-shaped bratwurst, meatloaf, sausage flowers, 2 schnitzels, spareribs, green beans, fries, fried potatoes, bacon sauerkraut, coleslaw, Maximilian's beer sauce, brewery mustard, ketchup & mayonnaise.	

FOR 4-6 PERSONS



## SCHNITZEL

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

<b>SCHNITZEL "VIENNESE STYLE"</b>		<b>MAXIMILIAN'S "KRÜSTCHEN"</b>	
2 BREADED PORK ESCALOPE	20	2 BREADED PORK ESCALOPE	22
1 BREADED PORK ESCALOPE - SMALL	17	1 BREADED PORK ESCALOPE - SMALL	19
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 pickedsalad with tomatoes & fine onions on an oil & vinegar dressing.	
<b>"JÄGERSCHNITZEL"</b>		<b>"BRAUMEISTER" SCHNITZEL</b>	23
2 BREADED PORK ESCALOPE	22	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	19		
with mushroom cream sauce, french fries or fried potatoes & picked salad.			
<b>"ZWIEBELSCHNITZEL"</b>			
2 BREADED PORK ESCALOPE	22		
1 BREADED PORK ESCALOPE - SMALL	19		
with onion sauce, french fries or fried potatoes & picked salad.			

VEGGIE = 

## SIDE DISHES & EXTRAS

<b>FRIES</b>	5	<b>PEPPER CREAM SAUCE</b>	5
<b>FRIED POTATOES</b>	5	<b>ONION SAUCE</b>	5
<b>MASHED POTATOES</b>	5	<b>BACON SAUCE</b>	5
<b>BUTTER SPÄTZLE</b>	5	<b>BUTTER</b>	1
<b>SIDE SALAD</b>	5	<b>HERB BUTTER</b>	2
<b>COLESLAW</b>	5	<b>SOUR CREAM</b>	2
<b>MUSHROOM CREAM SAUCE</b>	5	<b>BARBECUE SAUCE</b>	2
<b>MEDITERRANEAN VEGETABLES</b>	5	<b>KETCHUP OR MAYONNAISE</b>	1
<b>FRESH BACON SAUERKRAUT</b>	5	<b>BRAUWIESEN MUSTARD</b>	1
<b>MAXIMILIANS BEER SAUCE</b>	5	<b>RYE BUN</b>	1

## SOMETHING SWEET FOR IN BETWEEN & AFTERWARDS

<b>CARAMEL</b>	5	<b>CHOCOLATE</b>	5
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 chocolate sauce, chocolate shavings, and whipped cream.	
<b>CREAM PUFF</b>	9		
Homemade. Filled with Bourbon vanilla ice cream and whipped cream, served with warm cherries.			

## COFFEE & CO.

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

<b>POT COFFEE</b>	3	<b>CREAM</b>	1.2
<b>POT CAPPUCCINO</b>	3.8	<b>TEE GSCHWENDNER</b>	3
<b>LATTE MACCHIATO</b>	3.9	DARJEELING PUSSIMBING BIO	
<b>ESPRESSO</b>	2.1	FENNEL BIO	
<b>ESPRESSO DOPPELT</b>	3.9	MINT BIO	
<b>ESPRESSO MACCHIATO</b>	2.1	CHAMOMILE BIO	
<b>HOT CHOCOLATE</b>	3.8	HOT & INTIMATE	
<b>HOT MILK</b>	3	CHINA WUYUAN JASMINE BIO	

## NON-ALCOHOLIC

<b>AFRI COLA</b>	0.4 l	4.8	<b>JUICE SPRITZER</b>	0.4 l	5.2
<b>AFRI COLA LIGHT</b>	0.4 l	4.8	BIO-APPLE JUICE ORGANIC		
<b>BLUNA ORANGE</b>	0.4 l	4.8	PASSION FRUIT NECTAR		
<b>BLUNA LEMON</b>	0.4 l	4.8	RHUBARB NECTAR		
<b>BLUNA MIX</b>	0.4 l	4.8	BLACK CURRANTS		
<b>RHODIUS APPLE JUICE SPRITZER</b>	0.4 l	4.8	<b>BITTERLEMONADES</b>	0.2 l	3.5
<b>RHODIUS GOURMET</b>	0.25 l	3.3	BITTER LEMON		
MINERAL WATER, MEDIUM, NATURAL	0.75 l	7.5	TONIC WATER		
<b>SÄFTE</b>	0.2 l	3.5	GINGER ALE		
BIO-APPLE JUICE ORGANIC			<b>VULKAN BRAUEREI</b>		
PASSION FRUIT NECTAR			NON-ALCOHOLIC BIO WEIZEN from barrel	0.5 l	5.8
RHUBARB NECTAR			ALKOHOLFREIES BIO WEIZEN Mix Grapefruit	0.3 l	4.5
BANANA NECTAR			NON-ALCOHOLIC BIO HELLES	0.3 l	4.5
BLACK CURRANT			NON-ALCOHOLIC BIO NATUR-RADLER	0.3 l	4.5
			<b>MALT BEER</b>	0.3 l	4.5

Natural  
and delectable  
on your table!





## WINE BY THE GLASS

<b>RIESLING DRY QBA</b> Dry and refreshing – low acidity, 11,5 % vol.	0.2 l	6	<b>ROSÉ</b> Terracewine, our fruity, light summer delight, 11 % vol.	0.2 l	7
<b>RIESLING MEDIUM DRY QBA</b> Light Riesling with a descreet fruit sweetness – low acidity, 11,5 % vol.	0.2 l	6	<b>CUVÉE RED</b> A strong Cuvée with a soft body and delicate fruit composition	0.2 l	6.5
<b>RIESLING MILD QBA</b> Fruity, mild Riesling – low acidity, 11,5 % vol.	0.2 l	6	<b>WINE SPRITZER</b>	0.2 l	5.2
<b>PINOT GRIS</b> Aromatic-creamy Pinot Gris with a pleasantly soft acidity, 12,5 % vol.	0.2 l	7.5	<b>CIDER</b> 5,5 % vol.	0.3 l	5
			<b>CIDER SPRITZER</b>	0.3 l	4.5

## SPARKLING WINE & PROSECCO

<b>SEKT “TRADITION” BRUT</b> Heinz Wagner	0.1 l 0.75 l	5 29	<b>APEROL SPRITZ</b> Aperol, Soda, Riesling Secco & Orange	0.2 l	8.5
<b>SEKT “ROSÉ” BRUT</b> Heinz Wagner	0.1 l 0.75 l	6 30	<b>LIMONCELLO SPRITZ</b> Riesling Secco, Limoncello, Soda, and ice	0.2 l	8.5
<b>SEKT ALKOHOLFREI</b> Heinz Wagner	0.1 l 0.75 l	4 25	<b>LIMONCELLO SPRITZ - NON ALCOHOLIC</b> Ohlig Zero, non-alcoholic Limoncello, Soda, and ice	0.2 l	8.5

## SPIRITS & LIQUEURS

<b>ALTE WILLIAMSBIERNE</b> Fine spirit matured in cognac casks, 40% vol.	2 cl	4	<b>HERBAL DROPS</b> Semi-dry, subtly bitter, balanced herbal variety, dried fruits, semi-bitter, 32% vol.	2 cl	3.5
<b>ALTE QUETSCH</b> Fine spirit matured in cognac casks, 40% vol.	2 cl	4	<b>KOWELENZER SCHÄNGELCHEN</b> Quince liqueur, 17.5% vol.	2 cl	3
<b>ALTE MARILLE</b> Fine spirit matured in cognac casks Gold, DLG 2020, 40% vol.	2 cl	4	<b>WODKA</b> Mild & Elegant, 37.5% vol.	2 cl	3.5
<b>HAZELNUT</b> Fine spirit – elegantly nutty Gold, DLG 2020, 40% vol.	2 cl	4	<b>WODKA LEMON</b> 4 cl Vodka with Thomas Henry Bitter Lemon		7.5
<b>WESTERWÄLDER OBSTLER</b> Fruit brandy from apples and pears, 38% vol.	2 cl	3	<b>WHISKEY COLA</b> 4 cl Jack Daniel’s with Afri Cola		7.5
<b>WESTERWÄLDER SÄUWATZ</b> Herbal liqueur refined with rum full-bodied, mild-warming, harmonious, subtle sweetness, 38% vol.	2 cl	3			

Prices in Euro include VAT.



**Maximilian**

BRAUEREI · SCHAMOTTSCHLOSSCHEN · LAHNSTEIN



## TRANSPARENCY

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

Prices in Euro include VAT.  
Valid from April 2025.



## TIME FOR HOSPITALITY!

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

You can reserve your place for hospitality  
both indoors and outdoors.

You can reach us **by phone at 02621 926060**.

More information  
about us ...



[www.maximilians-brauereien.de](http://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.

*We love the craft,*  
**your Maximilians Brauwiesen Team**



**Maximilians**

BRAUEREI • SCHAMOTTSCHLOSSCHEN • LAHNSTEIN

# Maximilians Brauwiesen – The perfect location by the Rhine

The Brauwiesen team is your trusted partner for any event. Whether you're celebrating a birthday, wedding, or simply life itself – or whether you're planning a corporate meeting, team-building event, or summer party with your company or club – we've got the perfect space for you. Our passion for hospitality, combined with our unique, heritage-listed venue in the UNESCO World Heritage Site of the Middle Rhine Valley, will make your event truly unforgettable.

## BRAUWIESEN EVENT SPACES

### JAGERSTUBE

**54 people | optionally with connecting room & Bauernsaal**  
Located centrally in the castle with a view of the beer garden.

### HERRENZIMMER

**34 people | closable with sliding door**  
The smallest room in the castle, also with a view of the beer garden.

### BAUERNSAAL

**87 people | combination of Herrenzimmer & foyer**  
Located in the quieter rear section of the castle.

### VERBINDUNGSSTUBE

**52 people | ideal in combination with Jagerstube & Bauernsaal**  
A windowless room in the castle for flexible use, extra space, or buffets.

### FESTSAAL

**200 people | upper floor of the castle**  
Maximum privacy with a view over the Brauwiesen.

### FESTFLÜGEL

**100 people | upper floor of the castle**  
A wing of the Festsaal available for exclusive use.

*Talk to us and let yourself  
be inspired by our possibilities!*

### BRAUSTADL

**200 people | optionally with Brauterrassen**  
With a view of our brewhouse and the impressive Brauwiesen bar.

### BRAUTERRASSEN

**150 people | only in combination with Braustadl**  
A sunny terrace overlooking the Brauwiesen and the Middle Rhine Valley.

### FESTWIESEN

**100 – 2.500 people | partial roofing & plenty of open space**  
Our self-service beer garden for exclusive use for a variety of events.

## BRAUWIESEN EXCLUSIVE

### EVENTS

**Up to 5.000 people | all rooms and outdoor areas**  
The full Brauwiesen experience, tailored for your large-scale event.

*Want help planning your event?  
Just ask – we're here  
to make it unforgettable!*

Find our menus  
digitally here...

