



BRAUEREI · SCHAMOTTSCHLÖSSCHEN · LAHNSTEIN

## GET OUR CLUB-APP



- More experience
- More reward
- Collect and save points



# 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!

**View into the  
brewery**



**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

per litre to go

4

### 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 (seasonal beers)

5

### MAXIMILIAN'S 5 L 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

BEER MUG	0,4 l	5
WEISS BEER GLASS	0,5 l	4
“GENUSSGLAS”	0,2 l	5
“MÄXCHENGLAS”	0,2 l	4

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

### 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

Brewed from light-coloured wheat malt & aromatic hops. Fermented with bottom yeast, stored at 0 °C for about five weeks. Original gravity 11% ABV 4,8%

0,4 l 4.8  
1,0 l 10

### 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 gravity 12% ABV 5,1%

0,4 l 4.8  
1,0 l 10

### 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 gravity 12% ABV 5,1%

0,5 l 5.8  
1,0 l 10

### “PROBIERCHEN” FOR THE UNDECIDED

3 x 0,2 Maximilian's beer specialties for you. Give it a taste.

8

### MAXIMILIAN'S SEASONAL BEERS

0,2 l 2.9  
0,4 l 5.3  
1,0 l 11



## OUR MÄXCHEN

A tribute to the Rhineland. Our top-fermented and crystal-clear pale beer.

Delightfully smooth and only truly authentic straight from the Pittermännchen (a small keg). Brewed with pale barley malt, a touch of wheat malt, and 100% Perle aroma hops. Top-fermented, matured for over 6 weeks, and naturally clarified.

Original gravity: 11%, Alcohol content: 4.9%.

**PITTERMÄNNCHEN MÄXCHEN** 10 l 95



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

**10 LITRE LAGER, BROWN, MÄXCHEN OR WHEAT BEER**

95

**ON PRE-ORDER (4 WORKING DAYS)**

**15 LITRE LAGER, BROWN OR WHEAT BEER**

140

**20 LITRE LAGER, BROWN OR WHEAT BEER**

185



**Hopfen und Malz  
- Gott erhalt's!**

## APPETIZERS & SMALL SNACKS

### GOULASH SOUP (BEEF)

Homemade & spicy. Served in a lion's head bowl with crusty bread.

9

### 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.

8

### GARLIC RYE BREAD

4 half rye breads with olive oil & garlic, baked in the oven and garnished with fresh cress.

7

### PORK TARTARE BREAD

Rye bread with homemade, spicy pork tartare and onions.

9

### CHEESE SNACK

Homemade - Gouda, Brie, Lahnsteiner "Wiesenrupfer", Maximilian's "Obatzter" & butter. Served with bread.

13

### WHITE SAUSAGE

From our own production, with oven-fresh pretzel & sweet mustard.

9

### OVEN BAKED PRETZEL

3

## SALAD, VEGGIES & FISH

### TURKEY STEAK WITH SALAD

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 bread.

19

### GRATINATED GOAT CHEESE WITH SALAD

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.

25

### 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.

17

### 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.

19

### GRATINATED SPÄTZLE PAN

Spätzle with leeks, onions, and diced tomatoes, sautéed and gratinated with cream and cheese. Served in a hot pan.

17

### 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.

18

### FRIED FISH

Crispy fried redfish served with fried potatoes and homemade remoulade sauce.

17

VEGETARIAN =

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

Wir leben  
Handwerk!



## MEAT AND SAUSAGE SPECIALTIES FROM OUR OWN PRODUCTION

### CRISPY PORK KNUCKLE

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.

25

### MEATLOAF

18

Homemade from the grill, with a fried egg, served with fries or fried potatoes, and Maximilian's beer sauce.

### BEEF LIVER "BERLIN STYLE"

With glazed onions, apple slices, and gravy on mashed potatoes.

20

### BREWER'S GOULASH

19

Homemade, spicy pork goulash. Served with spätzle.

### CURRYWURST

Coarse pork sausage, homemade, with Maximilian's curry sauce and fries.

18

### GRILLED TURKEY STEAK

25

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.

### GRILLED BRATWURST

Coarse pork sausage, homemade, served on bacon sauerkraut and mashed potatoes with bacon-onion sauce and brewery mustard.

18

### WHOLE SUCKLING PIG

A festive feast! Crispy roasted and served with homemade coleslaw, butter spätzle, and Bohemian bread dumplings.

Accompanied by our rich suckling-pig jus.

Available by pre-order only (5 working days).

FROM 10 PEOPLE

36 € per person

## BRAUWIESEN HIGHLIGHT

### MAXIMILIAN'S GIANT PAN

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.

129

### MAXIMILIANS BIERBRATEN

23

From pork neck with red cabbage and spätzle and homemade beer sauce, mustard.

### FOR 4-6 PERSON

### BREWER'S PAN

RostbräTEL marinated in house beer, served with a small schnitzel and two "sausage flowers." Comes with coleslaw, fried potatoes, fries, and our homemade onion sauce.

29

### MAXIMILIAN'S ROAST BEEF (250 G)

29

From Eifel pasture-raised beef from regional slaughter – tender, juicy, and perfectly grilled. Served with herb butter or our homemade pepper sauce.

Recommended side dishes:

Fried potatoes or fries

5

## SCHNITZEL

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

### SCHNITZEL "VIENNESE STYLE"

breaded pork escalopes with lemon, french fries or fried potatoes & picked salad.

21

### MAXIMILIAN'S "KRÜSTCHEN"

23

breaded pork escalopes on a rye bread, under a fried egg, with grilled cherry tomatoes & bacon strips. Served on colorful pickedsalad with tomatoes & fine onions on an oil & vinegar dressing.

### "JÄGERSCHNITZEL"

breaded pork escalopes with mushroom cream sauce, french fries or fried potatoes & picked salad.

23

### "BRAUMEISTER" SCHNITZEL

24

breaded pork escalopes filled with fired dried beef jerky and gouda cheese. Served with fries or fried potatoes, malt beer gravy & picked salad.

### "ZWIEBELSCHNITZEL"

breaded pork escalopes with onion sauce, french fries or fried potatoes & picked salad.

23



**Maximilian**

BAUEREI • SCHAMOTTSCHLÖSSCHEN • LAHNSTEIN

## SIDE DISHES & EXTRAS

<b>FRIES</b>	5	<b>MAXIMILIANS BEER SAUCE</b>	3
<b>FRYED POTATOES</b>	5	<b>ONION SAUCE</b>	2,5
<b>MASHED POTATOES</b>	5	<b>HERB BUTTER</b>	2
<b>BUTTER SPÄTZLE</b>	5	<b>HERB CREAM</b>	2
<b>SIDE SALAD</b>	5	<b>BUTTER</b>	1
<b>COLESLAW</b>	5	<b>KETCHUP OR MAYONNAISE</b>	1
<b>FRESH BACON SAUERKRAUT</b>	5	<b>BRAUWIESEN MUSTARD</b>	1
<b>MUSHROOM CREAM SAUCE</b>	3	<b>RYE BREAD</b>	1
<b>PEPPER SAUCE</b>	3		

## SOMETHING SWEET FOR IN BETWEEN & AFTERWARDS

### CARAMEL

Two scoops of Bourbon vanilla ice cream with homemade caramel sauce, candied nuts, and whipped cream.

5

### HOMEMADE CREAM PUFF

Fluffy brioche bun filled with Bourbon vanilla ice cream, served on warm cherries.

9

### CHOCOLATE

Two scoops of Bourbon vanilla ice cream with homemade chocolate sauce, chocolate shavings, and whipped cream.

5

### ICEBOMB

Homemade, with strawberry, chocolate and vanilla ice cream & warm chocolate sauce.

25

### FOR 4-6 PERSON

## 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>JUICE</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			NON-ALCOHOLIC BIO WEIZEN Mix Grapefruit	0.33 l	4.5
BANANA NECTAR			NON-ALCOHOLIC BIO HELLES	0.33 l	4.5
BLACK CURRANT			NON-ALCOHOLIC BIO NATUR-RADLER	0.33 l	4.5
			NON-ALCOHOLIC BIO HAZY IPA	0.33 l	4.9
			<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 refresing – 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 discreet 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	6	<b>APEROL SPRITZ</b>	0.2 l	8.5
	0.75 l	39	Aperol, Soda, Secco & Orange		
<b>SEKT "ROSÉ" BRUT</b> Heinz Wagner	0.1 l	6	<b>LIMONCELLO SPRITZ</b>	0.2 l	8.5
	0.75 l	39	Secco, Limoncello, Soda, and ice		
<b>SEKT NON-ALCOHOLIC</b> Heinz Wagner	0.1 l	5	<b>LIMONCELLO SPRITZ - NON-ALCOHOLIC</b>	0.2 l	8.5
	0.75 l	35	Zero, non-alcoholic Limoncello, Soda, and ice		

## SPIRITS & LIQUEURS

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

Prices in Euro include VAT.



**Maxi**  
Millan

BRAUEREI • SCHAMOTTSCHLÖSSCHEN • 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 Dezember 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-brauwiesen.de](http://www.maximilians-brauwiesen.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 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

### JÄGERSTUBE

**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 Jägerstube & 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...

