

MAXI@DILLIAN

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	

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)	5

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

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



GIFT VOUCHER

GIVE THE GIFT OF HOSPITALITY

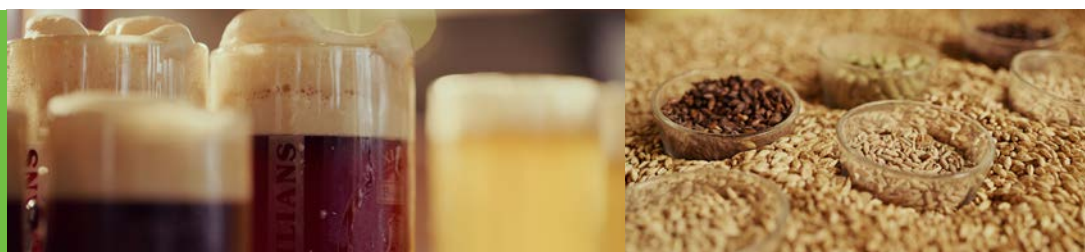
with our new customer cards.

Also redeemable at Maximilians Altes Kaufhaus.

Prices in Euro include VAT.



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





HOME-BREWED UNFILTERED

OUR LAGER

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

Choose from one of our homemade dressings:

Yoghurt-Herb dressing, Balsamico-Honey dressing, Oil & Vinegar dressing

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

25

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.

BEEF LIVER "BERLIN STYLE"

20

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

CURRYWURST

18

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

GRILLED BRATWURST

18

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

MEATLOAF

18

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

BREWER'S GOULASH

19

Homemade, spicy pork goulash. Served with spätzle.

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.

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

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 PERSON

BREWER'S PAN

29

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.

MAXIMILIANS BIERBRATEN

23

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

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"

21

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

"JÄGERSCHNITZEL"

23

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

"ZWIEBELSCHNITZEL"

23

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

MAXIMILIAN'S "KRÜSTCHEN"

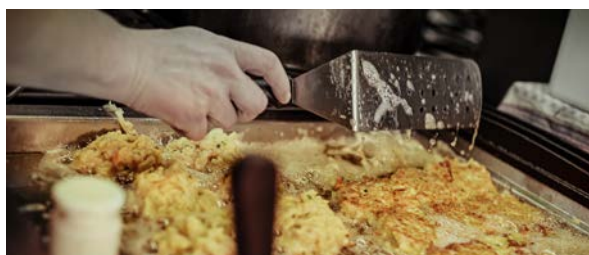
23

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.

"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.



Maximilian

BRAUEREI • SCHAMOTTSCLOßSCHEN • LAHNSTEIN

SIDE DISHES & EXTRAS

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

SOMETHING SWEET FOR IN BETWEEN & AFTERWARDS

CARAMEL	5	CHOCOLATE	5
Two scoops of Bourbon vanilla ice cream with homemade caramel sauce, candied nuts, and whipped cream.		Two scoops of Bourbon vanilla ice cream with homemade chocolate sauce, chocolate shavings, and whipped cream.	
HOMEMADE CREAM PUFF	9	ICEBOMB	25
Fluffy brioche bun filled with Bourbon vanilla ice cream, served on warm cherries.		Homemade, with strawberry, chocolate and vanilla ice cream & warm chocolate sauce.	
		FOR 4-6 PERSON	

COFFEE & CO.

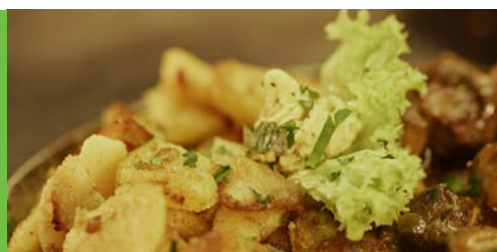
The coffee beans will be freshly ground for each of our selected coffees.

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

NON-ALCOHOLIC

AFRI COLA	0.4 l	4.8	JUICE SPRITZER	0.4 l	5.2
AFRI COLA LIGHT	0.4 l	4.8	BIO-APPLE JUICE ORGANIC		
BLUNA ORANGE	0.4 l	4.8	PASSION FRUIT NECTAR		
BLUNA LEMON	0.4 l	4.8	RHUBARB NECTAR		
BLUNA MIX	0.4 l	4.8	BLACK CURRANTS		
RHODIUS APPLE JUICE SPRITZER	0.4 l	4.8	BITTERLEMONADES	0.2 l	3.5
RHODIUS GOURMET	0.25 l	3.3	BITTER LEMON		
MINERAL WATER, MEDIUM, NATURAL	0.75 l	7.5	TONIC WATER		
JUICE	0.2 l	3.5	GINGER ALE		
BIO-APPLE JUICE ORGANIC			VULKAN BRAUEREI		
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
			MALT BEER	0.3 l	4.5

**Natural
and delectable
on your table!**



WINE BY THE GLASS

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

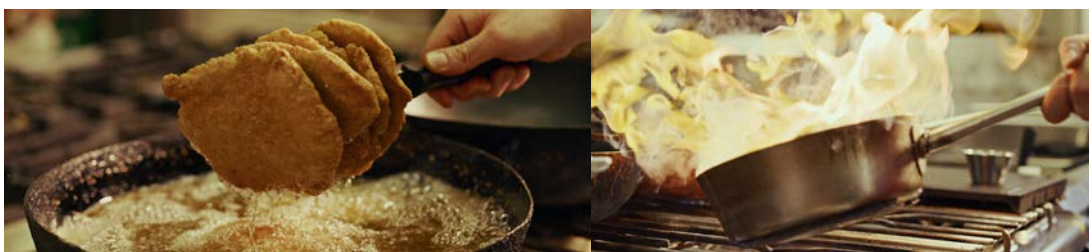
SPARKLING WINE & PROSECCO

SEKT “TRADITION” BRUT Heinz Wagner	0.1 l 0.75 l	6 39	APEROL SPRITZ Aperol, Soda, Secco & Orange	0.2 l	8.5
SEKT “ROSÉ” BRUT Heinz Wagner	0.1 l 0.75 l	6 39	LIMONCELLO SPRITZ Secco, Limoncello, Soda, and ice	0.2 l	8.5
SEKT NON-ALCOHOLIC Heinz Wagner	0.1 l 0.75 l	5 35	LIMONCELLO SPRITZ - NON-ALCOHOLIC Zero, non-alcoholic Limoncello, Soda, and ice	0.2 l	8.5

SPIRITS & LIQUEURS

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

Prices in Euro include VAT.



Maximilian

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 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

**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 • SCHAMOTTSCLOßCHEN • 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.

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...

