

# MAXI@DILLIAN

BRAUEREI · SCHAMOTTSCHLÖSSCHEN · LAHNSTEIN

## MENU

### GET OUR CLUB-APP

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- ✔ More experience
  - ✔ More reward
  - ✔ Collect and save points
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## 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.



## 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

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

10 LITRE	LAGER, BROWN, MÄXCHEN OR WHEAT BEER	95
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### ON PRE-ORDER (4 WORKING DAYS)

15 LITRE	LAGER, BROWN OR WHEAT BEER	140
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20 LITRE	LAGER, BROWN OR WHEAT BEER	185
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Hopfen und Malz - Gott erhalt's!

## APPETIZERS & SMALL SNACKS

<b>GOULASH SOUP (BEEF)</b> Homemade & spicy. Served in a lion's head bowl with „Biertreber“-bread.	9	<b>PORK TARTARE BREAD</b> „Biertreber“-bread with homemade, spicy pork tartare 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 „Biertreber“-bread.	8	<b>CHEESE SNACK</b> 🌿 Homemade - Gouda, Brie, Lahnsteiner "Wiesenrupfer", Maximilian's "Obatzter" & butter. Served with bread.	13
<b>„BRAUERSTULLE“</b> 🌿 with wild herb salad, pickled red onions and radishes, as well as homemade smoked pulled salmon. Served with balsamic honey-dressing.	7	<b>WHITE SAUSAGE</b> From our own production, with oven-fresh pretzel & sweet mustard.	9
		<b>OVEN BAKED PRETZEL</b> 🌿	3

Choose from one of our homemade dressings:  
Yoghurt-Herb-dressing, Balsamico-honey-dressing, Oil-vinegar-dressing

## SALAD, VEGGIES & FISH

<b>TURKEY STEAK WITH SALAD</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 „Biertreber“-bread.	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 WITH SALAD</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 „Biertreber“-bread.	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> 🌿 Colorful salad wreath with tomatoes, onions, and pickled yellow beets, with golden brown fried potatoes and fried eggs in the middle, and grilled cherry tomatoes. Add your choice of dressing.	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.	18
<b>HOMEMADE „SAUSAGE SALAD“</b> with onions, pickled cucumbers, apple slices & Grated Gouda, seasoned with vinegar and oil. We also serve pan-fried potatoes	21	<b>MATJES FILLETS „HAUSFRAUEN ART“</b> Three matjes fillets with onion, apple, and pickled cucumber slices in sour cream. We serve it with fried potatoes.	18

VEGETARIAN = 🌿  
Prices in Euro include VAT.

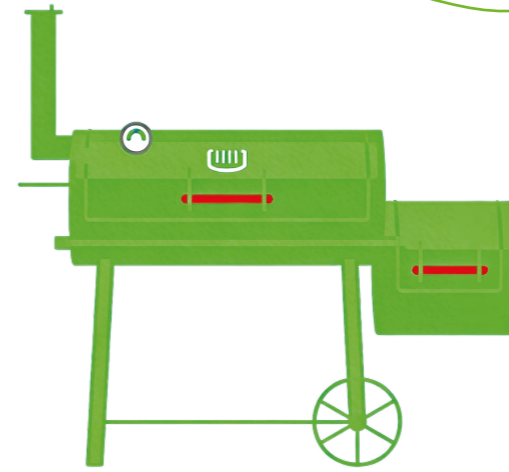
## SCHNITZEL

Breaded pork cutlet

OUR LOCALLY SOURCED FRESHLY SLAUGHTERED PORK IS HAND CUT BY THE MASTER BUTCHER AND FRESHLY BREADED & PREPARED BY OUR CHEFS. ALL SCHNITZELS WITH LETTUCE OR COLESLAW, AS DESIRED.

<b>SCHNITZEL "VIENNESE STYLE"</b> Breaded pork cutlet with lemon, fries and a salad of your choice.	21	<b>MAXIMILIAN'S "KRÜSTCHEN"</b> Breaded pork cutlet on a beer-treber bread under a fried egg, with grilled cherry tomatoes & bacon strips. Served with a salad of your choice, tomatoes, and fine onions with a vinegar-oil-dressing.	23
<b>"JÄGERSCHNITZEL"</b> Breaded pork cutlet with mushroom cream sauce, fries or pan-fried potatoes and a salad of your choice.	23	<b>"BRAUMEISTER" SCHNITZEL</b> Breaded pork cutlet filled with roasted dried meat & cheese. Served with fries or roasted potatoes, sausage flower, Maximilian's beer sauce and a salad of your choice.	24
<b>"ZWIEBELSCHNITZEL"</b> Breaded pork cutlet with onion sauce, fries or pan-fried potatoes with a salad of your choice.	23		

### HIGHLIGHTS FROM THE SMOKER



<b>PULLED BEEF BURGER</b> 16 hours of slow-cooked pulled beef at 92°C, toasted brioche bun, homemade cheese sauce and white cabbage salad. We also serve fries. Optional with chili-cheese fries.	23 2
<b>PULLED BEEF</b> 16 hours of slow-cooked pulled beef at 92°C, with fries, sauerkraut salad and herb dip. Optional with chili-cheese fries.	22 2

## BRAUWIESEN HIGHLIGHTS

<b>MAXIMILIAN'S GIANT PAN</b> Pork knuckle, ring-shaped bratwurst, meatloaf, sausage flowers, 2 schnitzels, spareribs, fries, fried potatoes, bacon sauerkraut, coleslaw, Maximilian's beer sauce, brewery mustard, ketchup & mayonnaise. <b>FOR 4 - 6 PERSON</b>	129	<b>BREWER'S PAN</b> 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
<b>WHOLE SUCKLING PIG OR WHOLE OVEN-FRESH TURKEY</b> A festive feast! Crisp-fried and served with homemade cabbage salad, butter spaetzle, fries, mediterranean vegetables, herb quark and sauce.  Available by pre-order only (7 days). <b>FROM 10 PEOPLE</b>	36 € per person	<b>MAXIMILIAN'S RUMPSTEAK (250 G)</b> 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 Chili-Cheese fries	29 5 7

## MEAT AND SAUSAGE SPECIALTIES FROM OUR OWN PRODUCTION

<b>CRISPY PORK KNUCKLE</b> 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	<b>BOEUF BOURGUIGNON FROM MITTELBUG</b> on a red wine sauce, served with mashed potatoes and wild herb salad with pickled yellow beets in a balsamic honey-dressing.	25
<b>BEEF LIVER "BERLIN STYLE"</b> With apple wedges in homemade onion sauce on mashed potatoes.	20	<b>MEATLOAF</b> Homemade from the grill, with a fried egg, served with fries or fried potatoes, and Maximilian's beer sauce.	18
<b>CURRYWURSCHT</b> Half-coarse bratwurst, approximately 200 g, from the pig of our own production, with Maximilian's homemade curry sauce & fries.	18	<b>BREWER'S GOULASH</b> Homemade, spicy beef goulash with paprika and onions. We serve Spätzle with it.	19
<b>BRATWURSCHT</b> Half-coarse bratwurst, approximately 200 g, from the pig of our own production, served with sauerkraut and mashed potatoes, served with mustard.	19	<b>GRILLED TURKEY STEAK</b> 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.	25

## SIDE DISHES & EXTRAS

<b>FRIES</b> 🌿	5	<b>PEPPER SAUCE</b>	3
<b>CHILLI-CHEESE FRIES</b>	7	<b>MAXIMILIANS BEER SAUCE</b>	3
<b>FRIED POTATOES</b> 🌿	5	<b>ONION SAUCE</b>	3
<b>MASHED POTATOES</b> 🌿	5	<b>HERB BUTTER</b> 🌿	3
<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>„BIERTREBER“-BREAD</b> 🌿	1

## SOMETHING SWEET FOR IN BETWEEN & AFTERWARDS

<b>CARAMEL</b>	5	<b>CHOCOLATE</b>	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.	
<b>HOMEMADE CREAM PUFF</b>	9	<b>HOMEMADE COOKIE</b>	8
Fluffy brioche bun filled with Bourbon vanilla ice cream, served on warm cherries.		with bourbon vanilla ice cream.	

## 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>LATTE MACCHIATO</b>	3.9	<b>TEE GSCHWENDNER</b>	4
<b>ESPRESSO</b>	2.1	DARJEELING PUSSIMBING ORGANIC	
<b>ESPRESSO DOPPELT</b>	3.9	ANISE-CUMIN-FENNEL ORGANIC	
<b>ESPRESSO MACCHIATO</b>	2.1	PEPPERMINT ORGANIC	
<b>HOT CHOCOLATE</b>	3.8	CHAMOMILE ORGANIC	
<b>HOT MILK</b>	3	HOT & INTIMATE	
		CHINA WUYUAN JASMINE ORGANIC	

## 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	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
			BITTER LEMON		
<b>RHODIUS GOURMET</b>	0.25 l	3.3	TONIC WATER		
CLASSIC / MEDIUM / NATURELLE	0.75 l	7.5	GINGER ALE		
<b>JUICE</b>	0.2 l	3.5	<b>VULKAN BRAUEREI</b>		
BIO-APPLE JUICE ORGANIC			NON-ALCOHOLIC BIO WEIZEN from barrel	0.5 l	6
PASSION FRUIT NECTAR			NON-ALCOHOLIC BIO WEIZEN Mix Grapefruit	0.33 l	4.7
RHUBARB NECTAR			NON-ALCOHOLIC BIO HELLES	0.33 l	4.7
BANANA NECTAR			NON-ALCOHOLIC BIO NATUR-RADLER	0.33 l	4.7
BLACK CURRANT			NON-ALCOHOLIC BIO HAZY IPA	0.33 l	4.7
			<b>MALT BEER</b>	0.3 l	4.5

## WINE BY THE GLASS

<b>RIESLING DRY QBA</b>	0.2 l	7	<b>ROSÉ</b>	0.2 l	7
Dry and refreshing – low acidity, 11,5 % vol.			Terracewine, our fruity, light summer delight, 11 % vol.		
<b>RIESLING MEDIUM DRY QBA</b>	0.2 l	7	<b>CUVÉE RED</b>	0.2 l	8
Light Riesling with a discreet fruit sweetness – low acidity, 11,5 % vol.			A strong Cuvée with a soft body and delicate fruit composition		
<b>RIESLING MILD QBA</b>	0.2 l	7	<b>WINE SPRITZER</b>	0.2 l	6
Fruity, mild Riesling – low acidity, 11,5 % vol.					
<b>PINOT GRIS</b>	0.2 l	8	<b>CIDER</b>	0.3 l	5
Aromatic-creamy Pinot Gris with a pleasantly soft acidity, 12,5 % vol.			5,5 % vol.		
			<b>CIDER SPRITZER</b>	0.3 l	5

## SPARKLING WINE & PROSECCO

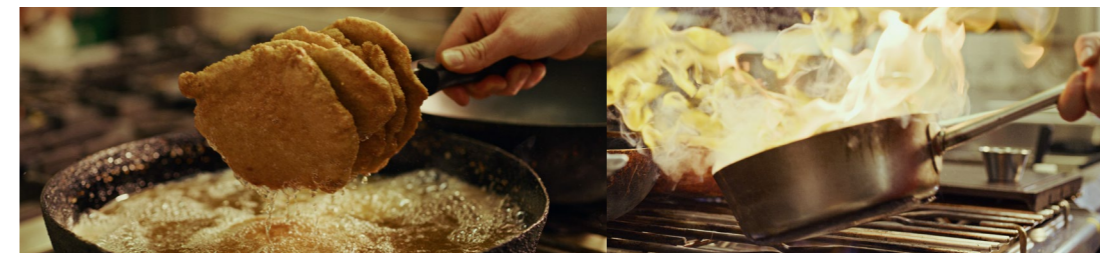
<b>SEKT “TRADITION” BRUT</b>	0.1 l	6	<b>APEROL SPRITZ</b>	0.2 l	8.5
Heinz Wagner	0.75 l	39	Aperol, Soda, Secco & Orange		
<b>SEKT “ROSÉ” BRUT</b>	0.1 l	6	<b>LIMONCELLO SPRITZ</b>	0.2 l	8.5
Heinz Wagner	0.75 l	39	Secco, Limoncello, Soda, and ice		
<b>SEKT NON-ALCOHOLIC</b>	0.1 l	5	<b>LIMONCELLO SPRITZ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

## SPIRITS & LIQUEURS

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

Natural  
and delectable  
on your table!



**Maximilians**  
BRAUEREI • SCHAMOTTLSCHLÖSCHEN • 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 2026.



# 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.

## 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)

*We love the craft,  
your maximilians-brauwiesen-team*

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



**Maximilians**  
BRAUEREI • SCHAMOTTLSCHLÖSCHEN • 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 event spaces  
digitally here...

