

## Landgasthof Schmidbauer

Zollernweg 2  
86609 Donauwörth  
[www.hotel-schmidbauer.de](http://www.hotel-schmidbauer.de)  
[info@hotel-schmidbauer.de](mailto:info@hotel-schmidbauer.de)



## THE HISTORY OF THE HOUSE

For the first time, Wörnitzstein was mentioned in a document in the year 1216 as "Stein"(stone), Already during the 13th century(1262) most of its parts were purchased by the cloister Kaisheim, to which it belonged to until the secularization in 1803. There are some well preserved secular buildings of the cloister in Wörnitzstein.

A very interesting building is, apart from the presbytery, the former Old Peoples Home, that is known today as the "Pflegerwirt" and reminds us of the old cloister times.



The magnificent two-storeyed building with its tall hipped roof is attributed to the architect Johann Georg Hitzelberger (1714 - 1792), who built it on commission of the abbot Caelestin I. Meremos in 1769.

There are several other important buildings by Hitzelberger in the surrounding areas: The little chapel in Wörnitzstein which is regarded as the most beautiful Baroque-chapel of the administrative district, the elegant Rococo renovation of the castle in Leitheim and the beautiful village-churches of Sulzdorf and Tapfheim.

Some remarkable details of the former monastic Old Peoples Home are the wrought-iron supraportalgrille above the entry, a very sophisticated piece of work of the workshop of the cloister Kaisheim, the inscription at the north-west-corner of the house that dates back to the year (MDCCLXIX) in which the building was built and the wooden bolt of the main gate.



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## BEVERAGES

### Draught beer: Ustersbacher Biere

Lager on tap	0,50 Liter	3,00 €
	0,25 Liter	2,00 €
Dark beer on tap	0,50 Liter	3,00 €
	0,25 Liter	2,00 €
Weizenbier (blond beer) on tap hell	0,50 Liter	3,00 €
Pils on tap	0,30 Liter	3,00 €
Radler (beer and lemonade) blond/dark	0,50 Liter	3,00 €
	0,25 Liter	2,00 €

### From barrel: Ustersbacher soft drinks

Sparkling Water	0,50 Liter	3,00 €
	0,25 Liter	2,00 €
Spezi (coffein)	0,50 Liter	3,00 €
	0,25 Liter	2,00 €

### From Bottle:

Fanta (pigmet), Sprite	0,50 Liter	2,80 €
	0,25 Liter	2,00 €
Coca Cola (pigment and coffein)	0,50 Liter	3,00 €
	0,25 Liter	2,00 €
Colaweizen, beer and coke (coffein)	0,50 Liter	3,00 €
Light Weizen	0,50 Liter	3,00 €
Dark Weizen	0,50 Liter	3,00 €
Non-alcoholic Weizen	0,50 Liter	3,00 €
Non-alcoholic Beer	0,50 Liter	3,00 €

### Juices (local producer):

Apple, currant or orange	0,50 Liter	3,00 €
(mixed with water or juce)	0,25 Liter	2,00 €



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### Aperitiv:

Campari- Orange (pigment)	4 CL	4,50 €
Sherry Medium Dry	4 CL	4,50 €
Aperol Spritz	0,25 Liter	4,50 €

### Hard liquor:

Original „Hausschnaps“	50% 2 CL	3,00 €
Bodensee- Obstler	38% 2 CL	2,50 €
Zwetschgenwasser	40% 2 CL	2,50 €
Williamsbirnenbrand	38% 2 CL	2,50 €
Underberg	44% 2 CL	2,50 €
Ramazotti	30% 2 CL	2,50 €
Jägermeister	35% 2 CL	2,50 €
Fernet	42% 2 CL	2,50 €
Malteserkreuz	40% 2 CL	2,50 €
Asbach- mixed	2 CL	3,00 €
Bacardi- mixed	2 CL	3,00 €

### Sparkling wine:

Bottle of sparkling wine semi dry	0,75 Liter	12,00 €
Bottle of sparkling wine	0,20 Liter	4,50 €



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## WHITE WINES

Beside the hotel our family has an own agriculture. We want to support the local wine- grower, therefore we serve just German qualitative wines.

### Spitzer (wine mixed with water):

White, sweet (lemonade) or sour (water)	0,50 Liter	3,00 €
	0,25 Liter	2,00 €

01	<u>Riesling</u> Dry Cleebronner Michaelsberg Bottles by the producer - Württemberg	0,25 Liter	4,00 €
02	<u>Silvaner</u> Dry QBA Estate bottled – Pfalz	0,25 Liter	4,00 €
03	<u>Röttinger Feuerstein</u> Dry QBA Estate bottled – Franken	0,25 Liter	4,00 €
04	<u>Forster Bischofsgarten</u> Semi dry Riesling QBA Estate bottled – Pfalz	0,25 Liter	4,00 €
05	<u>Forster Schnepfenflug</u> Smooth Riesling QBA Estate bottled – Pfalz	0,25 Liter	4,00 €

Please ask us about the vintage.



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## RED WINES

Beside the hotel our family has an own agriculture. We want to support the local wine- grower, therefore we serve just German qualitative wines.

### Spitzer (wine mixed with water):

Red, sweet (lemonade) or sour (water)	0,50 Liter	3,00 €
	0,25 Liter	2,00 €

06	<u>Tauberschwarz</u> Semi Dry Laudenberger Schafsteige Estate bottled – Württemberg	0,25 Liter	4,00 €
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07	<u>Pfälzer Landwein</u> Semi Dry Bekömmlicher Zecherschoppen Estate bottled - Pfalz	0,25 Liter	4,00 €
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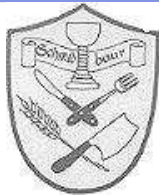
08	<u>Trollinger</u> Dry Cleebronner Michaelsberg Bottled by the producer - Württemberg	0,25 Liter	4,00 €
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09	<u>Schwarzriesling</u> Dry Cleebronner Michaelsberg Bottled by the producer – Württemberg	0,25 Liter	4,00 €
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10	<u>Lemberger</u> Dry Bottled by the producer – Württemberg	0,25 Liter	4,00 €
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11	<u>Weißherbst</u> Mild blush rose wine Cleebronner Michaelsberg – Württemberg	0,25 Liter	4,00 €
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### EVENING MEALS:

(working days from 5 pm till 8pm)

#### **Porc:**

##### *Rahmfilet*

Fillet with cream, croquettes, vegetables and salad 14,90 €

##### *Paniertes Schnitzel*

Breaded cutlet with french fries and salad 11,90 €

##### *Schweizer Schnitzel*

Swiss cutlet (breaded cutlet with ham (2,3) and cheese) with french fries and salad 12,50 €

##### *Holzfällersteak*

Roasted steak with french fries and salad 11,90 €

#### **Poultry:**

##### *Chicken Chips*

Fried chicken with french fries and salad 10,90 €

##### *Hähnchenspieß*

Chicken skewer with rice and salad 11,50 €

##### *Sportlersalat*

Big salad with chicken chips 11,50 €

#### **Venison – own hunting:**

##### *Rehbraten*

Joint of deer with Spätzle, red cabbage and salad 16,50 €

##### *Wildschwein*

Joint of wild boar with Spätzle, red cabbage and salad 16,50 €

#### **Beef:**

##### *Zwiebelrostbraten*

Roast beef with onions, french fries, vegetables and salad 17,50 €

#### **Others:**

##### *Käsespätzle*

Spätzle au gratin with roasted onions and salad 10,90 €

##### *Rotbarschfilet*

Beaked ocean perch with potato cakes, vegetables and salad 15,50 €

Change your side dish for 1,00 €

(8 = incl. phosphat, 2 = incl. preservatives, 3 = incl. antioxidant)



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### **MENUE FOR SUNDAYS AND PUBLIC HOLIDAYS:**

(from 12.00 am to 1.30 pm and from 5.00 pm to 8.00 pm)

#### **Starter:**

Mixed soup 3,50 €

Pancake soup 3,50 €

#### **Porc:**

##### *Rahmfilet*

Filet with cream, croquettes, vegetables and salad 14,90 €

##### *Paniertes Schnitzel*

Breaded cutlet with french fries and salad 11,90 €

##### *Schweizer Schnitzel*

Swiss cutlet (breaded cutlet with ham (2,3) and cheese) with french fries and salad 12,50 €

##### *Schweinebraten*

Joint of pork with dumpling, red cabbage and salad 10,90 €

##### *Holzfallersteak*

Roasted steak with french fries and salad 11,90 €

##### *Schwabentöpfe*

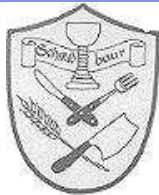
Filet with cream, spätzle au gratin, vegetables and salad 15,90 €

##### *Jägerbraten*

Joint of pork with dumpling, red cabbage and salad 10,90 €

Change your side dish for 1,00 €

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### **MENUE FOR SUNDAYS AND PUBLIC HOLIDAYS:**

(from 12.00 am to 1.30 pm and from 5.00 pm to 8.00 pm)

#### **Poultry:**

##### *Chicken Chips*

Fried chicken with french fries and salad 10,90 €

##### *Entenviertel*

½ roast duck with dumpling, red cabbage and salad 15,00 €

#### **Venison – own hunting:**

##### *Rehbraten*

Joint of deer with Spätzle, red cabbage and salad 16,50 €

##### *Wildschwein*

Joint of wild boar with Spätzle, red cabbage and salad 16,50 €

#### **Beef:**

##### *Zwiebelrostbraten*

Roast beef with onions, french fries, vegetables and salad 17,50 €

#### **Others:**

##### *Käsespätzle*

Spätzle au gratin with roasted onions and salad 10,90 €

##### *Rotbarschfilet*

Beaked ocean perch with potato cakes, vegetables and salad 15,50 €

##### *Großer Salatteller*

Big salad with ham (2,3) and cheese 9,50 €

##### *Small salad*

3,50 €

Change your side dish for 1,00 €

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### COLD MEALS:

(daily from 5 pm till 8pm)

*Hausmacherplatte*

Mixed plate with homemade sausages and bread 7,50 €

*Geräuchertes*

Smoked homemade ham with bread 7,00 €

*Saurer Pressack*

Homemade "Pressack", kind of sour brawn with vinegar and bread 6,50 €

*Kalter Braten*

Cold pork meat (8) with bread 7,00 €

*Schweizer Wurstsalat*

Sausage salad (8) with cheese and bread 7,00 €

*Bayerischer Wurstsalat*

Sausage salad (8) with bread 6,00 €

*Aufschnitt*

Assortment of sliced sausages (8) with bread 7,00 €

*Cheese sandwich*

4,00 €

*Sausage sandwich (8)*

4,00 €



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### **WARM MEALS:**

(daily from 5 pm till 8pm)

1 pair of homemade fried sausages (8) with bread	5,00 €
1 pair of homemade fried sausages (8) with cabbage	6,00 €
1 pair of homemade fried sausages (8) with cabbage and fried potatoes	7,00 €
3 pieces homemade fried sausages (8) with cabbage	7,00 €
3 pieces homemade fried sausages (8) with cabbage and fried potatoes	8,00 €
"Leberkäs mit Spiegelei ", meat loaf with fried eggs (8,2,3)	7,50 €
"Leberkäs mit Salat", meat loaf with mixed salad (8,2,3)	6,50 €
<i>Schnitzelbrot</i> Sandwich with breaded cutlet and salad	7,00 €
<i>Toast Hawaii</i> Toast Hawaii (ham (2,3), pineapple and cheese) with salad	7,00 €
<i>Jägertoast</i> Toast (Fillet, mushrooms, ham (2,3), cheese) with salad	9,00 €
<i>Strammer Max</i> Fried bread with ham (2,3), eggs and salad	8,00 €

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### **DELICACIES FROM HOME SLAUGHTERING:**

(Tuesdays from 11.30 am to 1.00 pm and from 5.00 pm to 8.00 pm)

„Kesselsuppe“ butchers soup with bread	3,00 €
„Kesselfleisch“ cooked meat (porc) with bread	5,50 €
„Kesselfleisch“ cooked meat (porc) with cabbage	6,00 €
„Kesselfleisch“ cooked meat (porc) with cabbage and fried potatoes	7,00 €
„Blut- und Leberwurst“ Blood- and Liversausages with cabbage and fried potatoes	6,50 €
1 pair of homemade fried sausages (8) with bread	5,00 €
1 pair of homemade fried sausages (8) with cabbage	6,00 €
1 pair of homemade fried sausages (8) with cabbage and fried potatoes	7,00 €
3 pieces homemade fried sausages (8) with cabbage	7,00 €
3 pieces homemade fried sausages (8) with cabbage and fried potatoes	8,00 €
„Gemischte Schlachtplatte“ mixed butchers plate Blood-and liversausages, cooked meat, white cabbage and fried potatoes	8,00 €
„1 Paar Saure Zipfl“ 1 pair of homemade sausages cooked in vinegar	5,50 €
„3 Stück Saure Zipfl“ 3 pieces of homemade sausages cooked in vinegar	7,00 €

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