

Stefanus-Beers

home-brewed

Stefanus Light Beer

Our Light Beer, a bottom-fermented Pils, has a fresh and at the same time pleasantly light character. A light hops flavour together with the distinctive taste of Bamberg brewing-barley characterize this house speciality. It has a basis concentration of wort of approximately 11.5 %, and an alcohol concentration of approximately 5.0 Vol. %, and is brewed after an old recipe in the traditional West German art of brewing, with the finest aromatic hops from the Hallertau.

Stefanus Dark Beer

The Dark Beer is bottom-fermented like the Light Beer, has a strong malty aroma, without seeming too heavy. Its dark brown colour is a result of using a slightly stronger malted rye, but it still retains its unique style. Our Dark Beer is brewed following old monastery recipes, supplemented by formulas for Rhenian top-fermented dark beers. Flavoured with the best hops from the Hallertau, it contains approximately 5.0 Vol. % alcohol and will reach a basis concentration of wort of approximately 11.5 %.

Stefanus Wheat Beer

The Stefanus Wheat beer is brewed following Franconian original recipes. This beer is characterized by a refreshing taste carrying slightly sweetish flavours. Due to the top-fermentation process and the mild Bavarian wheat malt, it contains flavours of cloves and a light banana aroma. With a basis concentration of wort of approximately 12.5 %, our Wheat Beer contains approximately 5.2 Vol. % alcohol.

1/4 l € 2.20

1/2 l € 4.40

Tab-Legend

| = € 2.20

Γ = € 3.30

× = € 4.40

BEER "BRANDY" & CO.

STEFANUS
WHEAT-BEER "BRANDY" 38% Vol.Alc. 2 cl € 2.20

STEFANUS
BEER CORDIAL 36% Vol.Alc. 2 cl € 2.20

STEFANUS
PLUM CORDIAL 25% Vol.Alc. 2 cl € 2.20

AALBORGS
JUBILEE AQUAVIT 40% Vol.Alc. 2 cl € 2.20

FERNET BRANCA 40% Vol.Alc. 2 cl € 2.20

PREMIUM CORN SCHNAPPS
FROM ERKELENZ 40% Vol.Alc. 2 cl € 2.20

We have more spirits available for you. Just let us know!

WINES FROM THE PALATINATE REGION

WHITE WINES

2017 SILVNER QUALITY WINE DRY 0.2 l € 4.40
Mellow, fruity with a light hint of apple and pear and a refreshing tartness.

2017 RIESLING QUALITY WINE SEMI-DRY 0.2 l € 4.40
With a light residual sweetness, and a light aroma of citrus and peach.

2017 KERNER QUALITY WINE SEMI-SWEET 0.2 l € 4.40
Harmonious sweet wine with a refreshing tartness.

2017 PORTUGUESE ROSÉ WINE QUALITY WINE SEMI-DRY 0.2 l € 4.40
Mellow, fruity with a light hint of apple and pear and a refreshing tartness.

RED WINE

2017 DORNFELDER QUALITY WINE DRY 0.2 l € 4.40
Smooth tannin, leaning slightly towards plum fruit and roasting aromas.

WARM DRINKS

CUP OF SCHÜMLI COFFEE € 2.20

ESPRESSO € 2.20

CAPPUCCINO WITH MILK € 3.30

LARGE WHITE COFFEE € 4.40

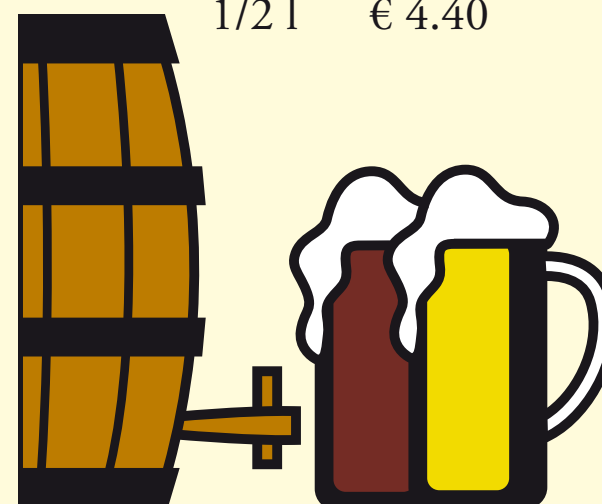
Stefanus Beer

home-brewed

LIGHT · DARK · WHEAT

1/4 l € 2.20

1/2 l € 4.40



Our tab-legend in the Stefanus

| = € 2.20 Γ = € 3.30 × = € 4.40

ALCOHOL FREE DRINKS

GEROLSTEINER SPARKLING MINERAL WATER 0.25 l € 2.20

GERRI ORANGE¹ OR LEMON 0.25 l € 2.20

COCA-COLA¹ OR COCA-COLA ZERO^{1,2} 0.25 l € 2.20

BERTRAM'S APPLE JUICE OR ORANGE JUICE 0.25 l € 3.30

JUICE SPRITZERS WITH BERTRAM'S JUICE 0.25 l € 2.20

ALCOHOL FREE BEERS

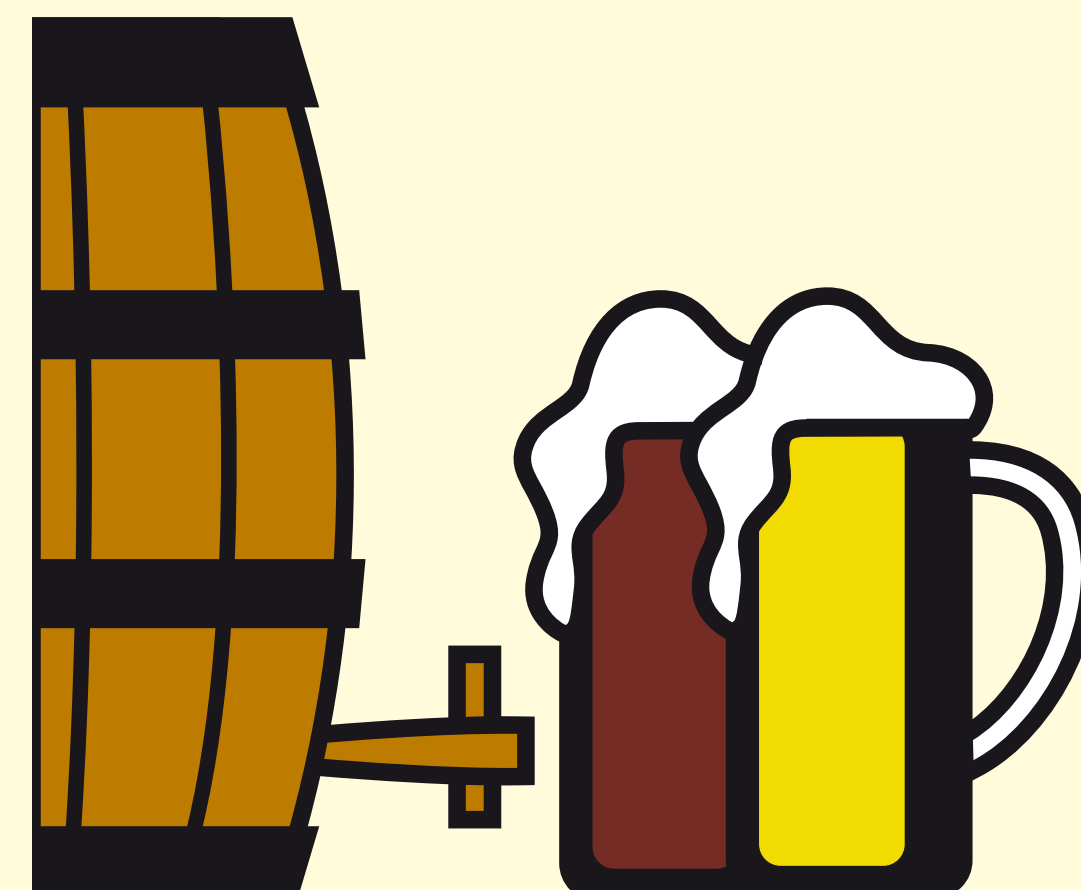
MAISELS WHEAT BEER ALCOHOL FREE 0.5 l € 4.40

KÖNIG PILSENER ALCOHOL FREE 0.25 l € 2.20

¹ Contains Caffeine ² Contains Phenylalanine ³ Contains Beta-carotene

Brewery Stefanus

Finest specialties from the first craft brewery
in Mönchengladbach.



WELCOME

We are happy to have you as guest in our house and hope you have a good time with us!

Since time immemorial, there is a close connection between beer brewing and preparation of food.

At a time when beer was still brewed in craft breweries, it was a matter of course to also prepare a vast variety of foods with beer. Therefore, the amber nectar can also be an exciting and stimulating ingredient of a good meal, similar to wine. The flavours of the hops will add a unique zest to every dish.

Like the brewing of our beers, we put great emphasis on using only fresh ingredients of the highest quality for preparing our meals. We obtain our meat, bread, and vegetables daily, fresh from producers in our region. This will guarantee that you and we will always get the best products. All our dressings, curds, dips and sauces are home made by our chef from old family recipes, and of course without glutamates or flavour enhancers.

Haste makes waste. Sometimes, always preparing meals fresh can take a while – if such an exceptional case occurs, we ask for your understanding.

In our house, you can experience yourself the originality of home-brewed beer in a comfortable atmosphere and enjoy the combination of the finest beer with specific dishes – all prepared fresh and following traditional regional recipes.

Yours

Family Pia and Michael Stefan Kolonko

We would also like to offer our services for Family Events and Funeral Wakes, as well as Office Parties, Meetings, and Seminars.

Our meals are all hand-made and may contain, in accordance with the EU regulation 1169/2011 and the regulation regarding information of food (LMiV) all 14 allergens subject to marking. If you have any questions, please speak to the restaurant management.



Generations of restaurant and brewery tradition in family atmosphere – just feel at home!

TRADITIONAL BREWERY MEALS

We're happy to serve you a mixed side salad with our traditional brewery meals.

2 BRATWURSTS with home-made Bavarian potato salad	€ 8.80
2 SLICES OF WARM "LEBERKÄSE" with fried eggs, served with roasted brewery potatoes with bacon and onions	€ 9.80
HOME-MADE BACON PANCAKE	€ 10.80
SWABIAN WORKMAN SNACK home-made egg spaetzli with herbs, spicy cheese, and fried onions	€ 10.80
HOME-MADE BREWERY JELLY Served with brewery potatoes with bacon and onions	€ 11.80
TRADITIONAL MATJESFILETS served with brewery potatoes with bacon and onions	€ 12.80
HIMMEL UND ÄÄD fried black pudding slices with fried onions, served with mashed potatoes and applesauce	€ 12.80
2 FRIED POLLACK FILLETS VIENNESE served with boiled potatoes and peas and carrots with butter	€ 14.80
MALT MASTER PLATE deboned meat of rabbit with dark beer sauce, fava beans and roasted brewery potatoes with bacon and onions	€ 14.80
DRAYMAN'S MEAL cold roast beef with home-made remoulade, roasted brewery potatoes and bacon and onions.	€ 15.80



Since 1908: public house of brother and sister Beck. After World War II it was leased to various tenants, purchased in 1964 by *Stefan* Fabian Kolonko, family-owned ever since and constantly expanded and renovated. Converted into the first Brewery and Restaurant in Mönchengladbach by Michael *Stefan* Kolonko in 1999, and since 2001 with the first beer garden in Mennrath.

⁴ Meatloaf containing beef, pork and bacon ⁵ Herring filets

HOUSE SPECIALTIES

We're happy to serve you a mixed side salad with the house specialties.

1/2 FRIED CHICKEN from Grandma Gerta's original recipe, served with golden fried chips	€ 12.80
SHASHLIK KEBAB "TZIGANE" with peppers and onions, served with golden fried chips	€ 13.80
BREWERY BEEF ROLL filled with bacon, onion, mustard and gherkin, served with boiled potatoes and home-made red cabbage with apples	€ 14.80
GRILLED PIG KNUCKLE served with mashed potatoes and sauerkraut	€ 14.80
RHENISH SAUERBRATEN⁶ FROM GERMAN YOUNG CALF with home-made potato dumplings, home-made red cabbage with apples and applesauce	€ 15.80
GRILLED SPARE-RIBS with a spice barbecue sauce, served with golden fried chips, and alternatively to the side salad: our creamy Brewery coleslaw	€ 16.80

SALAD DISHES

DAHLEN FITNESS PLATE Saddle of pork steak with herbed butter, served with home-made curd, a mixed side salad, and baguette	€ 14.80
WICKRATH MALT MASTER SNACK A small Argentinian Rump Steak (ca. 150g) as grown, fried with the natural fat lining, served with fried onions, herb butter, a mixed side salad and baguette	€ 22.80
BAKED POTATO with herbed curd and a side salad	or
CRUNCHY POTATOES with home-made garlic dip, and a side salad	or
LARGE MIXED SALAD with baguette	€ 9.80
plus, a small CHICKEN SCHNITZEL	€ 14.80
plus, a SADDLE OF PORK STEAK	€ 16.80
plus, fried BACON-WRAPPED PORK FILLET	€ 18.80
plus, a small ARGENTINIAN RUMP STEAK ca. 120 - 150 g	€ 22.80

⁶ Marinated pot roast



Look forward to the combination of a meal and a masterfully home-brewed Light, Dark, Wheat, or Seasonal beer. A unique pleasure, only available here in the Brewery Zum Stefanus.

THE BREWMASTER RECOMMENDS

We're happy to serve you a mixed side salad with the Brewmaster's recommendations.

PORK SCHNITZEL VIENNESE with lemon slices, and golden fried chips	€ 12.80
PORK SCHNITZEL "TZIGANE" with sweet-sour peppers-onion sauce, served with golden fried chips	€ 13.80
PORK SCHNITZEL "HUNTER" with freshly fried champignons and cream sauce, served with golden fried chips	€ 14.80
BEERBREWER STEAK À LA DÜSSELDORF Saddle of Pork Steak with a mustard-herb-crust, on a Cognac-Cream-Pepper-Sauce, served with Rösti ⁷ à la Chef	€ 14.80
JOURNEYMAN PIECE GLADBACH spicy marinated pork steak with fried bacon, onions, and champignons, served with roasted brewery potatoes with bacon and onions	€ 15.80
PORK SCHNITZEL CORDON BLEU with spicy cheese and a mild ham, served with golden fried chips	€ 16.80
PORK SCHNITZEL À LA BREWERY MASTER Filled with bacon, onions, cheese and garlic, served with roasted brewery potatoes with bacon and onions	€ 16.80

⁷ Like a Fritter

FOR BREWERY GOURMETS

We're happy to serve you a mixed side salad with the Brewery Gourmet dishes.

PEPPER TENDERLOIN "MENN RATH" Tranches of roasted pork fillet with a Cognac-Cream-Pepper-Sauce, served with almond broccoli and home-made Rösti ⁷ à la Chef	€ 18.80
SCHNITZEL VIENNESE FROM REGIONAL SUCKLING CALF served with cranberries and Bavarian potato salad; alternatively, instead of the side salad: our home-made cucumber salad	€ 19.80
SWABIAN BREWMASTER PLATE roasted bacon-wrapped pork fillet, cut into tranches, served on freshly roasted champignons and cream sauce, with peas and carrots and home-made egg spaetzli with herbs	€ 20.80
ROAST BEEF AND ONIONS SWABIAN TYPE ca. 200 g, with a strong onion-mustard-sauce, fried onions, almond broccoli, served with home-made egg spaetzli and herbs	€ 22.80
ARGENTINIAN RUMP STEAK ca. 300 g as grown, fried with the natural fat lining, with herb butter, served with roasted brewery potatoes with bacon and onions and green beans with bacon	€ 26.80



During nice weather, our beer garden is a welcome place for all cyclists, day trippers, villagers, urbanites looking for recreation and any other gourmet.



OUR OPENING HOURS

Tuesday to Sunday from 17:00 hours – hot food until 21:00 hours, Sundays until 20:30 hours
Closed on New Year's Day, Corpus Christi, Christmas Eve and Christmas Day

Closed for holidays: – during the Carnival week until Pancake Day
– from Tuesday after Easter until Divine Mercy Sunday
– and during the last week in September until first week in October

⁷ Like a Fritter