



ALTREUTER

Café · Konditorei · Hotel

Dear guests,

Welcome to our Café Altreuter!

We are happy to have you and will always do our best to make you feel comfortable and at home with us.

Our welcoming spaces are also available for your family celebrations, tour groups or special occasions.

Yours sincerely

The Altreuter family & team



@cafealtreuter



@Konditorei-Café Altreuter

Opening hours:

Daily from 7.00 a.m. – 6.00 p.m.





History

1962

In 1962, Hans and Ida Altreuter opened the Café Altreuter, which was situated in the current Rathauscafé back then. Hans Altreuter had gained many years of experience as a master confectioner in Switzerland at the Confiserie Roggwiller in St. Gallen.

1968

In 1968, the new building of Café Altreuter was built at Marktplatz 11.

1970

Visit by the astronauts of Apollo 14, Edgar Mitchell, Eugene Cernan, Alan Shepard and Joe Engle.

1991

Handover of the business to the son Roland Altreuter, who has gained experience at several well-known establishments such as Kurcafé in Reit im Winkel, Southampton on Princess Hotel in Bermuda, Café Feldherrnhalle in Munich, Café am Markt in Schwäbisch Hall and Waldhotel in Degerloch.

1993

Redesign of the shop and entrance area.

2010

Renovation of Café Altreuter with new furnishings.

2012

50-year business anniversary. Renovation and redesign of the shop and counter fittings.

2021

Renovation and redesign of the hotel rooms.



Hotel

After a beautiful day you will feel at home in our pleasant and cozy rooms. We offer you double and single rooms with shower/bath, WC, TV, Wi-Fi and some with balcony. In the morning you can look forward to a delicious breakfast buffet with various local and international specialties.





Good morning!

(7.00 a.m. to 11.00 a.m)

Pampering breakfast for 2 people € 27,40

2 glasses of Prosecco, orange juice,
various bread rolls, butter, jam,
cheese, sausage, egg, fruit salad

Gourmet breakfast € 17,50

Prosecco, orange juice,
various bread rolls, butter, jam,
cheese, Parma ham, salmon, scrambled egg with
ham, fruit salad

Large breakfast € 12,70

Orange juice, 3 bread rolls, butter,
jam, cheese, sausage, egg

Vital breakfast € 13,70

Orange juice, 2 grain bread rolls, butter,
jam, cheese, egg, yogurt, muesli, fruit

Tuscan breakfast € 13,70

Salami, Parma ham,
tomato/mozzarella, butter, jam,
2 bread rolls, egg, orange juice

Farmer's breakfast € 12,40

Orange juice, 2 bread rolls, butter, jam,
omelet with tomatoes, bacon & cheese

American breakfast € 12,40

Orange juice, 2 bread rolls, butter,
jam, scrambled or fried egg with ham

Swabian breakfast € 4,80

1 soft-boiled egg, 1 butter pretzel

Small sweet breakfast € 6,90

2 bread rolls and butter.
In addition, you have the choice between:
jam, honey or Nutella

Small savory breakfast € 7,60

2 bread rolls and butter.
Sausage and cheese

Truly Bavarian € 11,50

wheat beer, 3 white sausages, 2 pretzels



Breakfast additions

1 soft-boiled egg	€ 2,00
2 scrambled or fried eggs with ham	€ 6,20
Buttered bread roll	€ 3,00
Butter pretzel	€ 3,00
Fruit salad	€ 4,70
Portion of salmon	€ 6,50

Salads

Side salad	€ 4,90
Salad plate with fresh salads from the weekly market, ham, cheese, egg	€ 12,90
Fitness salad with fresh salads from the weekly market, turkey breast strips	€ 14,90
Italian salad plate with tuna, onions, egg, balsamic dressing	€ 14,90
Tuscany salad mozzarella, Parma ham, balsamic dressing	€ 14,90
Feta salad plate with fresh salads from the weekly market, feta, egg and balsamic dressing	€ 13,50
Neptune salad plate with fresh salads from the weekly market, smoked salmon, feta, egg, onion and balsamic dressing	€ 16,50
Daniel salad plate with fresh salads from the weekly market, turkey fillet strips, feta and egg	€ 15,90





Lunch menu (changing daily!)

Please note our information boards or ask our service staff!

Soups

Homemade goulash soup	€ 6,20
Swabian Maultaschen soup	€ 4,90
Swabian pancake-strip soup	€ 4,90
Swabian wedding soup	€ 6,40

Toast

Ham and cheese toast	€ 10,40
Hawaii toast	€ 10,40
Daniel toast with ham, salami, cheese, tomatoes	€ 11,40
Strammer Max 2 slices of bread baked with cheese, ham and egg	€ 11,40

Small dishes

1 pair of Wiener sausages*	€ 5,90
1 pair of Debrecziner sausages*	€ 5,90
1 pair of white sausages	€ 5,90
Bavarian sausage salad	€ 11,40
Swiss sausage salad	€ 11,90

*= with ascorbic acid, preservatives, antioxidants, stabilizer E450, flavor enhancers



Main dishes

Grilled sausages with sauerkraut	€ 13,50
Smoked sausages with sauerkraut	€ 13,50
Nuremberg grilled sausages with sauerkraut	€ 13,50
Cheese Spaetzle with salad	€ 13,50
Small portion of cheese Spaetzle with salad	€ 13,00
Lentils and Spaetzle with Wiener or Debrecziner sausage	€ 13,50
Small portion of Lentils and Spaetzle with Wiener or Debrecziner sausage	€ 13,00
Sliced meat in cognac cream with Spaetzle and salad	€ 15,90
Small portion of sliced meat in cognac cream with Spaetzle and salad	€ 15,40
Spaetzle with sauce	€ 6,50
Portion of sauce	€ 2,00

If you suffer from an allergy, please feel free to ask our staff or have a look at our detailed list we provide for you at the counter.







Pastries

Puff pastry	€ 3,80
Danish pastry	€ 3,80
Viennese Apple Strudel	€ 6,50
optionally with vanilla sauce or ice cream & cream	
Nougat bar	€ 3,60
Florentine	€ 3,60
Schlotfeger	€ 3,00
Pfauenauge	€ 3,60

Cakes & tarts

Please make your selection at our cake counter!

Schwarzwälder Kirsch cake	€ 4,50
Hazelnut cream cake	€ 4,50
Cheese cream cake	€ 4,50
Fruit cake	€ 4,50
Sacher cake	€ 4,50
Prinzregenten cake	€ 4,50
Rieskrater cake	€ 4,50





Whatever you would like to celebrate...

We offer you the suitable cake with decoration according to your choice for every occasion. Further information is available at our shop counter.

A specialty of our house is the Ries crater cake. Various cake coatings represent the Ries crater.

As a little gift...

For your loved ones back home we suggest our home made pralines in various gift packages.

If you are looking for something special...

Try our in-house specialties – the Nördlingen city pastries and Kaisertaler, which are decorated with various motifs of the historic old town.





Coffee speciatties

No cups are served on Sundays and public holidays!

Cup of Seeberger coffee	€ 3,40
Mug of Seeberger coffee	€ 4,60
Small pot of Seeberger coffee	€ 5,20

Cup and small pot also available decaffeinated!

Cup of coffee crème	€ 3,40
Milk coffee	€ 4,60
Cappuccino	€ 3,80
Large cappuccino	€ 4,60
Latte macchiato	€ 4,60
Latte macchiato with vanilla flavor (amaretto, caramel, hazelnut)	€ 5,00
Espresso espresso macchiato	€ 3,00
Double espresso	€ 4,10

Coffee with a shot optionally as Coffee Royal with Asbach Pharisäer with rum Irish coffee with whisky	€ 6,40
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Chocolate speciatties

No cups are served on Sundays and public holidays!

Mug of chocolate with cream	€ 4,60
Small pot of chocolate with cream	€ 5,20
White chocolate	€ 5,20
White chocolate with espresso	€ 5,90
Hot chocolate with a shot, optionally with rum or amaretto	€ 6,60





Fine tea specialties

Glass of tea	€ 3,40
Small pot of tea	€ 5,20
Glass of tea with rum optionally with lemon or milk	€ 5,90

Hot drinks

Fruit punch	€ 3,90
Glass of mulled wine	€ 3,90
Lemon, freshly squeezed hot or cold	€ 4,30

Black tea

High Darling  
Organic Darjeeling (100 %)

Would you like another tea, darling? This first-class Darjeeling convinces with its casual elegance.
Take a deep breath, take a sip and everything is alright!
light, tart

Black tea blend

Lazy Daze  
Organic black tea Earl Grey

In the mood for a holiday? Just one sip of this light black tea blend with pieces of citrus peel relaxes and ensures inspiring daydreams.
lemony, tart

Green tea

Low Rider  
Organic green tea of China (100 %)

“Low rider drives a little slower...” Anyone who recognizes this relaxed 70s song also appreciates the effect of our funky organic green tea with the glossy leaves.
grassy, fresh

Green tea blend

Inner Light  
Organic herbal/green tea

“There’s a light in the darkness of everybody’s life”.
Noble, green Ceylon tea, produced completely sustainably, refined with a touch of lemongrass and ginger.
spicy, lemony





Rooibos tea

Orange Safari ☮️ (B)

Organic rooibos/vanilla/orange (100 %)

Rooibos – the wild shrub from the African bush, stands for a strong aroma free from theine and offers soothing enjoyment by day and night.

fruity, tart

Herbal tea

Master Mint ☮️ (B)

Organic peppermint (100 %)

Only having become known in Europe at the end of the 17th century, mint has refreshed ever since thanks to its strong menthol content.

minty, fresh

Smooth Operator ☮️ (B)

Organic chamomile (100 %)

Our gentle helper: The smooth taste and the pure aroma of this chamomile blossom from controlled organic cultivation provide relaxing breaks.

sweetish, tart

Herbal tea blend

Heidi's Delight ☮️ (B)

Organic mountain herbs (100 %)

Refreshing like a mountain stream, spicy like an alpine meadow: This herbal tea with peppermint, lemon balm and apple makes you long for the Swiss Alps.

minty, floral

Fruit tea

Maybe Baby ☮️ (B)

Organic fruit tea (100 %)

With this seductive blend of hibiscus, sultanas, pineapple, strawberry and other organic little fruits, not only sweet-talkers are convinced at any time of year.

fruity, sweet

(B) Organic

(T) With theine

☮️ Theine-free



Water



0,25 l 0,30 l 0,50 l

Table water

€ 2,90 € 3,80

Teinacher still

€ 3,20

€ 4,80

Teinacher medium

€ 3,20

€ 4,80

Soft drinks



Afri Cola*

€ 3,20 € 4,40

Afri Cola Zero*

€ 3,20 € 4,40

Bluna*

€ 3,20 € 4,40

Bluna lemon spritzer*

€ 3,20 € 4,40

Spezi*

€ 3,20 € 4,40

Bitter Lemon**

€ 3,20 € 4,40

Juices



Vaihinger orange juice

€ 3,60 € 4,80

Vaihinger blackcurrant juice

€ 3,60 € 4,80

Vaihinger grape juice

€ 3,60 € 4,80

Vaihinger multivitamin juice

€ 3,60 € 4,80

Apple juice

€ 3,60 € 4,40

Rhubarb juice

€ 3,60 € 4,40

Sour cherry juice

€ 3,60 € 4,40

Juice spritzer

€ 3,20 € 3,90

* = coloring E150d, antioxidant, ascorbic acid, stabilizer

**= quinine flavoring

Aperitifs & long drinks

Aperol Sprizz	0,20 l	€ 6,00
Hugo	0,20 l	€ 6,00
Campari Orange	0,20 l	€ 6,00
Campari Soda	0,20 l	€ 6,00

Beers



	0,25 l	0,50 l
Augustiner light	€ 3,40	€ 4,00
Augustiner alcohol-free	€ 3,40	€ 4,00
Shandy	€ 3,40	€ 4,00

Wheat beer



	0,50 l
Erdinger wheat beer	€ 4,20
Erdinger dark	€ 4,20
Erdinger light	€ 4,20
Erdinger alcohol-free	€ 4,20
Erdinger crystal-clear	€ 4,20
Gutmann wheat beer	€ 4,20

Sparkling wines

Glass of Geldermann sparkling wine	0,10 l	€ 4,20
Geldermann Piccolo	0,20 l	€ 7,40
Geldermann	0,75 l	€ 39,00
Noerdlinger Ratsherrensekt	0,75 l	€ 35,00
Prosecco Piccolo	0,20 l	€ 7,40



White wines

Chardonnay spicy, juicy, off-dry	0,25 l	€ 6,90
Wischer Nordheim am Main Müller-Thurgau, off-dry	0,25 l	€ 6,90
Weinberger Ranzenberg Riesling, fruity	0,25 l	€ 6,90
Wine spritzer sweet or sour	0,25 l	€ 3,90
Wine spritzer sweet or sour	0,50 l	€ 4,90

Red wines

Württemberg Trollinger		
Zweigelt semi-dry, velvety, soft	0,25 l	€ 6,90
Merlot soft, smooth, off-dry	0,25 l	€ 6,90
Wine spritzer sweet or sour	0,25 l	€ 3,90
Wine spritzer sweet or sour	0,50 l	€ 4,90

Spirits

Amaretto	28%	2 cl	€ 3,50
Baileys	17%	2 cl	€ 3,50
Obstler	38%	2 cl	€ 3,50
Williams pear	40%	2 cl	€ 3,50
Ramazotti	30%	2 cl	€ 3,50
Asbach Uralt	38%	2 cl	€ 3,50
Cognac Hennessy	40%	2 cl	€ 4,00





Ice cream

Raspberry Dream

€ 9,80

Dreamlike raspberry cream mousse and crème vanilla, seductively served on hot raspberries with a whipped cream topping.

Small Milk Delight

€ 5,50

One scoop of delicately melting Maple Walnuts, deliciously bedded on cream and Baileys.

Mixed ice cream

€ 6,00

Delicious MÖVENPICK ice cream of your choice, garnished with an ice cream wafer.

Mixed ice cream with cream

€ 7,50

Delicious MÖVENPICK ice cream of your choice, garnished with an ice cream wafer.

Ice dwarf

€ 4,80

Delicious Chocolate Chips and crème vanilla, garnished with sweets and cream.

