



Herige
am Markt



*Food, drinks and
spirits menu*



Tasty & Fresh

„Salad Tonello” Mixed salad with tuna, boiled egg and onions rings	13,50
“Lettuce” Green salad with walnuts, honey and goat cheese. It is served on bread	16,70
“Salad with honey and mushrooms”	15,00
„Sweet Chili” Mixed salad with turkey stripes and sweet chili	16,60
„Greek salad” Salad with mixed vegetables, tomato, cucumber, onions, olives and feta cheese	14,50
„Salad rustic” Salad with homemade fried potatoes, beacon, onion and fried eggs	14,50
„Season Salad” Big salad with season vegetables and three turkey fillets	16,60
“Big Salad” Salad with rump steak stripes and mushrooms	21,80
“Saganaki” Baked feta cheese and large mixed salad	16,00
“Mixed Salad” with fried king size shrimps	21,80
“Salad du Chef” Salad with ham and Dutch cheese	14,50
“Al salads with fine homemade dressing”	

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Salads



Soups and Tasty Morsels

Goulash soup in a freshly loaf of bread	10,70
Sandwich with medium-matured gouda cheese fresh bread and butter	5,60
Black pudding with fresh bread, pickled gherkin and onions	5,60
Spicy minced pork with onions on fresh bread and butter	5,60
Rhenish Tapasteller: Sandwiches with spicy minced pork, black pudding and gouda cheese on fresh bread and butter, onions and pickled gherkin	14,30
Pork brawn with homemade fried potatoes	12,90
Herring fillet with homemade fried potatoes	12,90
Bacon pancake	12,20
Omelette „rustic“ with homemade fried potatoes, ham, bacon and mushrooms	14,30
Meat loaf made out of finely-ground liver with fried egg, fried potatoes & salad	15,40

Side dishes

Coleslaw salad	5,00
„Markt“ salad	5,00
Seasonal vegetables	5,00
Fried potatoes	5,00
Country potatoes	5,00
French fries	5,00

Hearty Meals

Schnitzel „ Viennese style “ with homemade fried potatoes or French fries or country potatoes	14,50
Maybe a sauce for your schnitzel? Pepper sauce or paprika-tomato sauce or sauce chasseur (mushrooms)	3,50
Argentinean rump steak -250g with baked potato or homemade fried potatoes, French fries, country potatoes	26,80
We are happy to serve their steak with “herb butter”, if they so desire?	“per portion” 3,00
Or maybe one or more of these side dishes? Fried mushrooms or fried onions	“per portion” 5,00
Ham medallion in cream sauce with fresh mushrooms and country potatoes	20,70
“Haxen-pan” Pieces of pork knuckle/ leg in gravy with green beans, bacon and homemade fried potatoes	18,80
Mustard steak - 250g Argentinean rump steak with mustard-onion crust and homemade fried potatoes	29,00
“Brauhaushaxe” crusty grilled pork knuckle/ leg with sauerkraut and homemade mashed potatoes	21,80
Himmel und Ähd – fried black pudding with homemade mashed potatoes, fried onions and apple slices	17,30
Altherrentoast – two pork steaks on toast , fried mushrooms au gratin with sauce hollandaise	18,50
Oberbilker Trilogie – rump-, turkey- and pork steak with onion rings and French fries	20,70
Brauhaus-Burger - 300g beef, cheese, homemade sauce and country potatoes	17,90
Tagliatelle with fresh mushrooms and turkey strips	17,90
Club sandwich Deluxe – fried rump steak, cheese, tomatoes, fresh salad and homemade sauce on toast, we serve it with French fries or country potatoes	24,60
Pork fillet pan “Uerige am Markt” Pork fillet medallions with homemade fried potatoes and seasonal vegetables au gratin with sauce hollandaise, served house style in a pan	21,80

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Main Menu



Tarte Flambé

Alsatian style with bacon, onions, leek and cheese	15,00
Italian style with Mediterranean grilled vegetables, tomato cubes and Parmesan cheese	15,00
Spicy with onions, tuna, olives and cheese	15,00
Toscana with tomato cubes, mozzarella cheese fresh basil and balsamic vinegar cream	15,00
French style with salami, onions, chilli and goat cheese	15,00
Sweet with apple slices, sugar and cinnamon	15,00

Vegetarian

Fried camembert cheese with fresh bread and butter	11,20
Mushroom omelette with toast and butter	14,30
Hamburger Veggie style with minced tofu, vegetables, salad homemade sauce and country potatoes	17,90
Fried mushrooms with fresh spinach and cheese gratinated	14,30

Baked Potatoes

with herb quark and fresh salad	13,00
with grilled mushrooms and fresh salad	15,40
with shrimps and fresh salad	17,00

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Something sweet for dessert?

Kaiserschmarrn sugared pancake with raisins and hot morello cherries	10,50
Apple pancake	11,00
Chocolate Soufflé with mango-sorbet	10,00
Ice cream three scoops with whipped cream	6,50
Hot apple strudel with vanilla ice cream	10,50
Vanilla ice cream with hot morello cherries and whipped cream	8,80
“Churros” with Nutella and ice cream	8,00

Main Menu



Beer

Uerige Alt, dark draught	0,25l	2,70
Stauder Pilsner	0,3l	3,50
Stauder nonalcoholic Bottle	0,33l	3,50
Erdinger Weizen Bottle	0,5l	5,00
Erdinger nonalcoholic Bottle	0,5l	5,00

Nonalcoholic Drinks

Coca Cola Bottle	0,2l	2,80
Coca Cola light / zero Bottle	0,2l	2,80
Fanta Bottle	0,2l	2,80
Sprite Bottle	0,2l	2,80
Gerolsteiner still water Bottle	0,25l	2,80
	0,75l	7,00
Gerolsteiner carbonated water Bottle	0,25l	2,80
	0,75l	7,00
Fassbrause Passion fru., Mango, Elderfl.	0,33l	4,00
Rhubarb spritzer Bottle	0,33l	4,00
Apple spritzer Bottle	0,2l	3,50
Bitter Lemon Bottle	0,2l	3,50
Ginger Ale Bottle	0,2l	3,50
Tonic Water Bottle	0,2l	3,50
Orange juice Bottle	0,2l	3,50
Apple juice Bottle	0,2l	3,50
Multivitamin juice Bottle	0,2l	3,50

Hot Drinks

Cup of coffee	2,80
Espresso	2,50
Cappuccino	3,00
Latte Macchiato	4,00
White coffee	4,00
Tea, variety	2,80
Hot chocolate	4,00
Espresso Macchiato	2,80

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Spirits

Edelkorn distilled	2cl	3,50
Uerdinger distilled	2cl	3,50
Ouzo	2cl	3,50
Samtkragen	2cl	3,50
Genever	2cl	3,50
Grappa	2cl	3,50
Cinnamon Tequilla	2cl	3,50
Maltaser Aquavit	2cl	3,50
Jubiläums Aquavit	2cl	3,50
Ramazotti herbal liqueur	4cl	6,50
Killepitsch herbal liqueur	2cl	3,50
Vodka	2cl	3,50
Baileys	2cl	3,50
Kümmerling 2 herbal liqueur	2cl	3,50
Fernet Branca 2 herbal liqueur	2cl	3,50
Sambuca 6	2cl	3,50
Fruit distilled	2cl	3,50
Jägermeister 2 herbal liqueur	2cl	3,50
Metaxa Brandy	2cl	3,50
Calvados	2cl	4,50
Williams Christ Pear distilled	2cl	3,50
Johnnie Walker Red Label	4cl	8,00
Chivas Regal	4cl	9,00

Wine by the glass

Rose Tempranillo Spain	0,25l	6,80
Chardonnay white France	0,25l	6,80
Merlot red Languedoc France	0,25l	6,80
White wine spritzer	0,25l	5,50

Bottled wines:

Luna Argenta-Italian red wine	23,80
Steitz und Beck-Grauburgunder white wine	24,80
Ill Passo Rose	24,80

Sparkling wine:

Fürst von Metternich piccolo 0,2l	8,00
Fürst von Metternich	0,75l 45,00
Champagner Moet Chandon	0,75l 130,00

Beverages

Are you still looking for a location for your next celebration?

For birthdays, weddings & celebrations of all kinds, we will gladly provide you with the ideal package and adapt it to your needs: Whether a'la carte or buffet.

Our premises are flexibly usable thanks to separation and perfect for large as well as smaller groups.

Contact us for specific details!

Uerige am Markt

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