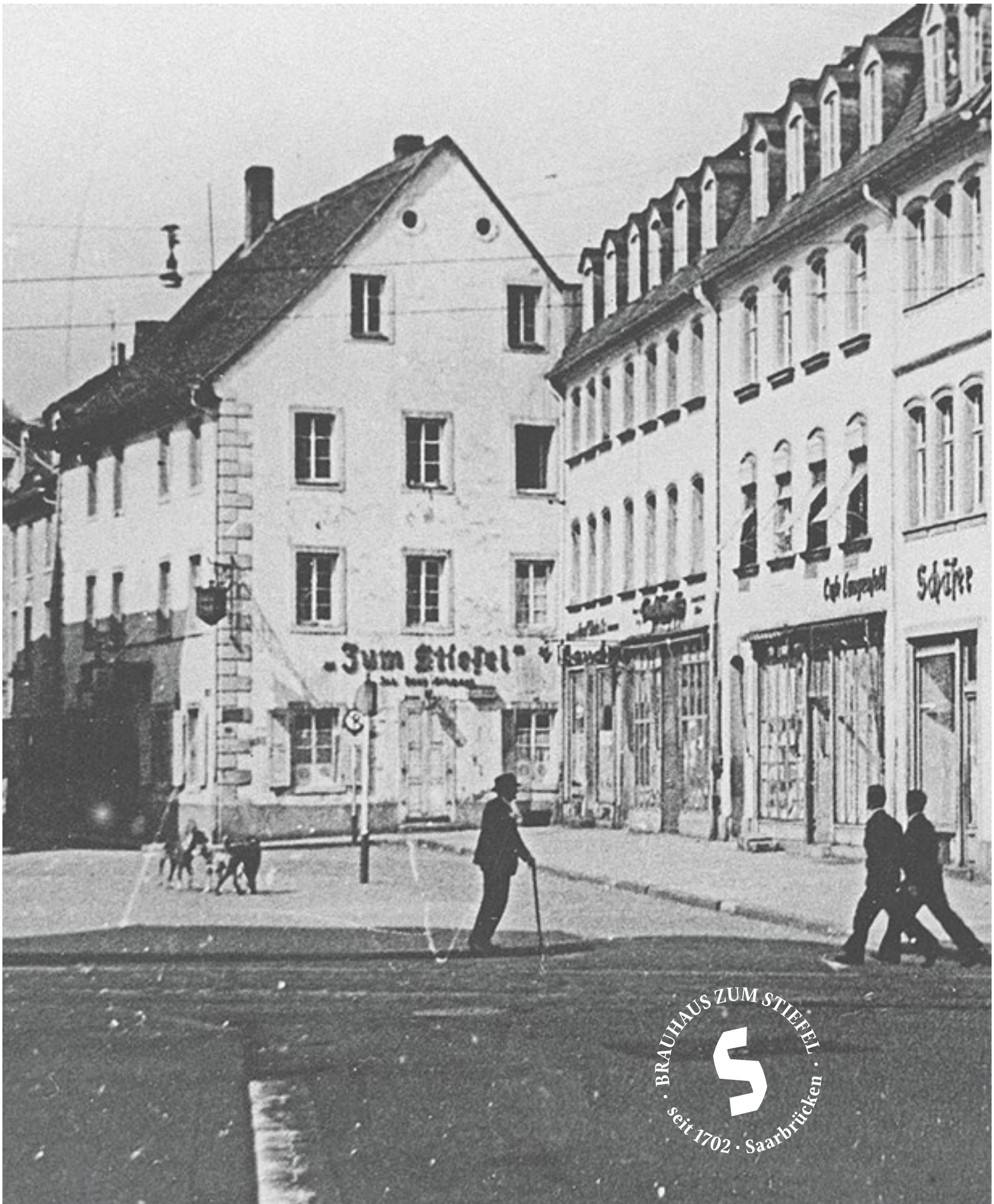
STIEFEL HOUSE JOURNAL

DISHES & STORIES



WHAT TRADITION MEANS

Thoughts on Saarbrücken, beer and Saarland food

President of the Handwerkskammer des Saarlandes – Helmut Zimmer

When I think of Saarland's gastronomic culture, I first think of the Brauhaus zum Stiefel – this centuries-old inn in the heart of Saarbrücken, a living example of what craftsmanship means in gastronomy.
Its rooms are a place where people come from near and far to find peace and quiet: to enjoy regional delicacies, to savor carefully selected beers, for moments of genuine hospitality – and for a taste of craftsmanship.

The brewery itself embodies a deep tradition of craftsmanship: Our ancestors cooked here, and recipes and skills were developed here over the centuries – some handed down from master to apprentice, some newly developed through innovation in the craft. The carefully modernized rooms, the self-tapping tables, the open kitchen, and the contemporary gastronomy – all of this speaks of a business that embodies craftsmanship to perfection.

And then there's this special connection – not an ordinary pub, but a place where traditional craftsmanship can be experienced every day. Since its reopening, it has become a bridge between traditional cooking and modern hospitality, between traditional craftsmanship and entrepreneurial innovation. With rustic wood from regional carpenters, thoughtful design, cozy dining rooms, and a beer garden – and with a menu that combines both: traditional craftsmanship and contemporary culinary skills.

As President of the Handwerkskammer des Saarlandes, I experience what craftsmanship is all about every day: the culinary arts in the kitchen, hospitality as a living craft, attention to detail in service and ambiance – and places like the Brauhaus zum Stiefel, which demonstrate that

craftsmanship has a future. You can taste the mastery; you experience quality and passion; you can feel how tradition and innovation complement each other. Craftsmanship is not only a past, but also a living present – and gastronomy is one of its most beautiful faces. It is both a workshop and a stage, a place of training and enjoyment, where young people learn their craft and guests experience quality. At the Brauhaus zum Stiefel, this artisan culture can be experienced every day – with every carefully prepared dish, every attentive service, every moment of genuine hospitality.

Managing Director of the place2b Group – Jochen Strobel

Dear guests, welcome to our brewery in the heart of Saarbrücken! As the team of the place2b Group, we are proud to have the Brauhaus zum Stiefel among our ranks and are delighted to offer you an insight into our special establishment with our house journal.

Why we are involved in the gastronomy industry:
For us, gastronomy means creating "places" – places where life pulsates and encounters occur. We want to preserve a heart of our Saarland homeland while simultaneously shaping it for the future.

Tradition at Brauhaus zum Stiefel
This historic building, where brewing culture and hospitality have been practiced for generations, offers us the opportunity to embrace and reinterpret old traditions. With a motivated and dedicated team, this is our daily passion. Here, we experience a piece of what makes life special every day: the beautiful moments spent together. Experience it for yourself!

Sincerely, your place2b Group team

JASPER – OUR HOST WITH HEART

A Dutchman with a Saarland soul
Our operations manager Jasper brings the best of both worlds: Dutch openness and Saarland warmth. Originally from Holland, he has long since settled in the heart of Saarbrücken – and the Brauhaus zum Stiefel has become his home.

Living fresh tradition
Jasper represents what defines our brewery: honoring tradition without letting it feel outdated. Modern and fresh, yet with deep roots. Whether tourist or Saarlander, young or old – everyone will find their place at Jasper.

A place for everyone
Jasper and his team warmly welcome all guests who appreciate high-quality, modern brewery culture to the brewery. Because that's their goal: to create a somewhat different inn that pays respect to its history and emphasizes the shared family culture.

FOOD & DRINKS

With verve and passion,
our kitchen team prepares
our cheese spaetzle.

"Brotzeit" light bites and starters

Just like home. We believe in honest ingredients, traditional recipes and food prepared with care. Perfect for sharing, so everyone can enjoy a little taste of everything.

► Stiefel spreads

Stiefel beef tartare

With shallots, capers, organic egg yolk, toasted brewery bread, and fresh garlic.

€15.90

Saarland beef soup

Prepared according to an old family recipe with regional root vegetables and brewery bread.

€8.90

Homemade potato soup

Traditional potato soup made with Palatinate potatoes and brewery bread.

€8.50

► **vegetarian**

Oven-fresh pretzel

€1.80

► **vegetarian**

Munich white sausage salad

Original Munich white sausage with a sweet mustard vinaigrette made with Händlmaier mustard.

€12.50

2 original Munich white sausages

Served in a lion-head tureen with a freshly baked pretzel and sweet Händlmaier mustard.

€7.90

+ each additional sausage + €3.00

Goat cheese crostini

Creamy goat cheese on toasted country bread, finished with honey and roasted walnuts.

€7.50

► **vegetarian**

Potato pancakes

+ homemade applesauce

€9.50

► **vegan**

+ smoked salmon and creamed horseradish

€17.90

Bavarian Obazda

Mature Camembert blended with butter, onions, paprika, a splash of wheat beer and served with a freshly baked pretzel.

€10.90

► **vegetarian**

Stiefel Spreads

Bavarian Obazda, tomato hummus, herb curd cheese and brewery bread.

€12.00

► **vegetarian**

Salads

Fresh from the garden

Hot goat cheese salad

Goat cheese on crostini with honey, mixed leaf salad, pumpkin seeds and balsamic dressing.

€19.90

► **vegetarian**

Schnitzel salad

Mixed leaf salad, fresh vegetable salad, house dressing and crispy schnitzel strips.

€17.90

Chicken salad

Mixed leaf salad, fresh vegetable salad, house dressing and grilled chicken strips.

€17.90

Hendl Popcorn salad

Mixed leaf salad, fresh vegetable salad, vegan crispy chicken cheese balls, balsamic dressing and lemon pepper aioli.

€17.90

► **vegan**

► Hot goat cheese salad

OUR GOULASH

No frills – just flavor.

OUR GOULASH– A PIECE OF TRADITION.

There are dishes that taste like home and Sundays with grandma. Our goulash is just such a dish. It embodies everything we love about honest home cooking: care, time, and the best ingredients you know and trust.

Cooked with love and time

A truly good goulash takes time. We sear the meat and season it with the spices our grandmothers used to use. Then it simmers for hours in the pot until it's so tender it melts in your mouth. This patience makes all the difference, because we know that good things take time. This is honest craftsmanship, and you can taste it in every bite.

Succulent beef goulash

Hearty beef goulash, slowly braised in French red wine and served with pan-fried homemade bread dumplings.

€24.90

Our favorite dishes

The best of Saarland and the region

On our tables you'll find everything that makes the Saarland special: honest, homemade dishes prepared with the finest regional ingredients.

We are proud of our roots and our local partners. That's why we work hand in hand with producers from our region to bring the authentic taste of the Saarland to your plate. Every dish is a piece of Saarland tradition, prepared with care and made by hand.

Be sure to check out our changing lunch specials. You'll discover even more regional favorites – always fresh, always delicious.

Tradition on the plate, conviviality at the table.

Brewery salad

Mixed leaf salad, marinated vegetable salad, baked potato, a 180 g mini Lyoner sausage from Metzger Schwamm, mustard from the Bliesgau oil mill and our house dressing.

€18.50

Cheese spaetzle

Homemade spaetzle with mature mountain cheese and plenty of crispy fried onions.

€16.90

► **vegetarian**

Boiled beef with horseradish sauce

Tender boiled beef served with baked potato and creamy horseradish sauce.

€18.90

Saarländische Gefillde

Grandma's recipe since 1967.
Two potato dumplings filled with seasoned minced meat, leeks and bread, served with creamy bacon sauce and traditional sauerkraut.

€18.50

Main dishes

Hearty and crispy

Pan-seared entrecôte with onions

Pan-seared entrecôte with crispy French fries, plenty of fried onions, and a small salad.

€27.90

► Pan-seared entrecôte with onions

Schnitzel Wiener-style

Two freshly breaded pork schnitzels served with lemon and crispy French fries.

€16.50

Original Wiener Schnitzel

Cut from the finest part of the veal leg, traditionally breaded and served with potato salad and cranberries.

€25.90

Liver dumplings with mashed potatoes

Homemade liver dumplings served with creamy mashed potatoes and traditional sauerkraut.

€17.90

Creamy mushroom schnitzel

Two freshly breaded pork schnitzels topped with homemade creamy mushroom sauce and served with crispy French fries.

€18.90

Pan-fried pike-perch fillet

With mashed potatoes, lime butter, tomato ragout and crisp leaf salad.

€21.90

Vegan Frikadüse

Plant-based meatball served with French fries, golden fried onions and spicy mustard.

€16.90

► **vegan**

Pepper cream schnitzel

Two freshly breaded pork schnitzels with homemade pepper cream sauce and crispy French fries.

€18.90

Pork medallions

Grilled pork fillet served with pepper cream sauce and butter spaetzle.

€19.90

Sides

French fries

€3.50

► **vegan**

Mashed potatoes

€5.00

► **vegetarian**

Spaetzle with butter

€4.50

► **vegetarian**

Sauces

Gravy

€3.50

Bacon cream sauce

€3.50

Mushroom cream sauce

€3.50

► **vegetarian**

Pepper cream sauce

€3.50

► **vegetarian**

Healthy sides

Side salad

€4.50

► **vegetarian**

Sauerkraut

€4.50

Potato salad

€4.50

► **vegan**

For our little guests

Potato pancakes

Two potato pancakes made with Palatinate potatoes, served with homemade applesauce.

€5.00

► **vegan**

Children's Wiener-style Schnitzel

Served with French fries and ketchup.

€7.50

Children's spaetzle

with butter **€5.00**

with creamy mushroom sauce **€6.00**

► **vegetarian**

Desserts

Apple strudel

With juicy apples, vanilla sauce and whipped cream.

€7.50

► **vegetarian**

Iced apricot dumplings

Vanilla ice cream dumplings filled with fruity apricot jam and coated in breadcrumbs with grated hazelnuts.

€7.50

► **vegetarian**

Chocolate mousse

Made with eggs, cream, dark chocolate and a dash of French cognac.

€9.50

► **vegetarian**

Kaiserschmarrn

Served with plum compote and homemade applesauce.

€14.50

► **vegetarian**

► Kaiserschmarrn

► Iced Apricot Dumplings

You can view information on allergens and additives directly via the QR code.

Cheers!

We place just as much importance on our drinks as we do on our food: regional origins, trusted partnerships and uncompromising quality.

Fresh from the tap

Our Stiefel Original is a smooth, easy-drinking Helles brewed with Hallertau hops, regional brewing barley and soft sandstone-filtered water. Golden in color, delicately sweet with a subtle hop bitterness, it is served fresh from our beer tanks.

Our Stiefel wheat beer is naturally cloudy, fruity, refreshing and full of character, brewed with regional wheat.

Both beers are brewed by our partner brewery Karlsberg in Saarland, winner of numerous international awards.

In addition, we always serve two rotating seasonal beers fresh from the tap.

Regional wines & spirits

We also focus on regional quality when selecting our wines and spirits.

Discover excellent wines from local winemakers and round off your meal with one of our

carefully selected regional spirits.

Beer

Stiefel Original
0,5 l — **€5.50**

Stiefel Original Radler
0,5 l — **€5.50**

Stiefel Original Cola Beer
0,5 l — **€5.50**

Brewed exclusively for us and served fresh from our beer tanks – exceptionally smooth and perfect for every occasion.

Schnitt Stiefel Original
— **€4.20**

A generously foamy half beer served in a large glass – perfect as your last beer of the evening or simply for a quick refreshment.

Original *Schnitt Original*

Stiefel Wheat Beer
0,5 l — **€5.50**

Stiefel Seasonal Beer
0,5 l — **€5.80**

The Fourth Tap
0,5 l — **€5.80**

Our team will be happy to introduce today's seasonal beer or the special beer on our fourth tap.

One-litre beers

Stiefel Original
1,0 l — **€11.00**

Stiefel Original Radler
1,0 l — **€11.00**

Stiefel Original Cola Beer
1,0 l — **€11.00**

Stiefel Wheat Beer
1,0 l — **€11.00**

Stiefel Seasonal Beer
1,0 l — **€11.00**

The Fourth Tap
1,0 l — **€11.00**

Alcohol-free beers

Karlsberg Grapefruit Alcohol-Free
0,33 l — **3,50 €**

Karlsberg Ur-Pils 0.0% on tap
0,5 l — **5,80 €**

Karlsberg Radler 0.0% on tap
0,5 l — **5,80 €**

Karlsberg Alcohol-Free Wheat Beer
0,5 l — **5,80 €**

For home and on the go

Our Stiefel Original is also available freshly filled into our Brauhaus bottle directly from the beer tank.

Stiefel Original
1,89 l — **€18.00**

Deposit bottle
— **€12.00**

Soft drinks

Afri Cola / Afri Light
0,4 l — **€4.00**

Bluna Lemon / Orange
0,4 l — **€4.00**

Brauerlimo
0,4 l — **€4.00**

Dr. Polidori dry tonic water
0,2 l — **€4.00**

Elderflower spritzer / Apple spritzer
Blackcurrant spritzer
0,4 l — **€4.00**

Apple juice / Blackcurrant juice
Orange juice
0,4 l — **€5.00**

Juices by Niehoffs Vaihinger

Water

Brewery water (table water)
Sparkling / Still
0,4 l — **€3.60**

Teinacher
Classic / Still
0,75 l — **€6.50**

Wine

White wines

	0,15 l	0,75 l
Grauburgunder *Schmitt-Weber, Mosel*	**€5.50**	**€25.00**
Stiefel Riesling off-dry *Weingut Thanisch, Mosel*	**€5.50**	
Stiefel Pinot Blanc *Weingut Thanisch, Mosel*	**€5.50**	**€25.00**
Saar Riesling *Van Volxem, Mosel*	**€7.50**	**€35.00**

Rosé

	0,15 l	0,75 l
Stiefel Rosé *Weingut Thanisch, Mosel*	**€5.50**	**€25.00**
2MW Rosé Spätburgunder *Frank Roeder / Jürgen von der Mark, Baden*		**€28.00**

Red

	0,15 l	0,75 l
Herzblut Cuvée *Weingut Thanisch, Mosel*	**€5.50**	**€25.00**
Petit Noir *Uli Metzger, Pfalz*	**€6.50**	**€30.00**

Sparkling wines

	0,1 l	0,75 l
Stiefel Riesling Sparkling Wine *Weingut Thanisch, Mosel*	**€4.50**	**€30.00**
Pinot Brut *Schmitt-Weber, Mosel*		**€35.00**
1900 Brut Riesling Sparkling Wine *Van Volxem, Mosel*		**€45.00**

Spritz drinks

Aperol Spritz
Prosecco, soda, Aperol and orange
€7.50

Hugo
Prosecco, soda, elderflower syrup, lime and mint
€7.50

Ferdinand's Rosemarie
Premium Saarland vermouth with Dr. Polidori dry tonic water
€7.50

Stiefel Seasonal Spritz
€7.50

Premium long drinks

Premium Saarland gin with Dr. Polidori dry tonic water

Ferdinand's Saar Dry Gin & tonic
€12.50

Ferdinand's Saar Quince Gin & tonic
€12.50

Schnapps & whisky

Williams pear
2 cl — **€3.50**

Mirabelle plum
2 cl — **€3.50**

Hazelnut
2 cl — **€3.50**

Wild raspberry
2 cl — **€3.50**

Plum
2 cl — **€3.50**

Stiefel pear liqueur
2 cl — **€3.50**

Stiefel apricot liqueur
2 cl — **€3.50**

Stiefel herbal liqueur
2 cl — **€3.50**

Stiefel Single Malt Whisky
4 cl — **€7.50**

Stiefel Smoky Single Malt Whisky
A single malt for true whisky lovers, distilled exclusively from Saarland barley and matured in Saarland oak. Available exclusively at Brauhaus zum Stiefel.
4 cl — **€7.50**

Hot drinks

Our coffee is supplied by the Saarland coffee roastery Plaisir. The coffee is sustainably grown and fairly traded.

Café crème — **€3.20**

Espresso — **€2.80**

Doppio — **€3.80**

Cappuccino — **€3.50**

Latte macchiato — **€3.80**

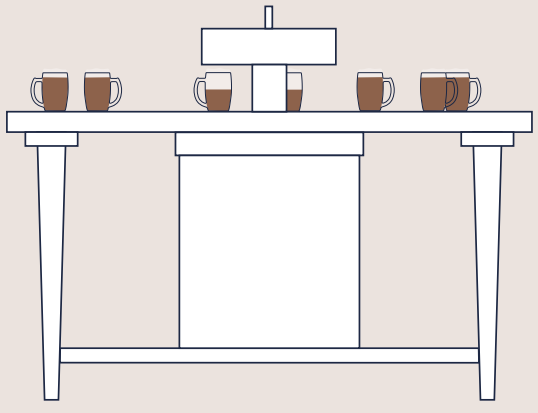
Café au lait — **€3.80**

Tea
Peppermint / Black tea / Fruits / Chamomile / Green Tea
€3.20

Hot chocolate — **€3.50**

Group special

In the Schalander room, you can enjoy Stiefel Original straight from the beer tank at one of our two self-pour beer tables (6 – 8 and 8 – 12 guests).



Inquiries for groups and parties can be made by phone at **+49 681 30984650** or by email at **kontakt@brauhaus-zum-stiefel.de**

QR code by booking:

WE'VE ALWAYS GOT SOMETHING GOING ON!

We're a meeting place for beer lovers from Saarland, Germany, and around the world. A place for families, friends, and clubs where we live and celebrate traditions together.

OUR HIGHLIGHTS THROUGHOUT THE YEAR

FEBRUARY 2026

Beer tasting with snacks:
In February, we'll discover the diversity of German brewing together.

MARCH 2026

Craft Beer Weeks at Stiefel:
Fresh tradition meets modern brewing. Our special menu brings together craft beer and Saarland cuisine.

APRIL 2026

Asparagus season in the boot:
Spring is coming to your plate! Fresh, local asparagus, classic and reinterpreted.

April 23, 2026 – Beer Day:
A toast to German brewing tradition with special beer-themed events.

MAY 2026

1st Maibock Party with Karlsberg:
The grand beer garden opening! With a Maibock tapping ceremony, grilled pork knuckles, and live music for the whole family.

JULY & AUGUST 2026

Flammkuchen & Viez Weeks:
Saarland Summer Lightness! Homemade flammkuchen meet refreshing regional Viez.

SEPTEMBER 2026

Oktoberfest Weeks in the Boot:
Bavarian hospitality meets Saarland charm. With traditional music and special delicacies.

OCTOBER 2026

Wildlife Week:
Autumn is game time! Hearty dishes from local forests and robust Bock beer from Karlsberg.

We'll keep you updated on the exact dates on social media, our website, and at our venue!

- **Follow us on Facebook and Instagram**
- **Visit our website: www.brauhaus-zum-stiefel.de**
- **Just ask on your next visit**

The perfect venue for every celebration

Whether it's a Christmas party, corporate event, meeting, or private celebration such as weddings and baptisms – at Brauhaus zum Stiefel, you can reserve three different event rooms and two banquet rooms for your event.

WE LOOK FORWARD TO YOUR VISIT AT BRAUHAUS ZUM STIEFEL!

Do you have questions about service providers, options, or special requests?
Just contact us; we'll be happy to help.

To view our premises or request a personal quote,
please contact us at:

kontakt@brauhaus-zum-stiefel.de

Open event rooms

The "Wirtsstube"

25–35 people

Access to the bar

Separate "Jägerstube" for 10 people

"Sudhaus"

50–110 people

Second level or gallery

Raised stage with event technology and bar

The "Marktstube"

15–20 people

Shared beer garden available

Closed banquet rooms

"Stiefelsaal"

30–50 people

Bright and welcoming

Ideal for conferences, seminars and celebrations

"St. Johanner Saal"

15–26 people (seated)

Brauhaus zum Stiefel

The oldest inn in Saarland

If walls could tell tales, the "Stiefel" in Saarbrücken would have the best stories.
The inn has stood on St. Johanner Markt since 1702. That's over 320 years. It's the oldest inn in the entire Saarland.

How it all began

1702 – that was a long time ago. Back then, the Sun King, Louis XIV, still ruled France. In Saarbrücken, Johann Daniel Bruch, a member of an old family, opened a brewery. Next door, shoemaker Nickel Kiefer opened an inn. He called it "Zum Stiefel" (The Boot) – what else, at a shoemaker's.
The brewer Bruch fell in love with the shoemaker's beautiful daughter. Thus, the brewery and the inn came together. It remained that way for nine generations – one family, one house, one tradition.

What the old walls have seen

The "Stiefel" has seen much. Princes and citizens, soldiers and craftsmen – all stopped here.
Napoleon's soldiers quartered here before marching to Russia. Uhlans and hussars arrived in 1870 with clinking spurs, seeking a cool drink.
Saarland changed its national allegiance eight times in 200 years – but never its identity. And the "Stiefel" always remained.

Hard Times

It wasn't always easy. From 1933 to 1935, the "Stiefel" served as a refuge for people fleeing the Nazis. Then the Reichsrundfunk (German Reich Broadcasting) moved in. After the war, it became a French officers' mess. In the 1950s and 1960s, it housed a cinema. At the end of the 1960s, culture moved in: the "Theater im Stiefel" (Theater in the "Stiefel") thrilled the crowds.

Back to the Roots

In 1989, the brewery pub reopened – returning to what the "Stiefel" always was. Until 2020, when it was forced to close.
But that wasn't the end. After two years of renovation, the place2b Group reopened the "Stiefel doors" in 2022. New splendor, old charm – as it should be.

What remains

Over 320 years of history. Nine generations of one family. Wars, princes, soldiers, artists – they've all been there.
The "Stiefel" is more than just an inn. It's a piece of Saarland history. A place where people have always gone to eat, drink, and be together.
Some things change. Good inns endure. That's how it is in Saarland. That's how it is with the "Stiefel".

Our beer

Tradition with a good partner

Honestly

Even though we no longer brew in-house, we still offer great beer from our regional partner. Karlsberg is a Saarland brewery that has been living the brewing tradition in Homburg since 1878 and therefore knows its craft.

Stiefel Original – Our own recipe

Developed in-house, brewed by Karlsberg.
Our Stiefel Original is our beer. We developed the recipe, and Karlsberg brews it according to the finest techniques.

The ingredients

- Hops from Hallertau – German hops, spicy and good
- Brewing barley from the region – Saarland, Rhineland-Palatinate, Lorraine, Alsace
- Soft brewing water – filtered through sandstone

The result

Light, golden yellow, with a mild flavor. Slightly sweet, slightly bitter from the hops. Drinkable, as a beer should be. Perfect for any time of day. Delivered fresh: in our own tanker truck directly to our storage tanks in the vaulted cellar. From tank to tank – it doesn't get any fresher.

Stiefel wheat beer – new recipe

Our Stiefel wheat beer is unfiltered and brewed according to our own recipe. Aromatic and spicy, with a fruity and tangy flavor.
What makes it special: refined with local wheat from the Kupfermühle Bindewald. Regional and delicious.
Karlsberg's young brewing team knows how to brew wheat – as evidenced by the many international beer awards and medals.

Always something new

In addition to our two house beers, we always offer two rotating seasonal beers fresh on tap. Our service team is happy to advise you on all seasonal beers at any time.

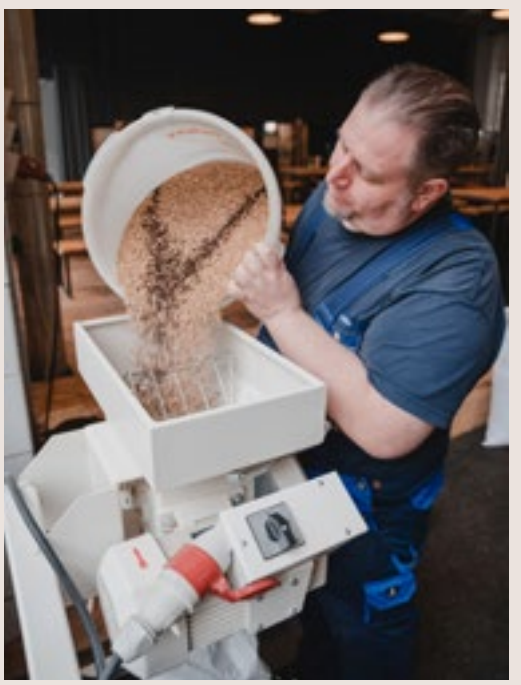
Why that's a good thing

Karlsberg is regional – a Saarland brewery that has been brewing for generations. They know what beer connoisseurs want to drink.
We determine the quality – our recipes, our standards, our control. You get good beer – fresh, regional, honestly brewed.

This is our way

Some say that only home-brewing is authentic. We say: Good beer is authentic. No matter where it's brewed, as long as it's right. Tradition doesn't mean doing everything yourself. Tradition means wanting the best for our guests. And that's what they get with us – with good regional partners and honest beer.

► Brew kettle of the Karlsberg Brewery



► Martin Mihm, brewer at the Karlsberg Brewery

Many thanks to our regional partners

NACHTS SIND ALLE SCHNITZEL GRAU...

Könnte man meinen. Denn auf den ersten Blick sieht so ein Schnitzel erstmal aus wie ein – naja – Schnitzel. Doch was Sie hier sehen, ist ein ganz vorzügliches VeauBlanc®-Kalbsschnitzel von Schwamm. Erhältlich in der wirklich gut sortierten Gastronomie Ihres Vertrauens – oder natürlich in Schwamms Großmarkt. Und das sollte man wirklich einmal probiert haben.

Schwamm
1920

Werthmüller GmbH
Verpackungsmittel

Ihr kompetenter Partner für umweltfreundliche Verpackungen:
Gastronomiebedarf,
Reinigungsmittel,
Papiertragetaschen,
Imbissartikel, Vereinsbedarf,
Papierbeutel,
Einschlagpapiere.
Artikel auch mit Ihrem individuellen Druck möglich.
Wir beraten Sie gerne.

66130 Saarbrücken/Güdingen
Am Zementwerk 22
Telefon 06 81/9 68 01 0
info@werthmueller-gmbh.de
www.werthmueller-gmbh.de

SEIT 2015
BROT & SINNE®
BACKT REINES BROT

18 78
KARLSBERG

DRUCKEREI
WOLLENSCHNEIDER

Ihr Familienbetrieb mit Tradition & Herz.

- Flyer
- Broschüren
- Bücher
- Plakate
- Visitenkarten
- Einladungen
- Speisekarten
- und vieles mehr ...

Persönlich, fair, regional.
Ganz in Ihrer Nähe.

Sprechen Sie uns an!

Manche Dinge ändern sich nie – zum Glück. Seit über 70 Jahren und drei Generationen steht der Name Wollenschneider für erstklassige Druckerzeugnisse und ehrliches Handwerk.

Was 1951 als kleine Druckerei begann, ist heute ein moderner Betrieb, in dem traditionelle Werte noch immer an erster Stelle stehen: Zuverlässigkeit, Qualität und die persönliche Beziehung zu unseren Kunden.

Wir sind mehr als nur eine Druckerei. Wir sind Ihr Partner, der zuhört, mitdenkt und Ihre Ideen mit Sorgfalt und Präzision auf Papier bringt.

Vertrauen Sie auf Erfahrung, die man sehen und fühlen kann. Wir freuen uns darauf, auch Ihr Projekt zu einem Meisterstück zu machen.

Zum Gerlen 12 (Industriegebiet)
66131 Saarbrücken-Ensheim
Telefon 06893-5045
info@druckerei-wollenschneider.de
www.druckerei-wollenschneider.de

HOME-MADE POTATO SOUP

LIVER DUMP-LINGS

white sausage
obaz-da
beef goulash
cheese spaetzle
crispy roast pork
potato dump-lings
Wiener Schnitzel
Pan-seared entrecôte
potato pancakes
apple strudel
kaiser-schmarrn

BRAUHAUS ZUM Stiefel

Am Stiefel 2
66111 Saarbrücken

kontakt@brauhaus-zum-stiefel.de
Phone: +49 (0)681 30984650
www.brauhaus-zum-stiefel.de