

HOT MENU

THE SAUSAGE

Traditionally made pure Bockwurst beef, slightly smoked, mildly fatty and served in a poached version

- ▶ **CURRYWURST FROM STUBE** 4.90 €
served with a sauce based with vegetables lightly spicy and sprinkled curry
- ▶ **Frankfurter HOT DOG** 5.80 €
with mustard specialty and simmered onions
- ▶ Simply served with our mustard or ketchup specialties 4.30 €

THE SALTED STRUDELS

A culinary preparation rolled in a thin pastry, served with mixed rice and steamed vegetables

- ▶ **FLEISCHSTRUDEL** 8,50 €
with beef, smoked pork belly and tomatoes, yogurt sauce with chive
- ▶ **GEMÜSESTRUDEL**
with market vegetables, tomato coulis with aromatic plants

THE SALTED TARTS

Always vegetarians

4.80 €

THE SAUERKRAUT

Mild Sauerkraut

- ▶ Sauerkraut stuffed with sausage, Kassler and potato 9.50 €
- ▶ Only vegetable 4.40 €

THE KARTOFFEL

- ▶ Potato crusted with salt cooked in the oven 2.20 €
- ▶ Potatoes roasted with olive oil and marjoram 3.90 €
- ▶ Kartoffelsalat Berlin-style 4.10 €

COLD MENU

SANDWICHES

- ▶ **LUNCHY** with whole wheat rye bread 3.50 €
- ▶ **G.FAIM** with baguette or mauricette 4.30 €
- ▶ **FRESH PRETZEL** 1.60 €
- ▶ Brötchen / Small bread 0.50 €
- ▶ Körnerbrötchen / Small bread with cereals 0.80 €

DIP

To top of our Pretzels, Brötchen or potatoes crusted with salt cooked in the oven

- ▶ Fresh cream cheese with fine herbs 3.50 €
- ▶ Liptauer with paprika 3.50 €
- ▶ Heringsstipp : Bismarck herring, apple and sour cream 4.40 €

SALADS

- ▶ **BERLIN-STYLE KARTOFFELSALAT** : potatoes, hard-boiled egg, malossol gherkin 4.10 €
- ▶ **KRAUKA** : white cabbage, carrots, raisins 4.10 €
- ▶ **LINSENSALAT** : lentils, apples, walnuts 4.10 €
- ▶ **DER GRÜNE** : salad, seeds and raw vegetables 3.60 €

THE COLD PLATES

- ▶ **QUARKTELLER** : fresh cream cheese with fine herbs, Liptauer, Black Forest smoked ham, ham braised with honey, mixed salad leaves and raw vegetables, rye whole wheat bread 7.60 €
- ▶ **THE MOMENT'S SUGGESTIONS**

Choice of main courses

Every day

All the STUBE products
are eaten on-site or for take-out

I M B I S S

quick bite

FROM BERLIN

Currywurst and small bread
Draught Beck's or Bionade
7.80 €

FROM HAMBURG

Potato crusted with salt cooked in the oven
Heringsstipp : Bismarck herring,
apple, soar cream
Draught Beck's or a glass of grey Pinot
ou Fritz-Kola / Fritz-Limo
8.80 €

M E N U S

CURRYWURST

Roasted potatoes Kartoffelsalat
Choice of dessert
11.50 €

FRANKFURTER HOT DOG

Choice of dessert and drink
11.50 €

SALTED STRUDELS

With meat or vegetables, served with
mixed rice and steamed vegetables
Choice of dessert and drink
14.00 €

TARTES SALÉES

Green salad der Grüne
Choice of dessert
11.00 €

SWEETS

THE PASTRIES

- ▶ **PALATINAT** : the Stube's cheese cake
- ▶ **LINZER** : shortbread with hazelnuts, raspberry marmelade
- ▶ **SACHERTORTE** : biscuit with chocolate and spices, raspberry marmelade
- ▶ **LEMON TARTE** and almonds
- ▶ **WALNUT SHORTBREAD** and Marzipan caramel

THE STREUSELS

- ▶ poppy morellos, Apples cinnamon walnuts, Rhubarbe apples raspberries, Quetsch pums

THE STRUDELS

- ▶ with apple or morellos cherries

SCHLAGSAHNE / extra charge for whipped cream

SWEET SINS

- ▶ **FORÊT NOIRE** : chocolate biscuit , morello cherries, whipped cream with a slight kirsch flavour
- ▶ **VIENNESE WITH CHOCOLTE**
- ▶ **MONT BLANC** : chestnut vermicelli, chocolate biscuit , whipped cream
- ▶ **KÄSESAHNE** : fresh cream cheese with whipped cream and raspberries

HOT DRINKS

- ▶ The pastry chef's hot chocolate **3.90 €**
- ▶ Viennese chocolate with whipped cream **4.30 €**
- ▶ Espresso **1.70 €**
- ▶ Double espresso **3.30 €**
- ▶ Long coffee **1.80 €**
- ▶ Viennese coffee with whipped cream **2.80 €**
- ▶ Cappucino **2.80 €**
- ▶ Milk coffee : half coffee, half milk **2.60 €**
- ▶ Latte Macchiato **3.00 €**
- ▶ Thé : Ceylan, Earl Grey, Green tea **2.90 €**
- ▶ Herbal tea : Lime tree mint, Cynorodhon **2.90 €**

COLD DRINKS

- FRITZ-KOLA** the Hambourg cola / 33cl **3.30 €**
 - ▶ Fritz-Kola , Fritz-Kola zuckerfrei (no sugar)
- FRITZ-LIMO** / 33cl **3.30 €**
 - ▶ Apfelschorle, Melonenbrause, Orange, Lemon
- BIONADE** organic Limonade / 33cl **3.30 €**
 - ▶ Ginger-orange, Litchi, Plants, Baie de sureau (type of berry)
- SOFT**
 - ▶ Coca Cola, Coca Light / 33cl **2.40 €**
 - ▶ Apple juice, Orange juice / 25cl **2.90 €**
 - ▶ Perrier / 33cl, San Pellegrino / 50cl **2.70 €**
 - ▶ Vittel / 50cl **2.30 €**
- LES BIERES**
 - ▶ Draught Beck's 25cl **3.50 €**
 - ▶ Warsteiner bottled / 33cl **4.20 €**
 - ▶ Erdinger Weiss bottled / 50cl **6.00 €**
- LES VINS** / verre de 12 cl **3.50 €**
 - ▶ Grauer Burgunder, grey Pinot from Baden
 - ▶ Corbières, Château du Grand Caumont
 - ▶ Provence Rosé, La Croix du Prieur



Métro : Palais Royal (lignes 1 - 7) - Pyramides (ligne 14)
 Bus : 21 - 27 - 39 - 48 - 68 - 69 - 72 - 81 - 95

Ne pas jeter sur la voie publique. L'abus d'alcool est dangereux pour la santé, consommez avec modération.



German culinary speciality

le stube



Located in the center of Paris, a few steps from the Palais Royal gardens, from the Comédie Française, and five minutes from the Louvre, Tuileries gardens, the Opéra...

On-site or to go

monday : 10h to 15h30
 tuesday to saturday : 10h to 22h

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www.lestube.fr