

<b>Snack Till Eulenspiegel</b> Country bread with lard & fried onions, Ardennes pâté & pickles, smoked trout rillette & radish <sup>1, 3, 16 ro + we, 18, 22, 24, 27</sup>	8,00€
<b>Soers Potato Soup</b> With young leek, diced bacon and bread crôutons, roasted in butter 16 ro + we, 18, 21, 22, 24, 25	12,00€
<b>Small Pork Knuckle</b> On bacon sauerkraut with mashed potatoes and root vegetables <sup>22, 24, 25, 27</sup>	22,00€
Aachen Sauerbraten (Gingerbread Sauce) With red cabbage with apple, roasted almond flakes and potato dumplings in butter crumbs 16 we, 22, 23 ma, 24, 27	22,00€
Old Style "Postwagen" Salad Grated carrot, sour cream cucumber salad and coleslaw <sup>16 ro + we, 18, 22, 25</sup>	16,00€
"Postwagen" Schnitzel Viennese Style With creamy mushroom sauce, french fries and side salad 1,3,16we,18,22,25	22,00€
<b>Himmel un' Ääd</b> Öcher Puttes (blood sausage) with caramelised apple slices, mashed potatoes and fried onions 1, 3, 16 we, 22, 24	18,00€
<b>Red Fruit Compote</b> With gingerbread pudding and cream 1, 3, 18, 22	7,00€

## Wärm ejje Hazze, verjönne ejje Buuch.



## Warm in the heart, a good feeling in your stomach.

The Postwagen is the only historical wooden structure in the imperial city, because the construction of wooden houses was banned after the devastating fire in 1656.

The Postwagen owes its present name to the citizens of Aachen, who saw a resemblance in the structural appearance to a post wagon.

Prior to this, since the 18th century, it was the book seller Freyaldenhoven who gave this building, which stood in the shadow of the Granus Tower, its name. Tradition has it that Freyaldenhoven picked the nickname "Uellespejjel"

because, although he was a bookseller, he could not read and "read" the wildest stories to his customers from books that sounded completely different when read the next time. He calculated the books according to weight. His fantasy and ability to entertain people with made-up stories and jokes, enjoyed great popularity.

The days of book selling were over and Georg Buchmeier open the Postwagen in September 1902 as a cosy restaurant for residents, students, artists and visitors to the city. It became the historic meeting place in Aachen – a restaurant filled with cheery drinks and convivial company.





Additives and allergens: 1 with preservative | 2 with dye | 3 with antioxidant | 4 with sweetener saccharin | 5 with sweetener cyclamat | 6 with sweetener aspartam (containing phenylalanine) | 7 with sweetener acesulfam | 8 with phosphate | 9 sulphured | 10 contains quinine | 11 contains caffeine | 12 with flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 grains containing gluten (Wheat = 16we, Rye = 16ro, Barley = 16ge, Oats = 16ha) | 17 crustaceans | 18 eggs | 19 fish | 20 peanuts | 21 soybeans | 22 milk | 23 edible nuts (almonds = 23 ma, hazelnuts = 23 ha, walnuts = 23 wa, cashews = 23 ca, pecan nuts = 23 pe, brazil nuts = 23 pa, pistachios = 23 pi, macadamia nuts = 23 mn) | 24 celery | 25 mustard | 26 sesame seeds | 27 contains sulphites | 28 lupine | 29 mollusks

All prices are in euro including vat and service. subject to change without notice.