

HOLLERBACH'S

GERMAN RESTAURANT

DAS MENU

Issue No. 24

WHERE GEMÜTLICHKEIT HAPPENS

Spring Menu

A message from Theo Hollerbach:

Herzlich Willkommen guests, friends and neighbors to the Place Where Gemütlichkeit Happens! Our goal here was to recreate our memories of dining and working at German restaurants in the 80s and 90s. Little did we know how much fun we would have along the way. We have grown bigger than we ever thought possible over the past 20+ years, from a 60-seat restaurant to over 600 seats today. The best part is having the opportunity to give people a connection to their German roots – seeing the happy expressions of memories being rekindled is priceless. Helping our Historic Downtown Sanford become a destination has been an added bonus and another way to benefit our community. Creating jobs and opportunities for our staff and vendors to succeed ranks pretty high as well. And we're proud that our daughter Christina has chosen to lead and operate our businesses into the future.

Linda and I want to thank our guests for choosing us.
We are honored to be part of your lives.



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HOURS

Hollerbach's German Restaurant
 Sunday - Thursday **11AM - 9PM**
 Friday & Saturday **11AM - 10PM**

German Folk Musik
 Thursday **6PM - 9PM**
 Friday **7PM - 10PM**
 Saturday **1PM - 4PM & 7PM - 10PM**
 Sunday **NOON - 3PM & 6PM - 9PM**

Überkeller & Rooftop Biergarten
 Friday **5PM - 10PM**
 Saturday **11AM - 10PM**
 Sunday **11AM - 6PM**

BRUNCH SAT. & SUN. 11AM - 4PM

Hollerbach's German Market
 Sunday - Thursday **10AM - 7PM**
 Friday & Saturday **10AM - 8PM**

Hollerbach's Outfitters
 Sunday - Thursday **NOON - 6PM**
 Friday & Saturday **NOON - 8PM**

Phone
(407) 321-2204

Website
Hollerbachs.com




Wi-Fi Info
 Hollerbach's Guest / dasboot1


Link Tree Scan for links to our websites, social media, and more.

DAS BIER

WE IMPORT OUR BIER FROM SOURCES IN GERMANY (OR SIMILAR!)

BIER GLOSSARY

Kölsch This cold-lagered, easy-drinking light lager-style ale is brewed in and around Köln (Cologne).

Pilsner This pale lager is characterized by a stronger hop presence than the other major German beer styles, high carbonation, and a refreshingly crisp, slightly bitter taste.

Helles Pronounced "HELL-es", this classic lager style is slightly malt-accented, low on bitterness and hop character, crisp, clean and refreshing.

Oktoberfest/Märzen This Bavarian style of beer has a rich, full-bodied malty profile, a clean, dry finish, somewhat higher alcohol content than other lagers (averaging around 5.8%) and a deep amber color

Schwarzbier Literally "black beer", the subtle body and flavor of this dark lager comes from the roasted and aromatic malts used in the brewing process that tend to offer hints of chocolate and roasted malt.

Radler German for "cyclist", Radler is a lower-alcohol alternative to regular beer, with around 2.5% alcohol, and is made with 50% light lager and 50% lemonade soda. Variations include wheat beer instead of lager (aka Russ) or grapefruit soda in place of Limonade.

Hefeweizen Also called Weissbier in Southern Germany, this is a style of unfiltered ale that has wheat in the malt. Wheat beer is characterized by low hop bitterness, higher carbonation, and flavor notes like banana and clove.

Doppelbock An extra-strong, rich and full-bodied dark beer with a maltier, sweeter character and lower hops presence than regular lagers, Doppelbocks were first brewed by the Paulaner monks of Munich as a "liquid bread" replacement for the solid food that was not permitted during times of fasting.

Hollerbach's Berliner Weisse

A collaboration between Hollerbach's German Restaurant and Terrapin Beer Company, this unique brew combines the traditional German style of Berliner Weisse with the innovative craftsmanship of Terrapin Brewing. Expect a light and effervescent character with a slightly cloudy appearance, typical of the Berliner Weisse style. The beer is known for its tart and crisp flavor profile, making it a perfect choice for those seeking a tangy and thirst-quenching experience. Try it with Waldmeister (woodruff) or Himbeer (raspberry) flavoring syrups!

Draft Beer

DRAFT BIER SIZES



FULL DRAFT BIER LIST



Scan the QR code to view our full Draft Bier list

Bottled Bier & Cider

ASK ABOUT SEASONAL BOTTLES & STYLES

Kölsch

Hollerbach's Kölsch Can

Pilsner

Warsteiner

Weissbier (wheat)

Weihenstephaner Kristall

Daura (GF)

Hard Seltzer

High Noon Peach

Cider

Possmann Rosé

Alkoholfrei (NA)

Clausthaler Pilsner

Bitburger 0.0

Erdinger Wheat

DAS BOOT HAUS RULES

There must be at least four guests for the 2-liter Boot and five for the 3-liter Boot.

Everyone must remain standing until Das Boot has been emptied!

Das Boot should not touch the table until it's empty - it's bad luck!

Do not clink other containers with Das Boot - the glass is very fragile!

Keep the toe of Das Boot pointed towards Heaven when drinking.

Das Boot is only to be shared with your own party.

Remember, Das Boot is for celebrating and having fun. Please drink responsibly.



WINE, SPIRITS AND SCHNAPPS

FULL BIER, WINE AND LIQUOR BAR

Wine List

Rotwein - Sweet

Valckenberg Dornfelder **\$8 | \$26**

Rotwein - Dry

Villa Wolf Pinot Noir **\$9 | \$30**

Fat Bastard Cabernet Sauvignon (France) **\$9 | \$30**

Sparkling

Zardetto Prosecco **\$8 | \$26**

Eiswein

Dr Pauly-Bergweiler **\$10 | \$45**

Eiswein is a concentrated sweet wine made from grapes left on the vine that are covered in frost when picked. Perfect to enjoy after any meal!

Weißwein - Sweet

Selbach-Oster Liebfraumilch **\$9 | \$30**

Selbach-Oster Riesling Kabinett **\$9 | \$30**

Selbach-Oster Riesling Spätlese **\$11 | \$38**

Selbach-Oster Riesling Auslese **\$12 | \$42**

Weißwein - Dry

Novellum Chardonnay **\$12 | \$42**

Dr. Loosen Dry Riesling **\$8 | \$26**

Villa Wolf Pinot Gris **\$9 | \$28**



The König \$12

Crown Royal Canadian Whisky, Kroatzbeere Blackberry Schnapps, Mint, Lemon Juice and Club Soda

\$1 of every purchase goes to the Hollerbach's Has Heart charity.



Haus Cocktails

Munich Mule \$11

Figenza German fig vodka, ginger beer and lime

Gummitini \$11

Lemon vodka, apple Schnapps, pineapple juice, sour mix and Gummi Bears

Bavarian Lemonade \$11

Loggerhead craft vodka from Sanford, peach bitters, club soda and lemon

Hugo \$9

Sparkling white wine, elderflower syrup, mint, lime and club soda

Sanfurt Old Fashioned \$12

1792 small-batch bourbon, Bärenjäger honey Schnapps, bitters, cherry and orange garnish

Cold Brew Martini \$12

Jägermeister Cold Brew, vanilla vodka, coffee and whipped cream

Pear Schnapps Martini \$12

Pear Schnapps, apple juice, sour mix, lemon juice and cherry

Jägermeister Mini Bottles \$2 Each



Soft Drinks

Fresh-Brewed Iced Tea & Coffee

Sweet Tea

Unsweet Ginger Peach Tea

LAVAZZA Coffee

Hot Tea

Seasonal Hot Tea

Coke Products

Gerolsteiner

Bottled German Sprudel (sparkling mineral water) 0.5l

Imported German Sodas

Mezzo Mix or Orange Fanta

Liquid Death Alpine Water

Still or Sparkling

Schnapps

Clear & Strong

Obstler (apple/pear)

Slivovitz (plum)

Williams (pear)

Himbeergeist (raspberry)

Kirschwasser (cherry)

Herbal

Jägermeister

Underberg

Schwartzthog*

Fruity

Berentzen Apple, Cherry or Pear

Kleiner Feigling Fig*

Bärenjäger Honey

Himbeer Liqueur (raspberry)

Bold

Goldschläger

Rumple Minze

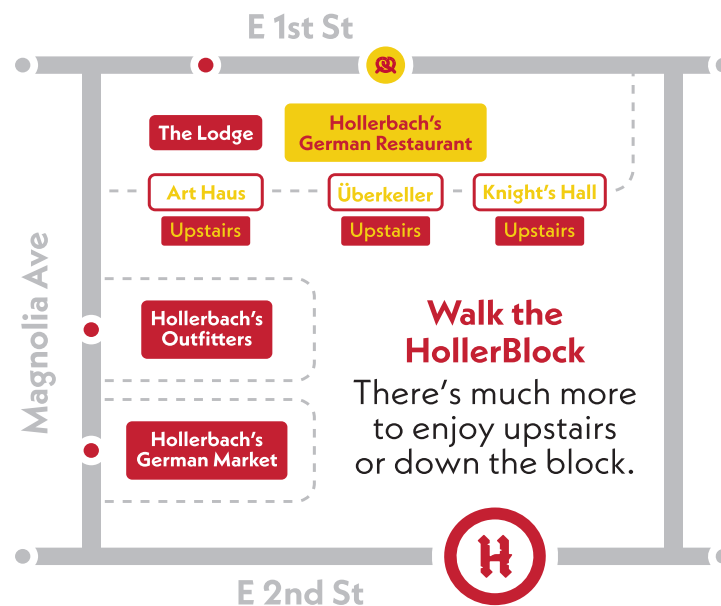
Verpoorten (Egg)

* AVAILABLE 2 FOR \$7



\$10 Shotski Peach Schnapps

Go down the mountain with glee when four friends do the Schnappski!



Walk the HollerBlock

There's much more to enjoy upstairs or down the block.

APPETIZERS | VORSPEISEN



Riesenschnitz
Aufschnitt

Riesenschnitz Aufschnitt

Giant Bavarian pretzel with chef's selection of charcuterie, Obazda cheese spread, sweet mustard, grapes, pickles & spicy Dijon mustard **\$24.89**

Riesenschnitz

Gigantic Bavarian pretzel served with sweet mustard and Obazda, a savory spread made with cream cheese, onions, sweet paprika, beer and Gemütlichkeit! **\$12.59**

Aufschnitt Teller

Chef's selection of cold cuts and cheeses, with pickle, lettuce, tomato, spicy Dijon mustard, and a bread basket **\$13.19**

Käse Teller

Chef's selection of cubed cheeses and grapes, served with walnuts and a bread basket **\$11.49**

Pig Wings

Two crispy mini pork shanks on top of Sauerkraut, with spicy Dijon mustard **\$13.19**

Bread Basket

An assortment of fresh bread slices and rolls with butter **\$5.79 PER 4 GUESTS (REFILLABLE)**

Spargel mit Schinken

Chilled white asparagus wrapped in Black Forest ham on spring mix and melon - served w/ bread basket **\$13.59**

SPRING



Spargel mit
Schinken



Potato Pancakes

Potato Pancakes

Three Kartoffelpuffer made with potato, onion, egg and parsley. Served with applesauce and sour cream **\$9.59**
Add an additional cake for **\$3**

Make them American – topped with cheddar cheese, bacon and sour cream – applesauce and additional sour cream available upon request **\$4.50**
Add an additional American Potato Pancake for **\$4.50**

Flammkuchen

German flatbread with cream cheese, bacon, caramelized onions and Swiss cheese **\$10.79**

Flammkuchen vom Garten

Vegetarian Flammkuchen with cream cheese, Swiss cheese, artichoke hearts, spinach, mushrooms, caramelized onions and feta **\$13.99**



Flammkuchen
vom Garten

BUTCHER SHOP | METZGEREI



King's Feast

King's Feast

Our King's Feast will make you feel like a monarch! Eisbein, Bratwurst, Weisswurst, Leberkäse, Nürnberger, Knockwurst, Kassler, our signature Heaven & Earth Potatoes, Spätzle, Sauerkraut, Sweet Red Cabbage and Rahm gravy **\$69.79**

Guten Appetit zusammen – und Viel Glück!

Schlachthaus Platte für Zwei (Butchershop Platter for Two)

This plentiful platter includes Bratwurst, Weisswurst, Knockwurst, Leberkäse (Bavarian baked bologna loaf), and Kassler (smoked pork loin) with Heaven & Earth Potatoes, Sauerkraut, and Sweet Red Cabbage **\$40.59**

Eisbein

This skinless, bone-in pork shank is one of the most flavorful and tender cuts of meat you'll ever taste! Our delicious pan-seared Eisbein is served with Sauerkraut and Heaven & Earth Potatoes **\$24.57**

Currywurst

Two Weisswürste grilled, sliced and served with curry ketchup, Brötchen and Pommes Frites **\$16.49**

Kassler Lende

Two bone-in chops of tender smoked pork loin accompanied by our Heaven & Earth Potatoes and Sauerkraut **\$15.99**

Der Wanderer

Our flavorful grilled Leberkäse – thick-sliced Bavarian baked bologna loaf – topped with two sunny-side-up eggs and served with two potato pancakes and apple sauce **\$15.99**

Wurst Menu

Bratwurst

The classic grilled German sausage

Weisswurst

Lightly-seasoned, finely-ground grilled veal sausage with parsley. A Bavarian Spezialität!

Mettwurst

Applewood-smoked grilled Bratwurst

Nürnberger

Well-seasoned grilled Franconian Brats (two per order)

Knockwurst

Plump, finely-ground sausage with casing

Cajun Wurst

Grilled Bratwurst with a kick

Leberkäse

Thick-sliced Bavarian baked bologna

Wegan Wurst BEYOND MEAT

100% Wurst, 0% meat **+\$1**

Add a Wurst to any meal \$5

Add a Wegan Wurst to any meal \$6

Sausage Tellers

Oktoberfest Wurst Teller

Two sausages of your choice with German Potato Salad and Sauerkraut **\$17.99**

Kaiser Wurst Teller

Three sausages of your choice with German Potato Salad, Sauerkraut and Red Cabbage **\$22.99**

Wurst Liebhaber Teller (The Sausage Lover's Plate!)

Four sausages of your choice with German Potato Salad, Sauerkraut and Red Cabbage **\$25.99**



Currywurst

GASTHAUS SPECIALTIES

**Kräuterbutter
Salmon**



Kräuterbutter Salmon

Filet of salmon basted with Haus herb butter, served with Pommes Frites and seasonal vegetables **\$24.99**

Sauerbraten



Sauerbraten

Haus-marinated roasted beef in a rich brown gravy made with red wine and ginger snaps gives our Sauerbraten the tangy sweet-and-sour flavor this beloved traditional German dish is known for. Served with homemade Spätzle and Sweet Red Cabbage **\$20.79**

Zwiebel Rumpsteak

An 8-ounce top sirloin steak, seared and served with herb butter on Schmorzwiebeln (sautéed onions), Pommes Frites and Gasthaus Salat **\$23.19**



Käse Spätzle

Our Haus-made fresh-sautéed egg noodles tossed in a rich cheese sauce with Butterkäse and Gruyère, caramelized onions, crispy fried onions, and a Gasthaus Salat **\$15.19**



Käse Spätzle

Vegetarian Spätzle Toss

Made-from-scratch Spätzle, cherry tomatoes, onions, bell peppers, herb seasoning, artichoke hearts, mushrooms and fresh leaf spinach, tossed with a touch of olive oil, white wine, dash of kosher salt & cracked black pepper **\$12.69**

Add grilled chicken **\$6.79**

Add pan-sautéed shrimp **\$7.59**

Opa's Shrimp Spätzle Toss

A generous bowl of pan-sautéed shrimp, Haus-made sautéed egg noodles, tomatoes, bell peppers and onions, with wine, Opa's secret spices, butter and Parmesan cheese **\$19.99**

Sides

ADD AN ADDITIONAL SIDE TO YOUR MEAL FOR \$6

Heaven & Earth Potatoes

Our special recipe of mashed potatoes with sautéed onions, bacon & apples

Pommes Frites

The classic crispy French-fried potatoes that everybody loves

German Potato Salad

Warm Kartoffelsalat of red potatoes, applewood smoked bacon, onions, pickles and vinegar

Spätzle mit Soße

Our Swabian egg noodles topped with Rahmsauce (brown sour cream gravy)

Sauerkraut

With smoked bacon, onions, apples, juniper berries and Weißwein

Sweet Red Cabbage

Cooked with tart Granny Smith apples

Gurkensalat

Fresh-sliced cucumbers tossed in Kräuter dressing

Gasthaus Salat

Mixed greens tossed in a tangy herb dressing, with carrot, cukes and tomatoes

Seasonal Vegetables

Chef's choice of Tagesgemüse

SCHNITZEL BANK

A HISTORY OF SCHNITZEL HAUS TRADITION

When I went to Kyllburg, Germany I had a unique opportunity to work in a small Gasthaus kitchen. One of the things that was reassuring to me is that we are still “Schnitzel-ing” the right way. Hand-trimmed, cut, and pounded in the manner taught to me by Theo—who was taught by his Opa, a master butcher—our Schnitzels are then floured, egg-washed, lightly breaded, and pan fried in the same classic Wiener Art style. Guten Appetit! — Chef Pat

Natur Art (unbreaded) or gluten-free breading available on request.
Please choose Pork, Chicken or Veal (+\$6 for veal)



Executive Chef Patrick Story and Chef de Cuisine Sam Winslow
Photo Courtesy of Lake Mary Life Magazine



Wiener
Schnitzel

Wiener Schnitzel

The Hollerbach classic!

Served with Pommes Frites, Gasthaus Salat and lemon (pork/veal) or honey mustard (chicken) **\$19.99**
Add Rahm gravy for \$4

Schnitzel Holländer Art

Spargel (white asparagus) and oven-browned homemade Buttermilk Ranch dressing Pommes Frites and Gasthaus Salat **\$24.79**

SPRING



Jäger
Schnitzel

Jäger Schnitzel

A rich Hunter’s pan sauce of brown gravy, wine, sautéed mushrooms and onions – with Spätzle mit Jäger gravy and Sweet Red Cabbage **\$23.79**

Schnitzel Champignon Art

Sour-cream-infused brown gravy and sautéed mushrooms with Spätzle mit Champignon gravy and Sweet Red Cabbage **\$23.79**

Alpiner Schnitzel

Topped with Emmentaler Swiss cheese and smoked ham with Heaven & Earth Potatoes and Gasthaus Salat **\$23.79**



OUR FAMILIE ORIGINS

★ Kyllburg, Germany – est. 800 AD

Kyllburg is a small town (population 992) in the Eifel region where the Hollerbach family originated. Theo's grandfather owned a butcher shop there, and his mother was one of the first women in the region to attain the title of certified butcher. Theo's experiences as a child in his grandfather's butcher shop were a key influence for opening his own German Market—around the corner in historic Downtown Sanford!



Linda, Christina, and Theo Hollerbach



BICKLETA BIKE SHOP

SALES • SERVICE • RENTALS

WHERE HOSPITALITY AND LOCAL BIKE SHOP MEET!



407.878.7836

229 MAGNOLIA AVE, SANFORD FL 32771

STOP IN - JUST TWO BLOCK AWAY FROM 3RD STREET

HOLLERBACH'S ÜBERKELLER



Geselligkeit - 1. Sociability, conviviality; gregariousness; to be sociable; to enjoy company. 2. A social gathering.

Welcome to Hollerbach's Überkeller, a unique fusion of German tradition and modern techniques in the heart of Sanford. This inviting establishment combines the warmth of a classic Bavarian beer hall with the convivial spirit of a tapas bar.

Discover a menu that artfully blends traditional German flavors with creative twists. From hearty pretzel bites to savory Bratwurst sliders, each dish is a celebration of culinary finesse and rich, authentic tastes. Venture to the rooftop Biergarten, adorned with lights and offering panoramic city views. Savor German beers alongside a curated selection of wines and craft cocktails. The rooftop oasis provides the perfect setting to unwind with friends or enjoy a romantic evening under the open sky.

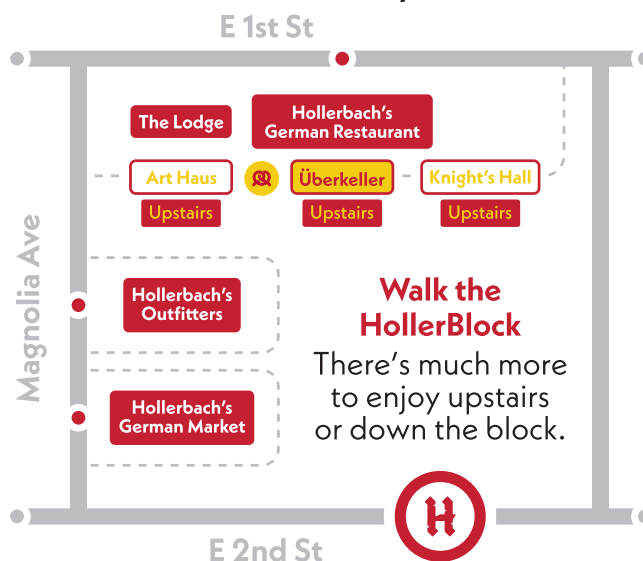
SATURDAYS AND SUNDAYS ENJOY

BRUNCH AND BEATS

FROM 11AM TO 4PM
MIMOSA KIT \$18.00

HOLLERBACH'S

For complete **Überkeller** menu and hours, including **Brunch**, visit Hollerbachs.com/uberkeller



LUNCH | MITTAGESSEN

AVAILABLE FROM 11:00AM TO 5:00PM

Sandwiches

SERVED WITH POMMES FRITES AND A PICKLE SPEAR

The Reubenstein

Hollerbach's version of the deli classic! Hot lean corned beef, melted Swiss cheese, Sauerkraut and homemade Thousand Island dressing stacked on grilled marble rye **\$14.99**



The Red Reubenstein

Corned beef, melted Swiss cheese, Sweet Red Cabbage and homemade Thousand Island dressing stacked on grilled marble rye **\$14.99**

The Famous Willow Tree Chicken Salad Croissant

Apples, celery, pecans, shredded white meat chicken and mayo, on a croissant with lettuce and tomato **\$12.79**

Schnitzel Sandwich

Your choice of pork or chicken Schnitzel on a grilled pretzel bun with cheddar cheese, lettuce and tomato **\$14.99**
Add Bacon **\$1.50**



Sous Chefs George Benitez, Kenny Colon, and Javier Lafontain

Lunch Entrées

Kleiner Sauerbraten

Haus-marinated roasted beef in a rich brown gravy made with red wine and ginger snaps. Served with homemade Spätzle and Sweet Red Cabbage **\$15.29**

Kleines Wiener Schnitzel

Lightly-breaded, pan-fried pork or chicken – with Pommes Frites and Gasthaus Salat **\$14.99**

Add any Schnitzel topping from page 7 for \$4



Soups & Salads

SERVED WITH BREAD

Haus-made Soup of the Day

Cup **\$5** Bowl **\$6**

Salads

1. Choose a Size Side **\$6** Entrée **\$9.29**

2. Choose a Salad

American

Romaine, tomatoes, onions, cucumbers, cheddar, croutons, and Ranch dressing

Greek

Romaine, tomatoes, onions, cucumbers, feta, and Greek dressing

Gasthaus

Spring mix, tomatoes, carrots Salat, cucumber Salat, and Gasthaus dressing

Caesar

Romaine, parmesan, croutons, and Caesar dressing

3. Add a Topping

Kleines Schnitzel (Chicken or Pork) **\$6.29**

Shrimp **\$7.29**

Salmon **\$14.79**

Guests ages 12 and under
can ask for a Kinder Menu!

BAKERY

DELI



SANDWICHES

BIER

COMPLETE YOUR HOLLERBLOCK EXPERIENCE VISIT HOLLERBACH'S GERMAN MARKET

117 Magnolia Ave, Historic Downtown Sanford

From Hollerbach's restaurant, it's just a quick stroll past the fountain and our Outfitters German folk clothing shop to Hollerbach's German Market delicatessen and bakery in the heart of Historic Downtown Sanford.

Open the door and step into the aromas of a true German deli – coffee, pastries, sausages, Sauerkraut, lunch meats being sliced, sandwiches being grilled... and you'll often hear the distinct rhythm of Deutsch being spoken as our guests with German roots rediscover the tastes of home. Whether you're German or just German-for-the-day, we invite you to come see us at Hollerbach's German Market and take home Gemütlichkeit.

HOLLERBACH'S HAS HEART MONTHLY BAKERY FUNDRAISERS

Enjoy delicious Haus-made desserts from our in hausWbakery at Hollerbach's German Market while helping us raise funds for charity!

Each month, Hollerbach's German Market will feature a different fundraiser, with 20% of sales for one of our bakery items going to that month's charitable organization via our **Hollerbach's Has Heart** foundation.

Visit [Facebook.com/HollerbachsMarket](https://www.facebook.com/HollerbachsMarket) to learn about this month's fundraiser!



We carry your favorite German brands!

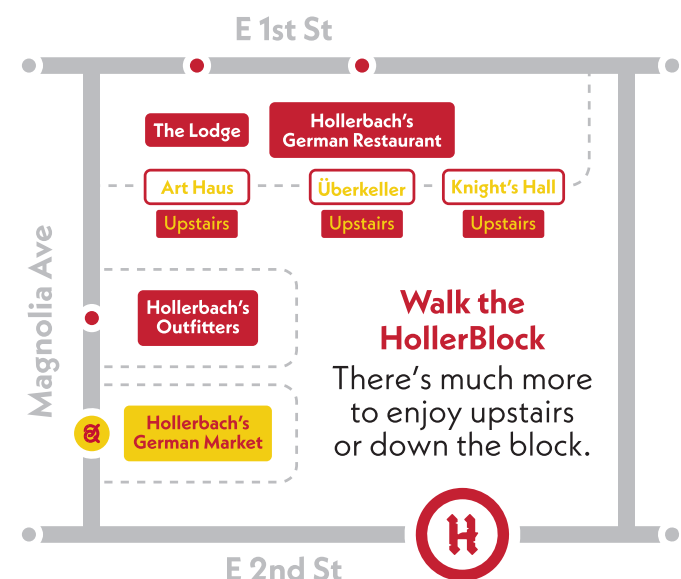


MEET OUR MARKET MANAGERS!

Meet the Store Manager and Assistant Manager of Hollerbach's German Market. Our Manager, Jaqueline, has been with us for over 7 years and has a wealth of experience in the retail industry. She is from Hamburg, Germany and she's always on the lookout for new products that remind her of home.

Our Assistant Manager, Justin McBride, has been with us for 3 years and has a strong passion for customer service. With his expertise in operations and strong leadership skills, he is one of the keys to making our market a great experience for our guests.

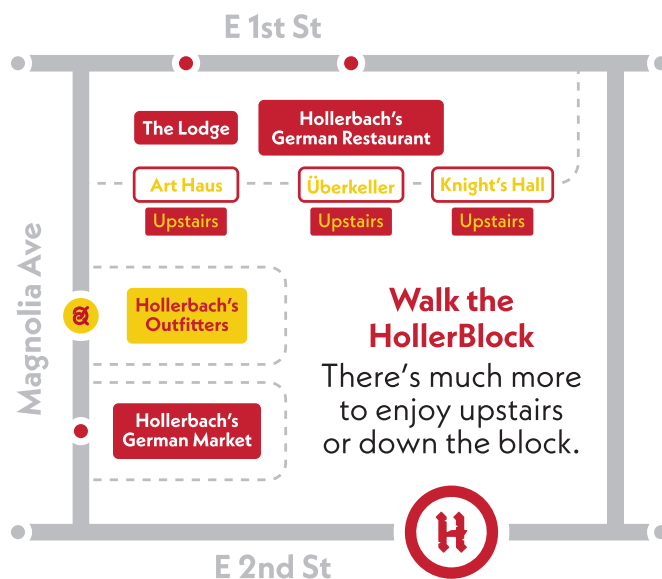
Together, Jaqueline and Justin bring their knowledge and experience to our market to bring feelings of Gemütlichkeit to every guest.



* TRADITIONAL *
GERMAN FOLKWEAR



DIRNDLS * LEDERHOSEN
SCHMUCK AND MORE



Our traditional German clothing store just around the corner from Hollerbach's German Restaurant offers a variety of Trachten for men, woman and Kinder alike! Styles range from the familiar old traditions to garments with a more modern touch, and our inventory is continually being updated. Plus we're the only Trachtenladen in the Southeast where guests can actually try on Lederhosen, Dirndl and other garments in-store – very handy for finding the right fit!

The term Trachten refers to the traditional folk clothing that is most often associated with the German-speaking Alpine regions of Central Europe, but is by no means exclusive to that area. Styles and traditions vary widely; wearing Tracht is a long-standing tradition, for instance, at Oktoberfest in Munich, but is also observed at many other cultural events and occasions, including German-American restaurants, beer halls, and social clubs – and Trachten are actually gaining in popularity today, especially among young people.

CHRISTMAS GIFTS YEAR ROUND!



Visit our new store in the Oviedo Mall



111 Magnolia Ave, Historic Downtown Sanford
HollerbachsOutfitters.com

Oviedo Mall
HollerbachsOutfitters.com

EVENTS AND CATERING

HOLLERBACH'S CATERING AND PRIVATE PARTIES

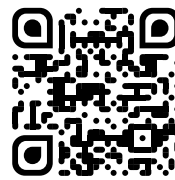
Hollerbach's can help you make your next meeting, event or celebration wunderbar! We offer both in-Haus spaces and off-site catering.

With indoor and outdoor rooftop seating, our Biergarten upstairs is available for private bookings 7 days a week for groups up to 80 guests – and our new Knight's Hall private dining chamber offers an unforgettable experience, complete with authentic decorations, German cuisine, and an atmosphere of Medieval grandeur. You can also order from our off-site drop-off service to bring Gemütlichkeit to any venue of your choosing – great for luncheons, celebrations and meetings!

Get started by sending an inquiry to our Catering and Event Coordinator Sebastian at Catering@Hollerbachs.com.



Catering and Events Coordinator Sebastian Maymi



Catering Menu
Hollerbachs.com/catering



Event Spaces
Hollerbachs.com/eventspace

HOLLERBACH'S KNIGHT'S HALL

STEP INTO THE MIDDLE AGES

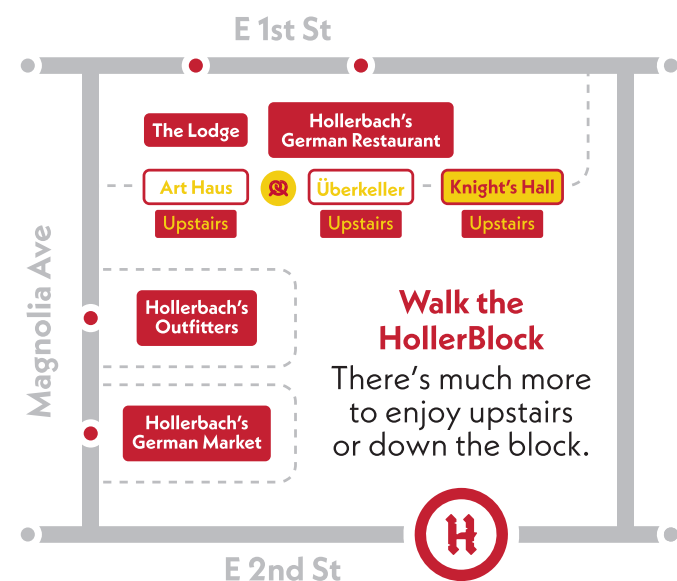
Step back in time and immerse yourself in the world of medieval Germany at the Knight's Hall. Our private dining space offers an unforgettable dining experience, complete with authentic decorations, authentic food, and an atmosphere of medieval grandeur.

Indulge in a feast fit for a king, with menu options ranging from our traditional German fare, to rustic roasted meats and veg, all the way up to a chef driven custom experience. The menu features classic dishes such as roasted meats, savory sauces, and flavors fit for royalty.

The Knights Hall is the perfect venue for special events such as birthday celebrations, corporate dinners, or even weddings. Our event coordinator Sebastian will guide you in creating a dining experience that exceeds your expectations.

With its spacious seating arrangements, historic ambiance, and delicious food, the Knight's Hall promises a night to remember. Book your reservation today and join us on a journey back to the Middle Ages!

To book the **Knight's Hall** please email Catering@Hollerbach.com

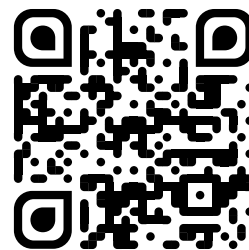


HOLLERBACH'S ART HAUS

The Hollerbachs have long envisioned a visual arts component to Hollerbach's variety of cultural offerings. Now, after the restaurant's latest expansion upstairs, this vision has found a space within Hollerbach's German Restaurant! **Hollerbach's Art Haus** occupies the upper story of our historic building next to the Biergarten, and gallery director Moriah Russo is on task to champion emerging and established artists otherwise underrepresented regionally through exhibitions, events, and educational exchanges. Russo, with a background in art history and studio arts, has worked for the past decade to organize arts exhibitions in nontraditional spaces and commercial galleries alike throughout central Florida. She is excited to contribute to a growing arts community in Sanford with distinctive exhibits and events.

Since its opening in May 2022, Art Haus has been host to solo shows by local artists Alex Jagers, Priscilla Billingsley, Ryan Otero Price, Richard Reep, and Brittany Metz in addition to multiple group shows exploring set themes. The gallery, in addition to its receptions marking exhibition openings, is also host to a variety of workshops on the subject of automatic drawing, collage, found object art, and printmaking techniques.

Art Haus is also home to a permanent display of paintings by Linda Hollerbach, who hosts classes on acrylic pour painting and jewelry making on site. All proceeds from the sale of Linda's paintings and experiences benefit the **Hollerbach's Has Heart** family foundation, supporting its mission to foster a community enveloped in the spirit of *Freundlichkeit* and compassion.



Explore exhibitions, event listings, a webstore, and more online at HollerbachsArtHaus.com!

Follow us on Instagram [@hollerbachs_art_haus](https://www.instagram.com/hollerbachs_art_haus)

The gallery is open to guests during all restaurant hours. Contact Moriah@Hollerbachs.com with any inquiries.

HOLLERBACH'S GERMAN MEAT BINGO

TUESDAYS AT 6PM

PLAY BINGO | WIN MEAT

CONTACT MORIAH@HOLLERBACHS.COM
TO PARTICIPATE AS A BENEFICIARY

STEP INTO THE MIDDLE AGES

HOLD YOUR NEXT FEAST AT

HOLLERBACH'S

KNIGHT'S HALL



EMAIL CATERING@HOLLERBACHS.COM

TO BOOK THE KNIGHT'S HALL

HAUS ENTERTAINMENT

GERMAN FOLK MUSIK **GEMÜTLICHKEIT** **WITH NICK AND ECKHARD**



SING THE "EIN PROSIT" TOAST WITH US

Ein Prosit, ein Prosit
Der Gemütlichkeit
Ein Prosit, ein Prosit
Der Gemütlichkeit
Eins, Zwei, Drei G'SUFFA!
Zicke-Zacke Zicke-Zacke
Hoi Hoi Hoi!
Zicke-Zacke Zicke-Zacke
Hoi Hoi Hoi!



HAUS PERFORMANCES

Thursday **6PM - 9PM**

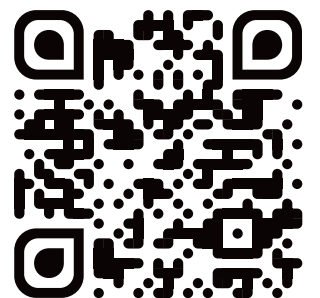
Friday **7PM - 10PM**

Saturday **1PM - 4PM** and **7PM - 10PM**

Sunday **NOON - 3PM** and **6PM - 9PM**

POLKA IST WUNDERBAR!

To learn more about polka, folk musik, and
Nick and Eckhard, scan this QR code to visit
our Haus entertainment page at
Hollerbachs.com/entertainment



DESSERTS | NACHSPEISEN



Black Forest Cake \$9



Apfel Strudel with Vanilla Sauce \$8



Bienenstich (Bee Sting Cake) \$8



Seasonal Bread Pudding \$8

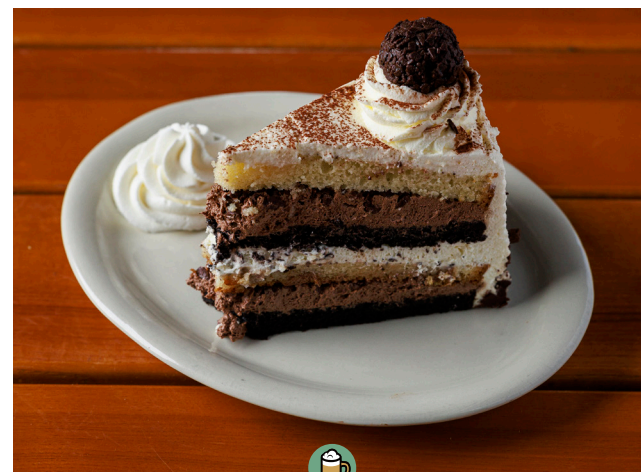


German Chocolate Cake \$8



SPRING

Coconut Raspberry Cake \$8



Bierkuchen \$9



Contains nuts



Contains alcohol



**WHOLE CAKES
AVAILABLE FOR ORDER**

Please provide us with 48 hours notice

Hollerbachs.com/online-order

