



WELCOME!

FOOD & BEVERAGES

Our opening hours:

Monday to Sunday
11:30 to 24:00 o'clock

Our kitchen is open:
11:45 to 22:00 o'clock

ROMANTIK-HOTEL & WIRTSHAUS ZUR GLOCKE

Glockenstraße 12
D-54290 Trier

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OUR GLOCKE

**A pub with a long tradition and
a building with an eventful history**

The traditional **Wirtshaus "Zur Glocke"** is an institution in Trier. The oldest pub in town has been in the gastronomical business since 1803. But it's only since 1909 that the pub is called "Zur Glocke". For the first 103 years, the pub was called "Zur wilden Gans". This is still demonstrated today by an artistically forged shield on the outside above the entrance – you can see a goose head with a bell in its beak. However, the history of the building at Glockenstraße 12 can be traced back much longer. The listed front house was built in 1567 on walls dating from the 12th century.





Since 1803, the building houses a pub. At the beginning of the 20th century, the building was redesigned and changed hands several times. In 1938, the Berens family (whose youngest offspring was Josef Berens, later known as the legendary host "Glocken-Jupp") acquired the Glocke.

From 2012 to 2016, the Glocke was laboriously renovated. In addition, the hotel business, which was discontinued in the 1990s, was resumed.

The hotel reopened in November 2016 and belongs to the Romantik Hotel group. Our guests can expect lovingly and individually decorated rooms.





OUR STARTERS

Cottage cheese & bread

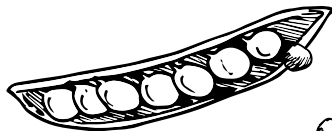
homemade herbal cottage cheese¹³
with bread..... 3,50 €

Baked potato

with herbal cottage cheese filling¹³
and salad^{3/4} 5,50 €
vegetarian

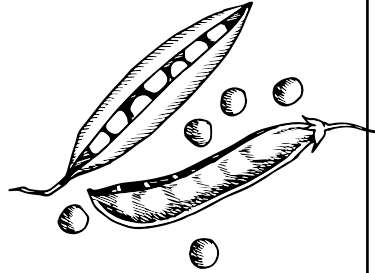
Buttermilk pancake¹³

with mushrooms and bacon,^{3/5}
herbal cream dip¹³ and salad^{3/4} 8,90 €





OUR SALADS



Small mixed salad^{3/4}

seasonal 3,80 €

Large mixed salad^{3/4}

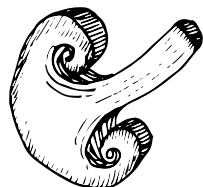
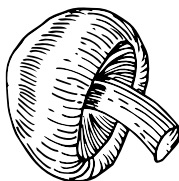
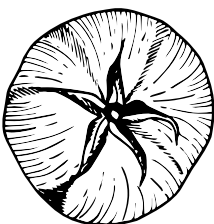
seasonal 7,60 €

Large salad of the season^{3/4}

with stripes of grilled chicken breast,
mozzarella¹³, peppers
and yoghurt dressing¹³ 12,50 €

Trierer salad^{3/4}

made from stripes of sausages, gherkins
onions and cheese
with roasted potatoes..... 9,50 €





OUR SOUPS



Onion-soup à la „Jupp“

topped with bread and cheese..... 4,50 €
vegetarian

Vegetable soup..... 4,50 €
vegetarian

Tomato soup

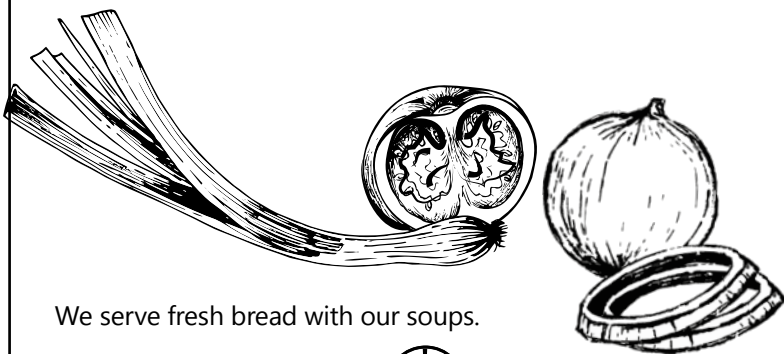
with parmesan crisp¹³ & whipped cream¹³.... 5,20 €
vegetarian

Schnippelsches Bohnensuppe

beansoup with bacon^{3/5} and potatoes 5,20 €

as you like with waffle^{10/13}additional 2,90 €
or with

2 potato pancakesadditional 4,00 €



We serve fresh bread with our soups.





OUR GLOCKE & „GLOCKENJUPP“

For more than 30 years, until his death in 2003, the traditional pub “Zur Glocke” was managed by the Trier original Josef Berens alias “Glocken-Jupp”. The Glocke and its host Jupp were and still are an institution in Trier. A distinguishing feature of Jupp was the cigarette made of yellow corn paper in the corner of his mouth and the smile on his lips.. Based on the motto “The others are doing worse” he greeted the guests every day in his traditional pub, which he had inherited from his father. Jupp continued to manage the pub founded in 1803 in the 3rd generation of his family. He loved his hometown as well as his guests, and his guests loved him. Even today, many people cheerily remember this time and the pleasant evenings in the Glocke.

With the legendary onion soup and a glass of Viez (apple wine), guests enjoyed themselves in the Glocke until home time when Jupp would start shouting: “Get out of here,



leave my property! Don't you have any beds at home?"





OUR SPECIALITIES FROM BEEF & VEAL

Liver of veal „Berlin Style“

with slices of apple and onions, served with
mashed potatoes¹³ and salad^{3/4} 13,90 €

Original Viennese veal escalope

with salad^{3/4} & as you like with either
French fries or roasted potatoes 15,80 €

Trierer Mixed Grill plate

steaks of beef, pork and chicken
with 3 different sauces, green beans^{3/5}
and potato pancakes 16,90 €

OUR WINE RECOMMENDATION

to our *liver of veal* fits a medium dry riesling,
for example:



Winery Peter Lauer

2016er Ayler Riesling QbA

-Barrel 4-

medium dry 0,75 l 27,00 €



mushroom sauce^{3/5} or pepper sauce we serve for additional 1,50 € p.p.





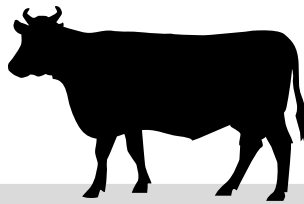
OUR SPECIALITIES FROM BEEF & VEAL

Beef Steak

with onion sauce, pea-carrot vegetables¹³ and
roasted potatoes 17,50 €

Rump steak

with fresh fried mushrooms,
home-made herb butter¹³, salad^{3/4}
and as you like French fries
or roasted potatoes 200g 18,90 €
..... 400g 26,40 €



OUR WINE RECOMMANDATION

To our *rumsteak* fits a substantial redwine,
for example:

Bischöfliche Weingüter Trier

2014er Pinot Noir QbA

Kanzemer Altenberg

dry 0,75 l 37,80 €

or try our Trierer beer from „Kraft Bräu“.

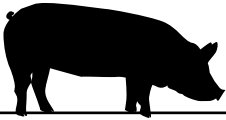


mushroom sauce^{3/5} or pepper sauce we serve for additional 1,50 € p.p.





OUR SPECIALITIES FROM PORK



„Glockenkrüstchen“

breaded pork escalope on baguette, two fried
eggs and salad of the season^{3/4} 10,90 €

Breaded Chop

with salad^{3/4} & as you like with either
French fries or roasted potatoes 11,90 €

Cordon Bleu „home style“

Escalope stuffed with ham^{3/5/6} & cheese¹³ .. 13,90 €

veal escalope stuffed
with ham^{3/5/6} & cheese¹³ 18,90 €

with salad^{3/4} and as you like either
French fries or roasted potatoes

OUR WINE RECOMMANDATION

to our *cordon bleu* fits a strong riesling,
for example



Vinery Van Volxem

2015er Riesling QbA

-Wiltinger-

dry

0,75 l 27,50 €

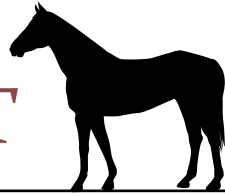


mushroom sauce^{3/5} or pepper sauce we serve for additional 1,50 € p.p.





OUR SPECIALITIES OF HORSEMEAT



Due to the proximity to France, horsemeat has a long tradition in the Trier region. The taste of horsemeat can be compared with that of beef and venison, only slightly sweeter.

Roulade of horse meat^{3/5}

with kohlrabi and boiled potatoes 14,90 €

Steak of horse meat

with braised onions or garlic sauce ,
salad^{3/4} and as you like either

French fries or roasted potatoes 16,50 €

OUR WINE RECOMMANDATION

Try one of our Spätburgunder to the
steak, for example:

Vinery Heger

2014er Spätburgunder QbA Sonett

dry 0,75 l. Fl..... 23,50 €



or a cold strong Trierer dark beer
from „Kraft Bräu“.

mushroom sauce^{3/5} or pepper sauce we serve for additional 1,50 €.





OUR
SPECIALITIES
OF
FISH



Fried fillet of trout

with mushrooms, buttered potatoes¹³
and salad^{3/4} 12,80 €

We serve roaches, a type of fish which is caught in the Moselle region between Luxemburg and the Central Moselle. We buy our roaches from the fishing master *Manfred Schmitt* in Mehring.

Deep-fried Mosel fish

with lemon and french fries..... 16,50 €

OUR WINE RECOMMANDATION

Enjoy a riesling to the *deep fried fish*,
for example

Vinery Markus Molitor

2015er Riesling QbA

-Schiefersteil-

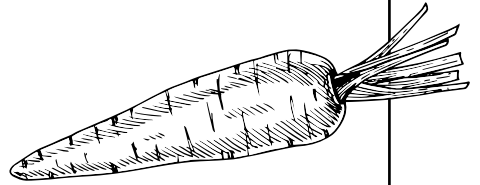
dry 0,75 l Fl. 23,50 €

or try a cold applewine (Viez).





OUR VEGETARIAN SPECIALITIES



Homemade bread dumplings ¹³

with ragout of mushrooms ¹³ 9,20 €

Vegetarian “Farmer’s Pan”

with potatoes, vegetables,
olives² and feta ^{1/13} 9,40 €

Breaded escalope from cellery

with tomato sauce, French fries
and salad ^{3/4} 9,40 €

OUR WINE RECOMMANDATION

we would like to recommend a Weissburgunder , for example:

Vinery Nik Weis

St. Urbans-Hof

2015er Weissburgunder QbA

dry 0,75 l Fl. 19,50 €





OUR REGIONAL SPECIALITIES

Zur Trierischen Küche: Sie übertrifft diejenige vieler Städte und Gegenden Deutschlands an Wohlgeschmack, Leichtigkeit der Zubereitung und an Kraft. Durch diese Vorzüge ist die Trierische Kochkunst ebenso sehr für die sogenannte feine Tafel als für die gewöhnliche bürgerliche Haushaltung passend.



„Trierisches Kochbuch“ from 1857

Trier lies in the picturesque Moselle Valley between the Hunsrück and the Eifel mountain ranges.

Both the Hunsrück and the Eifel were once poor agricultural regions. The traditional cuisine of the region was therefore characterized less by opulence and more by imagination. The most important concern of the housewife was to make as much as possible out of the few things that were supplied by agriculture and the garden.

This is how the savory dishes typical of the region were created, which you can also enjoy in our pub “Zur Glocke”.

Mehlklöße. Vier Milchbröckchen werden in Milch eingeweicht und wieder ausgedrückt, mit einem Pfund Mehl, acht Eigelb, Salz, Muskat und dem zu Schnee geschlagenen Eiweiß durcheinander gerührt, zu Klößen geformt, in Salzwasser gekocht und beim Anrichten mit Butter begossen.

Zwiebelsuppe. Man läßt in 125 Gr. Butter 3 große kleinwürfelig geschnittene Zwiebeln gelb werden, macht dann darin einen Kochlöffel Mehl gleichfalls gelb, gießt unter hartem Rühren so viel Fleischbrühe, als man Suppe zu haben wünscht, hinzu und läßt sie gut durchkochen. Dann treibt man sie durch ein Sieb, bringt sie nochmals zum Kochen, gibt seine Weichschnitten hinein, läßt sie mit denselben noch einige Minuten schwach kochen und richtet sie mit zwei Eidottern an. Die Suppe ist für 4 Personen berechnet.





OUR REGIONAL SPECIALITIES

„Grumberschnietscher“ with apple sauce

potato pancakes with
home-made apple sauce 6,50 €

Trierer „Mehlkniedel mit Griewen“

3 flour dumplings¹³
with fried bacon^{3/5} and
home-made appel sauce 6,50 €

Eifeler Bauernsülze^{1/3/5}

diced meat in aspic,
served with roasted potatoes..... 8,80 €

Flieten

chicken wings with French fries..... 9,80 €

Smoked pork chop⁵

with Trierer „Teerdisch“
(Sauerkraut with mashed potatoes¹³)... 10,50 €





FOUR OUR LITTLE GUESTS

French fries „red-and-white“

French fries
with ketchup^{3/10} and mayonnaise³ 2,80 €

Mashed potatoes with sausage

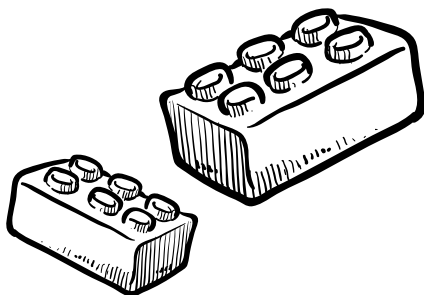
4 small sausages^{5/7}
and home-made mashed potatoes¹³ 4,90 €

Small breaded escalope

with French fries and salad^{3/4} 5,80 €

Fish fingers

with mashed potatoes¹³ and carrot salad^{3/4} 5,90 €





OUR DESSERTS



Original „Trierer Viezpudding“ ^{4/10/13}

Fine cream made with cider, garnished with whipped cream¹³ and 4,50 €

Home-made applestrudel

with raisins^{10/13}, vanilla sauce¹³,
vanilla ice cream¹³ and whipped cream¹³ ... 6,50 €

Fresh fruit salad

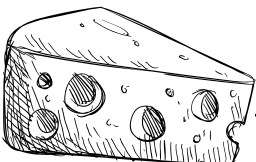
with home-made nougat-Cognac ice cream¹³
and whipped cream¹³ 7,90 €

Chocolate dream „Glocke“

Scoops of vanilla and chocolate ice cream¹³
chocolate cinnamon pancake¹³ with
chocolate and caramel sauce¹⁰,
mixed sweets and whipped cream¹³ 7,90 €

Cheese plate¹³ organic quality

Grapes, salt sticks and bread 7,90 €





OUR HOMEMADE ICE CREAM

vanilla¹³

mint¹³

nougat-cognac¹³ per scoop 1,90 €

whipped cream¹³ 0,50 €

our lactose free ice cream

banana sorbet

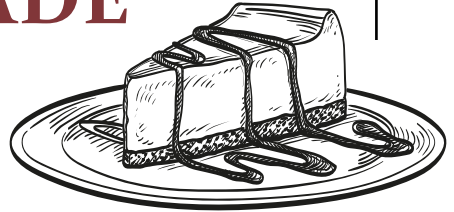
raspberry sorbet

mango sorbet per scoop 1,90 €





OUR HOMEMADE CAKE



grandma's cheesecake ^{13/10}
crumble cake ^{13/10} with fruits
apple tarte ^{13/10}

per portion..... 1,90 €
whipped cream¹³ 0,50 €

For our cakes of the season
please ask our stuff.

Our offer

Home-made cake
and one cup of coffee..... 3,80€

Our waffles

Belgian waffles^{10/13}
with icing sugar 2,90 €
with icing sugar & whipped cream¹³ 3,40 €
with icing sugar, whipped cream¹³
and ragout from cherries¹⁰ 4,90 €





OUR BEVERAGES

Hot Beverages

Cup of Coffee ¹¹	2,10 €
Espresso ¹¹	2,10 €
Doubled Espresso ¹¹	3,80 €
Café au lait ^{11/13}	2,20 €
Cappuccino ^{11/13}	2,40 €
Latte Macchiato ^{11/13}	2,50 €
<hr/>	
Grog with Rum (4cl).....	4,60 €





OUR BEVERAGES

Tea

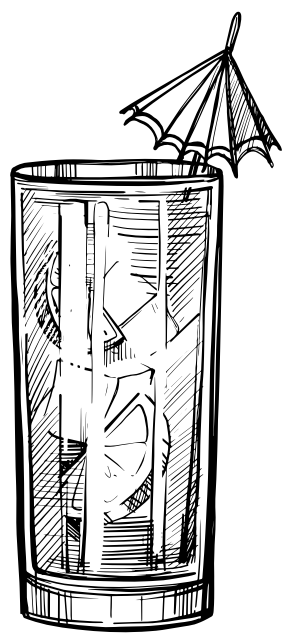


You can choose from the following flavors from the Tea House **Ronnefeldt**:

- Darjeeling Summer Gold¹¹ *Black Tea*
English Breakfast¹¹ *Black Tea*
Green Dragon Lung Ching¹¹ ... *Green Tea*
Morgentau¹¹ *Green Tea*
with mango and lemon
Jasmine Gold¹¹ *Green Tea*
with Jasmin
Bergkräuter *Herb Tea*
Refreshing Mint *Peppermint Tea with lemon grass*
Fruity Camomile *Camomile with orange*
Magic Moringa *Herbal Tea*
with ginger and lemon
Rooibos Cream Orange *Herbal Tea*
with cream-orange
Sweet Berries *Fruit Tea*
with strawberries and raspberries
Lemon Fresh *Fruit Tea with lemon*

-
- Cup of Tea 2,10 €
Pot of Tea 3,90 €





OUR BEVERAGES

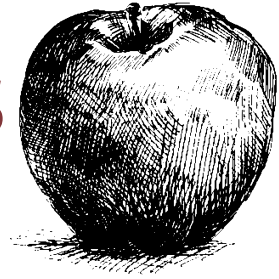
Non-alcoholic

Gerolsteiner mineral water	0,25 l	1,90 €
<i>with or without gas</i>		
Gerolsteiner mineral water	0,75 l	4,90 € _e
<i>with or without gas</i>		
Fanta ^{1/6/10}	0,2 l	1,90 €
	0,4 l	3,60 €
Lemonade ^{6/10}	0,2 l	1,90 €
	0,4 l	3,60 €
Coca-Cola ^{1/11/10}		
Coca-Cola Zero Sugar ^{1/9/11}	0,2 l	1,90 €
	0,4 l	3,60 €
Spezi ^{1/6/10/11}	0,2 l	1,90 €
<i>coke with orangeade</i>	0,4 l	3,60 €
Lipton Ice tea Lemon ^{1/10}	0,2 l	1,90 €
	0,4 l	3,60 €
Bitter Lemon ^{12/10}	0,2 l	2,30 €
Tonic Water ¹⁰	0,2 l	2,30 €



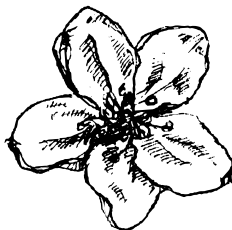


OUR BEVERAGES



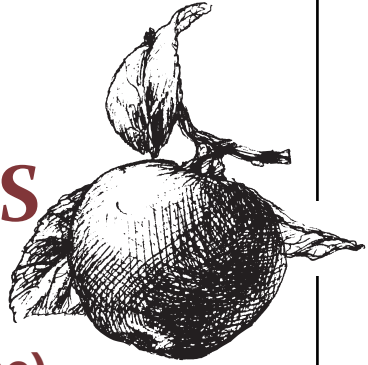
Juices

Apple juice 100 %	0,2 l.....	2,20 €
	0,4 l.....	4,20 €
Apple juice with sparkling water	0,2 l.....	1,90 €
	0,4 l.....	3,60 €
Grape juice 100 %	0,2 l.....	2,50 €
<i>organic quality</i>	0,4 l.....	4,80 €
Grape juice with sparkling water	0,2 l.....	2,00 €
	0,4 l.....	3,60 €
Orangen juice 100 %	0,2 l.....	2,90 €
nectar of currants	0,2 l.....	2,50 €
<i>organic quality</i>	0,4 l.....	4,80 €
nectar of currants with sparkling water	0,2 l.....	2,00 €
	0,4 l.....	3,60 €





OUR BEVERAGES



Viez (Trier's apple wine)

We buy our Viez from Klimmes Country Inn in Wintersdorf. The Viez is pressed on-site and you can taste that it is a good, home-made product from the region. Traditionally served in a Porz (special glass), it is just right thing for quenching the great thirst before, during and after the meal.

Porz Viez	0,4 l 	1,90 €
Porz Viez-Sparkling water	0,4 l 	1,90 €
Porz Viez-Coke ^{1/11/10}	0,4 l 	2,20 €
Porz Viez-Lemonade ^{1/6/10}	0,4 l 	2,20 €

Viez is something akin to the Trier national drink.

The regional apple wine matches the simple and hearty dishes. With its bitter flavor, it complements food with high fat content. Ideal dishes to eat with it are, for example, Kassler or Kappes Te-erdisch (sauerkraut and mashed potatoes). Enjoy a Porz Viez with one of our "Trier specialties".

The name Viez probably derives from the Latin "vize" meaning "in place of". Presumably Viez used to be a substitute of wine for the people. However, there is no proof of this.

Traditionally, Viez is served in a Porz. The name probably comes from porcelain, the material from which it is made. The porcelain jug keeps the apple wine particularly cool and holds 0.4 liters.





OUR BEVERAGES



Beer

Draft Beer

Bitburger Pils	0,3 l	2,60 €
	0,5 l	3,90 €
Köstritzer Kellerbier	0,3 l	2,60 €
	0,5 l	3,90 €

Original Draft Beer from Trier

Kraft-Bräu pale beer	0,3 l	2,80 €
	0,5 l	4,30 €
Kraft-Bräu dark	0,3 l	2,80 €
	0,5 l	4,30 €
Kraft-Bräu Weizen	0,5 l	4,30 €

- all beers as mixed drinks as well -

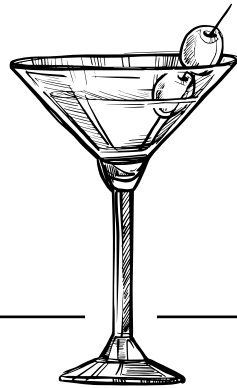
Bottled Beer

Bitburger shandy	<i>non-alcoholic</i> 0,33 l	2,90 €
Bitburger	<i>non-alcoholic</i> 0,33 l	2,90 €
Benediktiner Weizen	<i>non-alcoholic</i> 0,5 l	4,30 €
Vita malt beer	<i>non-alcoholic</i> 0,33 l	2,90 €





OUR BEVERAGES



Aperitifs und Liqueur

Aperitifs

Martini <i>bianco or rosso</i> ¹	5 cl	3,50 €
Sherry <i>dry or medium dry</i>	5 cl	3,50 €
Portwein <i>red</i>	5 cl	3,50 €
Portwein <i>red, 10 years matured</i>	5 cl	4,90 €
Ricard	2 cl	3,50 €
Campari ¹	4 cl	3,50 €
Campari-Soda ¹	4 cl	3,50 €
Campari-Orange ¹	4 cl	4,00 €
Gin Tonic <i>Bombay Sapphire</i>	2 cl	6,70 €

Liqueurs

Raspberry <i>Hubertus distillery / Klimmes Wintersdorf</i>	2 cl	2,80 €
Peach <i>Hubertus distillery / Klimmes Wintersdorf</i>	2 cl	2,80 €
Viez-Liqueur <i>Hubertus distillery / Klimmes Wintersdorf</i>	2 cl	2,80 €
Baileys	2 cl	3,20 €





OUR BEVERAGES



Spirits

Doppelkorn	2 cl	1,50 €
Fernet Branca	2 cl	1,90 €
Jägermeister	2 cl	1,90 €
Ramazotti	2 cl	1,90 €
Ramazotti <i>with ice & lemon</i>	4 cl	4,00 €
Averna	2 cl	1,90 €
Averna <i>with ice & lemon</i>	4 cl	4,00 €
Underberg	2 cl	2,10 €
Asbach	2 cl	2,50 €
Calvados <i>Père Magloire - fine</i>	2 cl	2,50 €
Baron Otard Cognac VSOP	2 cl	4,90 €
Irish Whisky <i>Tullamore Dew</i>	2 cl	3,90 €
Malteser <i>ice-cold</i>	2 cl	2,30 €
Jubiläums Aquavit <i>ice-cold</i>	2 cl	3,00 €
Linie Aquavit <i>ice-cold</i>	2 cl	3,00 €
Gin <i>Bombay Sapphire</i>	2 cl	4,70 €
Sambuca	2 cl	1,90 €





OUR BEVERAGES



Regional Spirits

Pomace brandy of Riesling 2 cl 2,00 €
Distillery Kanzlerhof / Pölich

**Fruitspirit
made of regional apples** 2 cl 1,80 €
*Hubertus distillery / Klimmes
Wintersdorf*

Plum brandy 2 cl 3,00 €
*Hubertus distillery / Klimmes
Wintersdorf*

Cherry brandy 2 cl 3,00 €
*Hubertus distillery / Klimmes
Wintersdorf*

Negelsches-Pear brandy 2 cl 3,20 €
*Hubertus distillery / Klimmes
Wintersdorf*

Raspberry brandy 2 cl 3,20 €
*Hubertus distillery / Klimmes
Wintersdorf*

Williams Pear brandy 2 cl 3,20 €
*Hubertus distillery / Klimmes
Wintersdorf*

Mirabelle brandy 2 cl 3,20 €
*Hubertus distillery / Klimmes
Wintersdorf*

Peach brandy 2 cl 3,50 €
*Hubertus distillery / Klimmes
Wintersdorf*

Viez brandy 2 cl 3,50 €
*Hubertus distillery / Klimmes
Wintersdorf*





Additives

- 1 artificial colouring
- 2 smuggled
- 3 preservative
- 4 sulphured
- 5 with phosphate
- 6 with antioxidant
- 7 with flavour enhancer
- 8 waxed
- 9 with sweetener
- 10 with sugar und sweetener

Our wines and sparkling wines contain sulphite.

Please ask our service staff for the supplementary list of allergen.

Credits

pictures/postcards: privat/animals: designed by Eightonesix-freepik.com/ beer: designed by Macrovector-freepik.com/apples: designed by Frimufilms-freepik.com/vegetables: designed by Planella-freepik.com/ grapes, wine bottle, corkscrew, barrel, ice, cake, pudding: Nata Alhontess-Shutterstock.com/bottle of champagne: Epine-Shutterstock.com/gate: Adam Vilimek-Shutterstock.com/cocktail glasses: Alfazet Chronicles-Shutterstock.com/ all other graphics: designed by freepik

