Kiemeyer's Besen
Eating the Swabian way.

Esslingen am Neckar • Marktplatz 3
Welcome to Kielmeyers Besen

„Eating the Swabian way“ is our motto and reflected in everything we do. We prepare our food daily fresh, authentic and in the traditional Swabian way.*

Our Swabian dumplings with potato salad are very popular, just like our homemade „Spaetzle“. Our delicious beef liver with crispy fried potatoes is also highly acclaimed.

Connoisseurs of fine wine aren’t going to be disappointed, either. In cooperation with Kusterer’s winery, we serve our own Esslinger wine from the barrel, as well as an excellent selection of bottled wines.

All distilled spirits and liqueurs on our menu come from the likewise family-run Kielmeyer distillery.

We are open daily from 11 clock (am) and offer hot and cold food from 11.30 (am) until 9.30 (pm).

The Kielmeyer family as well as the entire Besen-Team do hope you enjoy your meal!

* Declaration od additives:
We use only fresh ingredients. Additives such as Dyes, flavor enhancers, preservatives, antioxidants, phosphates, etc. can be found only in purchased products like meat loaf, string sausages, ham sausage and vinegar.
For allergies ask our staff for our allergen list.

Famous ancestor: Carl Friedrich Kielmeyer ("von Kielmeyer" from 1808) born October 22nd 1765 in Bebenhausen, died on September 24th 1844 in Stuttgart, he was a German physician, natural scientist, chemist and theoretical biologist.
## Soups

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>Filled noodle soup</td>
<td>4,50 €</td>
</tr>
<tr>
<td>02</td>
<td>Pancake soup</td>
<td>4,50 €</td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>03</td>
<td>Small mixed salad</td>
<td>4,50 €</td>
</tr>
<tr>
<td>04</td>
<td>„Besensalat“ - Large mixed salad with home made filled noodles and potato salad</td>
<td>9,90 €</td>
</tr>
<tr>
<td>05</td>
<td>Large mixed salad with chicken strips</td>
<td>9,90 €</td>
</tr>
<tr>
<td>06</td>
<td>Large mixed salad with roastbeef strips</td>
<td>12,50 €</td>
</tr>
</tbody>
</table>

## Vegetarian

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>07</td>
<td>Farmers-Cheese egg pasta with small mixed salad</td>
<td>9,90 €</td>
</tr>
<tr>
<td>08</td>
<td>Large mixed salad with baked cheese and cranberries</td>
<td>9,90 €</td>
</tr>
<tr>
<td>09</td>
<td>Fried potatos with 2 fried eggs garnished with salad</td>
<td>8,00 €</td>
</tr>
<tr>
<td>10</td>
<td>Herb pancakes filled with market fresh vegetables and cream sauce with herbs</td>
<td>9,90 €</td>
</tr>
</tbody>
</table>

## Side dishes

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>11</td>
<td>Fried potatos, egg pasta, potato salad</td>
<td>each 3,50 €</td>
</tr>
<tr>
<td>12</td>
<td>Slice of farmers bread</td>
<td>0,50 €</td>
</tr>
<tr>
<td>13</td>
<td>Sauce</td>
<td>1,00 €</td>
</tr>
</tbody>
</table>
## Swabian Specialties

All dishes are homemade and freshly prepared

<table>
<thead>
<tr>
<th>Number</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>14</td>
<td>Home made noodles filled with stuffing, made from local sausage, onion and spinach, served with potato salad</td>
<td>9.90 €</td>
</tr>
<tr>
<td>15</td>
<td>Cheese egg pasta with bacon and small mixed salad</td>
<td>10.20 €</td>
</tr>
<tr>
<td>16</td>
<td>Lentil stew with „Spätzle“ and small local sausage</td>
<td>9.50 €</td>
</tr>
<tr>
<td>17</td>
<td>Liver beef with onion sauce and fried potatoes</td>
<td>11.20 €</td>
</tr>
<tr>
<td>18</td>
<td>Sour beef trip served with fried potatoes</td>
<td>9.90 €</td>
</tr>
<tr>
<td>19</td>
<td>Kidney in wine sauce with fried potatoes</td>
<td>9.90 €</td>
</tr>
<tr>
<td>20</td>
<td>Meatloaf with fried egg and potato salad</td>
<td>8.50 €</td>
</tr>
<tr>
<td>21</td>
<td>Cold meat in aspic, served with farmers bread (only Monday to Friday)</td>
<td>6.90 €</td>
</tr>
</tbody>
</table>

### Only for our little guests

<table>
<thead>
<tr>
<th>Number</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>Home made noodles („Spätzle“) filled with stuffing with potato salad</td>
<td>4.00 €</td>
</tr>
<tr>
<td>23</td>
<td>Spätzle with sauce</td>
<td>3.50 €</td>
</tr>
<tr>
<td>24</td>
<td>Small breaded schnitzel with spätzle</td>
<td>5.30 €</td>
</tr>
</tbody>
</table>
Dishes from frying pan and grill

25 „Besenplatte“
  Pork steak with herb butter, a little home made noodle, fresh vegetables, „Spätzle“ and cream sauce 14,90 €

26 Onions roast with fine wine sauce over roast beef with farmers bread 14,50 €

27 Onion roast with fine wine sauce over roast beef and „Spätzle“ 18,50 €

28 Pork cordon bleu filled with cheese and cooked ham with large mixed salad 13,20 €

29 Breaded schnitzel with potato salad or served with „Spätzle“ and sauce 10,90 €

30 Chopped chicken with „Spätzle“ and cream sauce 10,90 €

31 Two veal bratwurst with a fine sauce and potato salad 9,20 €
Cold Dishes/Snacks

32 „Besenvesper“
Smoked ham, blood sausage, cheese cubes, hunters sausage, camembert cheese spread, cold meat, fresh gated horseradish, herb cheese, farmers bread and a small schnapps 9,90 €

33 Swiss sausage salad with cheese and farmers bread 7,90 €

34 Swabian sausage salad with blood sausage and farmers bread 7,90 €

35 Camembert cheese spread with onions and farmers bread 6,90 €

36 Baked camembert with cranberries and leaf salad 7,50 €

37 Farmers bread with herb cheese and chives 5,50 €

Desserts

38 Sweet pancake with cottage cheese and fruit topping 4,80 €

39 Fried apple rings with vanilla ice cream 5,50 €

40 Panna cotta with home made peach liqueur on fruit pulp 5,20 €
Non alcoholic Drinks

- Sparkling water/still water
  - 0,3 l 1,50 €
  - 0,5 l 2,20 €
- Sparkling water/still water in jug
  - 1,0 l 4,20 €
- Ensinger mineral water bottle
  - 0,75 l 5,50 €
- Apple juice / black current juice/ edelflower
  - mixed with water
  - each 0,3 l 2,40 €
  - 0,5 l 3,50 €
- Orange juice, grape juice, cherry juice
  - each 0,3 l 2,80 €
  - 0,5 l 3,90 €
- Coke
  - 0,3 l 2,50 €
  - 0,5 l 3,50 €
- Citron or orange lemonade
  - 0,3 l 2,20 €
  - 0,5 l 3,20 €

Hot Drinks

- Espresso 2,30 €
- Coffee 2,80 €
- Espresso Macchiato 2,50 €
- Cappuccino 3,20 €
- Latte Macchiato 3,20 €
- Tea, different kinds 2,50 €

Beer on tap

- Baisinger Spezial
  - 0,3 l 2,40 €
  - 0,5 l 3,30 €
- Baisinger Keller Pils
  - 0,3 l 3,00 €
- Baisinger Radler (beer with lemonade)
  - 0,3 l 2,30 €
  - 0,5 l 3,20 €
- Baisinger Hefeweizen
  - 0,3 l 2,60 €
  - 0,5 l 3,50 €

Bottled Beer

We constantly offer different kinds of special beers

- Tegernseeer, Augustiner Edelstoff, Esslinger Zwickel and other beers
  - on demand
  - each 0,33 l 3,00 €
  - 0,5 l 3,50 €
- Erdinger Hefeweizen (non alcoholic)
  - 0,5 l 3,50 €
- Pils (non alcoholic)
  - 0,33 l 3,20 €
- Dark Hefeweizen/Kristallweizen
  - 0,5 l 3,50 €
Wines

Wine on tap red, rosé, white  
0,25 l  3,60 €
Wine on tap red, rosé, white in jug  
0,5 l  7,20 €  1,0 l  13,50 €
Wine mixed with water  
0,25 l  3,00 €

All bottled wines are obtained from our partner, winery „Kusterer“.

Bottled red wine  
0,1 l  0,25 l  Bo. 0,75 l
Blaufränkisch (Lemberger), aged in barrique  
2,80 €  7,00 €  19,80 €
Salbander dry, cuvée  
2,50 €  6,50 €  18,00 €
Spätburgunder dry, aged in barrique  
3,50 €  8,50 €  24,50 €

Bottled white wine  
0,1 l  0,25 l  Bo. 0,75 l
Riesling trocken  
2,50 €  6,50 €  17,50 €
Grauburgunder dry  
3,30 €  8,00 €  23,50 €
Chardonnay dry, aged in barrique  
3,50 €  8,50 €  25,00 €

Bottled rosé wine  
0,1 l  0,25 l  Bo. 0,75 l
Merlot rosé  
2,80 €  7,00 €  19,80 €

Sparkling Wine and mixed Specials

Kessler Hochgewächs Chardonnay brut  
0,75 l  26,40 €
Kessler Cabinet brut  
0,75 l  23,50 €
Kessler Rosé brut  
0,75 l  23,50 €
A glass of Kessler Sparkling wine, Cabinet or Rosé  
0,1 l  4,00 €
Aperol Sprizz  
0,2 l  6,50 €
Hugo  
0,2 l  6,00 €
**Spirits**

All liquors are made in our own distillery.

<table>
<thead>
<tr>
<th>Type</th>
<th>Alcohol (%)</th>
<th>2 cl</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>* Fruits (Obstler)</td>
<td>40</td>
<td></td>
<td>2.00 €</td>
</tr>
<tr>
<td>Plum</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peaches liqueur</td>
<td>25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Walnut liqueur</td>
<td>25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>** Pears</td>
<td>38</td>
<td>2 cl</td>
<td>3.00 €</td>
</tr>
<tr>
<td>Cherry</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>„Grappa“ (Spätburgunder)</td>
<td>42</td>
<td>2 cl</td>
<td>4.00 €</td>
</tr>
<tr>
<td>*** Riesling „Grappa“, aged</td>
<td>42</td>
<td></td>
<td></td>
</tr>
<tr>
<td>in oak barrel</td>
<td></td>
<td>2 cl</td>
<td></td>
</tr>
<tr>
<td>„Apple of Barrel“, aged in</td>
<td>42</td>
<td>2 cl</td>
<td>2.00 €</td>
</tr>
<tr>
<td>chestnut barrel</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brandy „Muscatel“, aged in</td>
<td>45</td>
<td>2 cl</td>
<td>3.00 €</td>
</tr>
<tr>
<td>oak barrel</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brandy „Blaufränkisch Muscatel“ aged in french „Limousin“ oak barrel</td>
<td>42</td>
<td>4 cl</td>
<td>3.50 €</td>
</tr>
<tr>
<td>Brandy „Yeast“, aged in whiskey barrel</td>
<td>45</td>
<td>2 cl</td>
<td>5.00 €</td>
</tr>
</tbody>
</table>

*Other*

<table>
<thead>
<tr>
<th>Type</th>
<th>Alcohol (%)</th>
<th>4 cl</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ramazzotti</td>
<td>40</td>
<td>4 cl</td>
<td>3.50 €</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td></td>
<td>2 cl</td>
<td>2.50 €</td>
</tr>
<tr>
<td>Jägermeister</td>
<td></td>
<td>2 cl</td>
<td>2.50 €</td>
</tr>
</tbody>
</table>
Catering
Everything on our menu can be delivered to your celebration at home or any other venue.
We are also happy to fulfill any personal culinary requests.
Please feel free to contact us

Take-away Food
If you are short on time, we can offer our take-away service.
Packed for you in practical containers, enjoy your favorite meal at home or on the run.

Kielmeyer’s Housing
Are you looking for a place to stay on your holiday or your sight-seeing trip of Esslingen? Do you need accommodation for yourself or an employee, or perhaps for visitors to the “Messe Stuttgart”? Then we’re certain, you’re going to love our holiday apartments.
Just ask one of us for more information or take a look at the rooms on our homepage.
www.kielmeyerhaus.de

Gabi, Lutz, Hannes and Thomas Kielmeyer are looking forward to your visit!
Historical Background

The Kielmeyer House

Built in 1582, the Kielmeyer house is the last remaining building of the historical Katharinen hospital, which was situated on today’s market square. The large portal and huge wine cellars are leftovers from the building’s original purpose as a warehouse and to house the hospital’s wine and fruit press.

The imposing Renaissance building with its stunning half-timbered gable has been in the Kielmeyer family since the 18th century and was consequently turned into a residential and commercial building. It housed a wide variety of businesses, from soap manufacture and petroleum trade to a shop for colonial goods.

With the ‘Kielmeyers 1582’ restaurant on the ground floor and function rooms on the first floor, as well as various other residential accommodations on the upper floors of the house, the Kielmeyer estate is expanding to include attractive offers.

The Kielmeyer Distillery is located behind the house. It was extensively renovated in 2007 and opened in 2008 together with its shop.

Also in 2008, renovations and alterations of several holiday apartments began in the neighboring building, Marktplatz 3, followed by the restaurant on ground level. In March 2015, ‘Kielmeyer’s Besen’ was opened with great success.

Another part of the family business is a nearby vineyard. In collaboration with Kusterer Wines, our sun-ripened grapes are turned into a variety of barrel wines. Aside from our very own distilled spirits, we can therefore also offer excellent wines from the sunny slopes of Esslingen.
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Kielmeyer Family
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Internet: www.kielmeyersbesen.de

Daily open from 11:00 am, no day of rest.