



YOU ARE



WELCOME





## WELCOME

Since 2014, we have been cooking here with heart and soul – fresh, local and regional. We only serve what is in season and sourced from the surrounding area. Homemade really means homemade here: from our own bratwurst and schnapps to lovingly prepared classics.

Our cuisine is honest, Rhineland-style and a little bit 'pöppsch' – just like us. And because we cook fresh every day, the rule is: 'When it's gone, it's gone.'

WE'RE DELIGHTED YOU'RE HERE – ENJOY YOUR MEAL!

## ENJOY WARM

Coffee	3,00 €
Milk coffee	3,50 €
Espresso	2,50 €
Cappuccino	3,80 €
Latte Macchiato	3,80 €
Tea	2,90 €
(Earl Grey, Peppermint, Salted caramel, Herbs ...)	

# FRESH FROM THE BARREL

## PÖPPsch

**the authentic Poppelsdorfer Kölsch**

Fresh, top-fermented and wonderfully drinkable – our Pöppsch is more than just a beer, it's a piece of Poppelsdorf in a glass. Brewed with love, it tastes like a cosy evening among friends: honest, delicious and with a good dose of 'Jeföhl' (feeling).

<b>PÖPPsch from the barrel – Pfiff</b>		
	0,10 l	1,30 €
<b>PÖPPsch from the barrel</b>	0,20 l	2,50 €
<b>PÖPPsch from the barrel</b>	0,40 l	4,80 €
<b>König Pilsener</b>		
from the barrel	0,25 l	3,60 €
from the barrel	0,40 l	4,80 €
non-alcoholic	0,33 l	4,30 €
<b>Benediktiner Weißbier</b>		
Light beer from the barrel	0,30 l	4,20 €
Light beer from the barrel	0,50 l	6,00 €
Light beer non-alcoholic	0,50 l	6,00 €
naturally cloudy	0,30 l	4,20 €
naturally cloudy	0,50 l	6,00 €
naturally cloudy		
non-alcoholic	0,50 l	6,00 €

## SPRITZER

**Our very own creation -  
'cause it tastes best.**

**Ginger-Lemon Spritzer, Blueberry  
Spritzer; Mango Spritzer**

je 0,5 l | 6,00 €

## THIRST QUENCHR

**Wasser**

Sprudel	0,30 l	3,00 €
Still	0,25 l	3,00 €
Still oder Sprudel	0,75 l	7,50 €

<b>Cola   Cola Zero  </b>	0,30 l	3,40 €
<b>Fanta   Sprite  </b>	0,50 l	5,40 €
<b>Apfelschorle</b>		

**Gaffel Fassbrause**

Zitrone & Orange	0,33 l	3,50 €
Bitter Lemon	0,20 l	3,50 €
Ginger Ale	0,20 l	3,50 €
Tonic Water	0,20 l	3,50 €

# SUBSTANTIAL & HEARTY

## POPPELSDORFER BRETT

Cheese cubes · Liver sausage · Sliced authentic Knecht bratwurst · cucumber · bread · pretzel & butter · mustard from the mustard bar · perfect for sharing between two people **17,90 €**



## GARTENGLÜCK BRETT

Cheese cubes · crispy falafel · herb quark · tomatoes, served with country bread & a small glass of Jurkenschloot **13,90 €**



## SCHNITZELBRETT

Veal cutlet strips · Tomato and cucumber salad with small potatoes and sea salt **15,90 €**

## VEGGIE STULLE

Country bread · Herbed quark · Tomatoes · Pickles · Sunflower seeds **8,90 €**



## ROASTBEEF STULLE

Crispy country bread · Roast beef · Caramelized onions · Mustard mayo · Arugula **9,90 €**



## LEBERWURST STULLE

Country bread · fine liver sausage · pickled gherkin · apple slices · caramelized onions **7,90 €**



## FRIKADELLEN STULLE

Crispy country bread · homemade meatball · mustard mayo · pickled gherkin **8,90 €**

**Pretzel** **2,50 €**

**Country bread with herb quark** **4,50 €**

**Lentil chips with sweet chili dipp** **4,50 €**

## GREEN VEGETABLES

**Grandma's side salad** (V) 5,50 €

**Cucumber salad** (V) 6,70 €  
Aunt Marianne

**Potato & curd cheese** (V) 16,70 €  
Gardeners greens,  
baked potato & quark  
+ grilled vegetables 19,90 €  
+ chicken fillet strips 21,90 €  
+ roast beef 23,90 €

**Waldau salad** 23,90 €  
small potatoes, gardener's greens,  
boiled eggs, chicken fillet, walnuts  
& grated cheese

**Karlas Kicherkraut salad** (V) 19,90 €  
Gardners green vegetables,  
chickpea balls,  
grilled vegetables & fried onions

**Heidis salad** (V) 19,90 €  
Gardeners greens, breaded goat cheese,  
honey, honey mustard mayonnaise,  
grilled vegetables & sunflower seeds

## MEAT-FREE & DELICIOUS!

**Cheese spaetzle** (V) 18,90 €  
with Gesinde gardeners greens

**Spinach dumplings** (V) 19,90 €  
with Gesinde gardeners greens

**Fried pretzel dumplings** (V) 19,90 €  
with homemade mushroom cream  
& Gesinde gardeners greens

**Crispy Kohlrabi** (V) 15,90 €  
with grilled vegetables & herb quark

**Grilled Vegetable Bowl** (V) 18,90 €  
Greens · Spätzle · Falafel  
assorted grilled vegetables · tomatoes ·  
herb quark · lemon-olive oil dressing



# CLASSICS

**Liver loaf with fried potatoes**  
and two fried eggs 15,90 €

**Currywurst 'The Classic'**  
14,90 €  
160 g veal sausage with our  
Gehilfenhaus special sauce & chips

**Pöppsche shashlik according to an old  
village recipe** with chips 16,90 €

**Deluxe Summer Herring**  
Creamy herring in an apple, cucumber,  
and onion sauce, served with small  
potatoes & homemade dill oil 19,90 €

**Viennese schnitzel**  
with a side dish of your choice: fried  
potatoes, potato salad, spaetzle,  
mashed potatoes, pretzel dumplings,  
chips, salad je 29,90 €

- Classic with golden yellow breadcrumb coating & cranberries
- Horido! with homemade mushroom cream sauce
- Gipsy with homemade gypsy sauce
- Prager with bacon, hollandaise sauce & onions

**Onion Kiki** 19,90 €  
Grilled chicken breast with grilled  
vegetables, spaetzle, and herb quark

**Farmer Olaf's 1/2 Chicken** 19,90 €  
with our homemade marinade,  
with chips, spicy mayonnaise &  
cucumber salad

**Peter's peeling ribs**  
Juicy and delicious, made to our own  
recipe with Jurkenschloot and chips  
Half rib 24,90 €      Whole rib 34,90 €

**Grandma's roast beef** 24,60 €  
with fried potatoes and fried eggs

**Franks Sausage Salad** 14,90 €  
served with country bread

## Side dishes:

Fried potatoes, potato salad,  
small potatoes, vegetables, spätzle,  
chips, pretzel dumplings, salad  
each 4.90 €

## Currywurst Chefs-Edition

Our best veal currywurst served in special combinations with fries

### Poppelsdorfer Original

Currywurst with our Gesindehaus special sauce 14,90 €

### Summer Curry

Parmesan, Rucola, lemon mayo 16,90 €

### Spicy Maxican

Jalapeños, cheese, fried onions 17,90 €

### Sunny Hawaii

grilled pineapple, baked with cheese 16,90 €

*Our best veal  
Currysauage is  
always served with  
our special curry  
sauce*

# POTATO PANCAKES

EVERY WEDNESDAY, ALL POTATO PANCAKES  
COME WITH 0.2 LITERS OF BEER OR  
0.1 LITERS OF WINE

## Potato pancakes – the Poppelsdorf Crispy Gold (3 pieces)

### The Classics

with apple compotet 9,90 €

### The Sweet One

with beetroot relish  
& fried apple slices 9,90 €

### The Garden Delight

with herb quark  
& Cucumber Salad 10,90 €

### The Northern Light

with smoked salmon 14,50 €

### The Delicate One

with roast beef 14,50 €

## Rhenish Crispy Platter for 2

6 potato pancakes

Apple compote · apple slices · herb  
quark · beetroot relish · smoked salmon  
· roast beef 29,90 €



**ECHE  
KNECHTE**

SELBST GEWURSTET

## SAUSAGE MAKING CLASS

Want to make your own sausage using the finest ingredients? Then our sausage-making class is just the thing for you!

With plenty of background knowledge, practical tips, and fascinating stories about sausage-making, it's not only educational but also a lot of fun.

And best of all: you'll get to meet our "Real Servants" Frank & Mac—two characters with heart, humor, and plenty of sausage know-how!

# ECHE KNECHTE

## Sausage variations from our sausage kitchen

### Grilled sausages 'from the pan' 22,30 €

Three sausages (wild garlic, thyme, Almöhi) with chips and a Gesindegeist

### Grilled sausage with thyme 19,90 € with caramelized onions, gravy, and pretzel dumplings

### Sausage of the day 17,90 € Special ask for our sausage of the day with chips

### Totos Summer Sausage 20,90 € Grilled sausage with lemon olives, walnuts, pan-fried potatoes & grilled vegetables

### Grilled sausage with wild garlic 19,90 € Grilled sausage stuffed with wild garlic, fried potatoes & creamed vegetables

### Alm-ö-hi 19,90 € Grilled sausage stuffed with mountain cheese. Served with mashed potatoes, a small cucumber salad & fried onions.

# ECHE KNECHTE FOR 2 OR MORE...

\*100%  
homemade  
with love

## Our homemade bratwurst from the Gesindehaus sausage kitchen

(a medley of wild garlic, thyme, Almöhi, and the sausage of the day), served with crispy fries or pan-fried potatoes, Jurkenschloot, herb quark, country bread, and a selection from our mustard bar.

Meant for sharing—perfect with PÖPPSch, wine, or spritz on long summer evenings.

For 2 (4 Sausages) 34,90 €

For 4 (8 Sausages) 59,00 €



# LUCKILY, THERE'S STILL SOMETHING SWEET!

**Cold Dog**  
with Vanilla Sauce 5,90 €

**Apple Rings**  
Apple Rings in Batter with Lemon-Yogurt  
Cream & Cinnamon Sugarr 7,50 €

**Berry Bliss**  
Homemade yogurt cream · Red fruit  
compote · Cookie crunch 7,50 €

**Chocolate Dream**  
Warm chocolate cake  
with homemade fruit compote 7,90 €

**Kaiserschmarrn**  
with homemade apple sauce 9,90 €

## Spirits

### Kräuter

Averna 4cl 6,00 €  
Ramazzotti 4cl 6,00 €  
Jägermeister 2cl 3,00 €  
Underberg 2cl 3,00 €

### Fruit schnapps 2cl

Gesindegeist 3,00 €  
"Uns Willi" 3,00 €  
Marille 3,80 €  
Hazelnut 3,50 €

### Liquor 2cl

Schwesterherz 3,00 €  
Eierlikör 3,00 €  
Baileys 3,50 €

### Longdrink

(Gin & Tonic, Whisky Coke,  
Rum Coke 8,00 €



## WHITE WINE

Kleine Zalze Cellar Selection South Africa  
**Sauvignon Blanc or Chardonnay**

Glass	0,20 l	7,50 €
Bottle	0,75 l	24,90 €

## ROSÉ

Kleine Zalze Cinsault Rosé Cellar  
Selection South Africa

Glass	0,20 l	7,50 €
Bottle	0,75 l	24,90 €

## RED WINE

Simonsvlej Toffee Chunk  
**Syrah**

Glass	0,20 l	7,50 €
Bottle	0,75 l	24,90 €

Du Toitskloof  
**Merlot**

Glass	0,20 l	7,50 €
Flasche	0,75 l	24,90 €



## FANCY A SPRITZ

Aperitif je 7,50 €

Aperol-Spritz

Sarti Spritz

Limoncello-Spritz

Campari-Spritz

Lillet Wild Berry

Hugo

## HOUSEWINE

### WINE ESTATE WILHELM

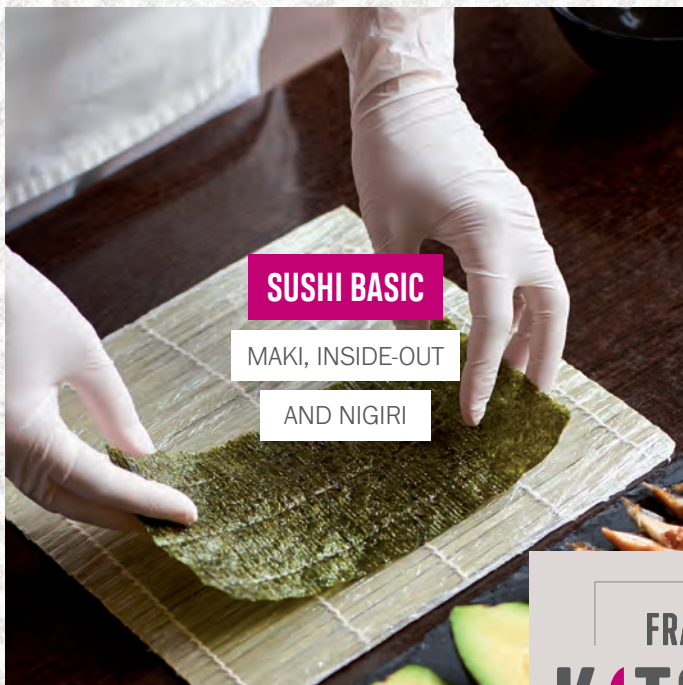
**White** Pinot gris, Riesling

**Rosé** Pinot noir Weißherbst

**Red** Pinot noir Kaiserpfalz

0,20l 5,90 €      1,00l 25,00 €

ASK FOR  
OUR WINE RECOMMENDATION  
OF THE DAY



## SUSHI BASIC

MAKI, INSIDE-OUT

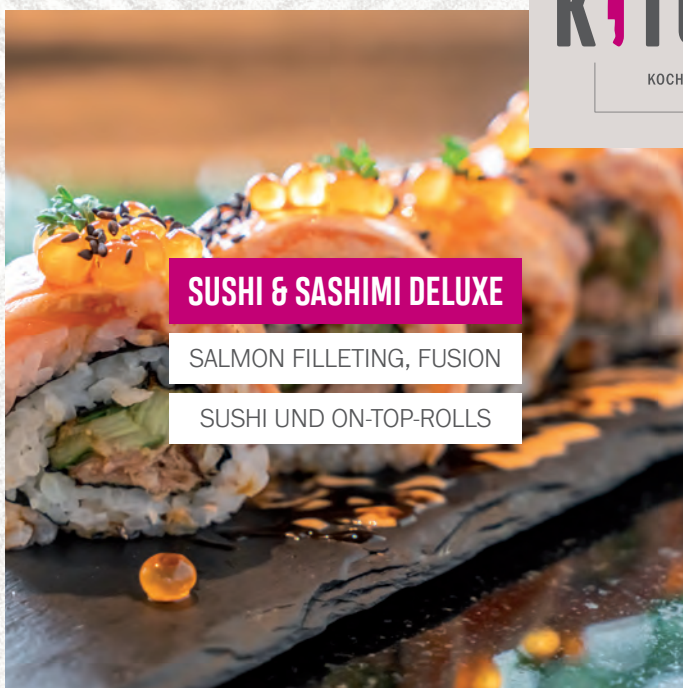
AND NIGIRI



## RAMEN-LOVER

RAMEN-SOUPS

THE SLURPING BEGINS



## SUSHI & SASHIMI DELUXE

SALMON FILLETING, FUSION

SUSHI UND ON-TOP-ROLLS



## ASIA STREET FOOD

RAMEN-SOUP, YAKITORI

UND TERYAKI-SALMON



**ECHTE KNECHTE**

YOUR OWN SAUSAGE

BARBECUE INCLUDED

## SOULFOOD. ROADTRIPS. STORIES.

We're Frank & Lenka, sushi chefs, foodies, globetrotters—and above all, two people who love good food. We bring what we've experienced, learned, and tasted in kitchens around the world to our classes—right here in Bonn.

At Franka's Kitchen, it's not just about cooking. It's about being together. About real soul food. About evenings that smell of ginger, salmon, embers, and laughter. About stories that emerge while rolling a maki—or while slurping the first bowl of homemade ramen.

Whether you come alone, with your best friend, or with your whole team: Our classes are open to anyone who enjoys cooking—and is in the mood for something special.

Sushi Class: Sushi Basic.

Experience the luxury of sushi with sashimi & fusion.

Become the king or queen of street food.

Grill like a pro or create your own sausage.

Or join us for unforgettable kitchen parties with 7 courses and drinks included.

We look forward to seeing you – Frank & Lenka

[WWW.FRANKAS-KITCHEN.DE](http://WWW.FRANKAS-KITCHEN.DE)



## CELEBRATE WITH US!

Celebrate your special day with us – in a cosy setting with a small group or with up to 85 guests. On the first floor, you can celebrate undisturbed as a private party, and on request, you can also hire the entire house exclusively.

### CATERINGS & PRIVATE COOKINGS:

Would you prefer to celebrate at home or in the office?

No problem – we bring our kitchen to you! Whether freshly prepared on site, delivered or as live cooking with BBQ: we spoil your guests wherever you are.

With Frankas Kitchen, our cooking location in Beuel, sushi & Asian fusion comes into play – and our Frankas Kitchen Mobil delivers street food directly to you.

**Contact:** Lenka Rink | **Telephone:** 0228 / 520 93 91

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