

Zenz



FOOD



Zenz

Who is Zenz?

Zenz is the nickname for the old German woman's name Kreszentia, and to us it represents all the grandmothers, aunts, mothers, and many other women who cook our favorite foods with dedication, care and knowledge – who know their craft and love to pamper us with the fruits of their labor. People who care for us and make us feel at home. Food for body and soul in its original meaning.

That is also the style and aspiration of our kitchen in the Zenz Wirtshaus: honest and well-done, using regional products from local producers, carefully selected and sustainably grown – that's what Zenz stands for.

And since our Zenz doesn't believe that everything used to be better, she still

has the passion to try new things. Thank goodness, because otherwise we would have to do without her modern twist on tavern food!

Her range of draft and bottled beers is just as flavorful and varied as her dishes. Carefully selected for flavor and variety, and produced by national and international brew masters, we use them in our dishes, mixed drinks or simply as the perfect liquid companion to our food.

But whether we're talking about beer or favorite foods – in all the things Zenz does, the most important thing to her is to bring a piece of real tavern culture to Mainz, to create a space to get together with friends that feels like home, where you always know you'll enjoy your time.

Your Zenz and her team



Hello
and welcome!



Starters

MAINZER STYLE SEASONED SOFT CHEESE ⑦ 4,50

Mainzer style seasoned soft cheese | Radishes | Oven-fresh pretzel

MARINATED CHEESE SALAD ⑦ 5,90

Marinated cheese | Baby spinach | Walnuts | Grapes | Apple

MINI SAUSAGE SALAD 6,90

Mainz bologna (local butcher Schuck) | Onion | Pickle | Vinegar and oil | Tavern bread

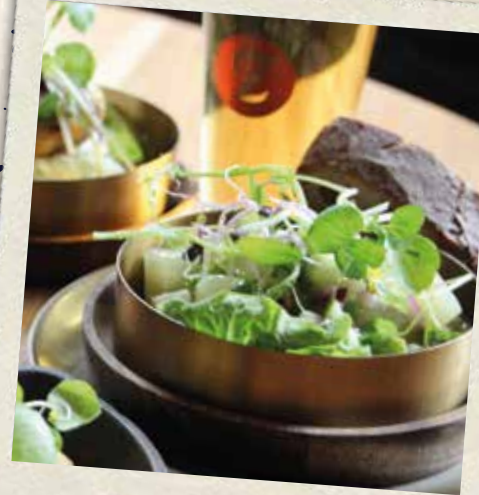
From the
region

SNACK PLATE 12,60

Mainzer style seasoned soft cheese | Mini sausage salad |
Marinated cheese salad | Butter | Tavern bread | Oven-fresh pretzel

Zenz CHEESE PLATE ⑦ 8,90

Alpine cheese | Brie | Limburger | Butter |
Grapes | Walnuts | Tavern bread



Care for something light?

Regional and sustainable

Zenz is dedicated to sustainability and region-
ality, which is why she pays particular attention
to the quality of prepared products as well as the
selection of her suppliers and partners. And you
can taste it, too!

Salad

CAESAR SALAD 11,40

Romaine lettuce | Bacon | Anchovies | Pretzel croûtons |
Grana Padano | Zenz Caesar dressing

Add slices of breaded schnitzel + 5,50

BABY SPINACH SALAD ⑦ 13,20

Honey and thyme baked goat cheese | Dried cranberries |
Walnuts | Vegetable chips | Baby spinach |
Balsamic dressing



Tastes like straight
from the garden

⑦ = Vegetarian ① = Vegan

All prices in Euro including legal VAT.

Allergens and additives?

Please ask for our separate chart.



Comfort food just like
mom used to make

Lunch at Zenz

Zenz knows what's good for you, and that includes a delicious lunch. That's why we're offering a lunch with various dishes from Monday through Friday from 12 to 3pm.

Brizza

MAINZER FEELING 11,80

Pretzel dough | Mainzer style seasoned soft cheese |
Bacon | Onions | Shaved marinated cheese

GARDEN LOVE 11,60

Pretzel dough | Sour cream | Grilled vegetables |
Goat cheese | Baby spinach

THE PALATINE 12,20

Pretzel dough | Sour cream | Sliced bratwurst |
Riesling kraut | Zenz mustard

LOREEN 11,20

Pretzel dough | Sour cream | Bacon | Leeks |
Zillertal Alpine cheese



Pretzel and
pizza united ...

Comfort Food

KNUCKLE 15,90

Front knuckle (750gr.) from the Allgäu straw-raised pig, cooked low and slow for 12 hours | Dark beer jus | Potato dumplings | Bacon cole slaw

TAVERN SCHNITZEL 14,90

Crispy breaded pork cutlet (300gr.) | Lemon | Wild lingonberries | Your choice of pan-fried potatoes or tavern fries

BEER GOULASH 15,60

Pasture-raised beef goulash | Beer sauce | Root vegetables | Buttered spaetzle

PALATINE FARMER'S

BRATWURSTS 14,60

Palatine farmers's bratwursts (local butcher Schuck) | Riesling kraut | Pan-fried potatoes | *Zenz* mustard



This is modern
tavern food



From the Allgäu
straw-raised pig ...



ALPINE CORDON BLEU 16,70

Pork cordon bleu Allgäu-style | Bacon | Emmentaler | Wild lingonberries | Lemon | Potato salad with cucumber and radish

VEAL MEATBALLS 15,90

Veal meatballs (local butcher Schuck) | Melted onions | Dark beer jus | Smashed potatoes

PIKE PERCH FILET 14,20

Pike perch filet seared on the skin | Risotto of black and red lentils | Alpine cheese | Root vegetables | Herbed wheat beer foam

MEATBALLS 13,90

Königsberg-style meatballs | Caper sauce | Smashed potatoes | Red beet chips

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Vegetarian & Vegan

RED BEET DUMPLINGS ② 14,60

Red beet dumplings stuffed with goat cheese | Baby spinach | Walnuts | Apple | Balsamic vinaigrette

CREAMED WILD MUSHROOMS ② 13,20

Wild mushrooms | Cream sauce | Schupfnudeln (a type of thick noodles made of potatoes, flour and eggs) | Zillertal Alpine cheese | Baby spinach

CHEESE SPAETZLE ② 11,80

Spaetzle | *Zenz* cheese mix (Brie, Zillertal Alpine cheese, Tilsiter) | Roast onion

EGGS IN GREEN (HERB) SAUCE ② 11,40

Frankfurt green (herb) sauce | Free range eggs | Red beet chips | Pan-fried potatoes

VEGAN SCHNITZEL ① 13,90

Vegan schnitzel (100% wheat protein) | Lemon | Wild lingonberries
Your choice of pan-fried potatoes or tavern fries

Red Beet Dumplings



ZENZ DOES VEGETARIAN AND VEGAN, TOO!

For our Zenz, tavern food doesn't just mean pork knuckle and schnitzel. She puts plenty of vegetarian and vegan dishes on the table, so that everyone is happy!

Zenz Schnitzel Day



EVERY TUESDAY
AFTER 5PM

Enjoy our Schnitzel Day at Zenz,
where you can choose from a variety
of schnitzel dishes for only 10,90 €.



There's always room
for more ...

Sides

SIDE SALAD 4,70

PAN-FRIED POTATOES 3,90

TAVERN FRIES 3,90

BUTTERED SPAETZLE 3,50

SMASHED POTATOES 3,50

BACON COLE SLAW 3,00

POTATO SALAD WITH
CUCUMBER AND RADISH 3,00

KETCHUP/MAYONNAISE 1,00

Kids' Meals

Up to 12 years

LITTLE RASCAL SCHNITZEL 6,50

Choice of a small turkey or pork cutlet (120gr.) |
Ketchup | Tavern fries

CHEEKY CHEESE ⑦ 5,00

Kid portion of cheese spaetzle

APPLE CHEEKS ⑦ 4,70

Schupfnudeln (a type of thick noodles made of potatoes,
flour and eggs) | Butter | Sugar | Apple sauce

Dessert

POPPY SEED SCHUPFNUDELN ⑦ 6,90

Schupfnudeln (a type of thick noodles
made of potatoes, flour and eggs) | Poppy |
Butter | Sugar | Strawberry rhubarb compote |
Giovanni L vanilla ice cream

GRANDMA'S CHEESECAKE ⑦ 7,40

Flamed cheesecake | Wild berries sauce |
Giovanni L pistachio ice cream

SEMOLINA SLICE ⑦ 7,20

Oven-fresh semolina slice | Peach puree

ICED COFFEE ⑦ 5,90

ICED CHOCOLATE ⑦ 5,90



Tastes just like
grandma used to make

Party with
our Zenz!

ONE MUST CELEBRATE WHEN ONE HAS THE OPPORTUNITY!

And the best way to do so is at the tavern
with our Zenz. Here, you'll find a cozy
tavern atmosphere, beer, modern comfort
food just like mom used to make, and the
perfect mood for a great party.



ZENZ WIRTSHAUS GMBH

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