

früh bis spät

Welcome to the "früh bis spät" in Trier's historic centre. We are very pleased to have you as our customers.

Since February 2018 our restaurant exists in the main city centre of Trier, the oldest city in Germany.

“Discover our concept –

***Serving Früh Kölsch, the iconic Cologne Kölsch,
and the famously known cuisine of the Schillinger Spießbratenhalle.
Just lean back and enjoy our comfortable atmosphere!”***

***Have a pleasant stay and enjoy your meal!
Andreas, Florian and Manuel and the whole team.***

P.S. Do you know our other restaurants next door, in Schillingen, Neuwied, or Bernkastel?

Frühstück bis Spätlese	Brauhaus Bernkastel-Kues
Direkt gegenüber, auf der anderen Straßenseite	Bahnhofstraße 8, 54470 Bernkastel-Kues

Früh im Landratsgarten	Waldrestaurant Spießbratenhalle
Landratsgarten 25, 56564 Neuwied	Im Freizeitzentrum 1, 54429 Schillingen

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Our menu

The kitchen is open Monday till Thursday and Sunday

from 12:00 pm to 9:30 pm

Friday and Saturday from 12:00 pm until 10:00 pm

daily changing lunch

Monday till Friday 12:00 pm to 3:00 pm
(except holidays)

Menu – vegetarian  12,40 €

Menu – fish or meat 13,90 €

You can find the current lunch
menu on our Instagram page:

@fruehbisspaettrier



Or ask our staff

You're looking for our **allergen map**?

These are separate for us. Please ask our service personel.

Warm and cold Appetizers

Fresh homemade “Schillinger Spießbraten” 10,90 €
served with sauce and some baguette*

(handmade pork roast, rolled and filled with a delicious filling made out of onions, mustard, bell pepper, herbs and spices)

Homemade goulash soup small: 7,90 €
big: 10,90 €

(Soup with paprika-spiced beef ragout in the house style)

“Flit mit einem Dip” Fresh baguette with one dip 4,90 €

“Flit mit 3 Dips” Fresh baguette with 3 dips 9,90 €

Optional: Herb butter  or herb curd  or greaves lard

“Halve Hahn“ met Röttgelche  7,40 €

Typical Cologne: rye bread roll with butter¹⁰⁾, mustard, a big piece of gouda¹⁾²⁾, served with pickles²⁾⁴⁾ and onions

„Kölsche Kaviar“ met Röttgelche 7,40 €

Typical Cologne: rye bread roll with black pudding³⁾⁴⁾⁵⁾, butter, mustard, pickles²⁾⁴⁾ und onions

“Mett“ met Röttgelche 8,40 €

Rye bread roll with butter¹⁰⁾, raw minced pork spread⁵⁾, served with pickles²⁾⁴⁾ and onions

“Kölsche Brotzeit” 14,40 €

Cologne snack: rye bread roll & baguette with gouda^{1) 2)}, raw minced pork spread⁵⁾, black pudding³⁾⁴⁾⁵⁾, butter, pickles²⁾⁴⁾ and a lot of onions

Beef-Carpaccio 17,90 €

Beef fillet thinly sliced, with olive oil, rucola (arugula), parmesan¹⁾²⁾ and some pine nuts

*Is the portion too big for you? We can also offer you a smaller dish (-1,50€). Just let us know. Any allergies? Please ask for a special menu.

Our fresh salads

Seasonally various raw salads⁴⁾⁶⁾ and leafy lettuce served with baguette.

Optional with: homemade yoghurt dressing¹⁰⁾ or vinegar and oil

Fitness-Plate Fit and tasty

25,50 €



Small 200g rump steak on salad bouquet⁴⁾⁶⁾
“How would you like your steak cooked?”

Big vegetarian mixed salad⁴⁾⁶⁾ plate

13,90 €

with raw salads and leafy lettuce

Big vegetarian mixed salad plate optional with:

- Fried mushrooms and cheese¹⁾²⁾  15,40 €*
- Fried and seasoned turkey strips  17,90 €*
- Freshly prepared pork “Schnitzel” strips 17,90 €*
- Finely seasoned roast beef strips 23,40 €*

Vegetarian dishes

Many of our vegetarian dishes can also be made vegan with a few adjustments.
Please speak to our service staff for more information.

Mediterranean pasta pan with/without cheese¹⁾²⁾

14,50 €*

Linguine with Mediterranean stir-fry vegetables house style

Classic baked potato

13,90 €

with herb curd¹⁰⁾ & salad⁴⁾⁶⁾

Gratinated baked potato

15,40 €

with mushrooms and cheese¹⁾²⁾, with herb curd¹⁰⁾ and salad⁴⁾⁶⁾

Crispy vegetable patty

14,90 €

with herb curd¹⁰⁾ and salad⁴⁾⁶⁾

Black Angus Steaks

Steaks are the core of our menu. There's a good reason for that: Our "Schillinger Steaks" are famous within the region. Choose your preferred doneness for a heightened steak experience. Here is a quick overview of the different doneness levels:

It is often debated with steak centre temperature belongs to which doneness level. This substantially depends on the meat quality. We use high quality and perfectly matured South American roast beef. Moreover, Black Angus has a great marbling (i.e. fine veins of lard) that makes the meat extremely tender when it is cooked and is responsible for the unmistakable and unique taste. The rules go: the better the used meat, the lower the centre temperature for the doneness level.

What makes matters more difficult though is that the doneness chart is used differently in France, USA and Germany. For example: the French "medium" is called "English" in Germany. We offer pure natural rump steaks with a crust or without. By specially roasting the steak on the crispy crust we ensure more roast and meat flavours enter the steak. The result is a unique and tasty steak experience.

We recommend ordering the steak with a crust to benefit from the best and most traditional steak flavour.

How would you like your steak cooked?

Very rare / bleu	Completely raw on the inside	Very thin on the outside, brown	very juicy – less inside tepid	35°C
Rare	Centre still raw	Thin on the outside, brown	Red and juicy-tepid inside	43°C
Medium rare / English	Centre red – slightly pink	Slightly intense brown	Juicy, pink red, tepid inside	48 °C
Medium	Red and juicy	Crispy brown crust	Moderately juicy – warm	53°C
Medium well	Small red centre	Crispy brown crust	Moderately juicy – very warm	58°C
Well done	Brown - grey	Crispy brown crust	Short of juice - hot	From 68°C

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All rump steaks are served with french fries and salat!

Rump steak with rind		300gr	400gr	500gr	750gr upon request
		29,90 €	33,90 €	37,90 €	52,90 €

Rump steak <u>without</u> rind	200gr	300gr	400gr	500gr	750gr upon request
	26,90 €	31,90 €	35,90 €	40,90 €	57,90 €

Choose your preferred additional toppings

Order changes and toppings for all of our dishes.

- Homemade **pepper cream** sauce, **mushroom cream** sauce, **red and green pepper** sauce, **brown gravy** each 2,50 €
- Homemade **herb butter** (with garlic) 2,00 €
- Fresh **herb curd**¹⁰⁾ (with garlic) 2,00 €
- **Braised onions** 2,50 €
- **Pan-fried mushrooms** 3,00 €
- **Fried potato with bacon** instead of fries 2,50 €
- **Baked potato with herb curd**¹⁰⁾ instead of fries 3,00 €
- **Mediterranean vegetable** instead of salad 2,50 €

Vienesse style “Schnitzel”

Big pork escalope ca. 280g with tasty breading, freshly tapped for you

Vienesse style “Schnitzel” with French fries & salad ⁴⁾⁶⁾	18,90 €*
Vienesse style “Schnitzel” with mushroom cream sauce ⁹⁾⁴⁾⁵⁾ French fries & salad ⁴⁾⁶⁾	19,90 €*
Vienesse style “Schnitzel” with red & green pepper sauce , French fries & salad ⁴⁾⁶⁾	19,90 €*
Vienesse style “Schnitzel” with pepper cream sauce ⁹⁾⁴⁾⁵⁾ , French fries & salad ⁴⁾⁶⁾	19,90 €*
Vienesse style “Schnitzel” gratinated with mushrooms and cheese ¹⁾²⁾ , French fries & salad	21,90 €*
Vienesse style “Schnitzel” gratinated with pineapple and cheese ¹⁾²⁾ , French fries & salad ⁴⁾⁶⁾	21,90 €*
Vienesse style “Schnitzel” with champignons, herb butter and onions , French fries & salad ⁴⁾⁶⁾	22,90 €*

*Is the portion too big for you? We can also offer you a smaller dish (-1,50€). Just let us know. Any allergies? Please ask for a special menu.

Straight from the brewery kitchen

(traditional dishes from cologne paired with typical regional sides)

“Himmel und Ääd”²⁾³⁾⁴⁾⁵⁾ 16,90 €

Specialty from Cologne: Roasted black pudding, mashed potatoes with
and apple bits, roasted onions and brawn gravy

“Riesenbratwurst” with “Kappes Teerdich” 16,90 €

Huge fried sausage (300g) with mashed potatoes intermixed with
”sauerkraut” pickled cabbage⁴⁾ and brawn gravy

“Fleischkäse “with “Kappes Teerdich” 14,90 €

Oven fresh meatloaf – baked brewed sausage, served with mashed potatoes
intermixed with “sauerkraut” pickled cabbage⁴⁾ and brawn gravy

“Kassler”³⁾ with “Kappes Teerdich” 16,90 €

Smoked pork chop served with mashed potatoes intermixed with
“sauerkraut” pickled cabbage⁴⁾ and brawn gravy

“Grillhaxe” with “Kappes Teerdich” 23,90 €

Crispy grilled pork knuckle (big hind knuckle, 1,2kg gross weight) served with
mashed potatoes intermixed with “sauerkraut” pickled cabbage⁴⁾ and brawn gravy

Big “BRAUHAUSPLATTE” house style for 4 people 73,90 €

Meatloaf, brewed sausage, Smoked pork chop³⁾, spit roast pork joint, pork
knuckle with fried potatoes, “Kappes Teerdich”⁴⁾ and brawn gravy

Dishes from “Schillingen”

(traditional and tasty)

Authentic homemade “Schillinger” oven fresh spit roast pork joint 18,90 €*
with sauce, fried potato and salad⁴⁾⁶⁾

Hand wrapped spit roast pork joint according to a secret recipe

Tasty meatloaf `ground meat` with sauce of your choice 17,40 €*
with French fries and salad⁴⁾⁶⁾

Optional: red & green peppers -, mushroom cream⁹⁾⁴⁾⁵⁾ - & pepper cream sauce⁹⁾⁴⁾⁵⁾, brown gravy

Pasta with roast beef strips with mushroom cream⁹⁾⁴⁾⁵⁾ sauce 24,40 €*
served with salad⁴⁾⁶⁾

Roast beef strips with baked potato 24,40 €*
and herb curd¹⁰⁾ served with salad⁴⁾⁶⁾

Pasta with homemade Bolognese 14,90 €*
with cheese¹⁾²⁾

Kid’s choice

(We strive for a family-friendly calculation. Please understand, that we charge adults a surcharge of 3,00 € for children’s meals for the same portion size)



“Dalmatiner” - portion of French fries 3,50 €



“Tabaluga” - small breaded pork escalope with French fries 8,90 €



“Wicky” - 5 chicken nuggets with French fries 8,90 €



“Mogli” - small sausages with mashed potatoes 8,90 €



”Susi und Strolch” - pasta with homemade Bolognese 7,90 €



“Fish & Chips” - 5 fish sticks with French fries 8,90 €

Our sweet desserts and ice cream

“Bunter Zwergenbecher” 4,90 €

2 scoops of ice cream¹⁾

optional – vanilla, strawberry, chocolate, walnut ice cream

scoops of ice cream¹⁾ with or without whipped cream¹⁰⁾ 6,40 €

3 scoops of ice cream¹⁾

optional – vanilla, strawberry, chocolate, walnut ice cream¹⁾

“Krokantbecher” Brittle cup¹⁾ 7,90 €

3 scoops of vanilla ice cream¹⁾ with whipped cream¹⁰⁾,
caramel sauce and brittle

“Nussknacker” 8,90 €

Walnut ice cream¹⁾ with different nuts & almonds,
whipped cream¹⁰⁾, chocolate- & caramel sauce

Hot and ice 8,40 €

3 scoops of vanilla ice cream
with warm raspberries

Warm chocolate tart¹⁴⁾ with vanilla ice cream¹⁾ 8,90 €

Homemade chocolate cake, vanilla ice cream¹⁾
and whipped cream¹⁰⁾

“Kaiserschmarrn” 9,90 €

Shredded and sugared pancake¹²⁾ with vanilla ice cream¹⁾

3 dessert variations 13,90 €

Composition of chocolate tart¹⁴⁾, vanilla ice cream¹⁾ & emperor’s mess¹²⁾

Hot drinks

from the house of **Julius Meinl**

Espresso	2,60 €
Espresso Macchiato	2,80 €
Coffee Crème	3,00 €
Coffee Crème big cup	3,70 €
Capuccino	3,40 €
White Coffee	3,60 €
Latte Macchiato	3,70 €
Moccachino (hot chocolate with Espresso)	3,70 €
Hot chocolate with/without whipped cream	3,40 €
Cup of tea (Early Grey, Green Tea, Peppermint, Red Fruits, Chamomille)	2,80 €

Non-alcoholic beverages

VIO still mineral water	0,25 l 2,90 €	0,75 l 6,80 €
VIO medium mineral water	0,25 l 2,90 €	0,75 l 6,80 €
carbonated table water	0,2 l 2,30 €	0,4 l 4,10 €
Coca Cola, Fanta, Sprite	0,2 l 2,60 €	0,4 l 4,80 €
Coca Cola zero, Mezzo Mix	0,2 l 2,60 €	0,4 l 4,80 €
Fuze icetea lemon	0,2 l 2,60 €	0,4 l 4,80 €
Schweppes Bitter Lemon		0,2 l 2,60 €
Malt beer, alcohol-free		0,33 l 3,60 €

Juices and fruit juice spritzers

Trierer fruit juice spritzers by Golden Jacob:

Golden Jacob (apple, unfiltered)	0,33 l 3,60 €
Rote Golden Jacob (apple-elderberry-currant)	0,33 l 3,60 €

More fruit juices:

<i>Vaihinger</i> apple juice	0,2 l 2,80 €
<i>Vaihinger</i> currant juice	0,2 l 2,80 €
<i>Vaihinger</i> orange juice	0,2 l 2,80 €
<i>Vaihinger</i> passion fruit juice	0,2 l 2,80 €
Big fruit juice spritzer	0,4 l 4,90 €

Früh Kölsch – the Kölsch of the Cologne

„The popular beer of the people of Cologne is a Kölsch specialty with its deliciously smooth taste – and an original. The people of Cologne really know how to enjoy life and always find a reason to raise a glass with a Früh Kölsch.”

Früh Kölsch <i>fresh from the tap</i>	0,2 l	2,50 €	0,4 l	4,90 €
Früh Radler <i>fresh from the tap</i>	0,2 l	2,50 €	0,4 l	4,90 €
Früh Schuß <i>fresh from the tap</i>	0,2 l	2,50 €	0,4 l	4,90 €
Kranz Früh Kölsch <i>fresh from the tap</i>	11 x 0,2 l			25,00 €
Pittermännchen <i>(10 liter keg on the table)</i>				89,00 €
Früh Natur <i>Radler</i>			0,33 l	3,60 €
Früh Kölsch <i>alcohol-free</i>			0,33 l	3,60 €
Früh Sport <i>alcohol-free</i> <i>(Fassbrause lemon / alcohol-free Radler)</i>			0,33 l	3,60 €

Viez „vom Gorges“

The award-winning Thommer Viez is well known far beyond the borders of the Trier region and is extremely popular.

Porz Viez	0,4 l	2,70 €
Porz Viez-Fizz	0,4 l	2,70 €
Porz Viez-Lemonade	0,4 l	2,70 €
Porz Viez-Cola	0,4 l	2,70 €

Erdinger Weißbier – So schmeckt Bayern

Erdinger Urweiße <i>unfiltered, fresh from the tap</i>	0,5 l	5,10 €
Erdinger Weißbier <i>alcohol-free</i>	0,5 l	5,10 €

Aperitifs

Riesling sparkling wine (dry) <i>Bernard-Massard</i>	0,1 l	3,50 €	0,75 l	22,50 €
Martini Bianco			5 cl	4,90 €
Campari-Orange			0,2 l	6,20 €
Aperol-Spritz			0,2 l	7,20 €
Lillet Wildberry			0,2 l	7,20 €
Gin Nigra Tonic (with lemon)			0,2 l	8,90 €

Regional white and rosé wines

Riesling <i>(optional: dry, off-dry or sweet)</i> <i>Weingut Thanisch, Lieser</i>			0,2 l	5,40 €
Riesling Sommerpalais <i>Off-dry, Reichsgraf von Kesselstatt</i>	0,2 l	6,40 €	0,75 l	22,50 €
Grauburgunder <i>Dry, (vom Muschelkalk), Weingut Apel, Nittel</i>	0,2 l	6,40 €	0,75 l	22,50 €
Weissburgunder <i>Dry, (vom Muschelkalk), Weingut Apel, Nittel</i>	0,2 l	6,40 €	0,75 l	22,50 €
Elbling <i>Dry, Weingut Apel, Nittel</i>	0,2 l	6,40 €	0,75 l	22,50 €
Rosé <i>Dry, (vom Orchideenfels), Weingut Apel, Nittel</i>	0,2 l	6,70 €	0,75 l	23,50 €

Red wines

Blauer Spätburgunder <i>Dry, Weingut Apel, Nittel</i>	0,2 l	6,40 €	0,75 l	22,50 €
Primitivo <i>fruity, dry, mild</i>	0,2 l	6,70 €	0,75 l	23,50 €
Appassite <i>Off-dry, full fruit</i>	0,2 l	6,70 €	0,75 l	23,50 €

Spirits, liqueurs, brandies, and delicacies

Obstler	2 cl	2,90 €
Williams pear	2 cl	3,30 €
Mirabelle	2 cl	3,30 €
Apricot	2 cl	3,30 €
Hazelnut Liqueur	2 cl	3,50 €
Moor pear (Chef's recommendation)	2 cl	4,90 €
Apricot Brandy	2 cl	6,80 €
Grappa di Brunello	2 cl	4,30 €
Sambuca	2 cl	3,50 €
Pernod	2 cl	3,20 €
Fernet Branca	2 cl	3,20 €
Red infused spirit	2 cl	2,80 €
Malteser (chilled)	2 cl	3,50 €
Jägermeister (chilled)	2 cl	3,50 €
Linie Aquavit (chilled)	2 cl	3,70 €
Baileys (on the rocks)	4 cl	4,50 €
Ramazzotti (with ice and lemon)	4 cl	4,90 €
Jack-Daniels with Cola (with ice)	5 cl	8,90 €
Hennessy Cognac	2 cl 3,60 € 4 cl	6,60 €
Jack Daniels Whisky	2 cl 3,60 € 4 cl	6,60 €
Talisker Whiskey	2 cl 6,10 € 4 cl	9,90 €

Kölner Brewery Schnapps

Früh Beer Brandy	<i>made from real Früh-Kölsch</i>	2 cl	4,70 €
Stippeföttche	<i>peppermint liqueur</i>	2 cl	3,20 €
Deck & Dönn	<i>herbal schnapps</i>	2 cl	3,20 €
Kabänes	<i>herbal liqueur</i>	2 cl	3,20 €

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Dear guests,

a few final words from us. We try to always have dishes with longer cooking times, such as our spit roast, kassler, meatloaf, and grilled ham hock, sufficiently prepared. However, despite fresh preparation of spit roast and grilled ham hocks multiple times a day, there may still be shortages.

Furthermore, we are dependent on your satisfaction. Therefore, we kindly ask you to share any positive or constructive feedback with us. Please feel free to speak to us directly or send an email to info@frueh-bis-spaet-trier.de. This is the only way we can continue to develop and improve.

Are you satisfied? Then please feel free to recommend us. Thank you very much.

We are available by phone from Monday to Sunday starting at 11:30 am. During peak times, it may occasionally happen that our service staff is unable to answer your call. We ask for your understanding in this matter. In this case, you are also welcome to use our online tool for reservations. Please visit our website frueh-bis-spaet-trier.de to make a reservation for up to 20 people. For reservation inquiries for larger groups, we kindly ask you to send an email to reservierungen@frueh-bis-spaet-trier.de.

The owners and the entire “früh bis spät” team would like to thank you for your visit.

We look forward to your next meal with us!

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If you have any questions about certain foods or additives, feel free to ask our service staff.
Our employees will provide you with our separate allergen menu.



= vegetarian (if you'd like vegan options, please ask our service staff)

Note for allergy sufferers: Due to our preparation methods and the layout of our premises, all of our dishes may contain traces of allergens. If you have allergies, please inform our service staff. Our separate allergen menu will provide you with information about the allergenic ingredients in the dishes.

Labeling of additives: We strive to use fresh, additive-free ingredients whenever possible. However, we rely on food products from other companies that may contain additives. If you have any questions about certain foods or additives, feel free to ask our service staff.

- 1.) With colorants = Cheese, milk ice cream, soft drinks (Cola, Cola Zero, Fanta, Sprite, Mezzo Mix, Fuze iced tea, juices), Hennessy Cognac, Jack Daniels Whiskey, Talisker Whiskey, red infused, Campari
- 2.) Preserved = Cheese, blood sausage, Cola, Cola Zero, Fanta, Sprite, Mezzo Mix
- 3.) With nitrate = Blood sausage, Kassler
- 4.) With antioxidants = Cheese, blood sausage, Fanta, Sprite, Mezzo Mix
- 5.) With flavor enhancers = Cheese, minced meat, blood sausage
- 6.) Sulfured = Fernet Branca, white wines, rosé wines, red wines
- 7.) Blackened
- 8.) Waxed = Citrus fruits
- 9.) With phosphates
- 10.) With milk protein
- 11.) With sweeteners = Cola Zero
- 12.) With one type of sugar
- 13.) Table sweetener based on sorbitol
- 14.) Caffeine-containing = Chocolate tart, Cola, Cola Zero, Mezzo Mix, Fuze tea