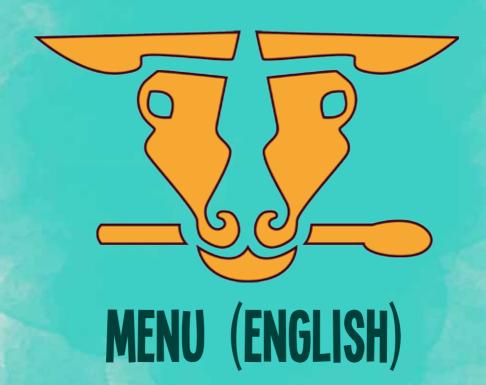
BIO, NACHHALTIG, REGIONAL UND FAIR

AUGUSTE



AUGUSTE PREMIUM-JUNKFOOD

"Premium" means to us: Organic, regional, fair and environmentally sustainable

ORGANIC

We carefully choose our food and drink providers and use organic foods only. For us it's very important to strictly use meat from animals kept in species-appropriate environment. We know all our providing farmers personally and they are all "EU-organio"-certified.

REGIONAL

Most burger ingredients, like buns, meat and vegetables are regionally from Nuremberg and its surroundings (except vegetables in winter). That saves the environment and makes our region economically stronger. We know all of our important food and drink providers personally.

ENVIRONMENTALLY STUSTAINABLE

Our "upcycling concept" is transferred into the restaurant design where we used old useless things to create furniture and decoration to save resources.





Fair to costumers:

Even though organic & fair burgers are far more expensive then conventional burgers, our prices are low-profit calculated. We try to cook as healthy as possible. For instance we use sunflower oil for frying.

Fair to employees:

We offer working contracts without time limit and over minimum wage. To give young people a chance we also offer apprenticeships.

Fair to providers:

We are mostly provided directly from producers. Our farmers determine the prices they need for a living.

Fair to animals and nature:

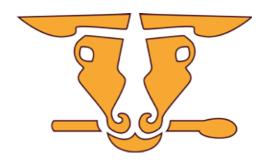
Cattle and pigs used for our meat are all raised on Franconian organic-certified grassland farms.

Fair economies

We are preparing for charitable status. We are working since 2009 under the rules of the premium business operating system (premium os), which prescribes:

- + Ecological and regional targets.
- + Specific training of employees.
- + Fair pay over minimum wage, employees decide how they want to be employed
- + No profit: Our prices are calculated that all parties are paid fairly. Our CEOs get the same hourly rate as the employees.
- + Social, economic and environmental sustainability is not voluntary but is a firm rule of the premium-os





BURGER



BURGER (MEAT)

We receive our burger meat from Franconian grassland farms only and it's organic -certified.

13,90	€	PULLED	PORK	BURGER	(ORGANIC)
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Roasted Pork marinated in premiumcola and BBQ sauce and grilled for 10 hours served in spelled bun. Or choose menu with chips or potato dumpling & salad EUR 17,90

- 11,90 € BURGERBURGER 1256 FRANCONIAN GRASSLAND HEREFORD BEEF (ORGANIC) house sauce, pickles, tomato, caramelized roasted onions and lettuce (1,2,8)
- \$ 15,90 € AUGUSTEBURGER 125/180G FRANCONIAN GRASSLAND HEREFORD BEEF (ORGANIC)
 - 18,90 € house sauce, crispy bacon, cheese, pickles, tomato, caramelized and roasted onions and lettuce(1.2.8)
- \$ 13,90 € HERBYBURGER 125/180G FRANCONIAN GRASSLAND HEREFORD BEEF (ORGANIC)
 - 15,90 € homemade herbal butter with 17 ingredients, roasted onions, tomato, pickles and lettuce in spelt bun (1,2,8)
 - 16,90 € SPRINGBURGER 125/180G FRANCONIAN GRASSLAND HEREFORD BEEF (ORGANIC)
 marinated and grilled mediterranean vegetables, leaf salad with herb pesto and sliced parmesan in organic spelled grains bun. Also in vegan (V) available
- \$ 17,90 € JUNKEGGSPLOSION 125/180G FRANCONIAN GRASSLAND HEREFORD BEEF (ORGANIC)
 - 19,90 € house sauce, fried egg-sunny side up, crispy bacon, cheese(2x), pickles, tomato, caramelized and roasted onions and lettuce(1,2,8)
- \$ 17,90 € MONKEYBURGER 125/180G FRANCONIAN GRASSLAND HEREFORD BEEF (ORGANIC)
 - 19,90 caramelized banana, crispy bacon, tomato, fried egg-sunny side up, cheese(2x), lettuce, soy-saté-peanut-sauce in spelt grain bun (1,2,3,5,8)
 - 11,90 € CRUNCHY CHICKENBURGER BREADED CHICKEN PIECES cheese, pickles, tomato, caramelized and roasted onions and lettuce(1,2,8)

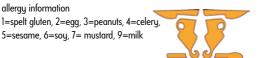


SIDE DISHES

SMALL PORTION FRENCH FREIS Homemade Franconian Organic French Fries 12mm cut (also av. in large)
SMALL PORTION CHIPS Homemade organic chips (made from franconia potatoes) (also av. in large)
SMALL PORTION AUGUSTE-CURLYS Homemade organic curlyfries (made franconia potatoes) (also ay. in large)
SMALL PORTION SWEET-POTATOE FRIES (NON ORGANIC) (ALSO AV. IN LARGE)
MEDITERRANEAN MARINATED GRILL VEGETABLES (ALSO AV. IN LARGE)
SMALL SALAD BOWLE AUGUSTE (ORGANIC) DIFFERENT KINDS OF LEAFY SALAD, TOMATOES, CUCUMBER, BELL PEPPERS, CHICORY, VEGGIE SPROUTS, HOMEMADE DRESSING(7) (ALSO AV. IN LARGE)

DIPS & SAUCES

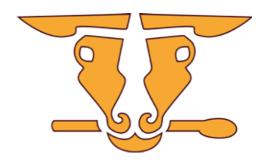
1,70 €	HOUSESAUCE (LACTOSE FREE, EGGS)	BARBEQUESAUCE (VEGAN),
	SOUR CREAM (9)	CURRYSAUCE (VEGAN),
	GARLICSAUCE (9)	KAHUNASAUCE (VEGAN)
	MAJONNAISE (LACTOSE FREE, EGGS)	KETCHUP (VEGAN)
	HERBBUTTER (9)	HERB-PESTO (VEGAN)



5=sesame, 6=soy, 7= mustard, 9=milk

AUGUSTE SÜD PREMIUM-JUNKFOOD





V-BURGER



V-BURGER

- 14,50 € AVOCADOBURGER

 MARINATED AVOCADO CHUNKS, SPELT GRAIN BUN, SOUR CREAM, CHEESE OR VEGAN

 CHEESE. PICKLES. TOMATO. CARAMELIZED AND ROASTED ONIONS AND LETTUCE (1.5.9)
- 12,90 € HALLOUMIBURGER

 MARINATED AND GRILLED HALLOUMI CHEESE, LETTUCE, PICKLES, HERBAL PESTO,
 GARLIC DIP, CARAMELIZED AND ROASTED ONIONS, TOMATO, SPELT GRAIN BUN (1,5)
- 13,90 € VEGGIEBURGER

 HOMEMADE PATTY FROM SEASONAL VEGGIES AND LENTILS, SPELT GRAIN BUN, SOUR

 CREAM, CHEESE, PICKLES, TOMATO, CARAMELIZED AND ROASTED ONIONS AND LETTUCE

 (VEGAN: HERBAL PESTO AND VEGAN CHEESE) (1.4.5)
- 13,90 € SPRINGBURGER (VEGAN),
 WITH MARINATED AND GRILLED MEDITERRANEAN VEGETABLES, LEAF SALAD WITH HERB
 PESTO AND SLICED PARMESAN OR VEGAN CHEESE, IN ORGANIC SPELLED GRAINS BUN.
- 14,90 € MONKEYBURGER VEGAN

 SMOKED TOFU AND PEANUT BASED PATTY, CARAMELIZED BANANA, SOY-SATÉ-PEANUTSAUCE, TOMATO, ONIONS, LETTUCE, SPELT GRAIN BUN (1,3,5,6)
- 13,90 € PULLED JACKFRUIT-BURGER -VEGANCOOKED JACKFRUIT.BBQ-SAUCE. CARAMELIZED AND ROASTED ONIONS
- 12,90 € FRIDAY-FOR-FUTURE-BURGER -VEGANOUR VEGAN CLIMBER, LENTIL PATTY, LETTUCE, TOMATO, PICKLED ZUCCHINI, KAHUNASAUCE, ORGANIC SPELLED BUN WITH MINIMAL CO2 AND MAXIMUM REGIONAL (1.8)

SIDE DISHES

3,90 € (6,90 €)	SMALL PORTION FRENCH FREIS Homemade Franconian Organic French Fries 12mm cut (also av. in large)
3,90 € (6,90 €)	SMALL PORTION CHIPS Homemade organic chips (made from franconia potatoes) (also av. in large)
3,90 € (6,90 €)	SMALL PORTION AUGUSTE-CURLYS Homemade Organic Curlyfries (made Franconia Potatoes) (also av. in large)
4,90 € (6,90 €)	SMALL PORTION SWEET-POTATOE FRIES (NON ORGANIC) (ALSO AV. IN LARGE)
5,90 € (9,90 €)	MEDITERRANEAN MARINATED GRILL VEGETABLES (ALSO AV. IN LARGE)
(6,90 €) 4,90 €	SMALL SALAD BOWLE AUGUSTE (ORGANIC) DIFFERENT KINDS OF LEAFY SALAD, TOMATOES, CUCUMBER, BELL PEPPERS, CHICORY, VEGGIE SPROUTS, HOMEMADE DRESSING(7) (ALSO AV. IN LARGE)

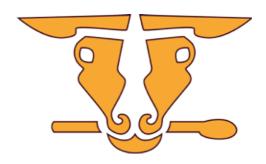
DIPS & SAUCES

1,70 €	HOUSESAUCE (LACTOSE FREE, EGGS)	BARBEQUESAUCE (VEGAN)
	SOUR CREAM (9)	CURRYSAUCE (VEGAN),
	GARLICSAUCE (9)	KAHUNASAUCE (VEGAN)
	MAJONNAISE (LACTOSE FREE, EGGS)	KETCHUP (VEGAN)
	HERBBUTTER (9)	HERB-PESTO (VEGAN)



AUGUSTE SÜD PREMIUM-JUNKFOOD





SOULFOOD JUNKFOOD



SOUL- 'N' JUNKFOOD

- MEDITERRANEAN MARINATED GRILL VEGETABLES W. CHIPS OR DUMPLINGS 9.90 € WITH ORGANIC OLIVEOIL AND HOMEMADE CHIPS
- PULLED PORK IN A DUMPLING 16.50 € ROASTED PORK MARINATED IN PREMIUMCOLA AND BBQ SAUCE AND GRILLED FOR 10 HOURS SERVED IN A BIG FRANCONIA POTATO-DUMPLING AND HOMEMADE SAUCE. WITH SMALL AUGUSTE SALAD.
- POTATO-DUMPLINGS 2 ORGANIC POTATO-DUMPLINGS WITH HOMEMADE MEAT-SAIÚCE 4.90 €
- 12.90 € ORGANIC-CURRYWURST WITH FRIFS ORGANIC SAUSAGE WITH HOMEMADE CURRY SAUCE AND CURRY POWDER WITH A SIDEDISH OF AUGUSTEN-FRIES OR AUGUSTEN-CHIPS YOU CAN CHOOSE GRADE OF SPICINESS FROM GRADE 1-5. USUALLY WE SERVE IT IN GRADE 1
- 12.90 € **PICHELSTEINER** GRANDMA'S CLASSIC! MADE WITH ORGANIC GRAPE. POTATOES. CARROTS CELERY. ONIONS BASED ON OUR LEGENDARY HANDCRAFTED BEEF STOCK (LARGE & SMALL PORTION)
- **VEGAN POTATOE GULASH** LITTLE SPICY STEW WITH PAPRIKA. POTATOES, VEGETABLES AND MUSHROOMS (LARGE & SMALL PORTION)
- CHILI CON CARNE WITH ORGANIC BEEF AND PORC HACK, CORN. PAPRIKA, BEANS, PEAS, TASTED WITH CHOCO-LATE. SERVED WITH BREAD (LARGE & SMALL PORTION)
- 14.90 € (ORGANIC) SALADBOWLE SANDRA AVOCADO VFGAN ROASTED MARINATED AVOCADOS. MIXED NUTS AND SEEDS. DIFFERENT KINDS OF LEAFY SALAD. TOMATOES, CUCUMBER, BELL PEPPERS, VEGGIE SPROUTS, HOMEMADE DRESSING(7) WITH INDIAN PAPADAM BREAD





SOUL- 'N' JUNKFOOD

- 11.90 € SALAD BOWLE AUGUSTE (ORGANIC) DIFFERENT KINDS OF LEAFY SALAD, TOMATOES, CUCUMBER, BELL PEPPERS, CHICORY, VEGGIE SPROUTS, HOMEMADE DRESSING(7) SERVED WITH INDIAN PAPADAM
- SALAD BOWLE AUGUSTE SMALL (ORGANIC) VEGAN 6.90 € DIFFERENT KINDS OF LEAFY SALAD, TOMATOES, CUCUMBER, BELL PEPPERS. CHICORY, VEGGIE SPROUTS, HOMEMADE DRESSING(7) SERVED WITH INDIAN PAPADAM
- 6.90 € LARGE PORTION AUGUSTE FRIES HOMEMADE FRANCONIAN ORGANIC FRENCH FRIES 12MM CUT
- 6.90 € LARGE PORTION AUGUSTE CHIPS HOMEMADE ORGANIC CHIPS (MADE FROM FRANCONIA POTATOES)
- 6.90 € LARGE PORTION AUGUSTE CURLYS HOMEMADE ORGANIC CURLYFRIES (MADE FROM FRANCONIA POTATOES)
- 6,90 € LARGE PORTION SWEET-POTATOE FRIES (NON ORGANIC)
- 3,90 € SMALL PORTION AUGUSTE-/CURLYS/SWEET-POTATOES OR CHIPS

DIPS & SAUCES

HOUSESAUCE (LACTOSE FREE, EGGS) 1.70 € **SOUR CREAM** (9)

GARLICSAUCE (9)

MAJONNAISE (LACTOSE FREE, EGGS) KETCHUP (VEGAN)

HERBBUTTER (9)

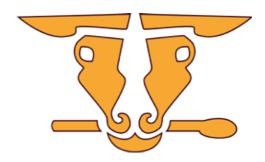
BARBEQUESAUCE (VEGAN).

CURRYSAUCE (VEGAN). KAHUNASAUCE (VEGAN)

HERB-PESTO (VEGAN)

AUGUSTE SÜD PREMIUM-JUNKFOOD





KIDS





EVERY SUNDAY:

FAMILY DAY, KIDS UP TO 12 YEARS GET A DISH FROM THE KIDS MENU FOR FREE (OR PIRATE BOX "S")

(FAIR USE: ONE FOR EACH ADULT EATER)

... AND A LITTLE SURPRISE

PIRATE TREASURE CHEST

- 4,90 € PIRATE TREASUR CHEST S
 1 FISHFINGERS, 1 CHICKENFINGERS, SOME FRIES, RAW VEGETABLES, KETCHUP, SURPRISE
- 6,90 € PIRATE TREASUR CHEST M
 1/2 SAUSAGE, 2 FISHFINGERS, 2 CHICKENFINGERS, SOME FRIES, CHIPS, RAW VEGETABLES,
 KETCHUP. SURPRISE
- 8,90 € PIRATE TREASUR CHEST L
 1/2 SAUSAGE, 3 FISHFINGERS, 3 CHICKENFINGERS, LARGE FRIES, CHIPS, RAW VEGETABLES,
 FRUITS, KETCHUP, SURPRISE



4 KIDS

(SONNTAGS: KIDS BIS 12: 1 X FREE PRO ERWACHSENEM ESSER)

3.90 € OCTOPUS-SAUSAGE

1/2 THICK SAUSAGE FORMED LIKE AN OCTOPUS. KETCHUP

4.90 € CHICKENSTICKS

4 CHICKENFINGERS WITH KETCHUP

4.90 € FISHFINGERS

4 FISHFINGERS WITH KETCHUP

0.90 € KIDS-FRIES

(ONLY FOR KIDS) MADE FROM ORGANIC POTATOES

4.90 € JUNIOR-KIDS

MINIBURGER (65G) ORGANIC BEEF, CUCUMBER, SALAD (12.8)

1.90 € DUMPLING WITH SOUCE

(ONLY FOR KIDS) HOMEMADE ORGANIC POTATODUMPLING WITH SAUCE (MEAT)

3.90 € SMALL PORTION AUGUSTE-/CURLYS/SWEET-POTATOES OR CHIPS

WITH NIP

DIPS & SAUCES

1.70 € HOUSESAUCE (LACTOSE FREE, EGGS)

SOUR CREAM (9) GARLICSAUCE (9)

MAJONNAISE (LACTOSE FREE, EGGS) KETCHUP (VEGAN)

HERBBUTTER (9)

BARBEQUESAUCE (VEGAN). **CURRYSAUCE (VEGAN).**

KAHUNASAUCE (VEGAN)

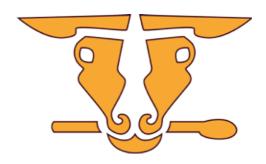
HERB-PESTO (VEGAN)





AUGUSTE SÜD PREMIUM-JUNKFOOD





GETRÄNKE



SOFTDRINKS

2,90 €	MINERALWATER O,5L NATURELL, SPRITZIG	
3,70 €	PREMIUM COLA _{1,2,9} 0,33 L (PREMIUM)	
3,70 €	PREMIUM FROHLUNDER (HOLUNDERBLÜTI	ENLIMO) 0,33L (BIO)
2,50 €	LEMONAID MARACUJA ODER LEMON 0,33	L DRINK CHARITY Im März unterstützen wir LemonAid und
2,50 €	CHARITEA BLACK 0,33 L	Charitea durch einen Aktionspreis. EUR 2,50 an Stelle 3,90. Trinken unterstützt
3,70 €	VOELKEL-BIO-LIMO	Schulkinder im Projekt PEaCE in Sri Lanka.
	HIMBEER-CASSIS, GINGER LIVE, ZITRONE NATUR, BLU	TORANGE 0,33 L
3,80 €	APFELSPRITZER 0,5 L (FRANKEN)	
3,30 €	ORANGENLIMO 5,10 0,5 L	
3,30 €	COLAMIX _{1,2,5,10} 0,5 L	
3,50 €	CLUBMATE 10,33 L	
3,30 €	MALZBIER 0,5 L	
3,80 €	ALKOHOLFREIES WEIZEN/BIER*0,5 L	
3,30 €	MANGOJUICE 0,2L (BIO)	
3,30 €	ORANGEJUICE 0,2L	
3,30 €	CURRANTJUICE 0,2L	ALLE
3,30 €	GRAPEJUICE 0,2L	GETRÄNKE SIND ZUM Mitnehmen für nur
3,30 €	MARACUJAJUICE 0,2L	1,90€ ERHÄLTLICH!
3,30 €	CHERRYJUICE 0,2L	The second second
3,90 €	RHUBARBJUICE (BIO) 0,2 L	
3,90 €	JUICE WITH SPARKLING WATER 0,4 L	
3,70 €	BIO-TONIC-WATER, BIO-BITTER-LEMON 0,2	? L



^{*} enthält Allergen Weizen und

¹ Koffeinhallig 2 mit Farbstoff 5 gefärbt mit Beta-Carotin 9 Phosphorsäure 10 Antioxidationsmittel



FRANCONIAN PALE BEERS

- 3.70 € DRAFT BEER: WEISSENOHER GLOCKENHELL 0,5 L
- 3.90 € DRAFT BEER: KLOSTERBRAUEREI CELLAR BEER (ORGANIC) 0.5 L

FRANCONIA BOTTLE BEER

3.50 € HELD BIER HELL 0,5L

weich, -malziges mildes und süffiges helles Bier aus Oberailsfeld (Held-Bräu) (9 von 10 Punkte bei "1000 Getränke", empfehlenswert bei "Bier Index".)

3.50 € SCHWARZE ANNA O,5L (NEDER FORCHHEIM)

Schwarz wie die Nacht, geheimnisvoll im Antrunk, mit explosiver Geschmacksvielfalt. Eine Kombination verschiedener Röst- und Kaffeearomen.

Vollmundig mit leichter Schokoladen-Note. Der Hopfen mild abgestimmt mit feinem aromatischem Abgang. Alk. 5,2% vol.

3.50 € MEISTER 0,5L

malzig, karamellig und kerniges Vollbier (halbdunkel, bernsteinfarben) aus Pretzfeld (7 von 10 Punkte bei "1000 Getränke", empfehlenswert bei "Bier Index".)

FRÄNKISCHES PILS

3.50 € WEIBENOHER PILS 0.5L

leicht malzig, aber trotzdem mit Hopfennoten. Ein typisch fränkisches Pils, nicht zu bitter.

3.50 € PREMIUMBIER (BIOLAND-PILS) 0.33L

leicht malzig, aber trotzdem mit Hopfennoten. Ein typisch fränkisches Pils, nicht zu bitter. Bioland-zertifiziert & nach premium-os-Richtlinien hergestellt. (9 von 10 Punkten bei 1000Getränke (baugleiches Minnesänger)

3,90 € WEISSENOHER CRAFTBIER 0.5L (BIOLAND-PILS)

IN DREI HOPFEN-VARIANTEN: MANDARINA, POLARIS UND HERSBRUCKER (SIEHE INFOBLATT IM ANHANG)

untergäriges Craftbier der Klosterbrauerei Weißenohe. Gebraut nach Pilsener Brauart. Mit Aromahopfen handwerklich hergestellt. Angenehme Bitterkeit und fruchtige Hopfennoten. Bioland-zertifiziert (empfehlenswert bei "Bier Index")

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^{*} Alle Biere dieser Seite enthalten das potentielle Allergen Gerste (Gerstenmalz)

BIERE* (FORTSETZUNG)

WEIZEN **

3,50 € GUTMANN HELL ODER UNERTL WEIßBIER 0.5L

UND DANN NOCH:

3,30 € ALKOHOLFREIES HELLES ODER WEIZEN 0.5L

3.30 € RADLER O.5L VOM FASS

WHISKY, RUM, BRÄNDE

EDLER WHISKY:

490 € AYRER'S RED - BIO WHISKY AUS NÜRNBERG

4.60 € REDBREAST 12J

<mark>1,30 €</mark> SPRINGBANK 10J

4,10 € ARDBEG 10J

EDLER RUM:

4,50 € BOTUCAL 12 JAHRE IM WHISKYFASS GEREIFT (ZUCKERROHRSAFT ERSTE PRESSUNG, VENEZUELA)

Noten reicher Schokoladen-Sauce und Karamell mit verschiedensten tropischen Früchten

5,50 € HAMPDEN ESTATE (JAMAICA, PURE SINGLE, RHUME AGRICOLE, KEIN ZUCKER, KEINE FARBSTOFFE)
Intensiv fruchtig, etwas süß, 8 Jahre gereift

AUBERDEM VOM FRÄNKISCHEN BRENNER HAAS:

3,90 € HASELNUSS, WILLIAMS, HIMBEERGEIST, SCHLEHENGEIST, ZWETSCHGE, MIRABELLE

3.50 € BITTERS UND LIKÖRE 4 CL BAILEYS, JÄGERMEISTER, APEROL (mit Farbstoff)

2.90 € KLARE UND BRAUNE 2CL GIN. WODKA, TEQUILA, HAVANNA CLUB

Bitte erfragen Sie die jeweiligen Anteile Alkohol (vol) beim Service

^{*} Alle Biere enthalten das potentielle Allergen Gerste (Gerstenmal) oder Weizen bei Weizenbier



JEDEN MONAT

EINEN NEUEN

AKTIONSWHISKY VON

CELTIC SIEHE TAFEL

0,2L/0,1L FRANCONIA WINE

**

3,90 € 2,90 €

HOUSE WINE MUELLER-THURGAU FROM FRANKONIA

dry and extraordinary Müller-Thurgau from Franconia. If you do not like Müller-Thurgau, because he is kind of sweet and you're in a headache, you should give this MT a chance ... a really fine Franconian wine from the "New German School NDS". (German quality wine, Alc. 12% vol.)

4,10 € 2.90 €

SILVANER WHITE WINE FROM FRANKONIA (PROBST)

Another dry Frankenwein of the "New German School NDS". Typical Silvaner with aroma play from crisp green apples, over pear and quince to dried fruits (German quality wine, Alc. 12% vol.)

GLASKLAR (GERMANY)

3,90 € 2,90 € "new gernan school" nice cuvee made from different grapes. not organic, but grown without pesticide 12% ALK

**

INTERNATIONAL WINE

3,90 € 2,90 €

HOUSEWINE RED (CORBIÈRES FRANKREICH)

From Languedoc: Grapes: Grenache, Syrah, Carigan, 12,6% ALK

3,90 €

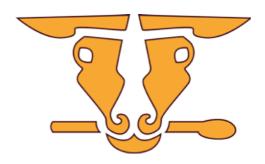
WINE-SPRITZER RED/WHITE FROM WINE OF YOUR CHOICE





AUGUSTE SÜD PREMIUM-JUNKFOOD





HOT & DESSERT



DESSERTS

- 2.50 € COOKIES (VEGAN VON DEN SCHAFFENSSCHWESTERN)
- 2,90 € NUTCORNER (SORTEN ERFRAGEN, Z.T. VEGAN VON MEISTER KÜFNER)

COFFEE & MORE

- 2,60 € TASSE KAFFEE (CAFE AMERICANO)
- 1,90 € ESPRESSO
- 3,50 € CAPPUCINO
- 3,50 € MILKCOFFEE/MACCIATO
- 3,50 € HOT CHOCOLATE
- 0,50 € KIDSCAPPU

TEAPEOPLE TEA



Why Tea People?

Tea People was founded by Neeraj and Vishaka, a husband wife duo along with their Scottish friend Gillian. As the duo attributed their own success to the e ducation they had received and firmly believed in the role of education in providing equal opportunities and in alleviating poverty, they decided to help. They teamed up with Gillian who at that time was running her own charity. The three of them together raised the required funds and provided the much needed assistance.

While all of this was great fun and was extremely satisfying, there was something that kept bothering the three of us. First, we realized that the scale of the problem was much bigger and way beyond that one school. Second that fundraising alone was not a very sustainable way of addressing the issue. Being dreamers, all of us, we had very special "pyjama party" - meetings where we discussed our world changing ideas! Our light bulb moment came during one such pyjama party where the aroma of our Darjeeling inspired us to form a social enterprise that would use tea as the medium for bringing about a positive social change. The idea was to bring the taste of a wide variety of fine, specialty and flavoured tea to the tea lovers of the world and give them a chance to change the lives of the poor children and empower communities living in and around the tea growing areas. This is how Tea People was born! We are hence set up as a social enterprise and have committed to put aside at least 50% of our net profits towards our social causes.

3.20 € tea people – "every day"

A robust blend of finest Indian, Sri Lankan and Kenyan teas

tea people - "choko-mint-rooibos"

A Caffeine Free South African Beverage infused with Chocolate and Mint

tea people - "desi masala chai"

Chai tea with aromatic Indian spices

tea people - "moroccan mint"

Premium Green tea blend with Peppermint and Spearmint

tea people - "very berry"

Refreshing fruit tea bursting with berries in biodegradable pyramid tea bags

tea people - "green lemon ginger"

Light green Sencha tea with lemon and ginger

tea people - "earl grey"

tea people - "mixed herbs"



AUGUSTE SÜD PREMIUM-JUNKFOOD



ÖFFNUNGSZEITEN

MONTAG-DONNERSTAG: 12:00-14:30, 17:30-23:00 (KÜCHE 22 UHR)

FREITAG-SONNTAG: 12:00 BIS 23:00 (DURCHGEHEND KÜCHE 22 UHR)

AUSSENBESTUHLUNG (MÄRZ-OKT.): BIS 22.00 UHR

PÄCHTER

BORIS HAGEL

TOM KRETSCHMER AUGUSTENSTR 37

90461 NÜRNBERG

RESERVIERUNG

0911-9326869

RESERVIERUNG@PREMIUM-JUNKFOOD.DE

FB.COM/PREMIUMJUNKFOOD
WWW.PREMIUM-JUNKFOOD.DE

KONTAKT CHEFS

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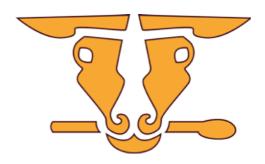




SPEISEN DIE MIT "BIO" GEKENNZEICHNET SIND KOMPLETT "BIO". ANSONSTEN GILT DIE JEWEILIGE AUSLOBUNG BEI DEN VERWENDETEN ZUTATEN. BEI UNS WIRD AUSSCHLIEBLICH BIO-WEIDERIND AUS FRANKEN VERARBEITET. UNSERE KARTOFFELN UND ALLE BUNS SIND AUßerdem auch komplett "Bio" und aus Franken.

BIO-KONTROLLSTELLE DE-ÖKO-006





INFOS & FAQ



FAQ

Why are Auguste French fries so small/short?

We obtain potatoes from Franconia (Schwabach) only. The farm is "Bioland" certified.

Means, these potatoes are only natural fertilized and do not get in touch with any chemical insecticide. That way, it may happen, depending on weather and a lot of other influences, that the potatoes are growing smaller than average. Our potato farmers don't use artificial irrigation, as it is usual in other regions around Nuremberg. We don't think it is environmentally sustainable to import water from the south (Altmühl), where it already gets narrow.

All of these facts results in potatoes smaller than the average glass house products.

Franconian potato sorts, which are high in starch and therefor good for French frying are also not really long and large by nature. Unluckily, not all types of potato are good to be used as French fries. That's why here in Franconia we better get used to the fact, that our French fries might be smaller and shorter than somewhere else, but still taste yummie. We guarantee for maximumenvironmentally sustainability, health, fairness and the typical original taste of "Franconian French Fries".

Why are my French Fries not as crispy as last time?

Our French Fries are crispy almost all throughout the year. But for a few months of the year we have to use a different potato variety, which is not as high in starch and therefor gets not as crispy and crunchy as usual. But it has the same typical delicious potato taste as our regular sort. Our trusted potato farmers are guaranteed, that all throughout the year we pay the same prize and obtain the same amount of potatoes. We think that is just fair and sustainable and that is part of our Premium-Operating-System.

Why does my Burger Meat taste flavorless?

Sometimes we need to retrain our taste buds, especially if it comes to natural and healthy food. Our patties are produced by a trusted butcher, who uses our own recipes. Our recipe contains beef and a little bit of salt only. Most of the common beef producers use a lot of spices and flavor enhancers in their patties, they also use way more salt than we do. We want to offer a high quality, all natural and healthy product. You can always add more salt if you like so. Our burger sauces are not very dominating and not too spicy and salty either, so you can taste the natural beef flavor. It's really a treat to taste the meat of real franconian grass-fed cows, which were able to live a long stress-free life in species appropriate environment.

Why the burgers are so expensive?

We work with the Premium-Operating-System, which doesn't allow us to operate profit-oriented. Our products are well calculated, so that

- 1. We minimize the harm on our environment;
- 2. We can be fair to our farmers and providers and pay the prize they need for a living;
 - 3. We can offer fair payment for our employees;
- 4. We do our very best to produce healthy products (for instance high quality oil for cooking);
 - 5. We compensate CO2 via Atmosfair:
 - 6. We guarantee maximum possible animal welfare;
 - 7.we try to use exclusively regional food for our products;
- 8. Our Restaurant is "BIO" and "Bioland" certified and uses appropriate goods from such sources only:

