

Bio ♻️ Regional ♻️ Fair ♻️ Nachhaltig

AUGUSTE

★ Premium-Junkfood.de ★

Menu (in english)



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 „Bioland“-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 SUSTAINABLE

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



BIO-Kontrollstelle:
DE-ÖKO-006

FAIR

Fair to costumers:

Even though organic & fair burgers are far more expensive than 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 Franco-nian 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.

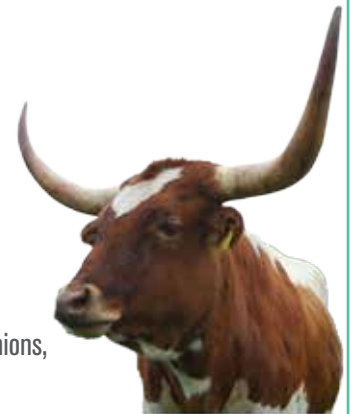
AUGUSTE ★ PREMIUM JUNKFOOD ★

Junkburgers

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

BUNFREE?
Our burgers are also available as "bunfree", with a side salad instead (+1,5€)

- 16,90** **Grill Burger Auguste 180g/125g**
S 14,50 Franconian Hereford beef, house sauce, crispy bacon, cheese, pickles, tomato, caramelized and roasted onions and lettuce(1,2,8)
- 18,90** **Junk-Eggsplosion Burger 180g/125g**
S 15,90 Franconian Hereford beef, house sauce, fried egg-sunny side up, crispy bacon, cheese(2x), pickles, tomato, caramelized and roasted onions and lettuce(1,2,8)
- 18,90** **Monkey-Burger 180g/125g**
S 16,90 Franconian Hereford beef, 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)
- 9,90** **Angus-Burger Basic**
125g beef from franconian Angus grassland-cow (organic), housedressing, lettuce, cucumber
- 9,90** **Burger Burger 125g**
Franconian Hereford beef, house sauce, pickles, tomato, caramelized roasted onions and lettuce (with cheese €10,40) (1,2,8)
- 14,50** **Herby Burger 180g/125g**
S 11,50 Franconian Hereford beef, homemade herbal butter with 17 ingredients, roasted onions, tomato, pickles and lettuce in spelt bun (1,2,8)
- 18,90** **Longhorn Bull-Burger 180g/125g**
S 15,90 Franconian organic Longhorn beef, spelt grain bun, herbal pesto, cheese, pickles, tomato, red wine shallots and lettuce(1,5,8)
- 18,90** **Longhorn Bull-Burger Texas 180g/125g**
S 15,90 Franconian organic Longhorn beef, spelt grain bun, BBQ sauce, cheese, crispy bacon, pickles, tomato, caramelized roasted onions and lettuce(1,5,8)
- 5,50** **Junior**
our smallest burger (65g) from franconia grassland cows (organic), minibun, roasted onions, cucumber, cheese and salad



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Vegan and vegetarian Burgers

- 12,90 Veggie Burger** *Vegan or vegetarian*
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) (1,4,5,8)
- 13,50 Avocado Burger** *Vegan or vegetarian*
Marinated avocado chunks, spelt grain bun, sour cream, cheese, pickles, tomato, caramelized and roasted onions and lettuce (vegan: tomato pesto, vegan cheese) (1,5,8)
- 11,90 Halloumi-Burger**
100g marinated and grilled Halloumi cheese, lettuce, pickles, herbal pesto, garlic dip, caramelized and roasted onions, tomato, spelt grain bun (1,5)
- 14,50 Monkey Burger** *Vegan*
Smoked tofu and peanut based patty, caramelized banana, soy-saté-peanut-sauce, tomato, onions, lettuce, spelt grain bun (1,3,5,6)

BUNFREE?
Our burgers are also available as "bunfree", with a side salad instead (+1,5€)

Monday is V-Day, all Burgers you see on this site are €9,90 only.....all day long

side-dishes look at: "side-dishes"

All food ingredients are 100% organic-certified.

BIO



BIO-Kontrollstelle:
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Side-Dishes

V=Vegetarian

- 3,90 Mediterranean marinated grill vegetables ✓**
with organic oliveoil
- 5,50 Large portion Auguste Pommes ✓**
Homemade Franconian organic French fries 12mm cut
- 5,50 Large portion Auguste Chips: ✓**
Homemade Franconian organic potatoe chips spirals
- 3,30 Sidedish to Burger or Salad: ✓**
Portion of homemade organic French fries or chips.
- 0,90 Kids handful of French ✓**
homemade fries for kids until the age of 12 years

*Currywurst
contains
Antioxidans
Ascorbinacid
(Vitamin C)

Dips and sauces:

- 1,50 House sauce (lactose free) (2),
Sour cream (8)
Mayonnaise (lactose free) with egg (2)
Garlic sauce (8)**

Vegan sauces

- Ketchup
BBQ sauce
chilli sauce (sweet-sour)
Curry sauce
Herbal pesto
Vegan Mayo

- 3,50 Trio...choose 3 sauces**

ALLERGY INFORMATION:

1=spelt gluten, 2=egg, 3=peanuts,
4=celery, 5=sesame, 6=soy, 7= mustard,
8=milk

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Sandwiches

- 13,50** **Auguste Club-Sandwich**
Classic-New-Yorker with grilled and sliced organic-chicken-breast tomatoes, grilled bacon, cheese, salad, guacamole, special-club-sauce in toasted organic-dinkel-sandwich
- 5,90** **BLT Sandwich**
grilled organic bacon with salad, tomatoes, special-club-sauce. in toasted organic-dinkel-sandwich
- 7,90** **Turkey Sandwich**
spicy marinated and sliced fresh al la minute grilled turkey breast slices, cave cheese, pickle cucumbers and salad leaves with special club sauce in organic-dinkel-sandwich
- 13,90** **Melt Sandwich**
Mediterran spiced and sliced homemade grilled roastbeef, salad, fresh horseradish, cheese, tomatoes, cucumber, special-club-sauce. in toasted organic-dinkel-sandwich.
- 12,90** **Salmon-Sandwich**
Homemade organic salmon with lettuce and cucumbers in spelled toast with special mustard sauce

Alle Speisen in 100% BIO-QUALITÄT



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Salads

- 10,90 Salad bowl “Auguste”**
 Different kinds of leafy salad, tomatoes, cucumber, bell peppers, chicory, veggie sprouts, homemade dressing(7)
- 6,80 Small salad bowl “Auguste”**
 Different kinds of leafy salad, tomatoes, cucumber, bell peppers, chicory, veggie sprouts, homemade dressing (7)
- 12,50 Salad bowl “San Avocado”**
 Roasted marinated avocados, mixed nuts and seeds, different kinds of leafy salad, tomatoes, cucumber, bell peppers, veggie sprouts, homemade dressing(7)
- 4,50 Side dish salad** *(order only with main dish possible)*
 Different kinds of leafy salad, tomatoes, cucumber, bell peppers, chicory, veggie sprouts, homemade dressing(7)

Green Tuesday
all big salads
9,90

Homemade Dessert

ALLERGY INFORMATION:

1=spelt gluten, 2=egg, 3=peanuts,
 4=celery, 5=sesame, 6=soy, 7= mustard,
 8=milk

- 3,20 5 pieces of homemade pralines (contain alcohol sometimes, pls ask)**
- 4,50 Vegan chocolate cake, with a scoop of vanilla ice cream (+€1,00)**
- 8,90 Dessert plate for 2: 2 small pieces of moster choc, 1 deep fried chocolate bar and 2 scoops of vanilla ice cream (2,8)**
- 2,30 Vegan choko- or peanutbutter cookies (NOT organic, made by Schaffensschwestern)**

tea from tea people

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 education 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.

2,80

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”

Hot drinks:

- 1,90 Espresso (organic/fair +30c)**
- 2,60 Coffee (organic/fair +30c)**
- 3,50 Milkcoffee (organic/fair +30c)**
- 3,50 Capuccino (organic/fair +30c)**
- 3,50 Latte Macchiato (organic/fair +30c)**
- 3,50 Hot chocolate (organic)**
natural, ginger, cardamom or cinnamon flavor
- 2,80 Tea**
please look at our special tea offer from "tea-people" next page
- 2,80 YOGI-Tea (organic)**
classic, green chai, chocolate
- 3,50 Latte Chai**
Yogi Tea classic with frothed milk or soymilk

Organic-Juices & spritzer

- 3,30 Organic Juices, nectars and spritzers**
Orange juice
Black currant juice
Sour cherry juice
Grape juice
Passionfruit nectar
Rhubarb drink
Mango nectar
- 4,30 Rhubarb spritzer 0,4 liter**
- 3,80 Apple-spritzer (regional, not organic) 0,5 l**
- 4,30 Other spritzers with juices above 0,4 l**

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Softdrinks

- 2,90 Mineral water 0,5 liter**
with/without/medium gas served in glass-bottle
- 3,70 Premium Cola** (a,b,i) 0,33 l
- 3,70 Premium Frohlunder** organic elder flower lemonade 0,33l
- 3,70 Premium MunterMate** wild Mate drink (a) 0,33l
- 3,70 Völkel organic Lemonade 0,33 liter**
Raspberry-Currant,
Blood orange,
Cloudy lemon,
Ginger Life (3% Ginger)
- 3,90 Charitea** black, red or green 0,33l, (fair/organic)
- 3,90 Lemonaid Lemon** (fair/organic)
- 3,90 Lemonaid Passionfruit** (fair/organic)
- 3,80 Apple-spritzer** aus Direktsaft 0,5 l (Franken)
- 3,30 Orange Lemonade** (e,j) 0,5 l
- 3,30 Lemon Lemonade** (e,j) 0,5 l
- 3,30 ColaMix** (a,e,j) 0,5 l
- 3,30 Clubmate** (a) 0,33 l
- 3,50 Non-alcoholic beer** 0,5 l
- 3,50 Non-alcoholic Weiss-beer** 0,5 l

ZUSATZSTOFFE

a Koffeinhaltig,
b Mit Farbstoff,
c Mit Süsstoff Cyclamat,
e Gefärbt mit Beta-Carotin
i Phosphorsäure
j Antioxidationsmittel

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Beer / Draft / Ale

Franconian pale beers

- 3,90** Draft beer: Weissenhofer Glockenhell 0,5 l
2,50 Draft beer: Weissenhofer Glockenhell 0,3 l
4,10 Draft beer: Klosterbrauerei cellar beer (organic) 0,5 l
4,10 Draft beer: Weissenhofer Classic (organic) 0,5 liter
3,90 Held beer 0,5 liter
3,90 Ammerndorfer beer 0,5 liter

Franconian Craft beers

- 4,50** Draft beer: Weissenhofer Red or Brownale 0,5 liter (wooden barrel matured)
4,50 Weissenhofer Greenmonkey Hersbrucker 0,5l
4,50 Weissenhofer Greenmonkey Polaris 0,5l
4,50 Weissenhofer Greenmonkey Mandarina 0,5l

Special beers

- 3,90** Weissenhofer Altfränkisch 0,5l
3,90 Weissenhofer Kloster-Sud 0,5l
3,90 Weissenhofer dark 0,5l
3,90 Krug beer (Lager) 0,5l
3,90 Meister beer 0,5l

Pilsener

- 3,50** Premium beer (Bioland organic) 0,33l
3,90 Weissenhofer Pilsener 0,5 liter

Franconia Weissbeer

- 3,90** Gutmann Hefeweizen pale 0,5 liter
3,90 Gutmann Hefeweizen dark 0,5l
3,90 Gutmann Hefeweizen light (less alcohol) 0,5l

Non-alcoholic beer

- 3,50** Non-alcoholic beer 0,5 liter
3,50 Non-alcoholic Weissbeer 0,5 liter

Beer-mix

- 3,90** Radler (Draftbeer mixed with lemonade)



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International Wine

0,11/0,21 **White Wine**

3,50/4,80 **House Wine (Spain)**

From Winery Lurton (Villa Anitan) Spain. Grapes: Viura, Parellada, Airén. 12,3% ALK

3,80/5,50 **Riesling (Germany)**

Quality-wine from Pfalz 12,5% ALK

3,80/5,50 **Glasklar (Germany)**

“new german school” nice cuvee made from different grapes. not organic, but grown without pesticide 12% ALK

3,80/5,50 **Pinot Grigio (Italy)**

Pinot Grigio from Friaul. Winery: Cantina di Bertolo. 12% ALK

0,11/0,21 **Red Wine**

3,50/4,80 **House Wine (France)**

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

3,80/5,50 **Tempranillo (Spain)**

very typical Tempranillo 13,6% ALK

3,80/5,50 **Nero D'Avola (Italy)**

Very typical Nero D'avola. 13,2% ALK

3,80/5,50 **Primitivo (Italy)**

From Apulien (Farnese). 13,4% ALK

0,21/0,11 **Rose Wine**

3,80/5,50 **Marrenon (France)**

Grapes: Grenache, Syrah. 12,9% ALK

Wine Bottles

Franconia White Wine (3-Zeilen) 0,75l

Why 3-Zeilen?

The Weinmanufaktur 3 lines is operated by Christian & Alexandra Ehrlich (translated to english: Honestly) in Rödelsee. Their motto:

“Different ... honestly” ... Both of them are working during the day. In their spare time, they devote themselves entirely to their wines. They operate their garage winery without any family or historical background. As cross-borderers, they often have very different views from their wine-makers. They like to experiment. There are small steps, but they grow with and on their vines. Slow but steady.

We find the almost exclusively white wines of the winery simply ingenious. We call our selection “NEW FRÄNKISCHE SCHULE”, simply because the taste of the wines has nothing to do with the typical Frankenwein, which we knew. Do not be affected by the grape seeds. What 3-lines fabricated is different ... honest.

25,90 Hopfertanz 2016 (BIO & BIOLAND)

BACCHUS Rödelseer Küchenmeister, QbA, trocken

He who knows our Bacchus loves him. Because no one for him Bacchus holds. Rather for a Sauvignon Blanc. Alc.12.5%
Expansion in stainless steel tanks & barrique

29,50 Fränkischer Satz 2016 (BIO & BIOLAND)

FRÄNKISCHER SATZ Rödelseer Küchenmeister, QbA, dry

They were White Burgundy, Grauburgunder, Riesling, Green Silvaner, Muscat Silvaner, Goldmuskateller together in the vineyard read and afterwards together fermented.
Alc. 13%, upgraded in stainless steel tank & barrique

24,90 Kahler Berg (BIO & BIOLAND)

MÜLLER THURGAU von der Iphöfer Kalb, QbA, dry

“I do not like Mueller, Miiller. But Rivaner I find quite well ... Oooh, but for a miller is really great! “Alc. 13%, upgraded in stainless steel tank & tonnaux



Franconia Red-Wine 3-Zeilen u.a. (0,75l)

29,50 Rouge 2014 (BIO & BIOLAND)

SPÄTBURGUNDER Rödelseer Küchenmeister, QbA, dry

Alc. 13%, Ausbau im Tonneaux

33,50 Weingut Rothe aus Nordheim: 2013 Blauer Zweigelt (BIO & Bioland)

Blauer Zweigelt, Qualitätswein trocken, 12,3%, 93 Punkte bei falstaff

large wooden barrel, fruity and peppery, rose hip, wild boar, forest floor

Wine-Spritzer

- 3,90** Wine-spritzer red/white 0,2l
6,50 Wine-spritzer red/white 0,4l
(spritzer made with 50% wine
and 50% sparkling water)

Longdrinks mit 4cl Alkohol

- 7,80** Gin Tonic
(mit standard-gin, andere 8,50),
Wodka Lemon,
Jacky-Cola,
Havanna-Club-Cola,
5,90 Aperol Sprizz

Sparklingwine

- 5,90** Prosecco sparkling wine dry (0,2l
16,90 Bottle Cava Sparkling wine dry (Spain) 0,7l
59,00 Champagner GIMONNET-HENRY (France)
Cuis 1er Cru Brut Blanc de Blanc (Chardonnay)

Spirits

- 3,50** Bitters und Liköre 4cl
Ramazzotti, Baileys, Jägermeister, Aperol (mit Farbstoff)
- 2,90** Klare und Braune 2cl
Gin, Wodka, Tequila, Havanna Club,



Whisk(e)y

2cl served with a small glass of tap water

Bavaria

- 4,80** *Ayrer's Red 43%* (Nürnberg)
Ayrer's Red organic Whisky from Nuremberg

Scotch

- 3,90** *Strathisla 40%* 12J - Scotch (speyside)
Sherrygetönt, fruchtig, schön malzig und süß, leicht rauchig
- 4,50** *Ardbeg ten 46%* - Scotch (islay)
Toffee und schokoladige Süsse, Zimtwürze, Phenol, Jod, Meer
- 3,50** *Glendronach 43%* 12J - Scotch (speyside)
Seidig-weich, Eiche- und Sherrysüsse, Rosinen
- 4,90** *Classic laddie 46%* Bruichlad - Scotch (Islay)
Single Malt: Butterscotch-Vanille, frisch, fruchtig und komplex, etwas Torf und Jod
- 4,90** *Port Charlotte Peat Project 46%* Scotch (ISL.)
Torfrauch, Vanille, Pfeffer, Limone, malziges Fruchtsirup
- 3,90** *Springbank 46%* Ten - Scotch (Campbeltown)
Leicht rauchig, vollmundig, süß, mild und weich, Tabaknoten
- 3,50** *Smokehead 43%* 12J - Scotch (islay)
Starker Torfrauch, Kakao, salzig, Pfeffer, leichte Honignote

Irish

- 3,90** *Redbreast 40%* 12J - Irish (County cork)
Eichennote, würzig und pfeffrig, Karamell, ein wenig sherry
- 3,50** *Tullamore dew malt 40%* 10J - Irish
Würzig und komplex. Nuss- und Sherrynoten, malzig, fruchtig und mit Aromen von getoastetem Holz.

Whisk(e)y

2cl served with a small glass of tap water

USA

3,50 *Elijah Craig 47%* Bourbon 12J - USA (Kentucky)
Vanille, Holz, Honig, Rauch. Viscos und ölig, Lakritze

2,90 *Jack Daniels 40%* 3-4J - USA (Tennessee)
Leicht Nussig und scharf, mit Fruchtnoten

Jeden Monat ein neuer
Aktions-Whisky von Celtic,
siehe Aushang!

Franconia Spirits 2cl

4,80 *Ayrer's Red - Organic Whiskey from Nuremberg*

3,90 *Hazelnut (Brennerei Haas)*
Williams pear (Brennerei Haas)
Raspberry (Brennerei Haas)
Blackthorn (Brennerei Haas)
Sloe Plum (Brennerei Haas)
Mirabelle (Brennerei Haas)

Wir kaufen nur
bei Bauern aus
der Region.

REGIONAL

AUGUSTE ★ PREMIUM JUNKFOOD ★

OUR 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;
9. The owners get payed the same salary as their employees;
10. Beef is very expensive, if the animals can live a long, happy, harmless and healthy life in species appropriate environment; it's 3 times as expensive as conventional beef. If we keep all of these promises, we finally get the price you see on our menus.



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★ Premium-Junkfood.de ★

BIO-RESTAURANT

owners:
Boris Hagel,
Tom Kretschmer
Auguste GbR

Augustenstr 37, 90461 Nürnberg

Auguste Premium-Junkfood
im Künstlerhaus (früher: KOMM / K4)
Königstr. 93, Eingang Königstorgraben
90402 Nürnberg

opening hours

everyday 12:00-23:00
kitchen daily 12:00--22.00

Order/Reservations: 0911-9326869

Office: 0911-95980811
www.premium-junkfood.de

in case of any problems please contact owners:
auguste@premium-junkfood.de

we accept:

Design by
Sandra Wiesthal
Upcycling done by:
Louis&Sandra
www.trial-error.org



BIO-Kontrollstelle:
DE-ÖKO-006

Please visit..

“KleinAugust” in der Augustenstr.37, 90461 Nürnberg-Südstadt. Burger und Junkfood wie bei Mattern
(nicht BIO-zertifiziert)

Unsere Karte (außer Deckblatt) ist gedruckt auf FSC/Blauer-Engel-Recycling-Papier (ungebleicht) im ökologisch korrektem Wachsdruckverfahren