



# Fowl specialty at Bräustüberl

11<sup>th</sup> – 31<sup>st</sup> October 2017

## Our Premium juices and spritzer:

High class juices made of finest elected and strict controlled fruits.

**Morello cherry, pear or apples** from orchard meadows  
made by the traditional company „Van Nahmen“

Juice	0,4 l   4,90 €
Spritzer	0,4 l   4,20 €

**Apricot nectar, 100% Apricot juice** made by „Wieser“  
- the apricot specialist of Wachau-Austria

Spritzer	0,4 l   4,20 €
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## Aperitif of the month

Apricot bitter spritzer with Prosecco and Soda

	0,3 l   5,90 €
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## Fowl cream soup „Waterzooi“

with vegetables stripes, spring onions  
and fowl meat.....4,20 €

## Smoked goat breast

on corn salad bouquet, with walnuts,  
croûtons, apple orange salad  
and walnut dressing.....12,50 €

## Chef's recommendation

¼ duck..... 13,50 €

½ duck..... 17,50 €

served with red cabbage and potato dumpling

## Duck ragout

in red wine sauce with forest mushrooms,  
with glazed pearl onions and tagliatelle.....13,90 €

## Fowl spit of duck- and quail breast

Served with cowberry sauce,  
potato cookies and almond broccoli.....17,50 €

## Dessert

### Luke warm „Apfelkücherl“

Apple rings, baked in dough,  
served with fresh fruits, custard  
and walnut ice cream.....7,50 €

## Fried guinea fowl breast

in South Tyrol's bacon coat, stuffed with boletus  
served with rosemary potatoes "in the skin",  
seasonal vegetables and thyme jus..... 15,90 €