



Asparagus, veal and morel

05th – 29th MAY

OUR PREMIUM JUICES AND SPRITZER

High class juices made of finest selected 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 | 4,90 €

Aperitif of the month

Apricot bitter spritzer with Prosecco and Soda

0,3 l | 5,90 €

"La Cuvée de Lisa"

The rosé specialty from the Provence!

Bottle 0,75l 17,50 €
Glass 0,20l 4,70 €

Enjoy the summer highlight here at Bräustüberl!



SOUP / STARTER /VEGETARIAN DISH

Asparagus cream soup with pieces of asparagus and almond cream..... 4,20€

Veal carpaccio

with morel chervil filling, rucola salad, parmesan cheese and herb dressing.....12,90€

Tagliatelle in cream sauce with herbs

green asparagus, morel, cherry tomatoes and parmesan cheese..... 11,90€

MAIN DISHES

Medallions of veal loin

with morel cognac sauce, green asparagus in bacon coat, grilled tomato and little potato cookie..... 24,90€

Zander filet with morel crust,

chervil white wine sauce, asparagus vegetables and baby potatoes.....17,90€

Portion of German asparagus

with Sauce Hollandaise or fused butter, served with potatoes in the skin..... 14,50€

optionally with:

- ham..... 4,90€
- "Speck-Alm" bacon (Bavarian specialty)..... 5,90€
- fried medaillon of salmon filet with wood garlic pesto..... 6,50€
- little breaded veal escalope "Wiener Schnitzel"..... 6,90€

Our recommendation:

Weihenstephaner season beer:

0,5 l | 3,60 €



DESSERT

Little rhubarb cake

and rhubarb crumble with mango sauce, marinated strawberries and mint..... 8,50€