



## Delicacies with Chanterelles

05<sup>th</sup> - 30<sup>th</sup> July 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   4,90 €
----------	----------------

### Bräustüberl's aperitif:

Apricot bitter spritzer with Prosecco and Soda

	0,3 l   5,90 €
--	----------------

### SOUP

#### Chanterelles cream soup

with chervil foam and bread chips ..... 4,50 €

### VEGETARIAN & LIGHT DISHES

#### Seasonal salads with fried chanterelles

bacon cubes (veg.: without bacon), sun flower seeds croutons and balsamico dressing ..... 10,90 €

#### Hash browned potato

with chanterelles in cream, spinach and tomatoes, gratinated with mountain cheese ..... 11,20 €

#### Chanterelles

in cream sauce with fresh herbs and homemade bread dumplings ..... 11,50 €

### DESSERT

#### Rhubarb crumble and little rhubarb mousse cake,

served with marinated strawberries and yoghurt ice cream ..... 8,50 €

### MAIN DISHES

#### Vegetables pan with pork filet medallions

in chanterelle cream sauce, with bacon and fresh herbs, gratinated with Sauce Hollandaise ..... 15,90 €

#### Medallions of veal loin,

with chanterelles and parmesan filling, served with thyme jus, Potato cookie, green beans and bacon ..... 24,50 €

#### Beef sirloin steak

of Bavarian range land ox (250g) with fried chanterelles, seasonal salad bouquet, fresh herbs, Parmesan and fresh baguette ..... 20,90 €

#### Zander filet, crusty fried on the skin,

with chanterelle risotto, rucola foam, parmesan and roasted tomato ..... 15,20 €

## "La Cuvée de Lisa"

The rosé specialty directly from the Provence.

**Bottle 0,75 l à 17,50 €**

**Glass 0,2 l à 4,70 €**

Enjoy this summer highlight here at Bräustüberl!

