



Asparagus and wood garlic

APRIL, 18th - 29th

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 16,50 €
Glass 0,20l 4,80 €

Enjoy the summer highlight here at Bräustüberl!



SOUP AND SMALL DISHES

Asparagus cream soup

with wood garlic foam..... 4,90 €

Luke warm asparagus

with Hollandaise espuma, marinated tomato tatar and garden cress, served with

- Smoked salmon.....10,50 €
or

- Honey ham9,50 €

Homemade wood garlic dough noodles

with white and green pieces of asparagus, cherry tomatoes and Parmesan cheese (veg.)..... 9,50 €

CHEF'S RECOMMENDATION

Pork fillet medaillons

with wood garlic feta cheese crust, thyme jus, asparagus vegetables and "potatoes in the skin" 16,90 €

DESSERT

Raspberry duett

Raspberry mousse and raspberry parfait with rhubarb ragout..... 7,90€

MAIN DISHES

Filet of corn poulard

stuffed with morel filling, served with asparagus risotto, roasted tomato and wood garlic

white wine sauce..... 17,50 €

Portion of German asparagus

with Sauce Hollandaise or fused butter, served

with potatoes in the skin..... 14,90 €

optionally with:

- ham..... 4,90 €
- "Speck-Alm" bacon (Bavarian specialty)..... 5,90 €
- fried medaillon of salmon filet with wood garlic pesto..... 6,90 €
- little breaded veal escalope "Wiener Schnitzel" 6,90 €
- little medaillon of Bavarian beef haunch (120 g)..... 6,90 €

Our recommendation:

Weihenstephaner season beer:

0,5 l 3,80 €

