



Asparagus and wood garlic

APRIL, 18th - MAY, 04th

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 AND SMALL DISHES

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

Luke warm asparagus

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

-Smoked salmon.....10,50€
or

- fried prawns.....13,50€
or

- honey ham or Schwarzwälder ham.....9,50€

Homemade wood garlic dough noodles with white and green pieces of asparagus, cherry tomatoes and Parmesan cheese (veg.)..... 9,50€

CHEF'S RECOMMENDATION

Calf sirloin steak

gratinated with wood garlic Hollandaise, served with asparagus ragout and tagliatelle..... 23,50€

DESSERT

Fresh strawberries

marinated with Marascino, served with Marascino cream..... 7,50€

MAIN DISHES

Asparagus stew"THAI" (hot)

Asparagus, sugar snap peas, Zuckerschoten, roasted chicken breast slices and basmati rice..... 12,00€

Asparagus risotto with fried zander filet, wood garlic foam and braised tomato.....15,50€

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€
- little medaillon of Bavarian beef haunch (120 g)..... 6,90€

Our recommendation:

Weihenstephaner season beer:

0,5 l 3,60 €

