

Dear guest,
hereby you find enlisted special execution dishes which are not offered in our standard menu.
For this reason they can only be elected with a pre-order.

**If you would like to choose dishes from this banquet offer
please note the following points:**

- Minimum purchase quantity for one dish is 10 portions.
- We need the exact numbers of ordered dishes not later than three workdays before the event.
- The starter and the desert should be unitary for all guests.
- You can choose two different main dishes in case that you can announce us the quantity of each dish three workdays before the event (in consideration of the minimum purchase quantity).
If a pre-order is not possible, please choose one unitary main dish for all guests.
- If you would like to have multiple choice without the possibility of a pre-order, please choose dishes from our standard menu.

Starters:

*Seasonal leaf lettuces with fried mushrooms, sun flower seeds,
croûtons, fresh herbs and balsamico dressing* 8,50 €

"Bräustüberl's cold platter",

served in the middle of the tables on big wooden plates:

*Dried premium sausage, aspic, Black Forest ham,
liver paté, cold roasted pork, Obazda cream cheese,
mountain cheese, radish, fresh horseradish, gherkin,
bread snacks with cream cheese with herbs and with cives,
served with bread assortment and pretzels*

- starter portion 9,50 €
- large portion 12,90 €

"Weihenstephaner delicacy platter",

served in the middle of the tables on big wooden plates:

*marinated and grilled vegetables, Grissini, Parmesan cheese, Italian ham,
premium ham from South Tyrol, Obazda cream cheese,
rolls of dried beef slices filled with cream cheese, dried premium sausage,
radish, bread slices with cream cheese and cives, Emmentaler cheese,
served with different types of bread and Baguette*

-starter portion 10,50 €
- large portion 13,50 €

"Starter's étagère":

Étagère with three levels | each level = one type of starter | one level is for four persons

Please compose your individual "Starter's étagère" by choosing three different types of starters:

Vitello Tonnato with lime, capers and radicchio 3,30 €

Antipasti vegetables (paprika, zucchini, carrots, aubergine, artichoke, glazed onions, marinated olives) and grissini with crude ham, parmesan and fried mushrooms 2,90 €

Salmon varieties: Pickled salmon, smoked salmon and salmon tartar, served with zucchini rolls and horseradish mousse 3,80 €

Beef carpaccio with balsamico and olive oil, Parmesan and salad garniture 3,00 €

Salmon tartar with marinated avocado cubes lime pepper cream and shrimp garniture 3,90 €

*Bacon varieties from the "Speck-Alp":
Slyrs Whisky bacon, mountain bacon, beer bacon
and classic bacon with mountain crackers,
horse radish and gherkin* 3,80 €

*Cheese variations: Original Bräustüberls "Obazda"
(creamy cheese with red paprika powder, mountain
cheese, pepper brie, Bavaria Blue and Parmesan,
served with chutney (fig, pepperone, green tomatoes)* 3,90 €

Combinations in little glasses:

- Herb Panna cotta with char tartar and bread chip 2,80 €

*- Crawfish in light Thousand Island Sauce
with apple and fennel cubes* 2,90 €

- Beef aspic with pepper cream 2,30 €

*We can also offer starters in classic plate service, regarding
the actual season and the individual preferences.*



Soups:

Hearty consommé with vegetable cubes and fresh chives 3,90 €

*"Feast soup", beef stock with three soup garnishes:
liver dumpling, pancake stripes and semolina dumpling* 4,50 €

Parsley cream soup with shrimp, ginger and lemon grass 5,20 €

For seasonal soups see our current promotion menu.

Fish:

*Sea bass, crispy fried, on lasagna with mediterranean vegetables,
served with potato pearls and Prosecco foam* 16,90 €
Starter portion 12,50 €

*Marinated zander filet, poached in olive oil,
served on yellow paprika mousseline and with tomato mustard stock* 16,60 €
Starter portion 12,50 €

Further fish dishes you can find on our standard menu.

Main dishes:

"Weihenstephaner Schmankerl-Reindl"

*Bavarian main dish specialties, served in a casserole,
with Schnaps-, Beer- und Nürnberger Würstl (sausages),
pork knuckle and roast pork, Sauerkraut, halves of potato - and bread dumplings
medium hot mustard, jus, cabbage- and potato salad* *14,90 €*

"Bräustüberl's Reindl"

*Crispy Bavarian duck and tender veal fricandeau with blue cabbage with apples
and potato dumplings, served with: Duck jus, Kaiser mustard and veal jus* *16,90 €*

*Whole suckling pig with dark beer sauce (can be ordered for groups up to 30 persons)
with red cabbage or cabbage salad and potato dumplings* *15,50 €*

*Suckling pig ribs in herb crust with mashed celery,
potato pellets and mustard sauce* *17,50 €*

*Marinated duck breast, crispy fried, with Dornfelder red wine sauce,
broccoli, almond butter and mashed potatoes* *17,50 €*

*Veal loin, braised in dark beer,
with glazed shallots, vegetables and gratinated potatoes* *16,50 €*

*Smoked pork filet in bacon coat
with mustard sauce, vegetables and duchesse potatoes* *15,50 €*

Alp ox sirloin, braised in hay, with cream sauce, vegetables and straw potatoes *19,50 €*

*Alp ox sirloin (sous vide), braised in hay, with cream sauce and
ox cheeks, braised in dark beer, served with vegetables and straw potatoes* *17,50 €*

*Whole veal sirloin with morel cream sauce,
vegetables potpourri and gratinated potatoes* *21,50 €*
alternatively with veal fricandeau *16,90 €*

Vegetarian:

*Tagliatelle in botuletus mushroom cream sauce
with stewed tomato, rucola and parmesan cheese* *9,50 €*

*Gratinated vegetables potpourri (zucchini, tomatoes, spinach),
with tomato basil sauce* *9,50 €*

(More choice can be found on our seasonal menu and standard menu.)

Desserts:

Homemade apple strudel with custard or vanilla ice cream 6,80 €

Vanilla ice cream with hot raspberries 6,90 €

Warm chocolate soufflé with cherry ragout and custard with egg liquor 7,80 €

Warm apple tartelette with caramel cream and walnut ice cream 7,50 €

"Topfen-Kaiserschmarrn"

Fresh cut-up cream cheese pancake with caramelized apples 7,80 €

"Bavarian dessert potpourri", served in small glasses:

*Cream cheese mousse with strawberry sauce,
apple strudel mousse with custard, red berries ragout with cream topping*

- Dessert potpourri with two glasses 5,80 €

- Dessert potpourri with three glasses 8,70 €

"Bavarian dessert potpourri" with Apple-Kaiserschmarrn

Dessert potpourri with two glasses, in addition to "Apple-Kaiserschmarrn" 8,90 €

** Dessert variations for the potpourri in small glasses:*

- Curd cheese mousse with strawberry sauce

- Apple strudel mousse with apple liquor and custard

- Wheat beer tiramisu with fresh raspberries

- Duet of chocolate mousse (black and white) with morello ragout

- Crème brûlée flavoured with lavender

- Wood berries ragout with yoghurt foam and mango sauce

- Cocos-Panna cotta with mango sauce

- Parfaits, served in a little coffee glass:

• Strawberry parfait with strawberry ragout

• Lemon parfait with berry ragout

Our new dessert highlight:



Chocolate fountain

with fresh fruits, per person

3,50 €

Served as buffet

(only possible in combination with a further dessert.)

Please see also our standard menu:
www.braeustueberl-weihenstephan.de

Please do not hesitate to contact our restaurant managers
for advices, questions, reservations etc.!