



BEER and MUSTARD

12th till 30th March 2019

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 5,20 €
Spritzer	0,4 l 4,50 €

Apricot nectar, 100% Apricot juice made by „Wieser“ - the apricot specialist of Wachau-Austria

Spritzer	0,4 l 4,90 €
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Bräustüberl's Aperitif

Apricot bitter spritzer with Prosecco and Soda

	0,3 l 5,90 €
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Chef's recommendation

Fried veal liver

with creamy spinach, apple fig mustard sauce and mashed potatoes.....16,50 €

>> Beer recommendation: „1516“ | dark wheat beer

Dessert

Bavarian wheat beer Tiramisu

with and ice cream of woodruff and sour cream8,50 €

>> Beer recommendation: „Vitus“ (strong wheat beer)

SOUP AND STARTER

Bavarian dark beer soup

With croutons of malt bread.....4,50 €

Field salad with honey musterd dressing

and fried quail breast12,50 €

>> Beer recommendation: Pilsner unfiltered

| Wheat beer | „1516“ Anniversary beer

MAIN COURSES

Medaillons of pork loin

Served with broccoli, dough noodles and beer onion sauce..... 15,90 €

>> Beer recommendation: Original Helles

| Tradition dark beer | „1516“ Anniversary beer

Fried beef loin with mustard crust

seasonal vegetables and rosemary potatoes..... 21,50 €

>> Beer recommendation: Tradition dark beer

| Korbinian strong beer

Roast veal with creamy sauce

with currant mustard sauce, seasonal vegetables and gratinated potatoes 18,50 €

>> Beer recommendation: Korbinian strong beer

| Vitus“ (strong wheat beer) | „1516“ Anniversary beer

Finger noodles

Buckwheat finger noodles in creamy mustard sauce, served with rucola and melted tomato..... 10,90 €

>> Pilsner unfiltered | Wheat beer