



Asparagus, veal and morel

May, 03rd - 30th

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 | 5,50 €
Spritzer 0,4 l | 4,90 €

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

Spritzer 0,4 l | 5,50 €

Aperitif of the month

Apricot bitter spritzer with Prosecco and Soda

0,3 l | 6,50 €

"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 STARTER

Asparagus cream soup with cress..... 4,50 €

Seasonal lettuce leaves with marinated asparagus salad, served with herb vinaigrette.....10,50 €
served with stripes of smoked salmon.....12,50 €

VEGETARIAN DISH

Tagliatelle in morel cream with pieces of asparagus, cherry tomatoes and Parmesan cheese (veg.).....11,90 €

DESSERT

Lime yogurt cream with marinated strawberries..... 7,80 €

MAIN DISHES

CHEF'S RECOMMENDATION:

Fried medaillons of Bavarian veal loin with asparagus ragout, morel cream sauce and gratinated potatoes..... 22,50 €

Portion of Bavarian local premium asparagus with Sauce Hollandaise or fused butter, served with potatoes in the skin..... 16,90 €

optionally with:

- ham..... 5,50 €
- little breaded veal escalope "Wiener Schnitzel" 6,50 €
- little medaillon of Bavarian beef haunch (120 g)..... 8,50 €
- medaillon of salmon with basil pesto..... 6,90 €

Our recommendation:

Weihenstephaner season beer:

0,5 l 3,80 €

