



Swiss hash browns at Bräustüberl

from 09th till 26th February 2018

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 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 4,20 €
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Bräustüberl's Aperitif

Apricot bitter spritzer with Prosecco and Soda

	0,3 l 5,90 €
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Vegetarian:

Hash brown's pan

With spinach, mushrooms in cream
and Sauce Bearnaise, gratinated
with mountain cheese.....9,80 €

Hash browns „Toskana“

with tomato vegetables ragout, crude Italian ham,
rucola salad and mozzarella.....10,80 €

Hash browns Bernese

with fried bacon, melted onions
and Appenzeller cheese.....10,80 €

Hash browns „Zuricher Style“

with veal ragout, spinach and mushrooms
in cream, gratinated with cheese.....17,50 €

Hash browns „Scandinavia“

with smoked salmon fillet, fresh spinach,
Sauce Hollandaise with dill and melted cheese..16,90 €

Sea bass fillet in hash browns coat

with Riesling mustard sauce
and salat garniture.....17,90 €

Chef's recommendation

Beef fillet medallions

in Boletus cream, served with hash browns,
broccoli and port wine sauce with thyme.....21,50 €

Dessert

Chocolate soufflé „Moelleux“

with custard and cherry ragout.....8,50 €