



Asparagus and wood garlic

APRIL, 17th - 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 wood garlic foam..... 4,50 €

Seasonal lettuce leaves with marinated asparagus wood garlic salad, served with herb vinaigrette.....10,50 €

VEGETARIAN DISH

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

DESSERT

Mascarpone cream with fresh raspberries..... 7,90€

MAIN DISHES

CHEF'S RECOMMENDATION:

Breast of corn poularde stuffed with wood garlic and cream cheese, served with asparagus vegetables, gratinated potatoes and Demi glace..... 17,50 €

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 wood garlic pesto..... 6,90 €

Our recommendation:

Weihenstephaner season beer:

0,5 l | 3,80 €

