

Menu

Aperitif und Premium-Schorlen:

<i>FRAENZI, Spumante, Schloss Castell, Franken</i>	3,80 €
<i>FRAENZI "fresh", Spumante with rhubarb nectar</i>	3,80 €
<i>Morello cherry, pear or apples from orchard meadows made by the traditional company "Van Nahmen"</i>	Juice 0,4 l 5,50 € Spritzer 0,4 l 4,90 €
<i>Apricot nectar by "Wieser" - the apricot specialist of Wachau-Austria</i>	Spritzer 0,4 l 5,50 €

Beer recommendation: „1516 Kellerbier“ 0,5l 3,80 €
Beer specialty with the rare hop variety "Hallertauer Record"

Bavarian specialties:

<i>"Münchner Weißwurst" with homemade sweet mustard, per piece³</i>	2,50 €
<i>"Obadzda" (mixed soft cheeses with paprika)⁸ with red onions and farmhouse bread</i>	8,20 €
<i>Bavarian sausage salad made from Regensburger sausage^{2, 3, 4, 6, 10} with red onions, gherkin and farmhouse bread</i>	8,70 €
<i>Bräustüberl's "Brotzeit" plate^{1, 2, 3, 4, 5, 6, 7, 8, 10} Assorted cold cuts consisting of dried sausages, bacon from South Tyrol, liver sausage, cold roast pork, mountain cheese, fresh horseradish, gherkin, "Obadzda (mixed soft cheese with paprika and red onion), rucola cream cheese and farmhouse bread</i>	13,90 €
<i>Three types of roasted sausages^{2, 3, 4, 6, 7, 8, 11} Nürnberger, beer and schnaps sausages served with sauerkraut, mashed potatoes and three different types of mustard</i>	11,90 €

Our delicacy tip:

<i>Homemade aspic from roast pork^{2, 4, 6, 8, 10, 11} with fresh remoulade sauce, pickles and fried potato splints with bacon and spring onions</i>	12,90 €
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Soup and Salad:

<i>Hearty consommé⁸ with pancake strips with herbs and vegetable cubes</i>	4,20 €
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Further soups you can find in our seasonal menu.

Summer salad "Weihenstephan"^{2, 3, 6, 8, 11}

*Seasonal lettuce leaves with bacon, croutons, sun flower seeds and rucola dressing,
with one of the following components, served on tomato paprika sauce with pesto duett:*

<i>- chicken roulade "Florence style", stuffed with spinach</i>	12,90 €
<i>- fried goat cheese (vegetarian, without bacon)</i>	11,50 €
<i>- prawn skewers</i>	13,50 €

Main dishes:

<i>Bavarian roast pork with Weihenstephaner dark beer sauce,^{2, 3, 6, 10} potato dumpling and cabbage salad</i>	12,90 €
<i>½ broiled knuckle of pork in dark beer sauce^{2, 3, 6, 10} with potato dumpling and cabbage salad</i>	14,50 €
<i>"Brewers frying pan" - Three medallions of beef and pork^{2, 3, 6, 8} served with mushrooms in cream and baked with Sauce Béarnaise, green beans, bacon and Swabian dough noodles</i>	17,50 €
<i>"Wiener Schnitzel" - Viennese veal escalope –⁸ fried in Weihenstephaner butter, served with potato salad or French fries</i>	19,50 €
<i>Weihenstephaner Korbinian strong beer goulash⁸ from Bavarian cattle, served with bread dumplings</i>	12,80 €
<i>Boiled beef from Bavarian free range cattles^{3, 5, 7, 8} with vegetable stripes, parsley potatoes and horse radish sauce</i>	15,90 €
<i>"Bergschnitzel" - Pork escalope⁸ in pretzel crumb cheese coat with French fries and a mixed salad</i>	15,90 €
<i>Sirloin with fried onions⁸ herb butter, French fries and a side salad</i>	20,50 €
<i>Poached gilthead filet with spinach parsley potatoes and paprika white wine sauce</i>	13,80 €

Vegetarian dishes:

<i>Creamed mushrooms with boletus,⁸ fresh herbs and bread dumpling</i>	10,90 €
<i>Cheese dough noodles with spring onions⁸ and three different types of cheese from the Allgäu</i>	9,90 €
<i>Duett of vegan patties Quinoa avocado patty and parsnips chickpeas patty, on a tomato vegetables sauce with pesto, served with salad bouquet and Balsamico dressing¹</i>	12,50 €

Desserts:

<i>"Chef's dessert potpourri"⁸ Three different dessert specialties made à la maison - to your surprise</i>	8,90 €
<i>Lukewarm apple strudel with vanilla sauce and fresh fruits^{4, 8}</i>	6,80 €

1. Dye, 2. Conservatives, 3. Antioxidantes, 4. Flavour enhancer, 5. Sulphur dioxide,
6. Nitrite salting, 7. Phosphate, 8. Milk protein, 9. Coffeine, 10. Sweetener

Surcharge for side dish changes, each € 1,00 / All prices incl. VAT

Please ask the restaurant manager for the allergy catalogue if needed.