



Game and Duck specialties

14th October - 22nd November

Rosenzauber-Spritzer (alcohol free)

Apple cider, rose flavour, mint, wild berries and tonic water 0,2 l 6,90 €

"Apricot-Bitter-Spritzer"

Apricot juice, Campari, Sparkling Wine 0,2 l 6,90 €



We recommend:

¼ duck 14,90 €
 ½ duck 18,90 €
 served with red cabbage with apples and potato dumplings

SOUP AND STARTER

Cream soup of Hokkaido pumpkin

with ginger and orange, pumpkin seeds
 and pumpkin oil 4,50 €

Beer recommendation: Crystal wheat beer

Field salad with fried duck liver,

and walnut dressing, beside caramelized grapes
 in port wine and Waldorf salad with walnuts 12,50 €

Beer recommendation: Dark wheat beer or Tradition dark beer

DESSERT

Homemade apricot pancake

with custard 7,50 €

MAIN COURSES

Tender deer goulash

with Brussels sprouts and bacon, fried dumpling
 slices and lingonberries 16,50 €

Beer recommendation: Korbinian or Vitus

Marinated duck breast, crispy fried,

in Balsamico sauce, served with broccoli
 and little potato cookies 17,90 €

Beer recommendation: Kellerbier 1516 or Wheat beer

Saddle of venison, lightly fried,

with walnut crust, chocolate sauce with spicy cherries,
 Strudel of red cabbage and Macaire potatoes 24,90 €

Beer recommendation: Korbinian or Vitus

Duck leg, tender cooked,

with shallots, champignons, bacon, Brussels sprouts,
 and potato balls with almond 15,90 €

Beer recommendation: Original Hell or Kellerbier 1516

****NEW****



Be sure to pre-order!

Duck to go!

15th October to 26th December

Fast • Easy • Delicious • Your feast at home!

- 1/2 Duck, right from the oven, with red cabbage with apples, duck jus and potato dumpling € 17,90 (transport box included)
- Daily fresh prepared!
- Pre-order via telephone: 08161 - 88 66 94 12 or via E-Mail: restaurant@braeustueberl-weihenstephan.de