

## Advent specials 2021

**We recommend**  
**Weihenstephaner**  
**Winter beer**  
**0,5l 4,00 €**

<b>„Rose magic“-Spritz</b> (non-alcoholic) <i>Apple cider, roses, mint and wild berries with tonic</i>	0,25l	6,90 €
<b>“Apricot-sour”-Spritz</b> <i>Apricot juice, campari, sparkling wine</i>	0,25l	6,90 €

### Bavarian specialties:

**„Münchner Weißwurst“** with homemade sweet mustard, per piece (only until 12 o'clock) 2,80 €

**“Obadzda”** (mixed soft cheeses with paprika) with red onions and farmhouse bread<sup>8</sup> 8,80 €

**„Bräustüberl’s „Brotzeit“ plate** 2, 3, 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 14,50 €

### Starters & light dishes

#### Advent tip

##### **Advent starter assortment**

- smoked goose breast with red cabbage, walnuts and mini brioche
- Couscous with honey mustard and fried shrimps
- Chestnut cream soup with cinnamon sticks 13,50 €

**Chestnut cream soup** with smoked duck breast and cinnamon croûtons 5,60 €

**Hearty consommé** with pancake strips with herbs and vegetable cubes<sup>8</sup> 4,50 €

**„Weihenstephaner Salad“** 2, 3, 6, 8, 11

Seasonal lettuce leaves with camembert, Pomegranate seeds, mandarin slices, walnuts and walnut dressing, served with three chutney dips: Cranberry, Strawberry-Balsamic, Pear-Ginger

- with Bacon 13,50 €

- without Bacon 12,50 €

**Mixed salad** with choice of dressing: Balsamico- or rucola dressing<sup>1, 8</sup> - small 3,90 €

- large (large portion served with baguette) 8,50 €

### Main dishes

#### Chef’s Advent tip

**Veal sin loin** with Boletus and veal demi-glace and seasonal vegetables and gratinated potatoes 24,90 €

**Vension back** on honey cherry sauce, vegetables and gratinated potatoes 27,90 €

#### **Christmas casserole (as of two persons)**

**Calf back and duck breast** with vegetables and gratinated potatoes  
duck jus and calf demi-glace, price per person 20,50 €

<b>Bavarian roast pork</b> with Weihenstephaner dark beer sauce, <sup>2, 3, 6, 10</sup> potato dumpling and cabbage salad	13,90 €
<b>"Brewers frying pan"</b> - Three medallions of beef and pork <sup>2, 3, 6, 8, 11</sup> served with mushrooms in cream and baked with Sauce Béarnaise, green beans, bacon and Swabian dough noodles	18,50 €
<b>"Wiener Schnitzel"</b> - Viennese veal escalope <sup>8</sup> fried in Weihenstephaner butter, served with potato salad or French fries	19,90 €
<b>Tender braised ox cheeks</b> <sup>8</sup> with black salsify in cream and mashed potatoes	17,90 €
<b>Boiled beef from Bavarian free range cattle</b> on cream savoy cabbage with apple horse radish sauce, parsley potatoes and fresh horse radish <sup>3, 5, 7, 8</sup>	16,90 €
<b>Marinated and crispy fried duck breast</b> <sup>8</sup> with Balsamico sauce, broccoli and potatoe cookies	18,90 €
<b>Sirloin (250g) of Bavarian free range cattle</b> with melted shallots, pepper sauce and creamed boletus, served with French fries and a little side salad <sup>8</sup>	21,90 €
<b>Duett of zander and salmon filet,</b> with leek, mashed potatoes and tarragon mustard sauce	20,90 €

The chef recommends:

1/4 duck .....14,90 € • 1/2 duck .....18,90 €  
served with red cabbage with apple and potato dumpling

**Vegetarian dishes**

<b>Ravioli with boletus filling and boletus cream sauce</b> spinach, cherry tomatoes, parmesan cheese and cress	13,80 €
<b>Creamed mushrooms</b> with boletus, fresh herbs and bread dumpling <sup>8</sup>	11,50 €
<b>Cheese dough noodles with spring onions</b> <sup>8</sup> and three different types of cheese from the Allgaeu	10,90 €
<b>Thai Curry of sweet potato and vegetables,</b> with ginger, cocos, lemon grass and cashew nuts, served with basmati rice (vegan)	12,50 €

**Desserts**

**Chef's Advent tip**

<b>Ginger bread and almond cookie mousse</b> with cherry sorbet, marinated apricots	8,90 €
<b>Christmas dessert potpourrie</b>	
• Tonka creme brûlée	
• Almond-nougat soufflé and cherry ragout	
• Almond-mousse with marinated apricots (in a jar)	10,80 €

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.**