

# Menu

## Aperitif and premium spritzer:

<b>FRAENZI</b> , Spumante, natural or with rhubarb nectar		0,1 l	4,80 €
<b>Rose magic-Spritz</b> (non-alcoholic) Apple cider, rose, mint and wild berries with tonic		0,25 l	7,90 €
<b>Apple juice, cherry juice, pear juice</b> made by the traditional company "Van Nahmen"	Juice	0,4 l	6,50 €
	Spritzer	0,4 l	5,30 €
<b>Apricot nectar by "Wieser"</b> - the apricot specialist of Wachau-Austria	Spritzer	0,4 l	5,90 €

## Bavarian specialties:

<b>„Münchner Weißwurst“</b> , with homemade sweet mustard, per piece <sup>4</sup>	<u>Beer recommendation</u>	
	Wheat beer	3,30 €
<b>„Obazda“</b> (mixed soft cheeses with paprika) with red onions and farmhouse bread <sup>8</sup>	Wheat beer	10,20 €
<b>Bavarian sausage salad</b> made from Regensburger sausage with red onions, gherkin and farmhouse bread / with cheese <sup>2, 3, 4, 6, 10</sup>	Helles	10,50 € / 10,80 €
<b>Bräustüberl's „Brotzeit“ plate</b> <sup>2, 3, 4, 5, 6, 7, 8, 10, 11</sup> Fine salami, liver sausage, ham, cold roasted pork, fresh horseradish, mountain cheese, gherkin, rucola cream cheese, „Obazda“ (mixed soft cheeses with paprika) and farmhouse bread	Helles, Pils	16,90 €
<b>Fried sausage Trilogy</b> on sauerkraut, mashed potatoes and three different mustards <sup>2, 3, 4, 6, 7, 8, 11</sup>	Wheat beer, Anniversary beer, Dark WB	16,90 €
<b>Pretzel</b>		1,50 €

## **Our tip for delicacies:**

<b>Homemade aspic</b> with diced vegetables, fresh herbal remoulade sauce gherkin and fried rösti shavings with bacon and spring onions <sup>2, 4, 6, 8, 10, 11</sup>	Pils, Cristal wheat beer	15,60 €
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## Soup and Salad:

<b>Hearty consommé</b> with pancake strips with herbs and vegetable cubes <sup>8</sup>		5,50 €
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➤ Additional soups can be found on our seasonal menu

<b>“Vital Kick“</b> Grilled zucchini carpaccio, pepper bell tartare, couscous with avocado ragout, sunflower seeds, cress, spicy hummus spread with sesame crackers, yogurt-mint dip, cherry tomatoes, tomato pesto, served with baguette <sup>3</sup> (veget. / vegan)	Helles, Pils, Non alk. wheat beer	16,30 €
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<b>Summer salad „Weihenstephan“</b> Crispy chicken in rice crumb coat, seasonal lettuce, carrots, tomatoes, artichokes, sesame, herb vinaigrette, with mango topping and spicy dip, cress <sup>3</sup>	Light wheat beer	17,50 €
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<b>Vegan summer salad</b> Quinoa/ mint and chickpea/ curry sticks served with a lentil peach praline, seasonal lettuce, carrots, tomatoes, yogurt-mint and spicy Asian dip	Wheat beer, Dark WB, Pils	15,90 €
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## **„Wiesenreindl“**

<b>Broiled pork knuckle, fresh roasted pork, grilled sausage trilogy, sauerkraut,</b> <sup>2, 3, 4, 6, 7, 8, 11</sup> dumpling duo and 3 kinds of mustard, served in the middle of the table (2 people sharing)	Helles, Kellerbier 1516, Dark WB	p.P. 18,90 €
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**Main dishes:****Bavarian roasted pork** <sup>3,6</sup>*with Weihenstephaner dark beer sauce, potato dumpling and cabbage salad***Beer recommendation**

Helles, Tradition Dunkel, Korbinian

16,80 €

**½ broiled knuckle of pork**, dark beer sauce*with potato dumpling and cabbage salad* <sup>3,6</sup>

Helles, Tradition Dunkel, Korbinian

18,60 €

**“Brewers frying pan”** - Three medallions of beef and pork*served with mushrooms in cream and Béarnaise gratin, green beans, bacon and homemade Swabian dough noodles* <sup>2,3,6,8,11</sup>

Kellerbier 1516, Wheat beer

22,30 €

**„Wiener Schnitzel“** - Viennese veal escalope,*fried in Weihenstephaner butter, served with potato salad or french fries* <sup>8</sup>

Helles, Pils

24,60 €

**Weihenstephaner Korbinian strong beer goulasch***made with bavarian veal, with pretzel dumplings* <sup>8</sup>

Tradition, Dark wheat beer, Pils

16,90 €

**Boiled beef from Bavarian free range cattle** with fresh horseradish,*root vegetable strips, horseradish cream served with parsley potatoes* <sup>3,8</sup>

Pils, Cristal wheat beer

21,50 €

**„Bergschnitzel“** - Pork escalope*in pretzel crumb cheese coat with french fries and a mixed salad* <sup>8</sup>

Helles, Wheat beer

19,80 €

**Sirloin steak** with roasted onions and homemade herb butter “Café de Paris“*french fries and small salad* <sup>8</sup>

26,50 €

Dark wheat beer, Kellerbier 1516

**Roasted zander filet** on a tomato and pepper bell ragout,*served with broccoli florets, rosemary potatoes, basil pesto*

Cristal WB, Anniversary beer, Korbinian

25,50 €

**Vegetarian / Vegan dishes:****Creamed mushrooms** with boletus,*fresh herbs and pretzel dumplings* <sup>8</sup> (veget.)

Wheat beer

15,60 €

**Homemade Cheese Spätzle** (Swabian dough noodles) with spring onions*and three different types of alp cheese from the Allgaeu* <sup>4,8</sup> (veget.)

Pils

14,90 €

**Vegan sliced meat - PLANTED** (Pea protein)*in slightly smoky paprika cream with paprika strips, served with broccoli florets, rosemary potatoes, fried onions*

WB, Kellerbier 1516, Anniversary beer

16,30 €

**Side dishes:***Spätzle, Dumplings, Sauerkraut, Fried potatoes, Potato salad, Cabbage salad*

4,50 €

*French fries, Small side salad*

4,80 €

**Desserts:****“Chefs dessert potpourri”***Three different dessert specialties made à la maison - to your surprise* <sup>8</sup>

11,80 €

**Warm Apple strudel** with custard and fresh fruit <sup>8</sup>

8,90 €

**“Café Gourmand”** <sup>8</sup>*- Espresso with two kinds of house-style dessert specialties*

7,50 €

*- Cappuccino or a cup of coffee with two kinds of dessert specialties*

8,50 €

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

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

**Please ask the restaurant manager for the list of allergens if needed.**