

HOPFENLIEBE

BRAUHAUS

FITS ALWAYS!

Lobster cream soup with herbs and brandy		6,80 €
Tapas variations - from northern Germany to the wide world: 7 alternating cold and warm appetizers		14,50 €
Tarte flambée "Elsässer Art" with crème fraiche, bacon and spring onions		10,90 €
Tarte flambée with apple, beetroot, walnut, feta and thyme-honey	Ø	12,90 €
Small mixed salad with cucumber, tomato and sprouts		4,80 €
Large mixed green salad with cucumber, tomato, pepper and sprouts		9,50 €
with fried strips of beef steakwith king prawns		14,50 € 18,50 €
Beetroot-carpaccio with gratinated goat cheese, rocket and pine nuts	Ø	12,80 €
Small cakes of cheese from Switzerland ("Chäschüechli") with Gruyère and Appenzeller served with salad garnish	Ø	12,90 €
Chili sin Carne with three types of beans, tomato, corn, onions and vegan cheddar-cheese served with fresh-baked bread		9,80 €
Roasted dumpling with mushroom ragout and fresh herbs	Ø	11,90 €
Homemade ravioli filled with shrimp, rocket and parmesan		15,50 €



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FINE AND HEARTY!

Baked half duck from the oven with red cabbage, saffron apple, almond balls and port jus	21,50 €
Crispy goose breast with red cabbage, saffron apple, almond balls and port jus	23,50 €
Vension steak with pear wedges, red cabbage, brussels sprouts, duchess potatoes and cranberry jus	23,30 €
Salmon with king prawn, leaf spinach, truffled mashed potatoes and lobster sauce	21,90 €
Kale with crispy pork cheek, cabbage sausage, smoked pork chop and fried potatoes	16,90 €
Steak 250 g with green beans and tomatoes, fried potatoes, herb butter and veal-jus	21,50 €
Beef strips in cream and mushroom sauce with hash brown potatoes and fresh herbs	19,80 €

SWEETS!

Homemade chocolate tart with warm cherries and vanilla ice cream	Ø	7,20 €
Baked apple-cranberry-crumble	Ø	6,20 €
White chocolate mousse with raspberry pulp		5,90 €