

WILLKOMMEN

SPRING IS HERE!

What better way to celebrate than with spring's wonderful early-season vegetables and, of course, a glass of the good stuff?

ASPARAGUS SEASON

3 MAY – 9 JUNE

WHITE ASPARAGUS

WITH ROE SAUCE AND POTATO CRISP

165KR

PAN-FRIED GREEN ASPARAGUS IN BUTTER

WITH GRILLED BREAD, SVECIA CRISPS, BROWN BUTTER AND LEMON CREAM

165KR

ASPARAGUS SOUP

WITH CELERIAC CRISPS AND CHIVES

Half 125KR Full 195KR

GRAVLAX WITH PAN-FRIED WHITE ASPARAGUS IN BUTTER

– DILL AND MUSTARD “HOVMÄSTARE” SAUCE AND DILL NEW POTATOES 195KR

GRILLED FLANK STEAK WITH GREEN ASPARAGUS

SMOKED PORK BELLY, CARROT PURÉE, RED WINE SAUCE AND ROAST POTATOES

295KR

DEEP FRIED CAULIFLOWER WITH WHITE ASPARAGUS

ROASTED BABY BEETS, BROWN BUTTER, CELERIAC PURÉE AND CRESS 295KR



To accompany our asparagus dishes:

It can sometimes be difficult to match a drink to asparagus because of its bitterness. We suggest either a Riesling or a weissbier. Our knowledgeable staff will be happy to guide you.

HAUS

VORSPIELEN

STEAK TARTARE

WITH MUSTARD CREAM, DEEP FRIED CAPERS, EGG YOLK, TUSCAN KALE, PICKLED BEETS 155KR

GRAVLAX CARPACCIO

WITH HORSERADISH CREAM, DILL, PICKLED CUCUMBER, KAVRING CROUTONS 145KR

DOZEN SMOKED PRAWNS

WITH GRILLED SOURDOUGH BREAD, CHIVE AIOLI AND LEMON 155KR

OBAZDA

BAVARIAN DELICACY. AGED SOFT CHEESE SEASONED WITH PAPRIKA AND BEER, SERVED WITH PRETZEL AND RED ONION 95KR

WHITE ASPARAGUS WITH ROE SAUCE

AND POTATO CRISP 135KR

PAN-FRIED GREEN ASPARAGUS IN BUTTER

WITH GRILLED BREAD, SVECIA CRISPS, BROWN BUTTER AND LEMON CREAM 135KR

FLAMMKUCHEN

WITH PORK BELLY, SOUR CREAM AND RED ONION 100KR

FLAMMKUCHEN

WITH BEETS, CHÈVRE AND ROCKET 100KR

ASPARAGUS SOUP

WITH CELERIAC CRISPS AND CHIVE 125KR

SNACK PLATTER

DELI PLATTER WITH MIXED CHARCUTERIE AND CHEESES 165KR

BONUS VORSPIELEN

BRATWURST

WITH SAUERKRAUT AND MUSTARD 100KR

KÄSEKRAINE

CHEESE-FILLED BRATWURST WITH SAUERKRAUT AND MUSTARD 100KR

NURNBERGER BRATWURST

WITH SAUERKRAUT AND MUSTARD 100KR

CURRYWURST

WITH FRIES AND MAYONNAISE 100KR

TOFU CURRYWURST (Vegan)

WITH FRIES AND MAYONNAISE 100KR

PRETZEL WITH MUSTARD 45KR

SIDE ORDER OF FRIES 55KR

— WARMSPEISSEN —

BIERHAUS SCHNITZEL

VEAL SCHNITZEL WITH ROAST POTATOES, CAPER BERRIES, ANCHOVY BUTTER AND GRILLED LEMON 245KR

WHOLE SPRING CHICKEN

WITH EARLY-SEASON VEGETABLES, LEMON BUTTER AND GRATED HORSERADISH 215KR

SLOW-COOKED PORK BELLY

WITH BRAISED CABBAGE AND APPLE, CELERIAC CRISPS AND JUS 205KR

FLANK STEAK

WITH CARROT PURÉE, ROAST POTATOES, RED WINE SAUCE, GREEN ASPARAGUS AND SMOKED PORK BELLY 215KR

CREAMY SEAFOOD SOUP

WITH AIOLI AND GRILLED SOURDOUGH BREAD 235KR

SCHWEINSHAXE

HAND OF PORK WITH BRETZELKNÖDEL (GERMAN DUMPLING), PURÉE OF GREEN PEAS, SAUERKRAUT AND MUSTARD 185KR

ASPARAGUS SOUP

WITH CELERIAC CRISPS AND CHIVE 195KR

BIERHAUS-STEAK

WITH POTATO TERRINE, BUTTERED BEANS, RED WINE SAUCE AND BAKED CHERRY TOMATO 255KR

BAKED CAULIFLOWER

WITH CARROT PURÉE, CONFIT SPRING ONIONS, BUTTERED BEANS, CHIVE AIOLI AND NEW POTATOES 185KR

PULLED PORK BURGER

TOMATO & CHILLI MAYONNAISE, CRISPHEAD LETTUCE, PICKLED RED ONION AND FRIES 175KR

WURST PLATTER

MIXED SAUSAGES WITH SAUERKRAUT, PICKLES, MUSTARD AND POTATOES 255KR

SCHLAKTEPLATTE

LARGE DELI PLATTER (MIXED CHARCUTERIES) SERVED WITH SAUCES AND SIDES 295KR P/P

— DESSERT —

APFELSTRUDEL

WITH VANILLA ICE CREAM 75KR

RASPBERRY CRÈME BRÛLÉE 85KR

SELECTION OF THREE TRUFFLES 75KR

CHEESE PLATTER WITH THREE KINDS OF CHEESE

MARMALADE AND DEEP FRIED FLATBREAD 135KR p/p

