



German “Brauhaus” Menu

Traditional, hearty, rustic - a German experience that suits every October Fest

Hot & Cold Appetizer

Bavarian Beefsteak tartar

Capers / shallots / fried quail egg / anchovies / rye roll

Grandma´s Matjes filets

Rich sour cream dip / chives / apple / onions / gherkins / parsley potatoes

Munich style “Siedfleisch” salad

Sliced boiled beef / Light vinaigrette of garden fresh herbs / red onions / gherkins / sour dough bread

Calf head brawn

Creamy remoulade sauce / seasonal leaves with light lemon dressing / pickles / bread basket

Brew masters platter

Selection of German cold cuts, black Forrest ham and cheese specialties / mixed leaves / Händlmeier´s sweet mustard dressing / bread basket /

Warm smoked filet of trout

Creamy wasabi dip / seasonal salads with aromatic cranberry dressing / pumpernickel bread



From the soup pot

Creamy soup of smoked potatoes served in a Jar

Black pudding – apple wanton / crispy farmer ham

Bavarian Oxtail consommé

Flavored with original paulaner “Urtrüb” beer / oxtail ravioli / garden fresh herbs

Beef Hot pot “Pichelsteiner” style

Boiled beef in broth / seasonal vegetables / homemade egg noodles / fresh parsley

Paulaner’s “Schwammerl” Soup

Traditional mushroom soup / crunchy “Sauerkraut” spring roll with porcini mushrooms

Baked onion soup

Crisp puff pastry cumin flavored / Emmenthaler cheese



Bavarian Bräuhaus Specials of sea and land

The classic crispy pork knuckle

Glazed with light paulaner beer / Sauerkraut / Laugen - pretzel dumplings with bacon / hearty gravy

Slow roasted leg of goose

Tender leg of goose / Braised red cabbage / apples / potato dumplings / browned panko butter / Rich orange flavored gravy

Braised pork belly

Crunchy skin / marinated with cumin, nettle & mustard / grandma`s warm potato salad / Sautéed white cabbage Bavarian style / wheat gravy

Sirloin steak pink, tender delicious

280 g beef steak / fried onions / homemade Spätzle / original Munich dark beer gravy

Leg of Rabbit in root vegetable hot pot

Rich broth / white wine / parsley & tarragon / carrots, leek & celery / roasted potatoes on the side

Veal Chop the upgrade of Schnitzel

Breaded veal chop "Vienna style" 400 g / homemade fat fries / cranberries / fried parsley

Stripes of veal liver

Roasted veal liver stripes / caramelized apple / rustic rösti potatoes / hearty gravy with malt vinegar

Whole butter fried trout "müllerin" style

Parsley butter / browned almond butter / foamy cream sauce with garden fresh herbs / steamed potatoes /

Ice berg wedge with paulaner`s light lemon dressing, cherry tomatoes & celery shavings



Bavarian Bräuhaus Specials of sea and land

Atlantic Salmon

Crispy skin / Buttered Ratte potatoes / confit cherry tomatoes on the vine / sauce of butter lettuce

Diner 44

Whole poached Salmon trout

Parsley butter / browned almond butter / foamy cream sauce with garden fresh herbs / steamed potatoes /

Ice berg wedge with paulaner's light lemon dressing, cherry tomatoes & celery shavings

For our meat lovers 1,2 kg Tomahawk pink, tender delicious

300 g Rib eye steak on the bone each guest / fried onions / homemade Spätzle / Original Munich dark beer gravy



Chef's favorite section, "Brauhaus" Sausage variations **Famous, homemade & mouth watering**

Munich's famous white sausages

3 pieces / oven fresh pretzel / Butter

Grilled Sausages "Nürnberger" style

6 pieces / Sauerkraut / crushed potatoes

The German "Currywurst"

Grilled veal sausage / curried tomato dip / hand cut fat fries

Franconia sausage snail

200 g / warm potato salad with chives & bacon / rich gravy

Herb liver sausage & black pudding

2 pieces each / Sauerkraut / smoked mash potatoes / caramelized apple

Butchers platter

Grilled "Nürnberger" sausage / Munich white sausage / black pudding / herb liver sausage
"Thüringer" roast sausage / Grilled Bavarian meatloaf / fried quail egg / Sauerkraut
Roasted potatoes on the side

"Thüringer" roast sausages

"Schupfnudeln" / Sauerkraut / cumin gravy

Please ask your waiter for our large selection of mustards

Händlmeier's sweet mustard / Dijon mustard / tarragon mustard / red grape mustard
Green & red pepper mustard / coleman's English mustard / sundried tomato mustard / whole
grain mustard / Honey mustard / Curry mustard / Cumin mustard / "Düsseldorfer" mustard



Vegetarian Delights

“Schwäbische” Spätzle

Homemade egg noodles / Fried onions / Emmenthaler cheese / apple compote

Savoury emperor´s pancake

Spring onions / tomatoes / garden fresh herbs / Thai chives / creamy mushroom gravy

Bavarian “Schwammerl” pot

Well selected choice of sautéed Forrest mushrooms / light sour cream & chives gravy /
Topped with gruyère cheese / Laugen – pretzel dumpling / Garlic croutons

“Maultaschen” the German way of dim sum

Ravioli “schwäbisch” style / beef broth / chives / fried onions

Laugen – pretzel dumpling

Brown panko Butter / parsley / ice berg wedge with paulaner´s light lemon dressing



Bavarian delicacies The “Brotzeit”

The Bräuhaus Club

Bavarian club sandwich / breaded chicken Schnitzel / Händlmeier´s sweet mustard cream
With fried onions & fresh herbs / fried egg / Iceberg, cucumber & tomato / crispy bacon
Cucumber salad

Bavarian grilled Meat loaf

Fried egg / warm potato salad with chives & bacon / rich gravy

Original Obatzda

Camembert cheese / flavored with mixed spices / chives / garlic / sour dough bread

Warm Franconia onion Tart

Bacon / white wine “grüner Veltliner” / sour cream – horseradish dip

Paulaner´s mixed salad bowl

Your choice of 5 kinds of bread & rolls / pork lard / salted herb butter / celery shavings / cherry tomatoes

“Kölsche Halver Hahn” imported from colognes Bräuhaus

Rye roll / 16 month matured Gouda cheese / butter / “Düsseldorfer” mustard

Please ask your waiter for our large selection of oven fresh bread

Sour dough bread / pumpernickel / whole grain roll / rye roll / pretzel / laugen roll / Cumin bread
Herb bread sticks



Get surprised by our pastry chef

Flambéed Apple beignets

Paulaner's version of well-known crêpe suzette / flambéed with "Obstler" / warm Forrest berries
"Glühwein" sorbet

Black forrest

Valrhona Jivara chocolate biscuits / sour cherries / "Kirsch" / vanilla cream / chocolate flakes

Granny smith

Homemade warm apple strudel / Vanilla ice cream with rum & raisins / toasted cashews

Bavarian emperor's pancake

Caramelized / plum "Röster" / "Spekulatius" ice cream

Paulaner's Cheese selection

Bierkaas / Emmenthaler / obatzda / Laurenzius / 16 month matured gouda
Confit Shallots / Cumin / bread basked