

Choose your favoured menu size out of our vegetable mains, sides and on tops. With our cuisine, vegetables are in the starring role. But we also offer a great selection of regional meats cooked in our smoker.

**S** 1x Veg Main  
1x Side  
1x On Tops

Serves 1 person  
15.00

**M** 3x Veg Mains  
2x Sides  
3x On Tops

Serves approx. 3 pers.  
40.00

**L** 5x Veg Mains  
4x Sides  
5x On Tops

Serves approx. 5 pers.  
69.00

## VEGETABLE MAINS

- 1 **Cooked Cauliflower**  
with Vadouvan-rub, BRLO Pale Ale glaze, parmesan, bean-vinaigrette and nut butter crumbs
- 2 **Buratta and Peas +5.00€**  
Buratta, pea puree, fresh peas and kohlrabi, marinaded egg yolk, fermented kohlrabi and mint vinaigrette
- 3 **Kohlrabi**  
fried, fermented and marinated with green apple, herb-emulsion, and Sainte-Maure goat cheese
- 4 **Fried butterhead lettuce hearts**  
with lettuce creme, tomato-dashi-vinaigrette, dehydrated vegetables and malted barley
- 5 **Carrots & Miso**  
carrots baked in miso, with sliced carrots, roasted malt, and wood sorrel
- 6 **Tomato and Celery**  
Diced tomatoes, tomato chutney, sweet and sour pickled celery, dried tomato and celery, quinoa crisp
- 7 **Wild Broccoli**  
served with smoked broccoli-cream, fermented radishes, broccoli crumble, and goat cheese

## SIDES

- 1 **Baby Spinach**  
with potato cubes and Parmesan chips
- 2 **Potato Puree**  
with fermented black garlic
- 3 **Celery Espuma**  
with piment d'Espelette
- 4 **Creamed-Corn**  
with vanilla
- 5 **Colourful Quinoa**  
with soya beans, diced vegetables, apple and lemon +1.00

Each additional side  
+ 3.00

## ON TOPS

- 1 **Dried and Puffed Vegetables**
- 2 **Mixed Pickles**  
sweet/sour, and fermented vegetables
- 3 **Oxheart Tomatoes**  
Panzanella creme and hollandaise +0,50
- 4 **German Kimchi**
- 5 **Pulled Mushroom**  
smoked king oyster mushroom +2.50

Additional on tops  
+ 3.00

## + MEAT

We source all of our meat only from selected German producers and farmers. We are committed to the conscious consumption of meat.

### Succulent Ribs

from free range pork of the farmers collective of Schwäbisch Hall .....	250 g	500 g	1000 g
	6.50	12.00	23.00

### Dry Aged Porkbelly

from Mangalitza pig .....	150 g	300 g	600 g
	7.00	13.00	24.00

### Beef Short Ribs

smoked over hickory- and applewood .....	150 g	350 g	700 g
	9.80	22.00	39.00

### 12h Beef Chuck Roll

smoked more than 12 hours in our smoker .....	100 g	300 g	600 g
	10.80	20.00	38.50

## + SAUCES

75g ..... each 1.50

- |                            |  |
|----------------------------|--|
| 1 Smoked butter            | 5 Chili sauce made from fermented chili pods |
| 2 Classic smoked BBQ sauce | 6 Honey-whiskey BBQ sauce + 0.50 €           |
| 3 Yoghurt-mustard sauce    | 7 Dashi-mayonnaise                           |
| 4 Apple-ketchup            |  |

## BARSNACKS

Please find a small selection of bar snacks in our drinks menu.

## SANDWICHES

**Chicken Deluxe** ..... 8.50

Corn-feed Kiko chicken, BBQ sauce, cheddar cheese, green jalapenos, pickled dill-cucumbers, served on our spent-grain bread with a side of mixed pickles

**Chef's choice** ..... 7.00

Choice cuts and crispy bits from the smoker, chili sauce, dashi-mayo, sweetheart cabbage, pickled dill-cucumbers and tomatoe, served on toasted white bread

## DESSERTS

**Oats** ..... 6.50

Oat-porridge served with smoked apple compote and salted condensed milk caramel

**Corn** ..... 6.50

Corn flan with Bourbon butter, blueberries, candied popcorn and aerated white chocolate

### Cheese

A selection of French classics from our friends Maître Philippe et Filles

Cheeseboard (Serves 1-2) ..... 150g 13.50

Cheeseboard (Serves 3-4) ..... 300gr 26.00

**BRLO**  
BROUHOUSE

All prices include VAT. For detailed information regarding allergens and/or additives please ask one of our service team. – Jul 2017