

Choose your 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 1 × Veg Main
1 × Side
1 × On Tops

Serves 1 person
18.00

M 3 × Veg Mains
2 × Sides
3 × On Tops

Serves approx. 3 pers.
49.00

L 5 × Veg Mains
4 × Sides
5 × On Tops

Serves approx. 5 pers.
84.00

VEGETABLE MAINS

- 1 Cauliflower**
With Vadouvan rub, BRLO Pale Ale glaze, Parmesan, bean vinaigrette and nut butter crumbs
- 2 White & Green Celery**
From the smoker with roasted pumpernickel, glazed celery, celery creme and celery vinaigrette, dill oil and chickweed
- 3 Beets with buttermilk and malt**
Colourful beets as puree, glazed, fermented and a bisquit, stocked and smoked buttermilk, and maltgoji
- 4 Chicory Sous-Vide**
Steamed chicory with beetroot reduction, sour milk, blueberry & popped wheat malt
- 5 Burrata with mushrooms + 3.00**
Creamy burrata with mushroom creme, mushroom earth, roasted mushrooms, stone champignons and watercress
- 6 Parsnip and our BRLO Baltic Porter**
Glazed parsnip and parsnip puree, sour milk slices, porter caramel, maltcrumble and sour clover
- 7 Wild Broccoli**
Served with smoked broccoli cream, fermented radishes, broccoli crumble and feta

SIDES

- 1 Herb potatoes**
Young potatoes with dehydrated herbs and sour milk
- 2 Baked Pumpkin**
With spinnach and pickled egg yolk
- 3 Hummus**
With olive oil and parsley
- 4 Potato Puree**
With fermented black garlic
- 5 Wheatmalt Risotto**
The same wheat as in our beers served here as risotto with roasted parsnip and Saint Maure goat cheese

Additional sides
+ 3.00

ON TOPS

- 1 Dried and Puffed Vegetables**
- 2 Mixed Pickles**
A mixture of sweet and sour fermented autumn vegetables
- 3 Baked Leek**
With leek ash and chili mayo
- 4 German Kimchi**
Fermented sweetheart cabbage with caraway
- 5 Japanese Egg Custard**
With chard and puffed malt

Additional on tops
+ 3.00

+ MEAT

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

Beef Tri-Tip	150 g	300 g	600 g
From the smoker	12.50	24.00	46.00

Smoked Ribs			
Free range pork from the farmers collective	250 g	500 g	1000 g
of Schwäbisch Hall	7.90	14.90	29.00

Dry Aged Pork Belly	150 g	300 g	600 g
From Mangalitzza pig	7.50	13.90	27.50

Smoked beef cheek			
With oxtail jus and gremolata	200g	400g	800g
	12.00	23.00	34.00

+ SAUCES

75g each 1.50

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

BARSNACKS

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

SANDWICHES

Autumn Smörrebröd 8.50
Toasted brown bread with pumpkin cream cheese, sweet / sour red onions, mushroom mushrooms, smoked cottage cheese and watercress

Chef's Choice slightly spicy 7.00
Burnt ends and crispy bits from the smoker with chili mayonnaise, sweetheart cabbage, pickled dill cucumbers and tomato. Served on toasted white bread.

DESSERTS

Spice chocolate 8.50
Chocolate noir with yoghurt, ayran, hazelnut biscuit and dates

Carrots & Oranges 8.00
Marinated carrot hearts, golden raisins, burnt orange and almonds

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

Cheeseboard Serves 1-2 150g 13.50
Cheeseboard Serves 3-4 300gr 26.00

BRLO
BREWHOUSE

All prices include VAT. Tip is not included. For detailed information regarding allergens and/or additives please ask one of our service team. – Sept 2018