

Select your menu size and customize it with your choice of vegetable mains, sides and on tops. We cast vegetables in the starring role, while offering a curated selection of regionally sourced meats.

**S** 1 × Veg Main  
1 × Side  
1 × On Top

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 a vadouvan rub, BRLO pale ale glaze, juiced and dehydrated red cabbage, fermented Granny Smith apple and nut butter crumble
- 2 Baked and Smoked Celery**  
With Taleggio cheese foam, peanut crumble, fermented celery, grapes and a fermented leek mayonnaise
- 3 Carrots & Licorice**  
Salt crust baked carrot, carrot creme with licorice, fermented and pickled carrot and buttermilk
- 4 White Cabbage & Caraway**  
White cabbage with vanilla, cabbage puree, pickled white cabbage and caraway tapioka
- 5 Leek & Onion**  
Spring onions, leek oil and leek espuma, fermented vegetable powder, pickled baby onions and onioncreme
- 6 Swede & Buttermilk**  
Swede and ricotta ravioli with swede creme, sautéed and fermented swede, smoked buttermilk and coffee earth
- 7 Wild Broccoli**  
Served with smoked broccoli cream, fermented radishes, broccoli crumble and feta

## SIDES

- 1 Pierogi**  
With smoked curd, caramelised onions, beetroot and pumpernickel
- 2 Spinach**  
With parmesan and parmesan-chips
- 3 Thyme Scone**  
Scone with thyme and provolone cheese
- 4 Potato Puree**  
With fermented black garlic
- 5 Malted Wheat 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 winter vegetables
- 3 Baked Leek**  
With leek ash and chili mayonnaise
- 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 our meat from selected German producers and farmers. We are committed to the conscious consumption of meat.

<b>Beef Tri-Tip</b>	150 g	300 g	600 g
From the smoker .....	<b>12.50</b>	<b>24.00</b>	<b>46.00</b>

<b>Smoked Ribs</b>			
Free range pork from the farmers collective	250 g	500 g	1000 g
of Schwäbisch Hall .....	<b>7.90</b>	<b>14.90</b>	<b>29.00</b>

<b>Dry Aged Pork Belly</b>	150 g	300 g	600 g
From Mangalitzta pig .....	<b>7.50</b>	<b>13.90</b>	<b>27.50</b>

<b>Beef Chuck Roll</b>			
Free range beef fed with rye .....	150 g	300 g	600 g
	<b>12.00</b>	<b>21.50</b>	<b>42.00</b>

## + SAUCES

75g ..... each **2.00**

- |                                   |                           |
|-----------------------------------|---------------------------|
| <b>1</b> Honey whiskey BBQ + 0.50 | <b>4</b> Apple ketchup    |
| <b>2</b> Fermented chili          | <b>5</b> Chili mayonnaise |
| <b>3</b> Yoghurt mustard          | <b>6</b> Smoked BBQ       |

## BARSNACKS

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

## SANDWICHES

**Winter Smørrebød** ..... **8.50**  
Toasted brown bread with pumpkin cream cheese, sweet/sour red onions, mushrooms, smoked cottage cheese and watercress

**Chef's Choice** slightly spicy ..... **8.00**  
Burnt ends and crispy bits from the smoker with chili mayonnaise, sweetheart cabbage, pickled dill cucumbers and tomato. Served on toasted white bread

## DESSERTS

**Sweet Potato & Coffee** ..... **8.50**  
Sweet potato cake with coffee biscuit, tonka bean creme, espresso espuma and muscovado

**Jerusalem Artichoke & Buckwheat**  
Caramelised jerusalem artichoke, curdled milk, buckwheat cake, toffee crunch  
..... **8.00**

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

Cheeseboard Serves 1-2 .....	150g	<b>13.50</b>
Cheeseboard Serves 3-4 .....	300gr	<b>26.00</b>

**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. — Jan 2019