

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**
Baked cauliflower with vadouvan rub and a pale ale glaze, bean vinaigrette, beans, pickled onions and nut butter crumbs
- 2 Artichoke & Tarragon**
Fried artichokes with tomato gel and -chips, onion cream, apple tapioca, orange fillets and tarragon velouté
- 3 Pumpkin (vegan)**
Stewed butternut and hokkaido pumpkin in salted caramel with pumpkin-walnut puree, -seed mousse, hazelnut crumble, carrot sauce
- 4 Mushrooms & Egg**
Savoury flan of mushrooms, white onions and egg with roasted black trumpets and stone mushrooms, pickled onions, chervil gel and teriyaki sauce
- 5 Beet & Tamarind (vegan)**
Navettes and kohlrabi cooked in a water bath, turnip greens and rocket salad, tamarind, salt lemons and rocket pesto
- 6 Beets & cabbage**
Yellow beet in a salt crust, yellow beet puree with roasted sesame seeds, roasted young kale, brussels sprouts, sour-pickled blueberries & ayran
- 7 Wild Broccoli**
Served with smoked broccoli cream, fermented radishes, broccoli crumble and feta

SIDES

- 1 Beetroot & Roquefort +1.00**
Egg white-baked beetroot with roquefort cheese, walnuts and poppy seed dressing
- 2 Spinach**
With parmesan and parmesan-chips
- 3 Pan de Queso**
Baked bread crumbs from cassava and provolone with vegetarian ceviche from fennel, mushrooms and shallots
- 4 Potato Puree**
With fermented black garlic
- 5 Malt-mushroom risotto**
Wheat malt risotto with autumn mushrooms and truffle

Additional sides
+ 3.00

ON TOPS

- 1 Dried and Puffed Vegetables**
- 2 Mixed Pickles**
A mixture of sweet, sour and fermented vegetables
- 3 Baked Leek**
With leek ash and chili mayonnaise
- 4 German Kimchi**
Fermented sweetheart cabbage with caraway
- 5 Aubergine & Sake**
Steamed aubergine with sake and sesame

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.

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 Mangalitzta pig	7.50	13.90	27.50

Kikok chicken thighs			
candied in smoked goose fat with lemon verbena and lemon balm	1 thigh	2 thighs	4 thighs
	6.90	13.50	26.00

+ SAUCES

75g each 2.00

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

BARSNACKS

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

SANDWICHES

Smørrebrød 9.50
Toasted brown bread with pumpkin cream cheese, sweet and sour red onions, watercress, stone mushrooms and smoked cottage cheese

Chef's Choice slightly spicy 9.00
Burnt ends and crispy bits from the smoker with chili mayonnaise, sweetheart cabbage, pickled dill cucumbers, tomato and cheddar cheese. Served on toasted white bread

DESSERTS

Blackberries & Roses 9.00
Blackberry mousse and fermented blackberries with honey gel, radicchio glaze, cotton cake, kashk and rose-espuma

Apple & Poppy seed 8.50
Apple Tarte Tatin with orange glaze and pine nut base, poppy seed mousse and poppy chips

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	300g	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. – Sep 2019