

MENU

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

ALL IN
all vegetables, sides and on tops, meat, sauces and 3 × cherry compote and 2 × tart

Serves approx. 5–6 pers.
179.00

VEGETABLE MAINS

- 1 **Stracciatella di bufala + 2.00**
with fermented peas, yellow beetroot, pickled cucumbers, roasted pumpkin seeds and pumpkin seed oil
- 2 **Roasted Jerusalem artichoke**
with wasabi-velouté, salted radish, artichoke cream and fermented radishes
- 3 **Whole smoked celeriac tuber**
with marinated Shimeji mushrooms, liquorice mushroom essence and parsley oil

SIDES

- 1 **Mashed sweet potatoes + 1.00**
with black garlic, habanero and spring onions
- 2 **Broccoli and Swiss chard sautéed**
in nut butter with roasted almonds, spinach and honey puree
- 3 **Yellow split pea croquettes**
with Berliner Weisse fermented cabbage and potato foam
- 4 **Colorful beets and root vegetables**
cooked in the oven with chervil carrot greens powder and Maldon salt

ON TOP

- 1 **Green papaya with pulled grapefruit + 0.50**
passepierre algae, olive oil and passion fruit
- 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 seeds
- 5 **Red cabbage**
with raspberry dressing and fresh coriander

Additional sides or 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 of Schwäbisch Hall	250 g	500 g	1000 g
	9.90	18.90	35.90
Dry Aged Pork Belly	150 g	300 g	600 g
From Mangalitzta pig	7.50	13.90	27.50

+ SAUCES 75 g ...each 2.00

- 1 **Honey-Whiskey-BBQ + 0.50**
- 2 **Berliner Plum Chutney**
- 3 **Chili mayonnaise**
- 4 **Smoked BBQ**

SANDWICHES

Smørrebrød 9.50

Onsen egg with sauteed mushrooms, parmesan cream and baby spinach on toasted spent-grain bread

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

Tonka Cream 9.00

with preserved cherry compot, porcini mushroom aspic and rye granita finished off with cacao nibs

Caramel and Gianduja tart 9.50

macerated fig and lightly smoked vanilla cream

Cheese

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

Cheeseboard Serves 1-2 150 g 13.50

Cheeseboard Serves 3-4 300 g 26.00

+ Berliner Plum Chutney + 2.00

All prices include VAT. Tip is not included.
For detailed information regarding allergens and/or additives please ask one of our service team. – Oct 2020

BRLO
BRUHOUSE

BREWERY TOURS

EXPLORE

our one of a kind brewery inside a container building in the heart of Berlin

UNDERSTAND

how we craft beer on our 20 Hektoliter brew system

TASTE

our most popular beer styles accompanied with a little food pairing

For more information and to book our public tours, please visit www.brlo-brwhouse.de

To book an exclusive private tour, please email tours@brlo.de

TOUR DURATION

90 min including 5 x 0,1l BRLO beer tasting
Tours available in English and German

