

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 1x Veg Main
1x Side
1x On Tops

Serves 1 person
18.00

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

Serves approx. 3 pers.
49.00

L 5x Veg Mains
4x Sides
5x 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 Corn and Tomato Cornbread**
With preserved red & green tomatoes, fermented popped corn and tomato espuma
- 3 Kohlrabi & Bergamot**
Kohlrabi with ricotta, garden cress, bergamot, kohlrabi, tapioca and mustard pickle
- 4 Green Burrata + 3.00**
With fresh peas, pickled cucumber, pickled yolk and borage
- 5 Chicory Sous-Vide**
Steamed chicory with beetroot reduction, sour milk, blueberry & popped wheat malt
- 6 Radish**
Four different types of radish: Fresh, smoked, dried and baked in salt dough, served with cantaloupe melon & coriander
- 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 Cauliflower**
Roasted with cottage cheese and egg yolk cream
- 3 Hummus**
With olive oil and parsley
- 4 Potato Puree**
With fermented black garlic
- 5 Wheatmalt Taboulé**
Served with fresh tomatoes and herbs

Additional sides
+ 3.00

ON TOPS

- 1 Dried and Puffed Vegetables**
- 2 Mixed Pickles**
A mixture of sweet and sour fermented vegetables
- 3 Baked Leek**
With leek ash and chili mayo
- 4 German Kimchi**
Fermented sweetheart cabbage with caraway
- 5 Fennel and apple**
Fresh fennel salad with Granny Smith apple and elderberry dressing

Additional on tops
+ 3.00

+ MEAT / FISH

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

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

Müritz Char			
Seared Müritz Char pickled in BRLO wheat beer	1/2 Filet	1 Filet	2 Filets
	200g	400g	800g
	12.90	24.50	49.00

+ SAUCES

- | | |
|---|---|
| 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

Philly Cheesesteak **9.50**
Our Berlin spin on an East Coast classic, with smoked beef neck, cumin, green paprika, onions and provolone cheese on our spent-grain bread with gherkin

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

Plum & Pistachio **7.50**
Pickled plum, with plum granita and pistachio biscuit, black rice and black tea

Sesame & Lime **8.00**
Black sesame, lime gel, honeycomb and a cream cheese cream

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. – June 2018