

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 Smoked Celery**
With apple celery glaze, green apple compote, mustard cream and salted walnut crumble
- 3 Kohlrabi & Bergamot**
Kohlrabi with ricotta, garden cress, bergamot, kohlrabi, tapioca and mustard pickle
- 4 Artichoke & Tomato**
Grilled artichokes, tomato salsa, lemon cream, black garlic and garden sorrel
- 5 Burrata & Green Asparagus + 3.00**
Burrata with grilled green asparagus, smoked paprika creme, malt and fresh herbs with elder-vinaigrette
- 6 Carrots**
A colorful mix of carrots, carrot mash, sweet & sour carrots, smoked cottage cheese and salted lemon
- 7 Wild Broccoli**
Served with smoked broccoli cream, fermented radishes, broccoli crumble, and feta

SIDES

- 1 Baby Spinach**
With potatoe chips and Parmesan
- 2 Potato Puree**
With fermented black garlic
- 3 Celery Espuma**
With piment d'Espelette
- 4 Hummus**
With olive oil and parsley
- 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 Salad**
Fennel with white radish and dill

Additional on tops
+ 3.00

+ MEAT

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

Fried Chicken

Corn-fed Kikok chicken drumsticks and wings in our BRLO Pale Ale batter and BBQ Rub	230 g	700 g	1100 g
	2 pcs	6 pcs	10 pcs
	6.50	19.90	31.50

Smoked Ribs

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

Dry Aged Pork Belly

From Mangalitzta pig	150 g	300 g	600 g
	7.50	13.90	27.50

Beef Neck

Smoked for 12 hours over hickory and applewood	150 g	300 g	600 g
	12.00	21.50	42.00

+ SAUCES

75g each 1.50

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|---|---|
| 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

Rhubarb & Vanilla 8.00

Milch-Schnitte with coffee, a trio of rhubarb, tarragon and marshmallow with vanilla cream

Carrot & Yuzu 7.50

Cheesecake cream with carrot sponge, yuzu-gel, carrot-yuzu-espuma and carrot greens

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. — March 2018