

Choose your favoured 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 quince, Saint-Maure goat cheese, chervil root and powdered leek
- 3 **Brussels Sprouts**
Sautéed sprouts with Brussles sprouts cream, pickled pears, smoked cottage cheese, cured egg yolk and red-veined dock leaf
- 4 **Pumpkin & Mushrooms**
A variety of autumn mushrooms with sweet & sour pumpkin, pumpkin puree, roasted malt and wood sorrel
- 5 **Ash-covered Burrata + 2.00€**
With sweed, green cabbage, lemon gel and olive oil
- 6 **Jerusalem Artichokes & Black Salsify**
Jerusalem artichoke jam with sherry jelly, malt-coated black salsify, red chard, celery vinaigrette and chives
- 7 **Wild Broccoli**
served with smoked broccoli-cream, fermented radishes, broccoli crumble, and feta

SIDES

- 1 **Baby Spinach**
with potato cubes and Parmesan chips
- 2 **Potato Puree**
with fermented black garlic
- 3 **Celery Espuma**
with piment d'Espelette
- 4 **Potato Dumplings**
Topped with nut butter crumbs
- 5 **Wheatmalt Taboulé**
Using the wheat usually reserved for our beers, served with fresh tomatoes and herbs

Each additional side
+ 3.00

ON TOPS

- 1 **Dried and Puffed Vegetables**
+0.50
- 2 **Mixed Pickles**
Sweet & sour, with mixed fermented vegetables
- 3 **Red Cabbage Praline**
With orange gel +0.50
- 4 **German Kimchi**
Fermented sweetheart cabbage with caraway
- 5 **Pulled Mushroom**
smoked king oyster mushroom + 2.50

Additional on tops
+ 3.00

+ MEAT

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

Schönmoorer Moularden Duck (on availability)

free range duck. Average	1/2 duck	1/1 duck
weight per duck: 3-4 kg	49.00	99.00

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

from Mangalitzza pig	150 g	300 g	600 g
	7.50	13.90	27.50

Beef Neck

smoked for 12 hours in 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 € | 5 Yoghurt mustard sauce |
| 2 Chili sauce made from fermented chili pods | 6 Dashi mayonnaise |
| 3 Smoked butter | 7 Duck au jus with bay leaf + 2.00 |
| 4 Smoked BBQ Sauce | 8 Apple ketchup |

BARSNACKS

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

SANDWICHES

BBQ Chicken Sandwich 8.50

Corn-fed Kikok chicken, smoked BBQ sauce, cheddar cheese, green jalapeños, served on our spent grain bread with a side of mixed pickles.

Chef's choice 7.00

Burnt ends and crispy bits from the smoker, chili mayonnaise, sweetheart cabbage, pickled dill cucumbers and tomato, served on toasted white bread.

DESSERTS

Tarte 8.00

Chocolate Tarte with a trio of figs and crème fraîche

Mousse 7.50

Parsnip Mousse with puffed cranberries, lemon gel and chocolate coffee earth

Cheese

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

Cheeseboard (Serves 1-2) 150g 13.50

Cheeseboard (Serves 3-4) 300gr 26.00

BRLO
BREWHOUSE

All prices include VAT. For detailed information regarding allergens and/or additives please ask one of our service team. – Nov 2017