

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, mustard cream and salted walnut crumble
- 3 Brussels Sprouts**
Sautéed Brussels sprouts with Brussels sprouts cream, pickled pears, smoked cottage cheese, hazelnut and pickled egg yolk
- 4 Pumpkin**
With button mushrooms, sweet & sour pumpkin, pumpkin puree, pumpkin seed biscuit and oxalis
- 5 Ash-Covered Burrata + 2.00**
With sweed, green cabbage, lemon gel and olive oil
- 6 Jerusalem Artichokes**
Roasted, pressed and deep-fried with roasted malt, sherry gel and red chard
- 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 Falafel**
From chickpeas and apple with lemon thyme oil
- 5 Wheatmalt Taboulé**
Using wheat that is usually reserved for our beers, served with fresh tomatoes and herbs

Each additional side
+ 3.00

ON TOPS

- 1 Dried and Puffed Vegetables**
- 2 Mixed Pickles**
Sweet & sour, with mixed fermented vegetables
- 3 Baked Leek**
With leek ash and chilli mayo
- 4 German Kimchi**
Fermented sweetheart cabbage with caraway
- 5 Mushroom & Savoy Cabbage Roulade**
Fried mushrooms in savoy cabbage

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

| | | | |
|---|----------------|----------------|------------------|
| Kikok corn-fed chicken drumsticks and wings in our BRLO Pale Ale batter and BBQ Rub | 230 g 2 pcs | 700 g 6 pcs | 1100 g 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 in hickory and applewood | 150 g | 300 g | 600 g |
| | 12.00 | 21.50 | 42.00 |

+ SAUCES

75g each 1.50

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

Pastrami 8.50
Smoked and cured beef with sauteed fennel, horseradish and apple ketchup on our spent-grain bread

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

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 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. For detailed information regarding allergens and/or additives please ask one of our service team. – Jan 2018