

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 Trout			
Seared Müritz Trout marinated in BRLO wheat beer	1/2 Filet 200 g	1 Filet 400 g	2 Filets 800 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

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