




# Pfefferbräu

BERGBRAUEREI & SCHANKHALLE

## Snacks / Sharing is caring

<b>HOMEMADE SPENT GRAIN BREAD</b> served with		<b>SWEET POTATO FRIES</b>	5,50
Curd linseed oil dip	4,00	extra crispy	
Meat platter	9,50	incl. a homemade dip:	
<b>BERLIN CURRYWURST</b> with homemade sauce	6,50	<b>PFEFFERBRÄU KETCHUP</b>	
Spent grain bread and wild herbs salad		<b>SMOKED DIJON MAYONNAISE</b>	
<b>TARTE FLAMBÉE ALSACE</b> bacon and scallion	9,90	<b>WARM CHEESE DIP</b>	
<b>TARTE FLAMBÉE GOAT</b> cheese beetroot, rocket	8,90	<b>CREAM CHEESE ORANGE</b>	

## STARTERS

<b>SWEET CORN PARMESAN SOUP</b> with salad	6,50
<b>BABY LEAF SPINACH SALAD</b> with roasted hazelnut, blood orange and venison bacon	10,50
<b>BEETROOT APPLE SALAD</b> with Aceto balm, grated Picandou cheese, fennel fronds 	7,90

## MAIN DISHES

<b>PFEFFERBRÄU BURGER</b> 200g of IBP beef in a Brioche bun, BBQ-mayo, graised onions, tomato, pickled cucumber, Roquefort cheese, served with sweet potato fries	15,90
<b>HOMEMADE CHEESE NOODLES</b> 3 kinds of organic cheese with caramelized onions	14,00
<b>PORK ROAST WITH CRACKLING</b> IN A DARK BEER SAUCE, Sauerkraut and dumplings	15,50
<b>MEAGRE FISH</b> with cauliflower puree, roasted sprouts, salad, sauce Beurre blanc, smoky almond vinaigrette and gremolata	18,90

## PFEFFERBRÄU SPECIAL

<b>½ crispy DUCK</b> with pea puree, Pommes Macaire, romaine lettuce and brewmaster sauce	14,50
<b>Iberico saddle</b> Jerusalem artichoke puree and butter nut pumpkin	15,50
<b>Roasted Beef</b> with onions and mashed potatoes, root vegetables, sautéed cabbage and pepper sauce	18,50

## DESSERT & CHEESE

<b>MASTER BREWER`S</b> Vanilla Stout Tiramisu	6,50
<b>BROWNIE</b> with Nut butter, caramel - Salt ice and raspberry/banana	8,50
<b>BLOMEYER CHEESE SELECTION</b> with homemade chutney, grape mustard and spent grain bread	9 / 14