

Weihenstephaner

BERLIN

Dear guests,

below you will find our **Alpine menu suggestions for 2017**.

This may serve as an inspiration and guide you at first.

If you need any additional individual suggestions for your event, please let us know and we will be very glad to offer you an individual variation to your personal wishes and ideas. Of course, you may also choose from our à la carte menu.

Menu "Weihenstephaner"

Creamy mushroom soup with fresh herbs

Pork roast with crackling fresh from the oven
in original Weihenstephaner dark beer sauce
with potato dumpling and homemade coleslaw with bacon

Apple strudel with vanilla sauce

Menu „typical Bavarian“

Substantial potatoe soup with brown bread croutons

Stove freshness pork knuckle in brown ale sauce
on pickled cabbage with potato dumplings

Apple strudel with vanilla sauce

Weihenstephaner

B E R L I N

Menu „from our home butchery“

“assortment of Tyrolean Specialties”
two kinds of Tyrolean ham, cheese spread and brown bread

Beef goulash with pretzel dumpling and sour cream

Apricot pancakes with vanilla ice cream
and icing sugar

Menu „Tyrolean classics“

Substantial beef broth with herbal frittata

Assorted meatloaf, regular and hot with potato salad

Vanilla ice cream with core oil

Menu „Alpine vegetarian“

Lettuce with honey-mustard vinaigrette
and sautéed mushrooms

Vegetable ravioli with fresh roots, molten onions
and cherry tomatoes

Apricot pancake with vanilla ice cream
and icing sugar

Weihenstephaner

B E R L I N

Menu „Petri heil“

Creamy mushroom soup with fresh herbs

Fried pike-perch fillet on lentils with horseradish sauce

Apple strudel with vanilla sauce

Menu „Alpine pleasure“

Substantial potatoe soup with brown bread croutons

Grilled beef roast Bavarian style
with green beans and mash potatoes

„Kaiserschmarrn“ with mountain cranberry

Menu „Reindl'pan“

Substantial potatoe soup with brown bread croutons

– placed centrally on the table –

„Owners Pan“

Pork roast with crackling fresh from the oven
grilled sausages, assorted meatloaf
stove freshness pork knuckle
Weihenstephaner dark beer sauce
different dumplings and pickled cabbage

Apple strudel with vanilla sauce

Weihenstephaner

B E R L I N

Menu „Owners Menu“

– placed centrally on the table –

„Tyrolian Jause“

“Well assorted Tyrolean cold cut, cooked ham and gammon”,
Meat paste, cheese spread, served with radish, bread and butter

„Owners Pan“

Pork roast with crackling fresh from the oven
grilled sausages, assorted meatloaf
stove freshness pork knuckle
Weihenstephaner dark beer sauce
different dumplings and pickled cabbage

Assorted Desserts

“Kaiserschmarrn” with mountain cranberry
Apricot pancake with icing sugar
Vanilla ice cream with Styria core oil