

A warm „Welcome“
to Braustüb'l Darmstadt



1

Our head-chef and beer-sommelier Thilo Hanke proudly presents our offers for
functions, meetings, weddings and familiar celebrations.

This is our interpretation of classic and new German cooking.

Familie Hanke
& das Braustüb'l Team

Content

<i>Bier & Beer : Braustüb'l world of beers / Tastings</i>	<i>3</i>
<i>Drinks - Flatrate</i>	<i>4</i>
<i>Hassian Tapas</i>	<i>5</i>
<i>Aperitif / Reception</i>	<i>6</i>
<i>Menues</i>	<i>7 - 8</i>
<i>Buffets</i>	<i>9 - 11</i>
<i>Seasonal: BBQ Buffets (summertime)</i>	<i>12 - 14</i>
<i>Seasonal: Christmas-Offers (november & december)</i>	<i>16 - 20</i>

**Our food and beverage offers contain allergens.
These will be declared by request.**

All prices include VAT. Cateringprices on request. Offer is valid until the next release.

Braustüb'l world of beers

Beer-Tasting

Our beer-sommelier introduces you into 6 classic beers including the history of our brewery itself, anecdotes and the brewing process. The Tasting includes 6 beers of 0,1l.

Duration: ca. 40min

from 10 persons

Per head € 13,00

Talks & Drinks

For celebrations alehouse style! Large roast of suckling pork (self-carved at the table) and grilled beef sausage with apple-sauerkraut, gravy, potato dumplings and farmhouse bread. Included: Free unlimited drinks (beer, house-wine, apple-wine, softdrinks, water and coffee) for 2 hours

Duration: 120min

from 10 persons

Per head € 54,00

Brew-Experience

Pleasant tour through our brewery with welcome drink and dinner afterwards. Mixed brewhouse platters with schnitzel, chicken, meatballs and sausages accompanied by green beans, cheesesauce, fried dumplings and spätzle) – and an additional mug of draft beer (available in English and German)

from 10 persons

per Person € 42,00

Combination of “brew-experience” and “beer-tasting”

per Person € 54,00

Hassian Classics

3 classic regional dishes. Smoked fish with herb sauce, crispy pork scallop with melted cheese and sautéed potatoes and deep fries apple rings – each course accompanied by a small beer (0,3l) and explained by the beer-sommelier. Finishing a tasty regional spirit.

Duration tasting: ca. 60min

from 10 persons

per Person € 49,00

Vegetarian choices available!



Drinks Flat!

Alle beers of our brewery, house-wine red or white, applewine, softdrinks, water, coffee and tea
- no limit

3 hours - € 29,00 per person

Additional hours available for € 9,00

Heiner Tapas!

south hassian experience

- even as perfect group starter -

Min. 10 guests

Farmhouse bread & Butter

4 warm hassian Tapas – headchefs choice

(e.g. knuckle on sauerkraut, Schnitzel with melted cheese, beef sausage with beer braised onions, braised beef in wine gravy, deepfried fish on cucumber,...)

3 cold hassian Tapas – headchefs choice

(e.g. boiled eggs in „Grie Soß“, pickled sour milk cheese, blood sausage salad with apple, creamcheese with radies, marinated sausages, potato salad with salmon,...)

Included 3 Pitcher (each 1,5 Liter) Braustübl Draftbeer of your choice

Complete for 10 guests € 390,00

Additional guest € 38,00

Your reception

From 10 persons

Fingerfood:

Spicy beer nuts - each glas € 3,50

Luke warme buttered pretzel each € 2,50

Traditional cheese – chopped and served with sour cream and onions – each glas € 3,00

Small meatball in bacon coating each € 3,00

Tarte flambee, sliced to 8 pieces – € 9,80

Aperitif-suggestions:

Tiny Braustüb'l Pils 0,1l € 1,30

German Sekt with or without orange juice € 4,00

Braumeister Mojito – Braustüb'l wheat beer with Rum, mint and brown sugar € 6,00

Beer Royal – Braustüb'l Hell with orange and Campari € 6,00

The Beach beer – wheatbeer with lime and a shot passion fruit liquor € 6,50

Classic Aperol Sprizz € 8,00

Braustübl "Sekt-Package" – 1 bottle 0,75l regional sparkling wine and 1l orange-juice € 34,00

Bottle (0,75l) German Sekt € 28,00

Lúvo – non-alcoholic aperitif with elderberry blossom and quince (0,75l) € 28,00

Heiner Sprizz – Regional geniality of pale ale, Riesling and elderberry € 8,50

3- Course Menues

From 10 Persons

Braustüb'l Darmstadt – Wild Taste! GmbH

Unser Allgemeinen Geschäftsbedingungen sind Bestandteil unseres Angebots

Menue 1

I.

Homemade spiced cream cheese with avocado and onion compote
and a small pretzel bun

II.

Crispy roast of pork
in Beersauce
Root vegetables and potato dumpling

Or

2 poached eggs with pumpkin miso sauce
Spinach and mashed potatoes

III.

Crème bavaoise with maltbeer, red fruits and hazelnut ice cream

per Person € 36,00

7

Menue 2

I.

Brewing Bowl! Variation of pickled tomatoes, radies, white cabbage, creamed cucumber, sweet
corn and leaves, topped with roasted seeds and fried mushrooms

II.

Grilled corn fed chicken breast with rosemary and honey in gravy
Herbed pasta
And green flagolet-beans

Or

Barley & leek dumplings with cheese topping on creamed cucumber and “knödel” fries

III.

Deep fried apple with cinnamon and sugar, fresh fruits and vanilla ice cream

per Person € 39,50

Menue 3

I.

Semolina dumplings with pumpkin seeds on savoy cabbage mash

II.

Carved sirloin of beef in red wine sauce

Lareded beans and potatoes au gratin

Or

Tyrolienne cabbage pasta with Austrian cheese, sesame and sour cream

III.

Chocolate parfait

With red fruits and vanilla sauce

per Person € 46,-

Additional courses:

Hassian cream of wine soup with potato crisps € 6,50

Pan fried prawns wit fig mustard and herbed barley risotto € 9,50

Small cheese ülatte with apples, nuts and baguette € 11,00

Homemade fried fish dumpling with traditional green herb sauce and warm potato salad € 8,50



Buffets

From 20 Personen

Brauhausbuffet

Baguette und brown bread with butter

Traditional cold meat and cheese platter

Your choice from the salad buffet

* * *

Braised beef breast with wine gravy

Grilled beer chicken in beer sauce

Vegetarian oven baked potatoes with grilled vegetables

Fried bread dumplings

Butterspätzle

* * *

Applestrudel with vanilla sauce

Fresh fruit variety

Nut ice cream with hot chocolate

per Person € 45,00

Odenwald Dinner

Brown bread and butter

Your choice from the salad buffet

Deep fried chicken dippers with 2 sauces

* * *

Traditional crispy roast of pork

Stewed beef with calvados cream sauce

Vegetarian gratinated potato cakes with leek and cheese

Green beans and creamed kohlrabi

Potato lyonnaise

* * *

Mousse of apricots with caramelized nuts

Ice cream variety

Small cheese platter with baguette

per Person € 58,00

Süd-Hessisches Buffet

Traditional herb sauce with boiled eggs, pork and beef

Pancake-Rolls of hot smoked salmon

Sour milk cheese - pickeled -

Large mixed salad bowl

Stewed veal with apple wine and onions

Crispy pork scallops with two sauces

Vegan Vegetable Curry with coconut, peas and sweet potatoes

Seasonal vegetables

Sauteed potatoes with herbs

Fried pasta with breadcrumbs

11

Warm chocolate brownies with vanilla sauce

Raspberry parfait

Fresh fruit variety

per Person € 51,00



BBQ

Braustüb'l Darmstadt – Wild Taste! GmbH

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Only available during beer garden season

Mai – September, only from 5pm

Hessisches Wald- und Wiesen Barbecue

Boiled and carved veal with cream cheese, gherkins and onions

Spiced curd with new potatoes

Garden salads by the glass



Traditional farmhouse bread and pretzels with melted cheese



Regional sausage

Marinated chicken breast with garlic and rosemary

Pork kebabs – braised in beer sauce

Vegetarian stuffed peppers with couscous and feta

Cucumber-, potato- and tomatosalad

Pepperjus, bbq-sauce and mustard dip



Raspberry variation served in a glas

“Kaiserschmarrn” pancake (no raisins!)

Seasonal fruits

per Person € 52,00

Brauhof BBQ

Your choice from the salad bar



Pickeled roasts and vegetable antipasti



Meatballs of regional beef served with beer braised onions

Pork Chops with beer pickle

Grilled chicken

Goats-cheese with honey

Sauteed potatoes

3 grill sauces



Parfait of chocolate with root beer foam

Traditional fried sweet bread dumplings with vanilla sauce

per Person € 45,00



Darmstädter Grillmeisterbuffet

Braustüb'l Darmstadt – Wild Taste! GmbH

Unser Allgemeinen Geschäftsbedingungen sind Bestandteil unseres Angebots

Variation of freshly made salads
Pretzels and farmhouse bread with butter



Spicy beef salad



Kebabs of beef rump

Bacon wrapped fillet of pork

Lamb stew with garlic and onions

Vegetarian nut balls

Jacket potatoes with Sour Cream

Corn on the cob

Grilled tomatos

A choice of 5 selected dips



Mousse of blueberries with hazelnut ice cream and caramelized almonds

pro Person € 55,00



Braustüb'1 Christmas specials

3-Course menues

From 10 Persons

Menü X1

I.

Fresh lems lettuce with wild berry dressing
and fried pretzel croutons

II.

Roast of duck in orangen-maltbeer-gravy
Savoy cabbage and potato au gratin

Or

Tyrolienne potato-cheese-dumplings on creamed chantarelle mushrooms
Walnuts and herbs

III.

Half-frozen butter cookies parfait with pickeled wine apples
per Person € 47,-

Menü X2

I.

Hassian triologie with smoked duck, trout and roast

II.

Regional tender game stew in cream sauce with gooseberry

Savoy cabbage and potato dumpling

Or

Fried vegetarian beetroot stuffed pasta

Creamcheese mushrooms and herb salad

III.

Apple strudel with vanilla ice cream

per Person € 48,00

Menü X3

I.

Cream of celeriac with fried ceps

II.

Braised Christmas goose

In chestnut gravy

Mullet wine cabbage and potato dumpling

Or

German dumpling variety with mullet wine cabbage and creamy nut sauce

III.

Homemade gingerbread mousse and pickled mango

per Person € 49,-

18

Additional courses:

Carpaccio of smoked salmon with sour creamed cucumber and baguette € 9,50

Grilled fillet of pike perch with dill cucumber on potato cake € 11,00

Seasonal chicken broth with coriander and spinach € 6,50

Small cheese platter with apples, nuts and baguette € 11,00

Christmas Buffets

From 20 Persons

Weihnachtsbuffet I

Baguette and farmhouse bread with butter

Grilled beef balls with 2 dips

Your choice from our vegetarian salad bar

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Braised christmas goose in gravy

Pork & pepper roast in beer sauce

Vegetarian strudel of savoy cabbage with almonds

Potato dumpling

„Spätzle“

Red cabbage and creamy roots

* * *

Regional cheese platter

Sweet pastry fritters in vanilla sauce

Chocolate Mousse with blueberries

per Person € 60,00

Weihnachtsbuffet II

Farmhouse bread and butter

Variation of freshly made salads

Marinated cheese, vegetables and roast

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Vegetarian onion soup with cheese croutons

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Hot smoked pork ham with dark beer gravy

Stir fried turkey in creamed herb sauce

Chick pea-Curry with beans and coconut

Savoy cabbage with chestnuts and creamed vegetables

Bread dumplings

Fried Tagliatelle

* * *

Crème bavaroise

Vanilla ice cream with hot raspberries

Exotic fruit salad

per Person € 48,00

Weihnachtsbuffet III

Traditional green sauce with boiled eggs

Served with pork and beef roast

Traditional warm melted cheese with bread dippers

Onion pie

Butternut pumpkin soup with croutons

Carved christmas turkey with chestnuts, walnuts and brandy sauce

Roast of venison in gooseberry cream

Gratinated potato dumplings with spinach (vegetarian)

Winter-vegetables

Mashed potatoes with roasted onions

Fried pasta with bread crumbs

Mullet wine cream with poached apples

Curd strudel with cinnamon and amaretto cream

Chestnut parfait

per Person € 48,00



Valid from 24th December 2024

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<https://www.braustuebl.net/impressum.html> - only in German