

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 1 world of beers</i>	<i>3</i>
<i>Braumeisterbanquet</i>	<i>5</i>
<i>Braumeisterbanquet vegetarian</i>	<i>6</i>
<i>Your reception</i>	<i>7</i>
<i>Banquet Brewery Style</i>	<i>8 - 13</i>
<i>Vegetarian menues</i>	<i>14 - 16</i>
<i>Seasonal: Asparagus (april to june)</i>	<i>17</i>
<i>Seasonal: BBQ (summertimes)</i>	<i>19 - 21</i>
<i>Seasonal: Christmas-Offers (november & december)</i>	<i>22 - 29</i>
<i>Business conditions (German)</i>	<i>31</i>

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

Alle angegeben Preise verstehen sich inkl. der gesetzlichen Mehrwertsteuer. Cateringpreise auf Anfrage. Preise gültig bis zum Erscheinen eines neuen Angebots.

Braustüb'l world of beers

Beer-Tasting

Our beer-sommelier introduces you into 5 classic beers of our brewery including the history of the brewery itself, anecdotes and the brewing process. The Tasting includes 5 beers of 0,1l.

Duration: ca. 30min

from 10 persons

Per head € 7,50

Biervesper XL

That's how beer should be served! Tasty mixed cold platter of traditional sausage, meat and cheese served with 7 classic beers of our brewery.

Let yourself be snatched into the exciting world of brewing and beers while you enjoy the German „Brotzeit“.

After all you found your favorite beer? Our friendly service will serve another „Halbe“ (0,5l) to your wishing.

Duration: ca. 45min

from 10 persons

Per head € 22,00

Braumeisterbanquet

The precious way to enjoy our beers. You'll be served a 5 course menu with corresponding beers including a beer-cocktail as aperitif and a tasty digestif.

Each course introduced by our head-chef.

Duration: ca. 3,5 hours

from 5 persons

Pro Person € 58,00

Beef, Beer, Big Barrel

A handsome experience! A big beef burger with cheese, bacon, braised onions and cole slaw – served with fries. Accomplished by 3 seasonal local beers (0,3l each) and after this guided tasting a traditional wooden barrel of fresh beer right at the table.

Duration tasting: ca. 30min

from 10 persons

per Person € 32,00



Braumeisterbankett No. 3

From 5 Persons

From 5 Personen

Aperitif: Braustüb 1 Hell 0,1l

Served with regional melted cheese and pretzel

I.

Braustüb 1 Hefe Weizen 0,3l

Deep fried chicken - with remoulade-potatoes and pumkin seed oil

II.

Surprisebeer 0,2l

Served with the soup of the day

III.

Braustüb 1 Märzen 0,3l

Baked pork belly

With gravy and mashed potatoes

IV.

Darmstädter Saisonbier 0,3l

Carved beef striploin with green pepper

Garlic beans and herbed pasta

V.

Regional pear spirit

Deep fried pear with nougat and chocolate ice cream

Price per head including all mentioned drinks and explanation for every beer € 59,-

Braumeisterbankett 2.0

- The vegetarian way -

From 5 Persons

Aperitif: Braustüb 1 Hell 0,1l

Served with regional melted cheese and pretzel

I.

Braustüb 1 Hefe Weizen 0,3l

Deep fried mushrooms – with remoulade-potatoes and pumpkin seed oil

II.

Surprisebeer 0,2l

Served with the soup of the day

III.

Braustüb 1 Märzen 0,3l

Baked nut balls

With white wine sauce and mashed potatoes

IV.

Darmstädter Saisonbier 0,3l

herbed pasta with stir fry vegetables and swiss cheese

V.

Regional pear spirit

Deep fried pear with nougat and chocolate ice cream

Price per head including all mentioned drinks and explanation for every beer € 58,-

Your reception

From 10 persons

Aperitif-suggestions:

Tiny Braustüb'l Pils 0,1l € 1,20

German Sekt with or without orange juice € 3,50

Braumeister Mojito - Braustüb'l wheat beer with Rum, mint and brown sugar € 4,80

Beer Royal - Braustüb'l Hell with orange and Campari € 4,80

Fingerfood:

Spicy beet nuts - each glas € 3,50

Traditional boiled cheese with prezel croutons each glas € 2,50

Traditional cheese - chopped and served with chives and onions - each glas € 2,20

New potato with cottage cheese and roasted bacon - each glas € 1,50

Farmhouse ham with gherkins - each € 1,20

Pickeled pork & cabbage each € 1,20

Mashed smoked trout canapée with fresh dill - each € 2,20

Black pudding salad with apples - each glas € 2,80

Hassian onion pie - each piece € 2,50

Cold roast with beer mustard and cabbage - each € 2,10

3- Course Menues

From 10 Persons

Menue 1

I.

Cream spring onion soup
with smoked salmon and croutons

II.

Crispy roast of pork
in Beersauce
Root vegetables and potato dumpling

III.

Warm apple pie with hazelnut ice-cream

per Person € 24,50

8

Menue 2

I.

Fresh leaf salad with roasted seeds and cubed Dramstadt beer cheese

II.

Grilled corn fed chicken with rosemary and honey
Herbed pasta
And braised apples

III.

Fried pear with cinnamon and sugar, fresh fruits and vanilla ice cream

per Person € 28,-

Menue 3

I.

Creamed mushrooms and crayfish in a small pancake

II.

Carved sirloin of beef with regional ginger carrots
Red wine sauce and larded potatoes

III.

Mousse of dark chocolate
With pickeled mango

per Person € 34,-



4-Course Menues

From 10 Personen

Menü 4

I.

Hassian wine soup with crisps

II.

Grilled norwegian salmon

On creamed „Spätzle“

III.

Regional fillet of beef

With beer braised onions and potato au gratin

IV.

Parfait of nougat with red berries and vanilla sauce

Pro Person € 45,-

Buffets

From 20 Personen

Brauhausbuffet

Baguette und brown bread with lard and butter

Traditional cold meat and cheese platter

Your choice from the salad buffet

* * *

Braised beef breast with gravy

Grilled beer chicken with chutney

Herbed Potatoes

Butterspätzle

Seasonal Vegetables

* * *

Applestrudel with vanilla ice cream

Fresh fruit variety

per Person € 31,00

Sonntagsbraten

Brown bread and lard

Your choice from the salad buffet

3 kind of German sausage (beef, grill and boiled) on sauerkraut

* * *

Apple and spice soup

* * *

Traditional crispy roast of pork

Stewed veal knuckle in red wine sauce

Green beans and creamy roots

Potato lyonnaise

* * *

Lemon & ricotta mousse with pickled fruits

Ice cream variety

per Person € 31,50

Süd-Hessisches Buffet

Traditional herb sauce with

Boiled eggs, pork and beef

Grilled beef sausage on warm cole slaw

Spur milk cheese - pickled -

Onion pie

Pepper roast of pork in regional apple wine

Fillet of trout with white wine, leek and almonds

Seasonal vegetables

Mashed potatoes and roasted onions

Fried pasta

Cherry-Cake with vanilla ice cream

Iced creamy raspberry

Fresh fruit variety

per Person € 35,00

Vegetarian 3-Course Menues

Menü 1V

I.

Cream of spring onion soup with seeds and croûtons

II.

Spinach stuffed pancakes

With mushroom compote

III.

Warm apple pie with vanilla ice cream

per Person € 21,50

Menue 2V

I.

Fresh leaf salad with roasted seeds and pickled grated cheese

II.

Spicy pasta with vegetables and stir fry

Served with pumpkin seeds

III.

Homemade semolina pudding with fresh fruits

per Person € 24,-



Vegetarian 4-Course Menues

Menü 4V

I.

Braised Mushrooms
with roasted white bread

II.

Poached farm egg with parsnip mash and beetroot crisps

III.

Spinach stuffed pancakes
With balsamico-beans and tomatoes

IV.

Warm chocolate cake with vanilla ice cream
per Person € 36,-

Frühlingshaftes Spargelessen

Only available during season (latest date: 24th of june)

Served

Cream of asparagus soup with fresh herbs



Starter-Bufferet

Asparagus and boiled egg cocktail

Prawn salad

Ham, salmon and sausage - each garnished with pickled asparagus



Main Course Buffet

Regional boiled asparagus

With sauce hollandaise and melted butter

Small fresh fried pork schnitzel

Rump-Steak

New Potatoes



Dessertbuffet

Fresh strawberries with whipped cream

Vanilla ice cream

Rhubarb compote with chocolate

per Person € 36,50



BBQ

Only available during beer garden season

Mai - September, only from 5pm

Hessisches Wald- und Wiesen Barbecue

Country style variety of sausages, ham and cheese

Spiced curd with new potatoes



Traditional farmhouse bread and pretzels



Game sausage

Marinated rump steak with garlic and rosemary

Pork chops with warm cheese topping

Cucumber-, potato- and tomatosalad



Raspberry variation served in the glas

Ice cream

Seasonal fruits

per Person € 29,50

Brauhof BBQ

Your choice from the salad bar



Pickeled roast and marinated vegetables



Meatballs of regional beef served with beer braised onions

¼ grilled chicken

Mustard spiced pork steaks

Sauteed potatoes

3 homemade grill sauces



Parfait of chocolate with root beer foam

Traditional fried sweet bread balls with vanilla sauce

per Person € 28,50



Darmstädter Grillmeisterbuffet

Large variation of freshly made salads



Cocktail of ham and sour-milk-cheese



Roastbeef Kebabs with Ajoli

Bacon wrapped fillet of pork

Roast of lamb

Jacket potatoes with Sour Cream

Corn on the cob

Grilled tomatos

A choice of 5 selected dips



Fresh strawberries with cream and vanilla ice cream

pro Person € 30,00



Herbstliches Buffet

Homemade onion tarte

Fresh pasta with stewed rabbit and pumpkin

Warm beefballs on cabbage salad

Your choice from the salad buffet



Cream of potato soup with grilled game sausage



Leg of venison with cranberry pears and creamy sauce

Pork chops - baked with onions and bacon

Savoy cabbage and mulled wine cabbage

Bread dumplings

Noodles with breadcrumbs



Warm hazelnut pie

Mousse of regional apples

Beer pickled cheese with fig mustard, grapes and baguette

pro Person € 36,50

(A1, A3, C, D, E, F, G, I, K)

Braustüb'l Christmas specials

Special Offer - Christmas functions of 20 or more guests, booked on advent
sundays get 10% off total bill

3-Course menus

From 10 Persons

Menü X1

I.

Fresh lems lettuce with wild berry dressing
and fried bacon croutons

II.

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

III.

Half-frozen christmas cake
per Person € 28,-

Menü X2

I.

Christmas style meat platter with goose rillettes, ham and pickled cheese

II.

Fillet of pork in gingerbread sauce

Brussels sprouts and „Spätzle“

III.

Apple strudel with vanilla ice cream

per Person € 28,-

Menü X3

I.

Clear beef broth with 3 insets and puff pastry

II.

Braised leg of goose

In chestnut gravy

Mullet wine cabbage and potato dumpling

III.

Homemade gingerbread mousse and pickled mango

per Person € 31,-

4-Course menues

From 10 Persons

Menü X4

I.

Fried mixed mushrooms with herbs in garlic stock

II.

Clear beef broth with semolina dumplings

III.

Roast of duck on rootbeer sauce

Savoy cabbage and bacon-potato pie

IV.

Warm chocolate cake and hazelnut ice cream

per Person € 36,-

Menü X5

I.

Hessian potato soup

With grilled sausages

II.

Cold smoked salmon

On potato fritter

III.

Boeuff bourgignonne

With mullet wine cabbage and plum dumplings

IV.

Homemade rum preserves with vanilla ice cream

Pro Person € 34,50

Menü X6

I.

Lambs lettuce in wild berry dressing

Served with pan fried bacon and croutons

II.

Cream of chicken soup with coriander and spinach

Cheesy pancakes

III.

Regional Roastbeef-slices

In spicy gravy

Mashed brussels sprouts and spätzle

IV.

Sweet potato noodles with poppy seeds, cinnamon and sugar

in vanilla foam

per Person € 36,-

Christmas Buffets

From 20 Persons

Weihnachtsbuffet I

Baguette and farmhouse bread with lard and butter

Traditional German "Brotzeit" with meat jellies and pastries

Your choice from our salad bar

* * *

Braised christmas goose in gravy

Pork roast in beer sauce

Potato dumpling

„Spätzle“

Red and savoy cabbage

* * *

Regional cheese platter

Sweet bread fritters in vanilla sauce

Mousse of pear Williams with blueberries

per Person € 34,00

Weihnachtsbuffet II

Farmhouse bread and lard

Variation of freshly made salads

Marinated

Cheese, onions, vegetables and meat

* * *

Chicken and apple soup

* * *

Hot smoked pork ham with dark beer gravy

Turkey blanquette

Savoy cabbage with chestnuts and creamed vegetables

Bread dumplings

Fried Tagliatelle

* * *

Crème bavaroise

Vanilla ice cream with hot raspberries

Exotic fruit compote

per Person € 33,00

Weihnachtsbuffet III

Traditional Frankfurt green sauce with boiled eggs

Served with pork and beef roast

Small cheese fondue with bacon and bread

Onion pie

Butternut pumpkin soup

Christmas turkey with chestnuts and burgundy sauce

Norwegian salmon with spring onions

Winter-vegetables

Mashed potatoes with roasted onions

Bread dumplings

Mullet wine cream with poached apples

Chocolate Cake with cinnamon and amaretto

Chestnut parfait

per Person € 38,00



Valid from 24th, december 2017