

## 套餐选配内容

### *Self-selected meal set*

任点主菜 1 份，加 20 元即可享受 5 道式自选套餐

( 面包、汤、沙拉、甜点及软饮各任选 1 份 )

Select any main course, add RMB 20.00 for additional four courses meal set  
(select one of your favorite bread, soup, salad, dessert and soft drink)

#### 面包/Bread :

德式咸面包	Pretzel
法棍	Baguette
自制黑麦包	Home made treber crust bread
烤蒜茸黄油面包	Garlic bread

#### 汤/Soup :

奶油蘑菇汤	Mushroom cream soup
牛肉清汤配薄饼丝	Beef broth soup
巴伐利亚土豆汤	Bavarian potato soup
啤酒屋洋葱汤	Bräuhaus onion soup

#### 色拉/Salad:

意式香草醋扒蔬菜	Antipasta with balsamico
烟熏鸡胸沙拉	Mixed salad with smoked chicken breast
时蔬色拉	Seasonal salad
圆白菜色拉	Cabbage salad
黄瓜色拉	Cucumber salad
西红柿色拉	Tomato salad
水果沙拉	Fruit salad

#### 甜品/Dessert :

水果蛋白	Fruit egg white
巧克力慕斯	Chocolate mousse
杏仁塔配西梅	Almond tart with plum
水果啫喱	Fruit jelly
自选冰淇淋	Icecream Choice on Your Own

( 草莓、绿茶、朗姆酒、巧克力或香草味冰淇淋任选一种 )

*select your favorite icecream flavor--strawberry, green tea, rum, chocolate*

*or vanilla*

#### 软饮/Soft drinks:

可 乐	Coke
雪 碧	Sprite
橙 汁	Orange

以上四道式套餐及软饮零点 **60.00**  
 Self-selected four courses from the meal set and one soft drink above

## 头 盘 *Starters*

• 德式咸面包 **12.00**  
 ( 配黄油、奶酪酱或猪肝酱 )  
**"Ofenfrische Breze"**  
**Pretzel**  
*with butter, cheese sauce or liver paté*  
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New • 烤蒜茸黄油面包 **20.00**  
**"Knoblauch baguette"**  
**Garlic bread**

• 自制面包篮 **25.00**  
 ( 配黄油、奶酪酱或猪肝酱 )  
**"Brotkorb"**  
**Home made bread basket**  
*with butter, cheese sauce or liver paté*

• 自制黑面包 **12.00**  
 ( 配黄油、奶酪酱或猪肝酱 )  
**"Treberkrustenbrot"**  
**Home made treber crust bread**  
*with butter, cheese sauce or liver paté*

• 德式猪肉冻 45.00

( 配沙拉、里昂土豆 )

**“Bräuhaus Bratensülze mit Musik”**

**Pork in aspic with salad and roasted potatoe**

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## 头 盘 Starters

• 冷切奶酪拼盘 110.00

( 肝酱、火腿、冷切肠、熏肠、

大孔奶酪、奶油奶酪和自制面包 )

**“Bayerischer Brotzeiteller”**

**Cold cheese and ham platter**

*liver paté, ham, slices of cold pork joint, smoked sausages,  
white and black savory pudding, Emmentaler,  
dripping with greaves and home made bread*

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• 巴伐利亚香肠沙拉 55.00

( 配洋葱、腌黄瓜和自制面包 )

**“Bayerischer Wurstsalat”**

**Sausage salad with red onions, gherkins and home made bread**

New • 意式香草醋扒蔬菜 45.00

**“Antipasta”**

**Antipasta with balsamico**

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New • 香蒜焗蜗牛配蔬菜沙拉、蒜茸面包

55.00

*"Schnecken"*

*Snail salad with garlic bread*

## 沙拉类 *Salads*

• 虾串沙拉

60.00

( 配蒜蓉面包、酸奶汁 )

*"Shrimp Salat"*

*Shrimp skewer salad with garlic bread and yoghurt dressing*

• 蘑菇沙拉

□□□ 55.00

( 配蘑菇、蒜蓉面包和汁酱 )

*"Pilzsalat"*

*Mushroom salad*

*Salad with slices of sauted mushroom, garlic bread and dressing*

• 鸡胸沙拉

55.00

( 配鸡胸、酸奶汁 )

*"Salat von der Hähnchenbrust"*

*Chicken breast salad*

*salad with slices of sautéed chicken breast in a yoghurt dressing*

• 牛肉条沙拉

55.00

( 配牛肉条、水果、酸奶汁 )

*"Fitnesssalat"*

*Beef filet salad*

*sliced beef filet with fresh fruits in a yoghurt dressing*

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- New • 烟熏三文鱼沙拉 55.00  
 ( 配烟熏三文鱼、法式面包 )  
**"Blattsalate mit Räucherlachs"**  
**Smoked salmon salad**  
*Fresh salad with smoked salmon and baguette*
- New • 鹅肝沙拉 55.00  
 ( 配煎鹅肝，蒜香面包和酸果汁 )  
**"Gemischter Salat"**  
**Gooseliver salad**  
*Mixed Salad with fried gooseliver, garlic bread at cranberries dressing*
- New • 烟熏鸡胸沙拉配煮蛋 45.00  
**"Geräucherter Hähnchenbrustsalat"**  
**Smoked chicken breast salad**  
*Mixed salad with smoked chicken breast and boiled egg*
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## 配 菜 Side orders

- 圆白菜沙拉 10.00  
**"Krautsalat"**  
**Bavarian cabbage salad**
- 什锦沙拉 20.00  
 (土豆、白菜、黄瓜和萝卜沙拉)  
**"Bayerischer Salatmix"**  
**Mixed salad**  
*potato, cabbage, cucumber and carrot salad*
- 酸椰菜 10.00  
**"Sauerkraut"**  
**Sauerkraut**
- 时蔬沙拉 20.00  
**"Saisongemüse"**  
**Seasonal salad**
- 土豆沙拉 10.00  
**"Kartoffelsalat"**  
**Potato salad**

• 黄瓜沙拉 “ <i>Gurkensalat</i> ” <i>Cucumber salad</i>	<b>10.00</b>
• 土豆泥 <i>Mashed potato</i>	<b>10.00</b>
New • 番茄沙拉配香草油醋汁 “ <i>Tomatensalat</i> ” <i>Tomato salad with italian herbs and balsamico</i>	<b>18.00</b>

(配照片)

*Take a close look at what our brewmaster is doing.  
Join one of our guided tours through our cellar!*

## 汤 类 *Soups*

	<i>Small</i>	<i>Big</i>
• 奶油蘑菇汤 “ <i>Schwammerlsupp'n</i> ” <i>Mushroom cream soup with herbs</i>	<b>25.00</b>	<b>35.00</b>

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• 匈牙利牛肉汤 “ <i>Gulaschsupp'n</i> ” <i>Hearty goulash soup</i>	<b>25.00</b>	<b>35.00</b>
• 牛肉清汤配薄饼丝	<b>25.00</b>	<b>35.00</b>

**“Rinderkraftbrühe”**  
*Beef broth soup with pancake julienne*

• 香肠咸肉兰都豆汤 **25.00** **35.00**

**“Linsensuppe”**  
*Lentil soup with Vienna sausage & bacon bits*

• 巴伐利亚土豆汤 **25.00** **35.00**

( 配维也纳香肠 )

**“Altbayerische Kartoffelsupp’n”**  
*Old Bavarian potato soup with sliced Vienna sausage*

New • 猪肝丸子汤 **25.00** **35.00**

**“Leberknödelsuppe”**  
*Beef broth soup with Liver dumpling*

New • 啤酒屋洋葱汤 **25.00** **35.00**

( 配芝士焗面包 )

**“Zwiebelsuppe”**  
*Onion soup with cheese bread*

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New • 南瓜汤 ( 配栗子 ) **25.00** **35.00**

**“Kürbiscremesuppe”**  
*Pumpkin soup with chestnut*

## 厨师长精选

### *The Head Chef's Recommendation*

New • 奶酪焗青龙配奶油土豆 **288.00**

( 配 4 道式套餐 )

**“Hummer”**  
*Grilled lobster with pesto terrine and gratin potatoes*  
*(with self-selected four course meal set)*

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New • 香煎鸡腿 60.00  
( 配蔬菜、芒果沙沙和香草酱 )  
**"Gegrillte Hänchenhaxerl"**  
*Grilled chicken leg with vegetable, mango salsa and pesto*

New • 煎鸭胸 60.00  
( 配土豆泥、橙味沙司 )  
**"Gebratene Entenbrust"**  
*Fried duck breast with orange sauce and mashed potato*

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New • 扒意式面包蔬菜配时蔬沙拉 70.00  
**"Bräuhaus Focacia"**  
*"Focacia" vegetable with cheese and mixed salad*

New • 芝士焗时蔬配虾仁 55.00  
**"Kartoffellasagne"**  
*Potato lasagne with shrimps and French style vegetable*

### 厨师长精选 *The Head Chef's Recommendation*

New • 安格斯肉眼牛排 145.00  
( 配黑椒汁、什锦蔬菜和奶油土豆 )  
**"Angus Rindersteak"**  
*Angus beefsteak*  
*served with black pepper sauce, mixed vegetables and gratin potatoes*

( 配照片 )

New • 哥伦比亚炸猪排 ( 配薯条 ) 55.00  
"Cordon bleu"  
Pork "cordon bleu" served with French fries

New • 烤羊排 95.00  
( 配香草酱, 洋葱和奶油土豆 )  
**"Lammkarree"**  
Lamb carree with herbespesto young onion and gratin potatoes

New • 香辣羊肋配法式面包 75.00  
"Lamm Spare Ribs"  
Spicy lamb ribs with baguette

New • 烤鹿肉 80.00  
( 配蘑菇, 酸果汁和土豆丝 )  
**"Gebratener Rehruecken"**  
Roasted saddle of venison with mushroom, cranberry cream potato chips

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New • 煎比目鱼配炒蔬菜、奶油土豆 135.00  
"Gebratene Seezunge"  
Grilled flounder with vegetable and gratin potatoes

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传 统 类  
**Bräuhaus**  
**Munich Classics**

• 烤猪肘 168.00  
( 配土豆泥、德式酸椰菜 )  
"Schweinschaxe"  
Pork knuckle  
with mashed potatoes and Sauerkraut

New • 1/2 烤猪肘 85.00  
Half of a pork knuckle

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- **德式烤猪肉** **75.00**  
( 配啤酒汁、面包丸子和巴伐利亚圆白菜沙拉 )  
**“Ofenfrischer Schweinebraten ”**  
**Oven fresh roasted pork**  
*with crust on beer sauce, bread dumplings and “Bavarian cabbage” salad*
  
- **烤鸡** **80.00**  
( 配薯条 )  
**“Grillhend'l”**  
**Oven-roasted chicken with French fries**
  

	<i>Small</i>	<i>Big</i>
• <b>什锦肉盘</b>	<b>80.00</b>	<b>158.00</b>

( 配煎鸭肉、烤猪肉和肘子，黑森林火腿，  
维也纳香肠&猪肉香肠配紫甘蓝和酸菜，德式咸面包丸子&土豆泥 )  
**“Paulaner – Pfandl”**  
**Mixed meaty platter**  
*a cut of roasted pork and grilled duck breast, a cut of pork knuckle,  
Black Forest Ham, Vienna & pork sausages, served with red cabbage,  
Sauerkraut, pretzel dumplings & mashed potatoes*

  
- New • **慕尼黑风味牛肉配红甘蓝和面包丸子** **75.00**  
**“Münchner Sauerbraten “**  
**Munich marinated beef**  
*with red cabbage and bread dumpling*
  
- **匈牙利烩牛肉** **75.00**  
( 配德式咸面包丸子 )  
**“Bräuhaus Biergulasch”**  
**Beef-goulash**  
*cooked with home made beer, served with pretzel dumplings*

## 肉 肠 类

### *Fresh from the butcher*

- **慕尼黑香肠** **45.00**  
( 配德式咸面包、巴伐利亚甜芥末 )

- 典型的德式早餐

**“Münchner Weißwurst”**

**Munich sausages**

*two Munich sausages with Pretzel and sweet Bavarian mustard*

- a typical Bavarian breakfast

• **煎猪肉香肠**

**45.00**

( 配德式酸椰菜 )

**“Schweinsbratwürstl”**

**Grilled pork sausages**

*four grilled pork sausages with sauerkraut*

**5 pieces**

**10 pieces**

• **传统什锦巴伐利亚香肠**

**70.00**

**135.00**

( 配酸椰菜、土豆泥 )

**“Würstlpfandl”**

**Mixed traditional bavarian sausages**

*served in a pan with Sauerkraut and mashed potatoes*

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• **德式辣香肠**

**45.00**

( 配土豆沙拉 )

**“1 Paar Debrecziner ”**

**Debreciner**

*two spicy Debreciner sausages with potato salad*

• **煮纽伦堡香肠**

**55.00**

( 配洋葱酸醋汁、鲜辣根酱和自制面包 )

**“Saure Zipfel”**

**Boiled pork sausage**

*served in onion, vinegar stock, horseradish cream and home made bread*

**What else can you make out of hops and malt?**

**Try our home made Beer vinegar and our home made Beer jelly!**

□扒类精选  
**Bräuhaus  
Steak Specials**

New • 神户牛排 360.00

( 配黑椒汁、蔬菜和土豆泥 )

**"Kobe Rindersteak"**

**Kobe beefsteak** with black pepper sauce, vegetables and mashed potato

( 配4道式自选套餐 / With self-selected four courses set)

• 腓力牛排 195.00

( 配蔬菜、土豆片 )

**"Filetsteak"**

**Tenderloin**

served with mixed vegetables and home made potato chips

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• 澳大利亚煎牛排 195.00

( 配洋葱圈、蔬菜和土豆泥 )

**"Filetsteak vom Australischen Weideochsen"(200g)**

**Australian filet steak**

with roasted onion, vegetables and mashed potato

• T 骨牛排 145.00

( 配薯条、烧烤汁 )

**"T - Bonesteak"**

**T - bone steak**

with French fries

可选配辣烧烤汁或黑椒汁

With your choice of spicy barbeque sauce or black pepper sauce

扒类精选  
**Bräuhaus**  
**Steak Specials**

New • 新西兰羊排 228.00

( 配黑醋汁、菜椒和奶油土豆 )

**"Lammkotelett"**

**Lamb chop** on balsamic jus served with bell pepper and gratin potatoes

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• 200g-大份维也纳炸猪肉块 95.00

( 配炸薯条 )

**"Riesenschnitzel Wiener Art"**

**Pork escalope**

200 g X-large pork escalope breaded in a pretzel crumb crust with French fries

New • 蘑菇沙司猪排配自制意大利面 65.00

**"Jägerschnitzel"**

**Pork Escalope** with mushroom sauce and home made pasta

New • 鸵鸟肉排 65.00

( 配胡椒沙司，蔬菜和乡村土豆角 )

**"Straußensteak"**

**Ostrich-steak**

with pepper sauce, vegetable and country wedges

New • 煎猪排 55.00

( 配里昂土豆，小沙拉 )

**"Schweinenackensteak"**

**Beer marinated pork steak** with roasted potatoes and small mixed salad

意大利面精选  
**Bräuhaus**  
**Pasta Specials**

• □□蒜香海鲜意大利面 **95.00**  
**“Spaghetti mit Meeresfrüchten”**  
*Seafood spaghetti with garlic, chilli, parmesan cheese and olive oil*

• 法式奶油海鲜意大利面 **95.00**  
**“Spaghetti in Sahnesoße mit Meeresfrüchten”**  
*Seafood spaghetti with cream and parmesan cheese*

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New • 安康鱼意大利面 **95.00**  
(配法式蔬菜和新鲜香草)  
**“Pasta mit Seeteufel”**  
**Pasta with montefish**  
*French vegetables and fresh herbs*

• 茄酱意大利面 **45.00**  
(配巴尔马干酪和时蔬沙拉)  
**“Spaghetti mit Tomatensoße”**  
**Spaghetti with tomato sauce**  
*With Parmesan cheese and a green side salad*  
(可选配辣番茄酱/ or select spicy tomato sauce)

New • 肉酱意大利面 **50.00**  
**“Spaghetti mit Hackfleischsoße”**  
**Spaghetti with bolognese**

New • 德式土豆面配辣番茄汁 **45.00**  
**“Gnocchi”**  
**Gnocchi with mushroom, ham and spicy tomato sauce**

*Every year, we brew minimum 3 different seasonal beers.  
We highly recommend that you give them a try.*

## 鱼类 *Fish*

• 煎三文鱼排

( 配法式蔬菜、迷迭香土豆 )

**135.00**

***"Gegrilltes Lachssteak"***

***Fried Salmonsteak***

*with French style vegetables and rosemary potato*

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• 煎加吉鱼

**85.00**

( 配土豆、炒菠菜 )

***"Roter Snapper"***

***Red Snapper***

*underneath a potato crust on roasted spinach*

• 煎鳟鱼

**65.00**

( 配辣椒黄油、香草土豆 )

***"Forelle Müllerin Art"***

***Trout Mounière***

*with chilli butter and parsley potatoes*

New • 炸鱼排配土豆沙拉

**65.00**

***"Gebratener Red Snapper"***

***Fried Snapper with potato salad***

**Conferences or meetings in a Bavarian Location!**  
**Of course! We are the ones to ask!!**

**甜 品 类**  
**Desserts & Sweets**

- |   | <i>Small</i> | <i>Big</i>   |
|---|--------------|--------------|
| • 自制啤酒提拉米苏<br>( 配小红莓汁 )<br><b>“Bier-Ami-Su”</b><br><b>Beer flavored tiramisu</b><br><i>Sweet cream of mascarpone cheese<br/>with home brewed beer, raspberries and fruits</i> | <b>35.00</b> | <b>50.00</b> |

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| • 甜沃夫饼<br>( 配杏仁片、苹果酱或李子酱 )<br><b>“Kaiserschmarr’n”</b><br><b>Sweet pancakes</b><br><i>cut into pieces with almonds, either with or without raisins and with apple sauce or plums</i> | <b>50.00</b> |
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| • 德式苹果卷<br>( 配香草冰淇淋、搅打奶油 ) | <b>35.00</b> |
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**“Apfelstrudel”**  
**Bavarian apple strudel**  
*with vanilla ice cream, and whipped cream*

**甜 品 类**  
***Desserts & Sweets***

**New • 巧克力慕斯** **35.00**  
***"Schokoladen mousse"***  
***Chocolate mousse***

(配照片)

**New • 蓝莓布丁配苹果酱** **35.00**  
***"Blaubeerpudding"***  
***Blueberry pudding with apple jam***

(配照片)

**New • 杏仁塔配西梅** **15.00**  
***"Mandelobstkuchen"***  
***Almond tart plum***

**New • 水果啫喱** **15.00**  
***"Fruchtgelee"***  
***Fruit jelly***

(配照片)

<b>New • 水果蛋白</b>	<b>20.00</b>
<i>Fruit dessert with egg white</i>	
<b>New • 核桃冻糕配浆果</b>	<b>26.00</b>
<i>“Walnussparfait an Beerenconfit”</i>	
<i>Walnut parfait with berry confit</i>	
<b>• 水果拼盘</b>	<b>45.00</b>
<i>“Obstplatte”</i>	
<i>Fresh fruit platter</i>	

## 冰淇淋 Ice Menu

<b>• 冰咖啡</b>	<b>25.00</b>
(配一勺香草冰淇淋、搅打奶油)	
<i>“Eiskaffee”</i>	
<i>Ice coffee</i>	
<i>with a scoop of vanilla icecream and whipped cream</i>	
<b>• 冰巧克力</b>	<b>25.00</b>
(配巧克力冰淇淋)	
<i>“Eisschokolade”</i>	
<i>Ice chocolate</i>	
<i>with a scoop of chocolate icecream</i>	
<b>• 烟火冰淇淋</b>	<b>45.00</b>
(配两勺香草冰淇淋、热熏小红莓汁)	
<i>“Alpenglühen”</i>	
<i>Firework icecream</i>	
<i>2 scoops of vanilla icecream with tipsy hot raspberries</i>	
<b>• “国王路德维格杯”</b>	<b>55.00</b>
(配一勺巧克力、香草、朗姆酒冰淇淋、新鲜水果和搅打奶油)	
<i>“König Ludwig Becher”</i>	
<i>King Ludwig icecream</i>	
<i>1 scoop of chocolate, vanilla and rum ice cream with fresh fruits and whipped cream</i>	
<b>• “宝莱纳之梦”</b>	<b>55.00</b>
(配三勺香草冰淇淋、水果和搅打奶油)	
<i>“Paulaner Traum”</i>	
<i>Paulaner dream</i>	
<i>3 scoops of vanilla ice cream with fruits and whipped cream</i>	
<b>• 儿童冰淇淋</b>	<b>30.00</b>
(配一勺香草冰淇淋、草莓冰淇淋和M&M)	
<i>“Kindereisbecher”</i>	

**Kids' icecream**

*1 scoop of vanilla and strawberry ice\_cream with sweet M&M*

• **自选冰淇淋**

**15.00**

(草莓、绿茶、朗姆酒、巧克力或香草味冰淇淋任选一种)

**“Eis Auswahl”**

**Icecream choice on your own**

*select your favorite icecream flavor--strawberry, green tea, rum, chocolate or vanilla*

• **香蕉船**

**55.00**

(配1勺香草、2勺巧克力冰淇淋)

**“Banana Split”**

**Banana split**

*1 scoop of vanilla icecream and 2 scoops of chocolate icecream*

• **异域冰淇淋**

**55.00**

(配3勺绿茶冰淇淋、搅打奶油和水果)

**“Grüntee Eis”**

**Exotic icecream**

*3 scoops of green tea icecream, whipped cream and assorted fruit*