

A warm „Welcome“
to Braustüb'l Darmstadt



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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

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

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

Braustüb'1 world of beers

Beer-Tasting

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

Duration: ca. 40min

from 10 persons

Per head € 12,00

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 € 52,00

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Brewmaster-Banquet

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 € 69,00

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, mineral water, coffee and tea - no limit

3 hours - € 27,00 per person
Additional hours available for € 8,00

Braumeisterbanquett
From 5 Persons

Aperitif: Braustübl Hell unfiltered 0,2l
Served with regional melted cheese and pretzel

I.

Braustübl Hefe Weizen 0,2l
Bavarian salad of radies with veal meatballs

II.

Surprisebeer 0,2l
Served with the soup of the day

III.

Braustübl Pilsener 0,2l
Smoked trout and barley risotto
Pan fried prawn

IV.

Braustübl Märzen 0,3l
Carved beef striploin with green pepper
Garlic beans and herbed pasta

V.

Regional beer spirit
Deep fried pear with nougat and chocolate ice cream

Price per head including all mentioned drinks and explanation for every beer € 69,-

Braumeisterbankett

- The vegetarian way -

From 5 Persons

Aperitif: Braustüb 1 Hell unfiltered 0,2l
Served with regional melted cheese and pretzel

I.

Braustüb 1 Hefe Weizen 0,2l
Poached egg with potato mash and herb sauce

II.

Surprisebeer 0,2l
Served with the soup of the day

III.

Braustüb 1 Pilsener 0,2l
Deep fried mushrooms on barley risotto

IV.

Darmstädter Märzen 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 € 65,-

Your reception

From 10 persons

Aperitif-suggestions:

Tiny Braustüb'l Pils 0,1l € 1,30

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

Classic Aperol Sprizz € 7,20

7 Braustübl "Sekt-Package" - 1 bottle 0,75l regional sparkling wine and 1l orange-juice € 32,00

Fingerfood:

Spicy beer nuts - each glas € 3,50

Traditional boiled cheese with prezel croutons each glas € 3,00

Traditional cheese - chopped and served with chives and onions - each glas € 3,00

Swiss sausage salad in a glas - each € 3,80

Small meatball in bacon coating each € 3,00

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

3- Course Menues

From 10 Persons

Menue 1

I.

Homemade spiced cream cheese with avocado
On roasted farmhouse bread

II.

Crispy roast of pork
in Beersauce
Root vegetables and potato dumpling

III.

Crème bavaroise with red fruits and hazelnut ice cream

per Person € 36,00

8

Menue 2

I.

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

II.

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

III.

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

per Person € 39,50

Menue 3

I.

Mousse of tomato and sour cream with dried ham and cheese

II.

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

III.

Tarte au praline
With pickeled mango

per Person € 46,-



4-Course Menues

From 10 Personen

Menü 4

I.

Hessian wine soup with herb oil and crisps

II.

Grilled Norwegian salmon with fig mustard

And black pasts

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 € 54,-

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

Vegetable-Mushroom-Curry

Herbed Potatoes

Butterspätzle

Seasonal Vegetables

* * *

Applestrudel with vanilla ice cream

Fresh fruit variety

per Person € 44,00

Braten & Mehr

Brown bread, baguette and butter

Your choice from the salad buffet

Deep fried chicken dippers with 2 sauces

* * *

Traditional crispy roast of pork

Stewed beef with silver onions and red wine sauce

Vegetarian gratinated potato cakes

Green beans and creamy roots

Potato lyonnaise

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Mousse of apples with caramelized nuts

Ice cream variety

Small cheese platter

per Person € 54,00

Süd-Hessisches Buffet

Traditional herb sauce with boiled eggs, pork and beef

Rolls of hot smoked salmon

Sour milk cheese – pickled –

Large mixed salad bowl

Stewed veal with apple wine and onions

Crispy pork scallops with two sauces

Pancakes with spinach filling in warm sour cream

Seasonal vegetables

Sauteed potatoes with herbs

Fried pasta

Warm chocolate brownies with vanilla sauce

Iced creamy raspberry

Fresh fruit variety

per Person € 51,00

Vegetarian 3-Course Menues

Menü 1V

I.

Homemade spiced cream cheese with avocado and
Roasted farmhouse bread

II.

Rolled pancakes with mushrooms compote
On freshy fried vegetables

III.

Crème bavaroise with red fruits and nut ice cream

per Person € 34,00

Menue 2V

I.

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

II.

Spicy herbed pasta with stir fry

Served with pumpkin seeds

III.

Deep fried pear in cinnamon and sugar with vanilla ice cream

per Person € 36,00



BBQ

Only available during beer garden season

Mai - September, only from 5pm

Hessisches Wald- und Wiesen Barbecue

Boiled veal with chopped sour milk cheese

Spiced curd with new potatoes



Traditional farmhouse bread and pretzels with melted cheese



Game sausage

Marinated beef steak with garlic and rosemary

Pork kebabs

Vegetarian stuffed peppers

Cucumber-, potato- and tomatosalad

Pepperjus, bbq-sauce and mustard dip



Raspberry variation served in the glas

Ice cream

Seasonal fruits

per Person € 47,00

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

Goats-cheese with honey

Mustard spiced pork cutlets

Sauteed potatoes

3 homemade grill sauces



Parfait of chocolate with root beer foam

Traditional fried sweet bread dumplings with vanilla sauce

per Person € 45,00



Darmstädter Grillmeisterbuffet

Large variation of freshly made salads



Cocktail of wild herbs and prawns



Roastbeef Kebabs

Bacon wrapped fillet of pork

Roast of lamb

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'l Christmas specials

3-Course menues

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 butter cookies parfait with pickled apples
per Person € 47,-

Menü X2

I.

Christmas style meat platter with duck rillettes, stuffed ham and pickled cheese

II.

Regional tender game stew in gooseberry cream

Savoy cabbage and potato dumpling

III.

Apple strudel with vanilla ice cream

per Person € 44,00

Menü X3

I.

Classic mulligatawny soup with chicken, curry , rice and apples

II.

Braised goose

In chestnut gravy

Mullet wine cabbage and potato dumpling

III.

Homemade gingerbread mousse and pickled mango

per Person € 55,-

4-Course menues

From 10 Persons

Menü X4

I.

Carpaccio of smoked salmon with tarragon-endive-salad

II.

Cream of celeriac soup with ceps

III.

Duck breast on rootbeer sauce

Savoy cabagge and bacon-potato pie

IV.

Yeast dumpling with plum jam and warm vanilla sauce

per Person € 57,00

Menü X5

I.

Hessian cabbage-potato soup

With grilled sausages

II.

Grilled pike perch with parsley-pesto on potato cake

III.

Boeuff bourgignonne

With mullet wine cabbage and bread dumplings

IV.

Rum-pickeled berries with vanilla ice cream

Pro Person € 47,00

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

III.

Regional Roastbeef-slices

In spicy gravy

Mashed brussels sprouts and spätzle

IV.

Mousse of orange and fresh cheese on a chocolate cookie

per Person € 49,-

Christmas Buffets

From 20 Persons

Weihnachtsbuffet I

Baguette and farmhouse bread with lard and butter

Beef Carpaccio with roquette and pecorino

Your choice from our vegetarian salad bar

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Braised christmas goose in gravy

Pork roast in beer sauce

Vegetarian strudel of savoy cabbage with almonds

Potato dumpling

„Spätzle“

Red cabbage and creamy roots

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Regional cheese platter

Sweet pastry fritters in vanilla sauce

Mousse of pear Williams with blueberries

per Person € 58,00

Weihnachtsbuffet II

Farmhouse bread and butter

Variation of freshly made salads

Marinated cCheese, onions, vegetables and meat

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Vegetarian onion soup with cheese croutons

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Hot smoked pork ham with dark beer gravy

Turkey cream blanquette

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 compote

per Person € 48,00

Weihnachtsbuffet III

Traditional Frankfurt green sauce with boiled eggs

Served with pork and beef roast

Small cheese fondue with bread dippers

Onion pie

Butternut pumpkin soup

Christmas turkey with chestnuts and burgundy sauce

Norwegian salmon with spring onions

Gratinated winter potatoes with spinach (vegetarian)

Winter-vegetables

Mashed potatoes with roasted onions

Fried barley

Mullet wine cream with poached apples

Chocolate Cake with cinnamon and amaretto

Chestnut parfait

per Person € 48,00



Valid from 1st January 2024

Our general terms of conditions are available under
<https://www.braustuebl.net/impressum.html> - only in German