

## STARTERS, SNACKS AND TO SHARE

**PICKLED CUCUMBER 4,50**

honey and smetana  
Recommended drink: Stolisl'naya vodka

**CHEESE PLATE 3,50**

edam cheese with house seasoning mix

**SMALL GREEN SALAD 2,50**

salad, tomato, cucumber, red onion  
and house dressing

**BRATWURST AND SAUERKRAUT 7,50**

Recommended beer: Budejovicky Budvar, Budvar Dark  
lager

**SNAILS WITH GARLIC-HERB BUTTER 9,50**

Gluten free bread +1,00  
Recommended beer: Leffe Blonde  
Order at least 30 minutes before kitchen is  
closing.

**FRENCH FRIES 3,50**

**CRISS CUTS 4,50**

**ONION RINGS WITH DIP 4,50**

**MOZZARELLA STICKS WITH DIP 5,50**

**JALAPEÑO-CHEDDAR POPPERS WITH DIP 5,50**

**SNACKING BASKET 10,00**

mozzarella sticks, onion rings,  
jalapeño-cheddar poppers and  
mini chicken sticks, criss cuts and dip  
Perfect for sharing.

**HOMEMADE MEATBALLS  
AND FRENCH FRIES 7,00**

Recommended beer: Kukko Pils, Leffe Brune

**CHICKEN AND FRENCH FRIES 7,00**

mini chicken sticks, garlic dip  
Recommended beer: Leffe Blonde, Pilsner Urguell

**FISH & CHIPS 7,00**

French fries and breaded fish,  
mashed peas and red wine vinegar.  
Recommended beer: Kilkenny Irish Beer,  
Kronenbourg Blanc

**DIPS 1,00**

blue cheese, blue cheese - chili, dill - chive,  
garlic, sweet-chili, bbq, mayonnaise, Dijon mayonnaise

# HOT WINGS

10 pcs	9,00
16 pcs	13,00
25 pcs	19,00

sauces: medium, hot, extrahot, xxhot

blue cheese dip, carrot and celery

extra dip	1,00 (10-16 Wings)	2,00 (25-50 Wings)
extra sauce	1,50 (10-16 Wings)	3,00 (25-50 Wings)
extra vegetables	1,00 (10-16 Wings)	2,00 (25-50 Wings)

Also available bigger portions!

Recommended beer: INNIS & GUNN Original, Savo IPA, Fuller's ESB

**FRENCH FRIES**

**3,50**

**CRISS CUTS**

**4,50**

## **ALLUPLATTER 50,00**

60 pcs Hot Wings  
French fries  
criss cuts  
4 pcs mozzarella sticks  
4 pcs onion rings  
4 pcs jalapeño-cheddar poppers  
3 dips

## SALADS

### CHICKEN SALAD

9,00

salad, grilled chicken, blue cheese  
and garlic dressing  
Recommended beer: Kronenbourg 1664 Blanc

### SALMON SALAD

9,00

salad, fried salmon and dill-chive dressing  
Recommended drink: Franziskaner Hefe

### HALLOUMICHEESE SALAD

9,50

salad, halloumicheese, seeds and herbal oil  
Recommended beer: Efes Pilsener

### NATURAL CAESAR SALAD

6,00

salad, tomato, Grana Padano-cheese,  
crouton and Caesar dressing

**Add: Chicken + 3,00**

salmon or halloumicheese **+3,50**

## SOUPS

### HOUSE MUSHROOM SOUP

7,50

herbal oil  
Recommended beer: Bohemia Regent Prezident,  
Leffe Blonde

### SALMON SOUP

7,50

Recommended beer: Leffe Blonde, Pilsner Urquell

**Soups are served with homemade roll.  
Gluten free bread +1,00.**

## WARM SANDWICHES

### OPERA SANDWICH

8,50

Grounded meat steak  
and fried egg on white bread  
Recommended beer: Stella Artois, Kukko Lager

### CHICKEN SANDWICH

9,50

Chicken breast, curry sauce,  
pineapple and blue cheese on white bread  
Recommended beer: Hoegaarden Witbier

### SALMON SANDWICH

9,50

Salmon and béarnaise-sauce on white bread  
Recommended beer: Brooklyn East India Pale Ale,  
Savo American Ale

### HUNTER'S SANDWICH

Sirloin steak  
and mushroom sauce on white bread

13,00

Pork steak

11,00

and mushroom sauce on white bread

Recommended beer: Kilkenny Irish Beer, Brooklyn Lager

All warm sandwiches include a small salad.  
Gluten free bread +1,00

## PASTA

### COLD SMOKED SALMON PASTA

10,00

Cold smoked salmon in creamy sauce  
Recommended beer: Franziskaner Hefe,  
Brooklyn East India Pale Ale

### CHICKEN PASTA

9,00

Chicken, blue cheese and peach  
in creamy sauce  
Grana Padano flakes on top  
Recommended beer: Leffe Blonde, Stella Artois

### HAM-BACON PASTA

9,00

Ham, bacon and egg in creamy sauce  
Grana Padano flakes on top  
Recommended beer: Kilkenny Irish Beer,  
Budvar Dark

### MEATBALL PASTA

10,00

Homemade meatballs and tomato  
in creamy sauce  
Grana Padano flakes on top  
Recommended beer: Brooklyn Lager, Savo Dark Lager

**All pasta dishes include a small salad.**

## SAUSAGES

### SAUSAGE PLATE

14,00

Nurnberg Bratwurst, Andouille and Salsiccia  
Piccante sausages, potato and bacon hash,  
Stube's sauerkraut and mustard, pickled  
cucumber and beetroot  
Recommended drink: Budejovicky Budvar Dark,  
Leffe Blonde, Thatchers Green Goblin (cider)

### SAUSAGE AND FRENCH FRIES

7,00

Stube's pickled cucumber salad  
Recommended beer: Budojevicky Budvar

### SCANDINAVIAN HASH

9,00

potato and sausage hash, fried egg  
salad  
Recommended beer: Velkopopovicky Kozel Original,  
Kilkenny Irish Beer

### CURRYWURST

7,50

currywurst, curry-tomatosauce and french fries  
Double wurst: **+3,50**  
Recommended beer: Warsteiner Premium

## BIERSTUBE STYLE

### VORSCHMACK 12,50

creamy mix of minced lamb meat and anchovy, boiled potatoes, pickled cucumber and beetroot salad

Recommended beer: Saku Tume, Fuller's ESB

### CHICKEN STEW 10,50

chicken, ham, potatoes, pickled onions and peas with creamy curry sauce salad

Recommended beer: Franziskaner Hefe, Brooklyn Lager

### MOSKOW STEW 13,00

Beef and pickled cucumber with blue cheese – smetana sauce and boiled potatoes salad

Recommended beer: Savo Dark Lager, Fuller's ESB, Saku Tume

### FALAFELS 9,00

Potato wedges and mashed peas, salad

Recommended beer: Corona Extra

### SLOW-ROASTED PORK BELLY 15,00

with warm potato salad, sauerkraut pie ,apple-bbq-sauce and Stube's pickled cucumber

Recommended beer: Budejovicky Budvar Dark, Aecht Schlenkerla Rauchbier

### WIENER SCHNITZEL 13,00

Breaded pork steak with lemon, anchovy, capers and french fries salad

Recommended beer: Franziskaner Hefe, Kilkenny Irish Beer

### GRILLED SIRLOIN STEAK 13,00

Sirloin steak with seasoned butter and french fries, salad

Recommended beer: Brooklyn Lager, Aecht Schlenkerla Rauchbier

### GRILLED PORK STEAK 11,00

Pork steak with seasoned butter and french fries , salad

Recommended drink: Franziskaner Dunkel, Hoegarden

### BBQ RIBS 16,00

Criss cuts, sticky Korean bbq dip and salad

Recommended drink: Savo Dark Lager, Brooklyn defender IPA

NOTE! Preparation takes at least 30 minutes. Order at least 30 minutes before kitchen is closing.

You can change the sauce and side dish of your order:

Boiled potatoes, fried potatoes, creamed potatoes, creamy garlic potatoes, blue cheese potatoes, potato wedges, french fries, salad.

**Extra sauce:** Mushroom sauce, bearnaisesauce, currysauce **2,00 e**

**HOMEMADE ROLLS** 1,00 / pcs

**GLUTEN FREE BREAD** 2,00 / pcs

## DESSERTS

<b>HOMEMADE APPLE PIE</b> with vanilla dressing Recommended drink: Somersby Apple Cider	<b>4,50</b>	<b>GUINNESS-RASPBERRY BROWNIE</b> & beer ice cream Recommended beer: Guinness Draught, Koff Porter	<b>6,00</b>
<b>HOMEMADE BEER ICE CREAM</b> Recommended beer: St. Luis Kriek	<b>4,50</b>		

## DRINKS

<b>BEVERAGES</b>	large small	<b>3,00</b> <b>2,00</b>	<b>MILK</b>	large small	<b>1,80</b> <b>0,90</b>
<b>LEMONADE JAR</b>	(1,5 L)	<b>6,00</b>	<b>COFFEE</b>		<b>1,50</b>
<b>BATTERY ENERGY DRINK</b>	(0,33 L)	<b>3,00</b>	<b>TEA</b>		<b>1,50</b>
			<b>HOT CHOCOLATE</b>		<b>2,70</b>

## NON-ALCOHOL BEER AND CIDER

<b>KOFF CRISP lager or dark lager</b>	0,0 %	<b>4,00</b>	<b>BREWDOG NANNY STATE</b>	0,5 %	<b>6,00</b>
<b>KOFF CRISP WHEAT</b>	0,5 %	<b>4,00</b>	<b>KARHU I DARK</b>	2,8 %	<b>4,00</b>
<b>BROOKLYN SPECIAL EFFECTS</b>	0,4 %	<b>6,00</b>			
<b>KRONENBOURG BLANC</b>	0,4 %	<b>6,00</b>	<b>SOMERSBY APPLE</b>	0 %	<b>4,50</b>
<b>WARSTEINER PREMIUM FRESH</b>	0,0 %	<b>4,50</b>	<b>STOWFORD PRESS APPLE CIDER</b>	0,5 %	<b>5,00</b>

