

STARTERS, SNACKS AND TO SHARE

PICKLED CUCUMBER 5,50

sour cream & honey
recommended drink: Stoli vodka

CHEESE PLATE 5,00

Edam cheese & house seasoning mix
recommended beer: Krombacher Pils

BRATWURST AND SAUERKRAUT 10,00

local bratwurst & house sauerkraut
recommended beer: Velkopopovicky Kozel Original

FLAMMKUCHEN 12,00

with bacon & red onion or
cold smoked salmon & red onion
recommended beer: Weihenstephaner Helles

SNAILS WITH GARLIC-HERBS BUTTER 10,00

hand made roll
blue cheese +1,50 or Grana Padano +1,50
gluten free bread +1,00
Note! Takes about 20 minutes to prepare.
recommended beer: Grimbergen Blonde

FRIED HALLOUMI 9,00

arugula & herbal oil, caramelized chili
recommended beer: fruity IPA

ONION WINGS 8,00

6 pcs onion wings, baharat mayonnaise and roasted onion
recommended beer: Asahi Super Dry, London Pride

SNACKING BASKET 14,00

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

STARTERS, SNACKS AND TO SHARE

ONION RINGS (5 pcs) & dip 6,00

MOZZARELLA STICKS (5 pcs) & dip 6,50

JALAPENO-CHEDDAR POPPERS (4 pcs) & dip 7,00

TORPEDO SHRIMPS (4 pcs) & chili-garlic dip 8,00

CURRYWURST 12,00

local currywurst, curry-tomato sauce and french fries

double wurst +6,00, sauerkraut +4,00

recommended beer: Weihenstephaner Helles

SAUSAGE & FRENCH FRIES 8,50

house cucumber salad

double sausage +4,50

CHICKEN & FRENCH FRIES 12,00

8 pcs mini chicken skewers, french fries and garlic dip

MEATBALLS & FRENCH FRIES 12,00

home made meatballs, french fries and dijon mayonnaise

FISH & CHIPS 12,00

breaded fish, french fries, remoulade and lemon

recommended beer: London Pride

LOADED FRIES 10,00

french fries with chili-aioli, cheddar sauce,
pickled red onion, caramelized chili and coriander

DIPS 2,00 large dip 3,00

blue cheese

barbeque

blue cheese-chili

sweet chili

garlic

baharat mayonnaise

jalapeno mayonnaise

chili-garlic

Dijon mayonnaise

smoked chili

remoulade

mayonnaise

house mustard 1,00

HOT WINGS

| | |
|--------|-------|
| 10 pcs | 12,00 |
| 16 pcs | 17,50 |
| 20 pcs | 21,00 |
| 25 pcs | 25,00 |

sauces: medium, hot, extrahot, xxhot ja hot garlic

blue cheese dip, carrots and celery

| | |
|-------------------------------------|-------------------------------------|
| extra dip (10-16 wings) 2,00 | extra dip (20-50 wings) 3,00 |
| extra sauce (10-16 wings) 2,00 | extra sauce (20-50 wings) 3,00 |
| extra vegetables (10-16 wings) 2,00 | extra vegetables (20-50 wings) 3,00 |

Larger portions also available!!

recommended beer: Fuller´s ESB, Delirium Tremens

FRENCH FRIES 5,00 CRISS CUTS 6,00

LOADED FRIES 10,00

french fries with chili-aioli, cheddar sauce, pickled red onion, caramelized chili and coriander

ALLUPLATTER 80,00

60 pcs hot wings
criss cuts, french fries
4 pcs onion rings, mozzarella sticks, jalapeno-cheddar poppers
3 dips
carrot, celery

ONION WINGS (vegetarian!)

| | |
|--------|-------|
| 10 pcs | 12,00 |
| 16 pcs | 17,50 |

hot wings sauce, blue cheese dip and carrot & celery

recommended beer: Asahi Super Dry

SOUPS

MUSHROOM SOUP 10,00

herbal oil

home made roll

recommended beer: Velkopopovicky Dark, Grimbergen Blonde

SALMON SOUP 12,00

home made roll

recommended beer: Weihenstephaner Helles

SALADS

CHICKEN SALAD 16,00

green salad, grilled chicken, blue cheese, peach and herbal oil

orecommended beer: Weihenstephaner Pils

SALMON SALAD 18,00

green salad, fried salmon & lemon-dill butter, capers ja lemon vinaigrette

recommended beer: Blue Moon, Pilsner Urquell

HALLOUMI CHEESE SALAD 16,00

green salad, halloumi cheese & balsamico, seeds, deep fried carrot and herbal oil

recommended beer: Asahi Super Dry, Kronenbourg Blanc

WARM SANDWICHES

OPERA SANDWICH 12,00

grounded meat steak (contains wheat) and fried egg on white bread

green salad

recommended beer: Velkopopovicky Kozel Original

CHICKEN SANDWICH 18,00

grilled chicken, pineapple, curry sauce and blue cheese on white bread

green salad

recommended beer: Asahi Super Dry

HUNTER´S SANDWICH

180 g grilled beef minute steak and mushroom sauce on white bread 24,50

180 g grilled pork minute steak and mushroom sauce on white bread 20,00

green salad

recommended beer: Velkopopovichy Kozel Dark

gluten free bread +1,00

PASTA

SALMON PASTA 17,00

local cold smoked salmon in creamy sauce
arugula, green salad
recommended beer: Pilsner Urquell

HAM & BACON PASTA 17,00

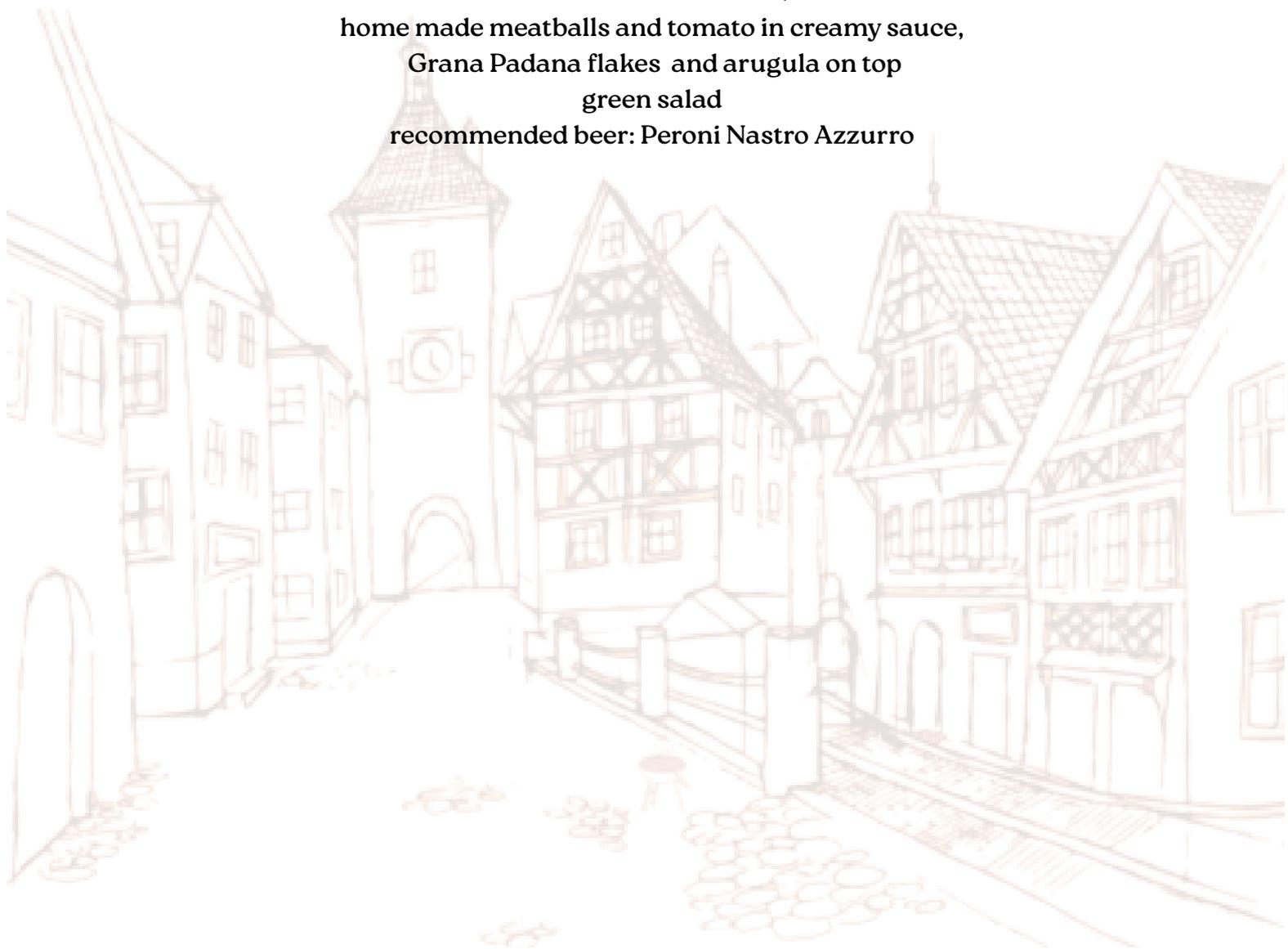
ham, bacon and egg in creamy sauce,
Grana Padana flakes and arugula on top
green salad
recommended beer: Velkopopovicky Kozel Dark

CHICKEN PASTA 17,00

chicken, blue cheese and peach in creamy curry sauce
Grana Padana flakes and arugula on top
green salad
recommended beer: Peroni Nastro Azzurro

MEATBALL PASTA 17,00

home made meatballs and tomato in creamy sauce,
Grana Padana flakes and arugula on top
green salad
recommended beer: Peroni Nastro Azzurro



BIERSTUBE STYLE

VORSCHMACK 20,00

creamy mix of minced meat and anchovy, boiled potatoes,
served with pickled cucumber and beetroot, sour cream
green salad

recommended beer: Saku Tume, Weihenstephaner Pils

MOSKOW STEW 20,00

Beef and pickled cucumber with blue cheese in sour cream sauce and boiled
potatoes, green salad

recommended beer: Velkopopovicky Kozel Dark, Grimbergen Double Ambree

SAUSAGE PLATE 22,50

Local bratwurst, Andouille and BRS-wurst sausages,
deep fried half potato and bacon, Stube´s sauerkraut and mustard,
pickled cucumber and beetroot

Double sausages +7,00

recommended beer: Pilsner Urquell, Delirium Tremens

SCANDINAVIAN HASH 14,50

potato and sausage hash, fried egg and pickled cucumber
green salad

extra: house mustard +1,00, double sausage +4,50

recommended beer: Krombacher Pils

SLOW-ROASTED PORK BELLY 24,50

with warm potato salad, sauerkraut pie, apple-bbq-sauce
and house cucumber salad

recommended beer: Velkopopovicky Kozel Dark, Aecht Schlenkerla Rauchbier

GRILLED BEEF MINUTE STEAK 24,50

180 g sirloin steak with seasoned butter and french fries
green salad

recommended beer: Velkopopovicky Kozel Dark

GRILLED PORK MINUTE STEAK 20,00

180 g pork steak with seasoned butter and french fries
green salad

recommended beer: Weihenstephaner Dunkel

WIENER SCHNITZEL 20,00

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

recommended beer: Weihenstephaner Pils, Weihenstephaner Hefe

BIERSTUBE STYLE

BBQ RIBS 25,00

Pork ribs in Korean BBQ sauce, potato wedges, jalapeno-flavored coleslaw, house cucumber salad, caramelized chili and coriander

Note! Takes about 20 minutes to prepare.

recommended beer: Velkopopovicky Kozel Dark, Fuller's ESB

SCHNITZEL & LOADED FRIES 18,00

breaded pork steak & french fries with chili-aioli, cheddar sauce, pickled red onion, caramelized chili and coriander

recommended beer: Asahi Super Dry

CHICKEN STEW 17,00

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

recommended beer: Asahi Super Dry, London Pride

FRIED SALMON 21,00

deep fried half potatoes, bearnaise sauce and capers green salad

recommended beer: Blue Moon, Weihenstephaner Pils

BEETROOT & GOAT CHEESE BALLS 20,00

warm potato salad, seeds, goat cheese sauce and carrot chips

recommended beer: Blue Moon

VEGETARIAN VORSCHMACK 18,50

kidney beans, soy grits and capers simmered in tomato sauce boiled potatoes, pickled cucumber and beetroot, sour cream green salad

recommended beer: San Miquel Fresca

You can change the side dish or sauce:

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|--------------------------|---|
| deep fried half potatoes | cream potatoes (with blue cheese +1,00) |
| criss cuts +1,00 | creamy garlic potatoes |
| french fries | warm potato salad +4,00 |
| green salad | |

Extra sauce 3,50

mushroom, curry, bearnaise

home made roll 1,50

gluten free bread 2,00

DESSERTS

BELGIAN WAFFLE 8,00

with house ice cream & salty caramel sauce

GUINNESS-RASPBERRY BROWNIE 8,00

& ice cream

HOME MADE ICE CREAM

1 scoop 4,00

2 scoops 7,00

Ask for the flavours!



NON -ALCOHOLIC BEVERAGES

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|-------------------------------|-------|-------|------------------------------|------|
| SOFT DRINKS | large | 4,50 | PERONI 0% 0,33l | 6,00 |
| | small | 2,50 | VELKOPOPOCICHY KOZEL 0% 0,5l | 6,00 |
| | | | KRONENBOURG BLANC 0% 0,33l | 6,50 |
| SOFT DRINK JAR 1,5l | | 12,00 | BAVARIA IPA 0% 0,33l | 5,50 |
| OLVI ANANAS 2.0 0,5l | | 5,00 | BAVARIA WIT 0% 0,33l | 5,50 |
| MINERAL WATER WITH JUICE 0,5l | | 5,00 | BAVARIA GINGER&LIME 0% 0,33l | 5,50 |
| VICHY 0,5l | | 4,00 | MUTEMAN GINGER BEER 0% 0,33l | 6,00 |
| TONIC/RUSSIAN/GINGER ALE | | 5,00 | KOFF RADLER 0% 0,33l | 6,00 |
| TEHO ENERGY DRINK 0,33l | | 5,00 | | |
| | | | GALIPETTE CIDER 0% 0,33l | 6,00 |
| COFFEE | | 2,50 | OLVI LONG DRINK 0% 0,33l | 6,00 |
| TEA | | 2,50 | | |
| HOT CHOCOLATE | | 3,00 | | |