







## OUT OF THE HOTPOT

*Kitchen made rich beef or chicken broth*




Broth with meatballs and schpezele .....		350	<b>280</b>
Broth with bovine meat, homemade noodles and vegetables .....		500	<b>360</b>
Broth with smoked pork, beans and tomatoes .....		400	<b>460</b>
Pea Eintopf with pork meat .....		350	<b>450</b>
Chicken broth soup with quail .....		350	<b>490</b>
Mushroom cream soup with cheese mousse .....		320	<b>610</b>

## CRISPY SALADS



Vegetable «Viktualen Markt salad» .....		250	<b>350</b>
Peasant salad with veal, radish and potato chips .....		200	<b>480</b>
Ceaser with chicken/salmon/shrimps .....		190	<b>515/680/710</b>
Salad with turkey and sweet onion .....		240	<b>560</b>
Seafood salad .....		205	<b>640</b>
Salad with honey Gorgonzola and fragrant pear .....		210	<b>640</b>
Loizachfischer with salmon .....		220	<b>670</b>
Salad with veal and rucola greens topped with honey-mustard dressing .....		240	<b>680</b>
Salad with trout and mustard dressing .....		180	<b>690</b>
Salad with shrimps and oranges .....		180	<b>690</b>

## SMALL APPETIZING TREATS


*In a Cauldron or a Pot*

Breaded chicken wings with sweet chilly .....		150/50	<b>390</b>
Battered squid with garlic dressing .....		150/50	<b>480</b>
Fried squid for beer .....		150/50	<b>480</b>
Veal crisps with garlic sauce .....		100/50	<b>480</b>
Beer prawns with chilly sauce .....		170	<b>570</b>
Mussels baked with cheese and green butter .....		180	<b>660</b>
Baked Camambert cheese with cowberry sauce and toast .....		125/50	<b>735</b>
Fried cornflake breaded tiger prawns .....		150/50	<b>990</b>
Deepwater Magadan prawn .....		250/50	<b>1180</b>
Tiger prawn in cream-cheese sauce and toast .....		250	<b>1140</b>
 julienne crawfish tails, fish fillet and vegetables .....		225	<b>1200</b>

## RICH APPETIZERS

Herrings with red onion and potatoes .....		280	<b>340</b>
Meat Jelly «du Chef» .....		200/50	<b>410</b>
Veal and veal tongue Olivier salad .....		270	<b>440</b>
Baked homemade pathe' with spicy butter and toasts .....		200/50	<b>520</b>
Homemade bacon with spicy mustard .....		255/30	<b>540</b>
Duck pathe' with thyme .....		200/60	<b>570</b>
Beef carpaccio .....		210	<b>640</b>
Don pickles .....		800	<b>695</b>
Assorted meat crisps .....		125	<b>790</b>
Homemade meat delikatessen «Weisses Brauhaus» with mustard and cream horseradish .....		270/50	<b>820</b>
Dry curd sausages and hams .....		125	<b>880</b>
Cheese board with fragrant honey .....		170/30	<b>990</b>
Assorted fish .....		220	<b>1500</b>

## DISHES YOU'LL WANT TO COME BACK FOR

Chicken with homemade adjika sauce .....		1 шт	<b>580</b>
Veal liver with a baked apple and creamy mustard sauce .....		250/50	<b>590</b>
Hungarian Goulyash soup .....		450	<b>775</b>
Cutlets of halibut with shrimps .....		205	<b>810</b>
Duck breast with pears .....		220	<b>840</b>
Baked halibut fillet .....		290	<b>850</b>
Grilled quail .....		2 шт	<b>870</b>
Steamed back of trout with potatoes .....		240/50	<b>1280</b>






**Weisses Brauhaus**




## STEAKS *Classic*

5 peppers Steak.....	260	<b>1100</b>
Flank-steak with potato wedges .....	200	<b>1285</b>
Striploin steak .....	250	<b>1660</b>
Steak of young bovine fillet .....	260	<b>1995</b>
* with oyster mushrooms, broccoli and garlic	150	225
Ribeye steak .....	250	<b>2400</b>
*with potato wedges	200	160

## BAVARIAN STEW

Slow cooked beef ribs .....	100	<b>340</b>
*for your notice – price is per 100 grams		
Chicken schnitzel with cheese sauce.....	250/50	<b>495</b>
Rabbit stewed in white wine.....	460	<b>740</b>
 Duck leg .....	300	<b>850</b>
Lamb knuckle with sauteed celery .....	300/150	<b>950</b>
Crispy crust pork shank with Dunkel sauce, sauerkraut .....	 1 ШТ	<b>995</b>
*baked potatoes	200	180
Schnitzel Viennese with cowberry confiture .....	 250/50	<b>1100</b>
Roasted beef with onions .....	 260/30	<b>1200</b>
*homestyle potatoes	200	215
Munche style rump .....	1 ШТ	<b>2400</b>





## BBQ

Chicken sausages with basil and roasted cabbage .....	240	<b>420</b>
Chicken wings with mashed potatoes and sweet chilly .....	300/50	<b>430</b>
Nurnberger sausages with fried sauerkraut .....	 200	<b>450</b>
Sausages with coriander and fried sauerkraut.....	240	<b>460</b>
Grilled pork ear with spicy honey sauce .....	150/50	<b>510</b>
Veal sausages with speck and roasted cabbage.....	270	<b>690</b>
Grilled pork ribs.....	350/50	<b>780</b>
Lamb ribs with homemade adjika sauce.....	250/50	<b>1640</b>
*grilled asparagus	150	325

## LOCAL DON CUISINE

Chicken pie Kournik with homemade sourcream .....	200/30	<b>380</b>
Soup Schee with duck and homemade sourcream.....	450/50	<b>480</b>
Fried crawfish.....	200	<b>560</b>
Fish soup Don Ukha with carp/sturgeon.....	450	<b>650/950</b>
Lamb tongues in cream with celery .....	270	<b>730</b>
Carp in cream with stewed cabbage.....	300	<b>740</b>
Pike dumplings with creamy sauce and caviar.....	300	<b>810</b>
Pike pirch in cream, with baby spinach.....	260	<b>910</b>
Dried Don river fish for beer.....	300	<b>1980</b>
Don river crawfish .....	1 ШТ	
<i>price upon request</i>		

## SWEET TO COMPLETE

«Kaisersshmarren»- pancakes with raisins and apple puree .....	 190	<b>310</b>
 Crème brûlée .....	200	<b>370</b>
Apple wedges baked in dough, served with ice cream and whipped cream.....	 290	<b>390</b>
Schwaben Cake.....	150	<b>440</b>
Cherry strudel .....	300	<b>460</b>
 Nut cake.....	160	<b>510</b>
Tiramisu .....	160	<b>520</b>
Apple strudel with ice cream and caramel sauce .....	240	<b>540</b>

## BIG SIZE\*



\* Big size dishes should be ordered in advance

Grilled champignons.....	1000	<b>1300</b>
Assorted grilled vegetables .....	1000	<b>1700</b>
Duck baked with apples .....	1000	<b>2200</b>
Carp baked with cabbage .....	1000	<b>1900</b>
Slowly cooked beef ribs .....	1000	<b>3400</b>
Trout pie.....	1000	<b>3200</b>
Baked pigling .....	1000	<b>3500</b>
Baked lamb leg.....	1000	<b>3600</b>
Roastbeef with vegetables .....	1000	<b>4800</b>
Wellington roastbeef .....	1000	<b>4900</b>
Farmgrown lamb's back .....	1000	<b>4950</b>
Baked salmon .....	1000	<b>6800</b>