



EVENING- & WEEKEND MENU



DRINK RECCOMENDATION

AUGUSTINER OKTOBERFESTBEER 2023

6,3 % vol. | 13,5 % original gravity

BEER SPECIALTY ONLY AVAILABLE DURING THE OKTOBERFEST!

0,5l 5,80 € | 1,0l 11,60 €

SOUP

CAULIFLOWER CREAM SOUP^{A,I,M} 7,90
HOMEMADE BREAD ROLL BACON DUMPLINGS

MAIN

GAMBAS AL AJILLO^{A,C,G,B} 14,20
KNOBLAUCH- CHILI GARNELEN | BAGUETTE

ARANCINO CARNE BAVARIA^{A,C,G} 14,90
FRIED MEATBALLS | GRILLED CHANTERELLE MUSHROOMS | HOMEMADE BASIL-TRUFFLE PESTO
ARUGULA | CHERRY TOMATOES

POMELO BOWL (VG)^{I,M} 17,20
GINGER BIO QUINOA | GRILLED TOFU | BABY SPINACH | CARROTS | GREEN ONIONS
HONEY POMELO | ROASTED PEANUTS | CHERRY TOMATOES | MANGO CUBES
PINK SUSHI GINGER | VIETNAMESE DRESSING

MANGO TANGO BURGER^{A,C,G,NA1} 17,40
JUICY IRISH BEEF | WHEAT BRIOCHE BUN | MANGO | RED ONION | BACON
CHEDDAR | SWEET CHILI SAUCE | ICEBERG LETTUCE | TOMATOES | SPICY PICKLE RELISH

FRESH TAGLIATELLE^{A,C,G,B} 17,80
GRILLED JUMBO PRAWNS | CHERRY TOMATOES | GREEN ONIONS | GARLIC-WHITE WINE FONDUE

VIENNESE FRIED CHICKEN^{A,C,G} 18,90
CORN-FED CHICKEN "SUPREME" | HOMEMADE POTATO AND PORCINI MUSHROOM SALAD |
HOMEMADE REMOULADE SAUCE | PUMPKIN SEED OIL

IRISH OXTAIL^{A1,I} 19,90
GRILLED THYME POLENTA | CAULIFLOWER | PORT WINE JUS | GRILLED CHANTERELLE MUSHROOMS

DESSERT

CRÈME BRÛLÉE (V)^{C,A,G} 7,90
BLUEBERRIES

CURRENT OPENING HOURS ON OUR HOMEPAGE WWW.BOHNEUNDMALZ.DE

V VEGETARIAN / VG VEGAN

ENJOY YOUR MEAL!