

Ratsbrauhaus



Hann. Münden

Food & Drink





Welcome to the Ratsbrauhaus Hannoversch Münden

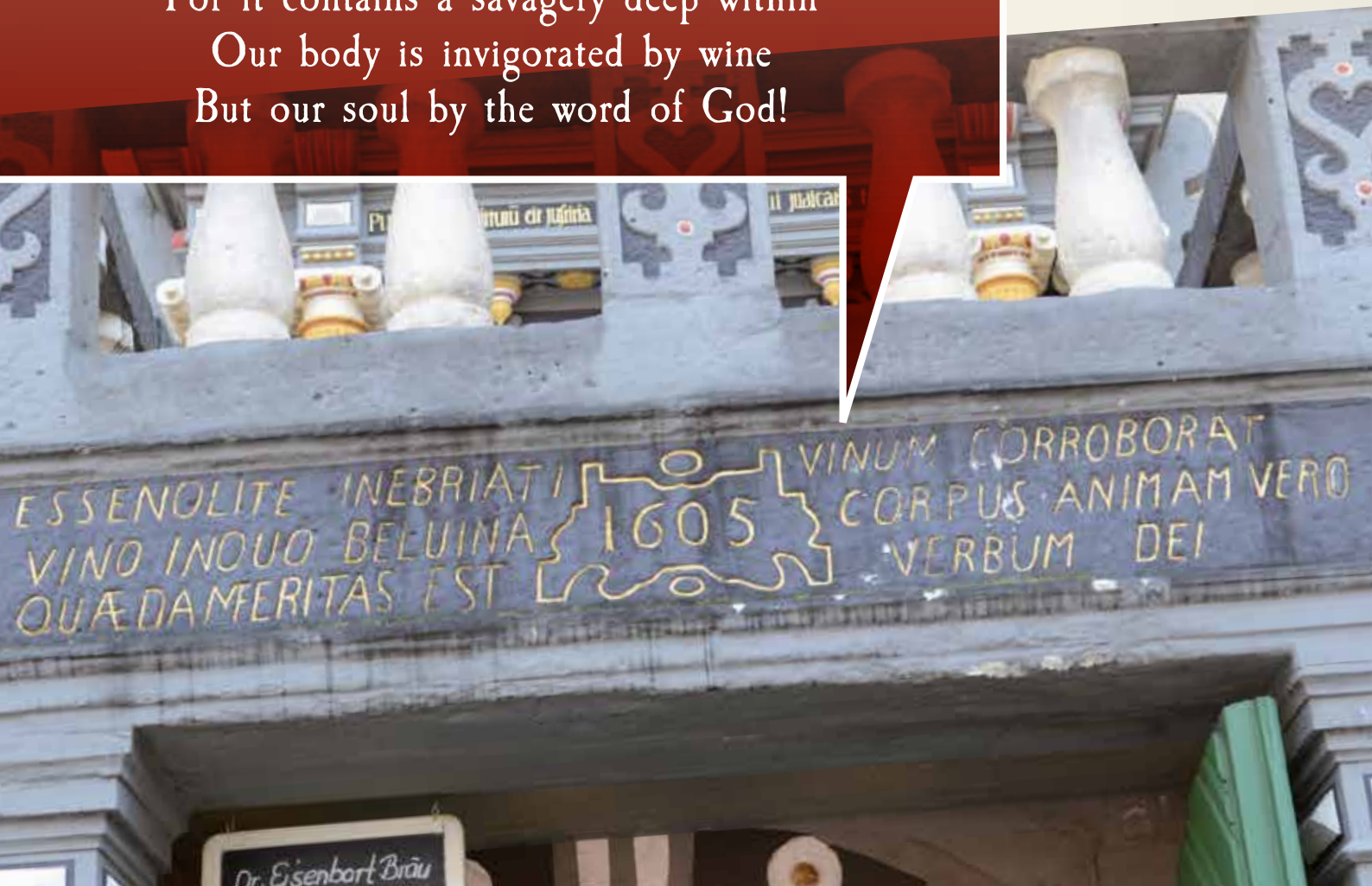
We brew beer with a passion. Back in 2003, we began dedicating ourselves to the art of brewing and consequently revived this traditional skill in Hann. Münden. Brewing beer is an art and the end product is our cultural asset. Please join us by indulging in a wide variety of flavours found in the Dr. Eisenbart beer.

The unfiltered, natural taste of the beer goes perfectly with hearty meals. Along with our homebrewed beer,

we serve a variety of dishes made with regional and seasonal ingredients. We treat you to local produce which is bursting with flavour thanks to the fast delivery.

Our menu changes according to the season, ensuring that our dishes are not only diversified but also healthy and delicious. Indulge your senses: Sample the culinary, all-round experience in our unique setting in the Ratsbrauhaus.

Don't get drunk on wine
For it contains a savagery deep within
Our body is invigorated by wine
But our soul by the word of God!



Grandma's Soups

also available as a starter

 **Guido's Potato Soup** 8,50 €

bacon^{2,3}

  **Cream of Tomato Soup** 7,50 €

Dessert

  **„Beeramisu“** 9,50 €

  mascarpone cream | Dr. Eisenbart-Beer | Coffee ice cream

  **Chocolate-Walnut-Brownie** 9,50 €

  chocolate | walnut | mango



“ We attach great importance to the responsible use of raw materials. We therefore do not use disposable packaging for take-away food, but only the reusable deposit system from „REBOWL“.

Extras

Portion of coleslaw 2,50 €

Portion of ketchup or mayonnaise^{2,3} 0,80 €

Portion of mustard (no extra charge)



Sour creme or garlic dip 1,20 €

Salads and Sides


  **„Brauhaus“ Salad** 9,50 €

mixed leaf salad | cucumber | tomato | red onions | bread | home-made dressing^{1,5}

  **„Brauhaus“ Bowl** 13,50 €

  mixed leaf salad | couscous | chickpeas | avocado | mango tomato | cucumber | red onions | home-made dressing^{1,5}

  **Baked Potato** 8,90 €



 sour creme | salad garnish⁵

Suitable extras:

 Feta-style cheese plus 6,50 €

with chicken plus 6,50 €

 with 200 g salmon fillet plus 12,50 €

  with carrot and zucchini hash-browns plus 4,50 €



Online-Speisekarte



Scan mich!



Scan me!







“ In our kitchen we use all kinds of foodstuffs and, therefore, all kinds of allergens. Despite all precautions, the risk of traces of these substances being passed on to unlabelled foodstuffs cannot be completely eliminated.







Explanation of Additives

¹with colourants (e.g. beta carotene, caramel colour), ²with preservatives, ³with antioxidants, ⁴flavour enhancers,

⁵sulphurised/sulphites, ⁶blackened, ⁷waxed, ⁸sweetener, ⁹contains a phenylalanine source, ¹⁰phosphate, ¹¹contains caffeine, ¹²contains quinine

Allergens

 Shellfish,  egg and egg products,  mustard and mustard products,  Gluten,  fish and fish products,  sesame

 milk and milk products,  vegetarian,  soya,  nuts,  celery and celery products,  vegan



Typical „Brauhaus“

- 🍷 🍷 **Slice of Meat Loaf, fried^{2,4}** 15,50 €
 a fried egg | coleslaw | roast potatoes* ^{2,3}
- 🍷 🍷 **„Brauhaus“ Shreds** 17,50 € 
 fried strips of pork | onions | chips | coleslaw | garlic dip
- 🍷 🍷 **2 Home-Made Black Beer German Sausages²** 15,50 € 
 white cabbage | roast potatoes^{2,3} | mustard
- 🍷 **Home-Made Soured Meat²** 15,00 € 
 roast potatoes^{2,3} | gherkin | remoulad³
- 🍷 🍷 **Wiener Schnitzel** 17,50 €
 (pork or chicken) chips | salad from the buffet^{1,5}
 with a mushroom sauce¹ plus 3,00 €
- 🍷 🍷 **„Brauhaus“ Burger** 17,50 €
 🍷 150 g beef burger | lye brioche bun | Emmental cheese¹
 cucumber | tomato | iceberg lettuce | onions | a dip^{2,3} | chips
 with sweet potato chips plus 4,50 €
- 🍷 🍷 **Venison Gulasch** gulash from our forests 23,50 € 
 woodland mushrooms | pasta from the „Kaufmann“ farm | salad from the buffet^{1,5}

Fish Dishes



- 🍷 🍷 **Fried Fillet of Salmon** 24,50 €
 🍷 tomato salsa | carrot and zucchini hash browns | lettuce
- 🍷 🍷 **Pasta with Salmon 200g** 23,50 €
 pasta from the „Kaufmann“ farm | spinach | creamy tomato sauce

* Fried potatoes with bacon and onions



These dishes
are also available
also in a
senior portion.

Meat Dishes

  **Rumpsteak 250 g** 32,00 €

jean & tender, please choose between rare and medium

  **Chicken breast steak 250 g** 18,90 €

juicy neck of pork steak | glazed onions

Please choose one of the following side dishes: baby potatoes, fries or roast potatoes. All steak dishes are served with home-made herb butter⁸

with sweet potato chips plus 4,50 €

  with baked potato and sour cream plus 4,50 €

with pepper sauce plus 3,00 €



with mushroom sauce plus 3,00 €

we recommend adding:

salad from the buffet^{1,5} 4,50 €

Vegetarian / Vegan

  **Burger vegan¹** 16,50 €

  vegetable chia patty | lye brioche bun | tomato | cucumber
red onions | fries | vegan mayonnaise / hummus^{2,3}

with sweet potato fries plus 4,50 €

with feta cheese¹ & sour cream plus 2,50 €

  **Barley risotto** 14,50 €

spinach leaves | feta cheese¹ | tomato

  **Vegetable curry** 13,50 €

pasta from „Kaufmann“ farm | curry coconut

This Is How We Make Our Beer

1



Malt Mill: The malt, which is made from cereal grain, is coarsely ground or milled so that the different compounds can be more easily separated at a later stage.

2



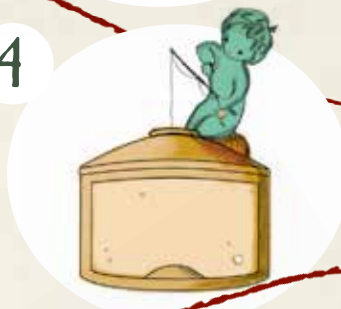
Mash Tun: The malt is now mixed with water and heated up. During the mashing process, the proteins are broken down. The starch turns into malt sugar, which during fermentation becomes ethanol.

3



Copper (Wort Kettle): After mashing, the resulting liquid (known as wort) is boiled and hops are added. This process is significant to the ultimate flavour of the beer.

4



Whirlpool: After boiling, the next step is recovery in the whirlpool. Proteins and parts of the hops that haven't dissolved are removed from the wort by spinning it at high speed.

5



Wort Cooler: At this stage, the only compounds left in the wort are those required for making a good beer. The wort is now cooled with brewing water and fortified with oxygen.

6



Fermentation Tank: Once the wort has reached the right temperature, it is put into the fermentation vessels. Yeast is added beforehand so that the malt sugar can turn into alcohol.

7



Beer Filter: Almost finished now. Before the beer that's just been produced can be bottled, it has to be filtered again in order to remove the final residues of protein or hops.

8



9



The Final Product:

Dr. Eisenbart beer; pale, dark or even black – let the pleasure begin. Enjoy!



The Art of Brewing

470 years of beer tradition dating back to 1550 and rekindled in 2003!

Situated in the heart of Hann. Münden, the "Ratsbrauhaus" provides a cosy atmosphere as well as superb food and drinks. When it opened in 2003, it revived the old art of brewing beer in the town with three rivers. This continued a long tradition because home-brewing is associated with Hann. Münden as much as Dr. Eisenbart is. The origin of beer-brewing here dates back to 1550. Three local breweries were producing so much that "nobody was allowed to sell any other beer apart from the ones brewed in Münden". Those in possession of a brewing permit had to acquire a "brewer's ticket" from the town beforehand. This committed them to obtaining a sufficient supply of malt. At the time, beer was more than just a drink: "Liquid bread" was an important part of the staple diet. "Hops and malt have not been lost to date." (This is a German saying which roughly translates as: "All is not lost".) Visitors can crown their stay in Münden with natural delicacies to suit their palate. Some prefer it pale, some dark, some tangy, some mild. For some people it is "black medicine", for others it's simply the "cool blonde".



Dr. Eisenbart-Beer

② **Dr. Eisenbart Pale Beer**
unfiltered, with a light hop bouquet

② **Dr. Eisenbart Black Beer**
unfiltered, malty, strong black colour



② **Dr. Eisenbart Dark Beer**
amber-coloured beer,
full-bodied, malt flavoured

② **Dr. Eisenbart Wheat Beer**
mild, flowery wheat-beer aroma with a slight full-bodied, malt flavoured yeast bouquet, tangy

0,3 l 3,20 €

0,5 l 5,20 €

Pitcher - 1,5 l 12,50 €

Beer Liqueur

(made from our Dr. Eisenbart-Beer & ethyl alcohol)

② **Pale**
extracts of ginger and lemon

② **Black**
extracts of sour cherries, cinnamon and chilli

② **Dark**
extracts of hot chilli and orange

② **Wheat**
extracts of banana and lemon

2 cl 3,00 €

Beer Cocktails

- ① **Knutschi (Smoochy) 0,3 l**.....4,50 €
Dr. Eisenbart-Beer | blood-orange vodka¹ | tonic water¹² | multivitamin fruit juice
- ① **Black Cherry 0,3l**.....4,50 €
Dr Eisenbart Black Beer | smoothie cherry 18+ | mint | ice | blackcurrant nectar
- ① **Wheat-Strawberry 0,3l**.....4,50 €
Dr Eisenbart Wheat Beer | smoothie strawberry 18+ | Rosecco⁵ | mint | ice
- ① **Punch 0.0 Alcohol 0,5l**.....6,50 €
„Warsteiner“ alcohol-free beer | pineapple juice | orange juice | mint | ice

Not home-brewed

- ① **King Ludwig Draught Pilsner**
0,3 l3,50 €
0,5 l5,50 €
- ① **King Ludwig Draught alcohol-Free Wheat Beer**
0,3 l3,50 €
0,5 l5,50 €
- ① **„Warsteiner“ alcohol-free**
0,33 l3,50 €



Spritz (Prosecco Cocktails)

Raspberry6,50 €

Prosecco⁵ | smoothie 18+ raspberry | Münden's Brewing Water | ice

Red Berry.....6,50 €

Prosecco⁵ | smoothie 18+ red berries | Münden's Brewing Water | ice

Blueberry6,50 €

Prosecco⁵ | smoothie 18+ blueberry | Münden's Brewing Water | ice

Aperol Spritz6,50 €

Aperol^{1,11} | Prosecco⁵ | Münden's Brewing Water | ice

Limoncello Spritz.....7,00 €

Limoncello | Prosecco⁵ | bitter lemon | Münden's Brewing Water | ice

Secco⁵ | Rosecco⁵ Rosé4,00 €



Craft Smoothie on the rocks 18+ 21% vol.

Mango-Orange 2 cl2,50 €

Blueberry 2 cl.....2,50 €

Red Berries 2 cl.....2,50 €

Raspberry 2 cl2,50 €



Wine

White Wine⁵ Colombelle, Grauburgunder, Riesling

0,2l6,50 €

0,5l13,00 €

Red Wine⁵ Portugieser medium dry

0,2l6,50 €

0,5l13,00 €

Primitivo di Manduria 0,2l7,00 €

Rosé⁵ 0,2l6,50 €

Off dry

Wein Spritzer⁵ 0,2l5,00 €

sweet/sour

Spirits

Dr. Eisenbart Elixier 38%3,00 €

This elixir comes from the laboratory of the
EISENBARTH-PHARMACY in Oberviechtach,
the birthplace of the famous Dr. Eisenbart.

Prinz 40%3,50 €

Fruit liquor: Williams pear, apricot or hazelnut

Ramazzotti 4 cl4,50 €

Jägermeister 2 cl3,00 €

Ouzo 2 cl3,00 €

Linie Aquavit 2 cl3,00 €

Malteser 2 cl3,00 €



Rum

Don Papa 4 cl8,50 €

Botucal¹ 4 cl8,50 €

Whisky

Jack Daniels 4 cl6,50 €

Jim Beam 4 cl6,50 €

Jameson 4 cl6,50 €

Glenfiddich 4 cl6,50 €

as a long drink 4 clplus 1,50 €

Gin Tonic

Glücksfall 4 cl9,50 €

Gin from Duderstadt

Van Hallers 4 cl9,50 €

Gin from Nörten-Hardenberg

Bombay 4 cl8,00 €



regional

regional



Alcohol-Free Drinks

Münden's „Brewing Water“

Fresh water from Hann. Münden, sparkling or still

0,3 l	2,50 €
0,5 l	4,00 €
1,0 l	6,00 €

Softdrinks

Coca Cola^{1,5,11}, Coca Cola Zero^{1,8,9,11},

MezzoMix^{1,11}, Sprite, Fanta^{1,3}

0,3 l	3,20 €
0,5 l	5,20 €

Fruit Juices from „Creydt“

Apple juice, orange juice, redcurrant drink,
rhubarb drink, multivitamin juice, passion-fruit drink,

0,3 l	3,80 €
0,5 l	6,80 €

All fruit juices also available as spritzers:

0,3 l	3,20 €
0,5 l	5,80 €

Thomas Henry

Tonic Water^{3,12}, bitter lemon^{3,12}, Ginger Ale¹

0,2 l	3,20 €
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Münden's „Brewing Water“ Summer Special

Available from June

With home-made elderflower syrup, lemon and fresh
mint

0,5 l	5,00 €
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All of our coffee products are fair-trade!



Also available here in 500 g bags!

Hot Drinks

Café Crema „Joliente Café“ 2,60 €

Espresso.....2,30 €

Double espresso.....4,50 €

☉ Cappuccino.....2,80 €

☉ Café au lait3,80 €

☉ Latte Macchiato3,80 €

Althaus-Tee.....3,20 €

Darjeeling (black tea), fruit tea, green tea, herbal tea,
rooibos tea





Catering & Partyservice



Culinary Delights from our Restaurant

Treat yourself to the “Brauhaus” delicacies while celebrating in the comfort of your own home. We will be happy to create a personalised buffet with your favourite dishes and cater for you on site. Just give us a call on this number: 05541/957107 and we'll be glad to submit a customised offer.

Ratsbrauhaus Hann. Münden
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Visit us on:

