Ratsbrauhaus

Hann. Münden

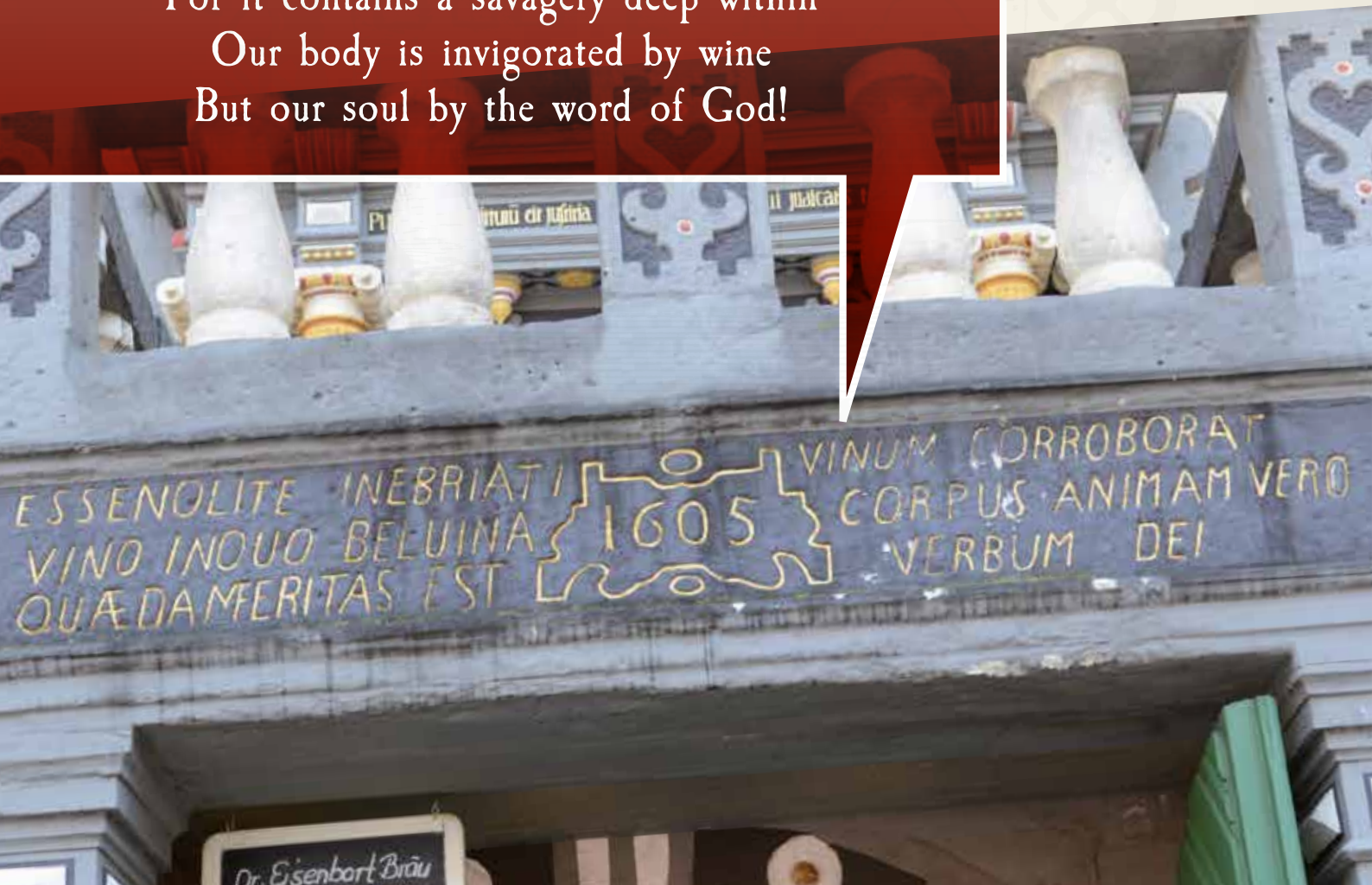
Food & Drinks



Welcome to
Ratsbrauhaus Hannoversch Münden

We brew beer with passion. Since 2003, we have devoted ourselves heart and soul to brewing, reviving the old craft in Hann. Münden. Brewing is an art; the finished beer is cultural heritage. Join us in enjoying the rich aromas of Dr. Eisenbart beer.
Hearty food perfectly complements our unfiltered, natural beer. We serve a varied selection made with regional and seasonal ingredients. Local produce arrives full of flavour and goodness. Our changing seasonal menu keeps our dishes varied, wholesome and delicious. A feast for all the senses:
enjoy the complete culinary experience in the unique surroundings of 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!



Ratsbrauhaus
Hann. Münden

Soups

also available as a starter

Tomato consommé 8,50
Ricotta ravioli

Potato soup with bacon[2,3] 8,50

Dessert

Kaiserschmarrn 9,50
Vanilla | apple

Chocolate mousse 9,50
Belgian chocolate | cherry

Salads

Brewery Caesar-style salad[2,3] 9,90
romaine | Parmesan | chives
boiled egg | croutons | Caesar dressing

Baked potato 9,50
Sour cream | salad garnish[5]

Add:

with feta cheese ..... plus 6,50
with 150g chicken breast ..... plus 9,50
with 200g salmon fillet ..... plus 13,00
with carrot-courgette rösti ..... plus 4,50

REBOWL

We use resources responsibly. For takeaway meals we use the reusable REBOWL deposit system instead of disposable packaging.

Extras

Coleslaw 2,50
Ketchup[5] or Mayonnaise[2,3] 0,80
Mustard ..... free
Sour Cream or garlic dip[2,3] 1,20

Online-Speisekarte

Scan me!

Scan me!

Our kitchen handles all types of food and allergens. Despite all precautions, traces of these substances may be transferred to foods not labelled as containing them.

Additive key

[1]colouring (e.g. beta-carotene, caramel), [2]preservatives, [3]antioxidants, [4]flavour enhancers,
[5]sulphites, [6]blackened, [7]waxed, [8]sweeteners, [9]contains a source of phenylalanine, [10]phosphate, [11]contains caffeine, [12]contains quinine

Allergens

Molluscs, Eggs and egg products, Mustard and mustard products, Wheat, Barley
Milk and milk products, Vegetarian, Vegan, Soya, Nuts, Celery and celery products
Fish and fish products, Sesame

All prices in euros.

Ratsbrauhaus
Hann. Münden



Brewery favourites

Bavarian meatloaf[2,4] 16,00
fried egg | coleslaw | fried potatoes* [2,3]

Brauhaus pork strips 17,90
pan-fried pork strips | onions | chips | coleslaw | garlic dip [2,3]

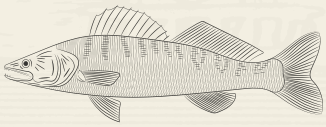
Beef brisket[5] 26,50
slow-braised beef brisket | honey-balsamic jus | mashed potatoes | buttered carrots

Viennese-style schnitzel 18,00
(pork or chicken) chips | side salad
with mushroom sauce ..... plus 3,00

Brauhaus Burger 18,50
150 g beef patty | sesame bun | mountain cheese |
cucumber | tomato | iceberg lettuce | red onions | dip[2,3] | chips
with sweet potato fries ..... plus 4,50

Venison goulash[2,3,5] **from local forests** 23,50
wild mushrooms | red cabbage | potato dumplings

Fish



Pan-fried salmon fillet 24,50
tenderstem broccoli | risotto

Salmon pasta 22,50
Landhof Kaufmann pasta | tomato sauce | baby spinach

These dishes are available as a smaller senior portion. -1,50

* Fried potatoes with bacon and onions

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Ratsbrauhaus Hann. Münden

Steaks

Rump steak 250 g 28,50
Tender and lean. Please choose rare or medium.

Chicken breast steak 250 g 14,50
Tender chicken breast

Lumberjack steak 250 g 14,50
Marinated pork neck steak

we recommend:

Fried potatoes[2,3] ..... plus 3,50
Chips ..... plus 3,50
Mashed potatoes ..... plus 3,50
Sweet potato fries ..... plus 6,50
Baked potato & sour cream ..... plus 4,50
Side salad ..... plus 4,50
Buttered carrots ..... plus 3,50
Herb butter ..... plus 1,00
Glazed onions ..... plus 2,50
Mushroom sauce ..... plus 3,00
Pepper sauce[5] ..... plus 3,00

Vegetarian / Vegan

Vegan burger 17,00
Vegetable & chia patty | sesame bun | tomato | cucumber
red onions | dip[2,3] | chips

with sweet potato fries ..... plus 4,50
with feta & sour cream ..... plus 3,50

Risotto 16,50
Venere rice | tenderstem broccoli | walnuts | goat cheese | baby spinach

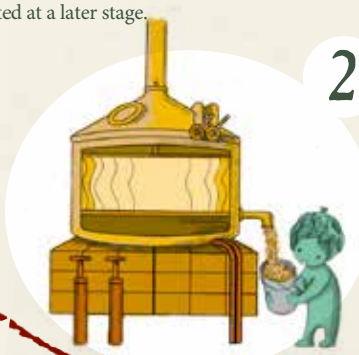
All prices in euros.

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



8

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.



9

The Final Product:

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

Ratsbrauhaus
Hann. Münden

The art of brewing

470 years of brewing tradition since 1550, revived in 2003!



In the heart of Hann. Münden, the Ratsbrauhaus offers a welcoming atmosphere and excellent food and drink. Since opening in 2003, it has revived the old brewing craft in the town of three rivers. Like Dr. Eisenbart, locally brewed beer belongs to Hann. Münden. Brewing here dates back to around 1550. The three municipal breweries produced so much that only beer brewed in Münden could be sold. Brewers first had to buy a brewing allocation from the town and obtain sufficient malt. Beer was more than a drink: "liquid bread" was an important staple. The tradition of hops and malt lives on. Visitors can enjoy natural beers for every taste: pale or dark, lively or mellow - "black medicine" to some, a cool pale beer to others.

Dr. Eisenbart-Bier



Dr. Eisenbart pale beer
unfiltered, with a delicate hop aroma

Dr. Eisenbart dark beer
amber-coloured beer,
full-bodied, malty aroma

Dr. Eisenbart black beer
unfiltered, malty, deep black colour

0,3 l 3,50
0,5 l 5,50
Pitcher - 1,5 l..... 13,50

Beers from other breweries

Einbecker Brauherren Pils, on draught

0,3 l 3,60
0,5 l 5,60

Einbecker null Bock 0,0%

0,33 l 3,60

Schneider Weisse Weissbier
alcohol-free

0,5 l 5,50

Einbecker Brauherren Pils
alcohol-free

0,33 l 3,60

All prices in euros.

Ratsbrauhaus Hann. Münden



Beer cocktails

Knutschi 0,3l 5,00
Dr. Eisenbart beer | blood orange vodka[1] | Tonic[12] | multivitamin juice

Black Berry 0,33l 5,00
Dr. Eisenbart black beer | red berry Smoothie 18+ | mint | ice | blackcurrant nectar

Alcohol-free Punch 0,5l 6,80
Alcohol-free Einbecker Pils | passion fruit nectar orange juice | mint | ice



Beer liqueur

(made with our Dr. Eisenbart beer and neutral spirit)

Pale
Infused with ginger and lemon

Dark
Infused with fiery chilli and orange

Black
Infused with sour cherry, cinnamon and chilli

Wheat
Infused with banana and lemon

2 cl..... 3,00

Card payments welcome:

Ratsbrauhaus Hann. Münden

Spritz (Prosecco Cocktails)



Strawberry-Raspberry Spritz 7,50
Prosecco[5] | Strawberry-Raspberry Smoothie 18+ | Münden water | ice

Red Berry Spritz 7,50
Prosecco[5] | Red Berry Smoothie 18+ | Münden water | ice

Passion Fruit Spritz 7,50
Aperol[I,II] | Prosecco[5] | passion fruit nectar | Münden water | ice

Aperol Spritz 7,50
Aperol[I,II] | Prosecco[5] | Münden water | ice

Secco[5] | Rosecco[5] Rosé 4,00

Craft Smoothie 18+ 21% vol.



Mango-Orange 2cl 2,80

Strawberry-Raspberry 2cl 2,80

Red Berry 2cl 2,80



All prices in euros.

Ratsbrauhaus
Hann. Münden

Wines



White wine[5]

Pinot Gris 0,2l 7,00

Riesling 0,2l 6,80

Red wine[5]

Portugieser, medium-dry 0,2l 6,50

Primitivo di Manduria 0,2l 8,50

Rosé[5] 0,2l 7,00
Off-dry

Wine spritzer[5] 0,2l 5,00
sweet/dry

Spirits

Dr. Eisenbart Elixier 38% 3,00
The elixir comes from the laboratory of the EISENBARTH APOTHECARY in Oberviechtach, birthplace of the famous Dr. Eisenbarth.

Prinz Edelbrand 40% 3,50
Mixed fruit, Williams pear, apricot or hazelnut

Ramazzotti 4 cl 4,50

Jägermeister 2 cl 3,00

Ouzo 2 cl 3,00

Linie Aquavit 2 cl 3,00

Malteser 2 cl 3,00

Rum

Don Papa 4 cl 8,50

Whisky

Jack Daniels 4 cl 6,50

Jim Beam 4 cl 6,50

Jameson 4 cl 6,50

Glenfiddich 4 cl 6,50

As a long drink 4 cl ..... plus 2,00

Gin



Glücksfall 4 cl ..... 8,50 Local
Duderstädter Gin

Van Hallers 4 cl ..... 8,50 Local
Nörtenhardenberger Gin

Bombay 4 cl 7,00

mit Thomas Henry[3,12] 2 cl ..... plus 3,30

Card payments welcome:

Apple Pay · girocard · Maestro · Mastercard · VISA · V PAY

Ratsbrauhaus Hann. Münden

Non-alcoholic drinks

Münden brewing water
Fresh Münden table water – sparkling or still

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

Homemade lemonades and iced teas
Please see today's specials for the current selection.
0,5 l 5,20

Softdrinks
Coca Cola[1,8,9,10,11], Coca Cola Zero[1,8,9,10,11]
MezzoMix[1,11], Sprite, Fanta[1,3]

0,3 l 3,30
0,5 l 5,20



Creydt juices and nectars
Apple, orange and multivitamin juice, rhubarb, blackcurrant and passion fruit nectar

0,3 l 3,80
0,5 l 6,80

All juices and nectars 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 Ale[1]

0,2 l 3,30

Hot drinks

Café Crema „Joliente Café" 3,20
Espresso 2,50
Double espresso 4,50
Cappuccino 3,50
Café au lait 4,00
Latte Macchiato 4,00
Grog 4,80
Althaus tea 3,20
Darjeeling (black tea), fruit, green, herbal or rooibos tea



All prices in euros.

Catering & party service

Delicious food
from our kitchen

Enjoy Brauhaus specialities at your celebrations at home, too.
We will be happy to create a catering menu with your favourite dishes and serve you at your venue. Simply call 05541/957107 for a personalised quotation.



Ratsbrauhaus Hann. Münden
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www.ratsbrauhaus.de

Visit us on: