

# Ratsbrauhaus



Hann. Münden

## Food & Drink







## Welcome to the Ratsbrauhaus Hannoversch Münden

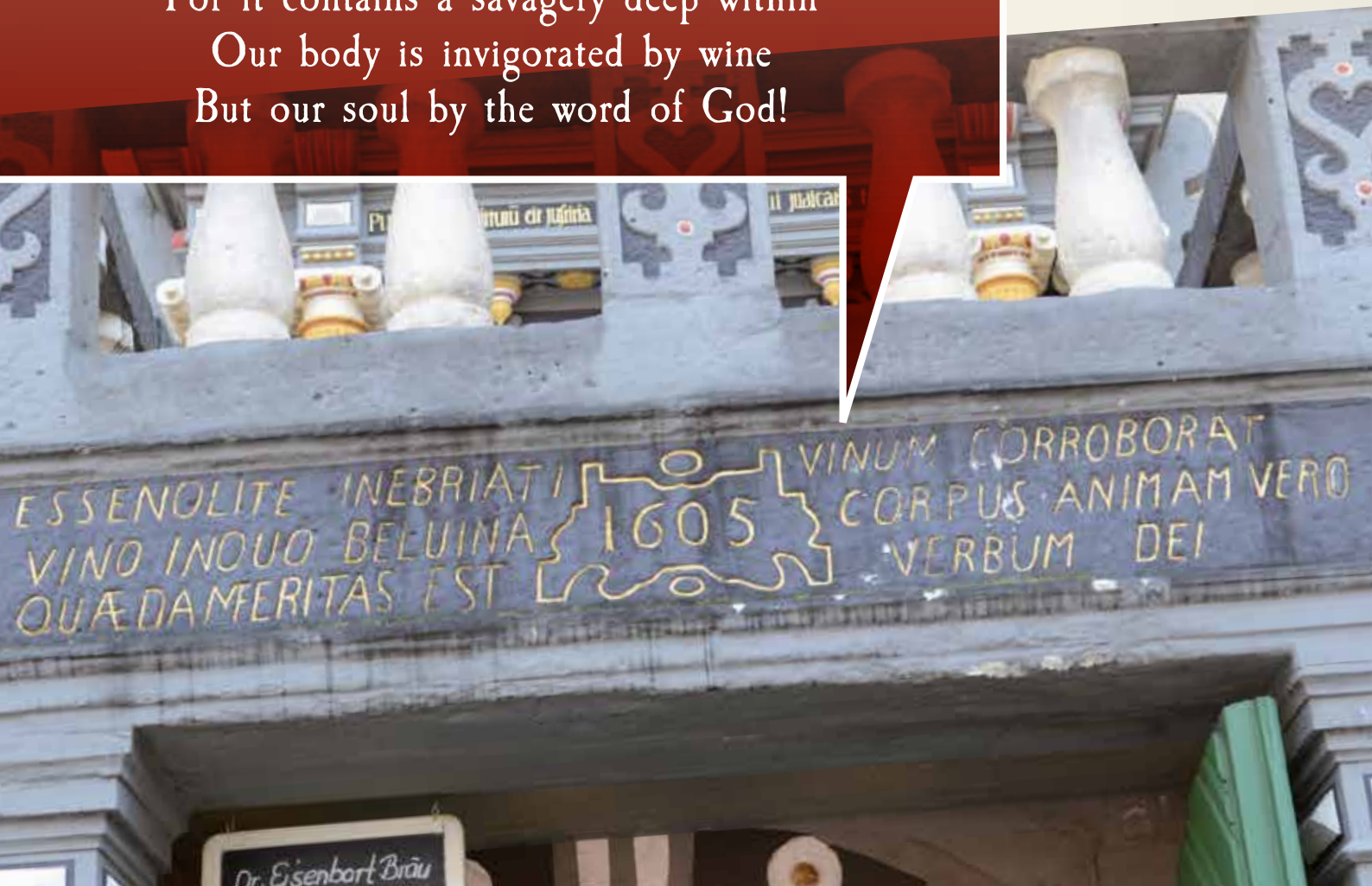
**W**e brew beer with a passion. Back in 2003, we began dedicating ourselves to the art of brewing and consequently revived this traditional skill in Hann. Münden. Brewing beer is an art and the end product is our cultural asset. Please join us by indulging in a wide variety of flavours found in the 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** ..... 8,00 €  
Bacon<sup>2,3</sup>

🍲🌱 **Pumpkin cream soup** ..... 8,50 €

🍲🌱 **Beef Broth** ..... 8,50 €  
Egg | Vegetables



## Pasta from the "Kaufmann" Farm

🍲🌱 **Bolognese** ..... 12,00 €  
Minced beef | tomato sauce

🍲 **Vegetarian** ..... 11,00 €  
Vegetables | curry-coconut

### Extras

Portion of coleslaw 2,50 € | Portion of ketchup or mayonnaise<sup>2,3</sup> 0,50 €

Portion of mustard ... no extra charge | Sour creme or garlic dip 0,90 € | Mushroom sauce 2,50 €

## Salads and Sides

🍲🌱 **„Brauhaus“ Salad** ..... 9,50 €  
Mixed leaf salad | cucumber | tomato | red onions |  
bread | home-made dressing<sup>1,5</sup>

🍲🌱 **Baked Potato** ..... 8,90 €  
🌱 Sour creme | salad garnish<sup>5</sup>

### Suitable extras:

🍲 Feta-style cheese ..... plus ..... 5,00 €  
With chicken ..... plus ..... 6,50 €

🍲🌱 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

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

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



## Typical „Brauhaus“

🍷🍴 **Gebratener Leberkäse<sup>2,4</sup>** ..... 13,50 € 🍷🍴  
A fried egg | coleslaw | roast potatoes<sup>2,3</sup>

🍷 **„Brauhaus“ Shreds** ..... 15,50 € 🍷🍴  
Fried strips of pork | onions | chips | coleslaw | garlic dip

🍷🍴 **Wiener Schnitzel** ..... 17,00 €  
(Pork or chicken) chips | salad from the buffet<sup>1,5</sup>  
with mushroom sauce<sup>11</sup> ..... plus ..... 2,50 €

🍷 **180 g Curry sausage<sup>2,3,10</sup>** ..... 11,50 €  
fruity curry sauce | chips | coleslaw

🍷🍴 **„Brauhaus“ Burger** ..... 16,50 €  
🍷 150g beef burger | sesame burger bun | Emmental cheese<sup>1</sup>  
cucumber | tomato | iceberg lettuce | onion | a dip<sup>2,3</sup> | chips  
With sweet potato chips ..... plus ..... 4,50 €

**Venison Gulasch** ..... 23,00 €  
Woodland mushrooms | potato dumplings | red cabbage<sup>2,3,5</sup>

**Classic Beef roulade with bacon** ..... 22,50 €  
Potato dumplings | red cabbage<sup>2,3,5</sup>

## Fish Dishes



🍷🍴 **Fried Fillet of Pike-Perch** ..... 22,00 €  
🍷 Baby potatoes | herb sauce | salad from the buffet<sup>1,5</sup> |



These dishes are also available in smaller “senior portions”



## Meat Dishes

  **Rumpsteak 250 g** ..... 28,50 €



Lean & tender, please choose between rare and medium


  **Chicken breast steak 250 g** ..... 18,00 €


Juicy neck of pork steak | glazed onions

Please choose one of the following side dishes: baby potatoes, chips or roast potatoes. All steak dishes are served with home-made herb butter<sup>8</sup>

With sweet potato chips ..... plus ..... 4,50 €

  With baked potato and sour cream ..... plus ..... 3,50 €

 Creamy peppersauce ..... plus ..... 2,50 €

 Mushroom sauce<sup>11</sup> ..... plus ..... 2,50 €

We recommend adding:

Salad from the buffet<sup>1,5</sup> ..... 4,00 €

## Vegetarian

  **Vegetarian Burger<sup>1</sup>** ..... 13,50 €

 Veggie burger | sesame burger bun | tomato | cucumber

Emmental cheese<sup>1</sup> | red onion | chips | a dip<sup>2,3</sup>

With sweet potato chips ..... plus ..... 4,50 €

**Spinach dumplings** ..... 13,50 €

Herb sauce | salad from the buffet<sup>1,5</sup>

## Dessert

  **Chocolate-caramel mousse** ..... 8,00 €

 cherry, chocolate-pretzel ice cream

  **“Kaiserschmarrn”** (Shredded Pancake-Style Mixture Combined with Sugar and Dried Fruit) ..... 9,00 €

  Stewed apple | vanilla ice-cream

# 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



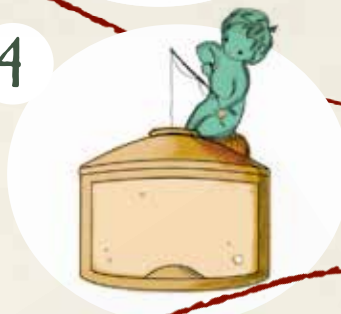
**Mash Tun:** The malt is now mixed with water and heated up. During the mashing process, the proteins are broken down. The starch turns into malt sugar, which during fermentation becomes ethanol.

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!

**S**ituated 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

### ④ Dr. Eisenbart Pale Beer

Unfiltered, with a light hop bouquet

### ④ Dr. Eisenbart Black Beer

Unfiltered, malty, strong black colour



### ④ Dr. Eisenbart Dark Beer

Amber-coloured beer,  
full-bodied, malt flavoured

### ④ Dr. Eisenbart Wheat Beer

Mild, flowery wheat-beer aroma with a slight  
full-bodied, malt flavoured yeast bouquet, tangy

0,3 l ..... 3,020 €

0,5 l ..... 5,20 €

Pitcher - 1,5 l ..... 12,50 €

## Beer Liqueur

(made from our Dr. Eisenbart beer & ethyl alcohol)

### ④ Pale

Extracts of ginger and lemon

### ④ Black

Extracts of sour cherries, cinnamon and chilli

### ④ Dark

Extracts of hot chilli and orange

### ④ Wheat

Extracts of banana and lemon

2 cl ..... 3,00 €



## Beer Cocktails

- ④ **Knutschi (Smoochy) 0.3 l**.....4,50 €  
Dr. Eisenbart beer, blood-orange vodka<sup>12</sup>, multivitamin fruit juice
- ④ **Black Cherry 0.5 l**.....6,50 €  
Dr. Eisenbart dark beer | smoothie 18+ cherry | mint | ice | current juice
- ④ **Wheat-Strawberry 0.5l**.....6,50 €  
Dr. Eisenbart wheat beer | smoothie 18+ strawberry | rosecco | mint | ice
- ④ **Punch 0.0 Alcohol 0.5l**.....6,50 €  
„Warsteiner“ alcohol-free beer | passion fruit drink | orange juice | mint | ice



## Not home-brewed

- ④ **King Ludwig Draught Pilsner**  
0,3 l .....3,50 €  
0,5 l .....5,50 €
- ④ **King Ludwig Draught Alcohol-Free Wheat Beer**  
0,3 l .....3,50 €  
0,5 l .....5,50 €
- ④ **„Warsteiner“ Alcohol-Free**  
0,33 l .....3,50 €



## Spritz (Prosecco Cocktails)

Raspberry .....6,50 €

Prosecco<sup>5</sup>, smoothie 18+ raspberry, Münden's brewing liquor, ice

Red Berry.....6,50 €

Prosecco<sup>5</sup>, smoothie 18+ red berries, Münden's brewing liquor, ice

Blueberry .....6,50 €

Prosecco<sup>5</sup> | smoothie 18+ blueberry | Münden's brewing liquor, ice

Aperol Spritz .....6,50 €

Aperol<sup>1,11</sup> | Prosecco<sup>5</sup> | splash of soda | ice

Secco<sup>5</sup> | Rosecco<sup>5</sup> Rosé .....4,00 €



## Craft Smoothie 18+ 21% vol.

Mango-Orange 2cl.....2,50 €

Blueberry 2cl .....2,50 €

Red Berries 2cl .....2,50 €

Raspberry 2cl.....2,50 €



## Wine

**White Wine<sup>5</sup>** Colombelle, Grauburgunder, Riesling

0,2l .....6,50 €

0,5l .....13,00 €

**Red Wine<sup>5</sup>** Portugieser medium dry

0,2l .....6,50 €

0,5l .....13,00 €

**Primitivo di Manduria** 0,2l .....7,00 €

**Rosé<sup>5</sup>** 0,2l .....6,50 €

Off dry

**Wein Spritzer<sup>5</sup>** 0,2l .....4,00 €

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 schnapps: 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 €

**Botucal<sup>1</sup>** 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 ..... 1,50 €

## Gin Tonic

with Thomas Henry Tonic 0,2l

**Glücksfall** 4 cl .....<sup>regional</sup> 9,50 €

Gin from Duderstadt

**Van Hallers** 4 cl .....<sup>regional</sup> 9,50 €

Gin from Nörten-Hardenberg

**Bombay** 4 cl .....8,00 €







## 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<sup>1,5,11</sup>, Coca Cola Zero<sup>1,8,9,11</sup>,

MezzoMix<sup>1,11</sup>, Sprite, Fanta<sup>1,3</sup>

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<sup>3,12</sup>, bitter lemon<sup>3,12</sup>, Ginger Ale<sup>1</sup>

0,2 l .....	3,20 €
-------------	--------

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 lait ..... 3,80 €

☉ Latte Macchiato ..... 3,80 €

Althaus-Tee ..... 3,20 €

Darjeeling (black tea) | fruit tea | green 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**  
Markt 3 · Telephone: 05541 957 107  
[www.ratsbrauhaus.de](http://www.ratsbrauhaus.de)

Visit us on:

