

Augustiner at the Krämerbrücke

*Recommendations
from the chef:
Stephan Nußbaumer*



Advent & Christmas Season 2021

.....Soup

- **Clear Oxtail Soup** -with its own deposit- 6,90 €

... Spicy treats for starters or in between

- **Rose Of Smoked Salmon On Potato Pancakes**
On a bed of lamb's lettuce with horseradish 12,90 €
- **Carpaccio Of Raw Rillet Of Beef**
with arugula and fresh house bread 13,90 €
- **Augustiner „VESPER-TRIO“ on wooden board**
*Pork lard / Goose rilette / crushed Camembert with onions
With fresh house bread* 8,90 €

...Winter delicacies of traditional home cooking

- **The Most Delicious Pieces Of Goose (according to old custom)**
Thuringian Dumplings, Red Cabbage ¼ 25,90 €
- **Traditionally Cooked Farmer's Duck**
Thuringian Dumplings, Red Cabbage ¼ 14,90 €
½ 18,90 €

...Local specialties during the pre-Christmas period

- **Tranches Of Freshly Roasted Duck Breast On Winter Salad**
Orangen-Vinaigrette / Pomegranate / Fresh house bread 14,90 €
- **Beef Roulade**
Fried potatoes (with bacon and onions) / Red Cabbage 16,90 €
- **Tender Braised Ox Cheeks**
roasted dumpling slices / truffle creamed savoy 18,90 €
- **Classic Goose Liver Ragout**
with wild mushrooms on potato-speculatus puree 16,90 €

...For our little Augustiner guests

- **Milk Rice with blueberries** 6,90€

...Or something sweet at the end

Baked Apple Tarte Flambée

with vanilla sauce 9,90 €

Have fun, enjoy your meal and a wonderful Christmas – Your host Uwe Machnik and his Team