

# 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

- Beef consommé** ..... 8,50
- Semolina dumpling
- Cream of Tomato Soup** ..... 7,50

## Dessert

- Kaiserschmarrn** ..... 9,50
- Vanilla | Wild berries
- Bee sting cake in a glass** ..... 8,50
- Vanilla mousse | almonds



“ 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<sup>5</sup> or mayonnaise<sup>2,3</sup> 0,80
- Portion of mustard (no extra charge)
- Sour creme or garlic dip 1,20

## Salads and Sides

- „Brauhaus“ Salad** ..... 9,90  
Leaf lettuce | Cucumber | Tomato | Red onion | Bread   
| Roasted seeds | House dressing<sup>5</sup>
- „Brauhaus“ Bowl** ..... 13,90  
Leaf lettuce | Beluga lentils | Wild broccoli | Mango |  
Tomato | Cucumber | Red onions | House dressing<sup>5</sup>
- Baked Potato** ..... 9,50  
 sour creme | salad garnish<sup>5</sup>

### Suitable extras:

- Feta-style cheese ..... plus ..... 4,50  
with 150g chicken fillet ..... plus ..... 9,50
- with 200 g Salmon fillet ..... plus ..... 13,00
- 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, fish and fish products, sesame, wheat, barley
- milk and milk products, vegetarian, soya, nuts, celery and celery products, vegan

All prices are in euros.

-1,50



These dishes  
are also available  
also in a  
senior portion.



## Typical „Brauhaus“

- 🕒 **Slice of Meat Loaf, fried**<sup>2,4</sup> ..... 16,00  
a fried egg | coleslaw | roast potatoes\*<sup>2,3</sup>
- „Brauhaus“ Shreds** ..... 17,90   
fried strips of pork | onions | chips | coleslaw | garlic dip
- 🕒🍷 **2 Home-Made Black Beer German Sausages**<sup>2</sup> ..... 16,00   
white cabbage | roast potatoes<sup>2,3</sup> | mustard
- Home-Made Soured Meat**<sup>2</sup> ..... 16,00   
roast potatoes<sup>2,3</sup> | gherkin | remoulad<sup>3</sup>
- 🕒🍷 **Wiener Schnitzel** ..... 18,00  
(pork or chicken) chips | salad from the buffet<sup>1,5</sup>  
with a mushroom sauce<sup>1</sup> ..... plus ..... 3,00
- 🕒🍷🍷 **„Brauhaus“ Burger** ..... 18,50  
150 g beef burger | lye brioche bun | Emmental cheese<sup>1</sup>  
cucumber | tomato | iceberg lettuce | onions | a dip<sup>2,3</sup> | 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<sup>1,5</sup>

## Fish Dishes

- 🕒🍷🍷 **Pan-seared Salmon fillet** ..... 24,50  
Wild broccoli | Potato foam | Herbs

\* Fried potatoes with bacon and onions

## Meat Dishes

**Rumpsteak 250 g** ..... 28,50

jean & tender, please choose between rare and medium

**Chicken breast steak 250 g** ..... 14,50

Tender meat from the chicken breast

**Lumberjack steak 250 g** ..... 14,50

Marinated pork neck steak

**We recommend the following sides:**

Sweet potato fries ..... plus ..... 6,50

Salad from the buffet ..... plus ..... 4,50

Baked potato with sour cream ..... plus ..... 4,50

French fries ..... plus ..... 3,50

Rosemary potatoes ..... plus ..... 3,50

Fried potatoes ..... plus ..... 3,50

Mushroom sauce ..... plus ..... 3,00

Black beer sauce ..... plus ..... 3,00

Glazed onions ..... plus ..... 2,50

Herb butter ..... plus ..... 1,00

## Vegetarian / Vegan

**Burger vegan<sup>1</sup>** ..... 17,00

vegetable chia patty | Sesame bun | Tomato | Cucumber

Red onions | Dip <sup>2,3</sup> | French fries

with sweet potato fries ..... plus ..... 4,50

with feta cheese<sup>1</sup> & sour cream ..... plus ..... 3,50

**Risotto** ..... 15,50

Venere rice | wild broccoli | walnuts | goat's cheese | baby spinach



**Tomato-braised grilled vegetables** ..... 14,90

Carrot and zucchini rösti

with 150 g of feta cheese ..... plus ..... 4,50



# 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.

**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.

4



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

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

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



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

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

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

## Not home-brewed

☉ **Einbecker Brauherren Pils**, draft beer  
0,3 l ..... 3,50  
0,5 l ..... 5,50

☉ **Einbecker Brauherren Pils alcohol-free**  
0,33 l ..... 3,50

☉☉ **Schneider Weisse Weissbier alcohol-free**, draft beer  
0,3 l ..... 3,50  
0,5 l ..... 5,50

All prices are in euros.

## Beer Cocktails

- ☉ **Knutschi (Smoochy) 0,3 l**..... 5,00  
 Dr. Eisenbart-Beer | blood-orange vodka<sup>1</sup> | tonic water<sup>12</sup> | multivitamin fruit juice
- ☉ **Black Cherry 0,3l**..... 5,00  
 Dr Eisenbart Black Beer | smoothie cherry 18+ | mint | ice | blackcurrant nectar
- ☉☉ **Wheat-Strawberry 0,3l**..... 5,00  
 Dr Eisenbart Wheat Beer | smoothie strawberry 18+ | Rosecco<sup>5</sup> | mint | ice
- ☉ **Punch 0.0 Alcohol 0,5l**..... 6,80  
 „Warsteiner“ alcohol-free beer | pineapple juice | orange juice | mint | ice



## Beer Liqueur

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

- ☉ **Pale**  
 extracts of ginger and lemon
- ☉ **Black**  
 extracts of sour cherries, cinnamon and chilli
- ☉ **Dark**  
 extracts of hot chilli and orange
- ☉☉ **Wheat**  
 extracts of banana and lemon

2 cl..... 3,00

## Spritz (Prosecco Cocktails)

**Raspberry** ..... 7,50

Prosecco<sup>5</sup> | smoothie 18+ raspberry | Münden's Brewing Water | ice

**Red Berry**..... 7,50

Prosecco<sup>5</sup> | smoothie 18+ red berries | Münden's Brewing Water | ice

**Blueberry** ..... 7,50

Prosecco<sup>5</sup> | smoothie 18+ blueberry | Münden's Brewing Water | ice

**Aperol Spritz** ..... 7,50

Aperol<sup>1,11</sup> | Prosecco<sup>5</sup> | Münden's Brewing Water | ice

**Maracuja Spritz**..... 7,50

Aperol<sup>1,11</sup> | Prosecco<sup>5</sup> | passion fruit nectar | Münden's Brewing Water | ice

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



## Craft Smoothie on the rocks 18+ 21% vol.

**Mango-Orange 2 cl** ..... 2,80

**Blueberry 2 cl**..... 2,80

**Red Berries 2 cl**..... 2,80

**Raspberry 2 cl** ..... 2,80



## Wine

### White Wine<sup>5</sup>

Pinot Gris 0,2l.....	7,00
Riesling 0,2l.....	6,80

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

Portugieser semi-dry 0,2l.....	6,50
Primitivo di Manduria 0,2l.....	8,50

<b>Rosé<sup>5</sup></b> 0,2l.....	7,00
Off dry	

<b>Wein Spritzer<sup>5</sup></b> 0,2l.....	5,00
sweet/sour	

## Spirits

<b>Dr. Eisenbart Elixier</b> 38%.....	3,00
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This elixir comes from the laboratory of the EISENBARTH-PHARMACY in Oberviechtach, the birthplace of the famous Dr. Eisenbart.

<b>Prinz</b> 40%.....	3,50
Fruit liquor: Williams pear, apricot or hazelnut	

<b>Ramazotti</b> 4 cl.....	4,50
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<b>Jägermeister</b> 2 cl.....	3,00
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<b>Ouzo</b> 2 cl.....	3,00
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<b>Linie Aquavit</b> 2 cl.....	3,00
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<b>Malteser</b> 2 cl.....	3,00
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## Rum

<b>Don Papa</b> 4 cl.....	8,50
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## Whisky

<b>Jack Daniels</b> 4 cl.....	6,50
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<b>Jim Beam</b> 4 cl.....	6,50
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<b>Jameson</b> 4 cl.....	6,50
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<b>Glenfiddich</b> 4 cl.....	6,50
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as a long drink 4 cl..... plus .....	2,00
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## Gin Tonic



<b>Glücksfall</b> 4 cl.....	<b>regional</b> 8,50
Gin from Duderstadt	

<b>Van Hallers</b> 4 cl.....	<b>regional</b> 8,50
Gin from Nörten-Hardenberg	

<b>Bombay</b> 4 cl.....	7,00
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with <b>Thomas Henry<sup>3,12</sup></b> 2 cl..... plus .....	3,30
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## 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

### Summer special from June

Mündener brewing water with homemade elderflower syrup, lemon, and fresh mint

0,5 l .....	5,20
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Homemade lemonades or iced tea. Something for every taste. Our service team will inform you about the current offerings

0,5 l .....	5,20
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### 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 .....	3,30
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### 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 .....	3,30
0,5 l .....	5,20

All of our coffee products are fair-trade!



## Hot Drinks

Café Crema „Joliente Café“ ..... 3,20

Espresso.....2,50

Double espresso.....4,50

☉ Cappuccino.....3,00

☉ Café au lait .....4,00

☉ Latte Macchiato .....4,00

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**  
Markt 3 · Telephone: 05541 957 107  
[www.ratsbrauhaus.de](http://www.ratsbrauhaus.de)

Visit us on:

