

**WE WOULD BE  
DELIGHTED TO WELCOME  
YOU HERE AT THE  
BRUDERHERZSTUBE**

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*Come and join us on a tour of our world of indul-  
Gence. Enjoy variety – discover surprises.*

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*Combine awesome moments with 7 or 5 courses.  
Exactly to your liking. Christian Marent and his team play  
with consistencies and combinations, and know exactly how  
to keep the culinary suspense going throughout the courses.*

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*Wine perfected. Experience by the glass:  
The best wines selected for you to match  
the menu order. Taste in perfection.*

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*Dear guest, information about ingredients in our meals and drinks which  
may trigger allergies or intolerances is available on request from our trained staff.*

*Cover price per person EUR 3,20*

## WINE ACCOMPANIMENT

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*Vinz old vines Scheurebe dry | Winery am Stein, DE*  
*Cava | Treasure Black Label, ES*  
*Saumur Blanc "Clos de l'Echelier | Roches Neuves, FR*  
*Terras Gauda Black Label | Bodegas Terras Gauda, ES*  
*Almdoi | D.O. Terra Alta, ES*  
*517 Spelt-Wheat Specialty | Zillertalbir, AT*  
*Champagne | Perrier Jouet, FR*

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**7 COURSE MENU EUR 109**

**5 COURSE MENU EUR 79**

## ALCOHOL FREE

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*ESTRAG-O | Orange*  
*MOUNTAIN BREEZE | Verbena | Mint*  
*SMOKED NEGRA | Negra | Tea*  
*SAGE MOJITO | Sage | Tonic*  
*YUZU SOUR | Yuzu | Ginger*  
*GT Virgin | Tonic*  
*KOMBUCHA | Kombucha*


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**7 COURSE MENU EUR 56**

**5 COURSE MENU EUR 38**

## BRUDERHERZ MENU


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 *Tyrolean salmon trout | cauliflower | tarragon | maracuja*

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*Imperial Caviar | coconut | olive oil*


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 *Pa(s)ta Negra | egg yolk | parmesan*


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*Celeriac | truffle*


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 *Pork belly | kimchi | ponzu | enoki mushroom*

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 *Pastrami | mustard seed | fregola sarda | leek*

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 *Arolla pine | irish moos | caramelized milk | honey | kombucha*

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**7 COURSE MENU EUR 149**

 **5 COURSE MENU EUR 119**

*Our menu can be enjoyed in 7 or 5 courses.*

## WINE ACCOMPANIMENT

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*Graacher Himmelreich Riesling Kabinett | Joh. Jos. Prüm, DE*

*Vermentino | Monteverro, IT*

*Ossian | Ossian Vides y Vinos, ES*

*Macon-Verze | Domaine Leflaive, FR*

*Champagne | Perrier Jouet, FR*

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**5 COURSE MENU EUR 79**

## ALCOHOL FREE

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*PARSLEY SMASH | Parsley | Lime*

*CELERY SPRITZ | Celery | Soda*

*SMOKED SOUR | kohlrabi | olive*

*MARIECHEN | beetroot | tomato*

*KOMBUCHA | Kombucha*

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**5 COURSE MENU EUR 38**

## VEGETARIAN MENU

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*Aubergine | Daikon radish | parsley*

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*Enoki mushroom | smoked pepper | avocado*

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*Kohlrabi | spinach | olive oil*

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*Gnocchi | beetroot | pecorino*

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*Arolla pine | Irish Moos | caramelized milk | honey | kombucha*

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**5 COURSE MENU EUR 99**