

Welcome to Brauhaus Goslar!

Dear Guest,

We extend a warm welcome to Brauhaus Goslar, the only brewery-pub in town. We are delighted to have you here as our guest.

We are in a historic house that dates back to 1720 and was once home to a merchant family, later to a leather merchant and then a mill owner. The building survived the Great Fire of Goslar in 1728, a fire in the church on the opposite side of the marketplace in 1844 as well as numerous other fires unscathed. The ground floor was laterly used as a storeroom and as souvenir shop, whilst the 1st floor was a lawyer's office and the entire 2nd floor a spacious apartment.

Now, after comprehensive conversion and renovation work, we are proud to present a modern and authentic brewery-cum-inn. Our beers are always freshly brewed in traditional craftsmanship and include specialities such as the original Gose - Harzer Urbier, Rammelsberger Pils as well as various seasonal beers. On our menu, you will find a selection of regional specialities, such as beef from local "Harzer Höhenvieh" cattle, traditional Goslar dishes from historic cookery books as well as various "Gose" dishes, created specially for you by our chef. Our beverages also have a strong regional focus and include wines from the only estate here in the Harz region, cola from Osterode and the well-known spirits from Wöltingerode abbey distillery.

Our aim is to make your visit to you as pleasant as possible. If you have any questions or special requests, please do not hesitate to ask us. We hope you feel at home here in Brauhaus Goslar and that you enjoy your meal. Cheers – or, as we prefer to say, "Goseanna"!

Odin Paul, Gose Brewmaster

Master Brewer and Beverage Technology Graduate, Member of the German Master Brewers and Malsters Association

and the Brauhaus Goslar Team

Best service and self imposed quality standards are very important to us. For this we have been awarded from various institutions:



Soups

Gose goulash soup 	4.80
Full of flavour and nourishing, with a dash of good Gose beer	
Beef Bouillon with vegetables and meat balls	4.50

Salads

Small side salad with seasonal salad ingredients	3.50
Large seasonal salad with seasonal salad ingredients	7.90
- with fresh grilled mushrooms	9.20
- with fresh grilled mushrooms and strips of roast beef	11.50
- with fresh grilled mushrooms and strips of chicken breast	10.90

Optionally served with Brauhaus-Dressing (Mustard-Oil-Onion), yogurt-dressing or balsamic-vinegar dressing.

All soups and salads are served with bread.



= prepared with Gose Beer

sunday – thursday open from 11 am – 11 pm
friday and saturday open from 11 am – 00 am
warm dishes until 9 pm

Snacks

2 Gose smoked sausages (cold) with malt grain bread 	4.40
Harz-Cheese "with music" Harz-Cheese with sliced onions in vinegar and oil, malt grain bread and salad garnish, gherkin*, served on a slate	7.90
Spicy "Harz-Cheese" -spread with Gose malt grain bread, gherkin* and salad garnish, served on a slate	7.90
3 slices of Gose malt grain bread & Gose-dripping - with Harz cheese, sliced onions and gherkin*	4.00 6.90

Vegetarian Dishes

Deep-fried Camembert in beer batter, served with cranberries, salad garnish and Gose malt grain bread 	6.90
Tip: Warm lentil salad with sliced pear, salad garnish and Gose malt grain bread, made to an old Goslar recipe	7.50
Harz-Cheese-Slate variety of regional cheese with malt grain bread and spicy Harz-Cheese-spread	13.90
"Knieste" (halved baked potatoe, made to an old Harz recipe) with homemade sour cream and salad garnish	5.90
Gratin of seasonal vegetables with herb cream sauce and potatoes, served in an iron pan	7.80
Gratin of buttered "Spätzle" with peppered mushrooms in a cream sauce	8.90

* contains the preservative benzoic acid



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Specialities

Tip: Selection of Harz specialities 12.90
(Harz-Cheese, spicy Harz-Cheese spread, Gose smoked sausage, Gose- beer-sausage, Gose jellied meat, Gose ham, ham tatar, Gose dripping,) with salad garnish, gherkin* and malt grain bread, served on a slate

"Hackus und Knieste" with home-made sour cream, 8.90
gherkin* and salad garnish (ham tatar and halved baked potatoe, made to an old Harz recipe)

"Knieste" (halved baked potatoe) with home-made 8.90
sour cream, salad garnish and strips of chicken breast

Gose jellied meat with homemade remoulade, gherkin*, 9.40
fried potatoes** and salad garnish 

Rump steak (approx. 220g) with braised onions, 22.50
home-made herb butter, "Knieste" (halved baked potatoe) with home-made sour cream and small side salad

Tip: "Goslar beer roast" with dark beer sauce, green beans** 12.90
and fried potatoes** 

"Master brewer's special" (fillet of pork, beefsteak, 16.90
chicken breast) with a dark beer sauce, fried potatoes** and green beans**, served in an iron pan 

Schnitzels (all schnitzels approx. 200g)

- Rammelsberg miner's schnitzel 13.90
topped with onions, tomatoes and gratinated with cheese

- Schnitzel chasseur with peppered mushrooms 13.90
and cream sauce

- Pork schnitzel in breadcrumbs and slices of lemon 11.90

- Fillet of chicken breast in a malt crust 11.50
with a dark beer sauce 

All the above schnitzels are served with fried potatoes** or croquettes and a small side salad.

"Blueberry cream Schnitzel" (made to an old Harz recipe) 13.90
with a creamy sauce of blueberries, noodles and a small side salad

* contains the preservative benzoic acid

** Our fried potatoes are prepared with bacon and onions, greens beans with bacon

From the Harzer meadows

The Harzer Rotes Höhenvieh (Harz Red Cattle) has been the domestic breed of cattle in our region for centuries. Originally, the Harzer Rotes Höhenvieh has been found as a “three-purpose cattle” in almost each household in the Harz. Except from the extreme aromatic and tender meat the animals provided milk and traction. As the race was in danger of extinction at the end of the 90`s, some



farmers began to breed again. This is also the “Rotviezuchtbetrieb Wehmeyer” in Osterode, from which we get our meat. This farm is working with environmental guidelines and has been honoured with the organic label. And you can taste it!



Due to the private breeder we regret that we are not always able to offer the following dishes of Harzer Rotes Höhenvieh:

Tip: 2 beef-sausages of Harzer Rotes Höhenvieh, with dark beer sauce, sauerkraut and fried potatoes**  13,50

Harzer Rotes Höhenvieh rump steak

- with braised onions 29.00

- with cranberries and gratinated with goat's cheese 31.00

The steaks are served with home made herb butter, baked potato with homemade herb sour cream and a small side salad.

Harzer Rotes Höhenvieh goulash with buttered pasta and a small side salad 18.50

Harzer Rotes Höhenvieh beef olive with boiled potatoes and red cabbage  18.90

** Our fried potatoes are prepared with bacon and onions



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Children's Specials

We are particularly pleased to welcome children – and we hope you will be equally pleased with what we have to offer. Ask the waiter or waitress to bring you paper and crayons or show you the play area. We wish you lots of fun here at Brauhaus Goslar!



Potato King (<i>halved baked potato</i>)	3.20
with home-made sour cream and salad garnish	
-and strips of chicken breast	4.20
“Wicked witch” (noodles with Bolognese sauce)	3.90
“Sir Ramm the Knight” (schnitzel with vegetables and fried potatoe slices)	4.90
“Pirate of the Okerstausee” (fish fingers with remoulade* and fried potatoe slices)	4.50
Robber's tools (knife and fork to let you "rob" things from Mum´s or Dad´s plate)	0.00
Kid's ice cream (two scoops) with Smarties and wafers	2.40

Dessert

Space for more? We sincerely hope so – because this means you can try one of our delicious desserts.

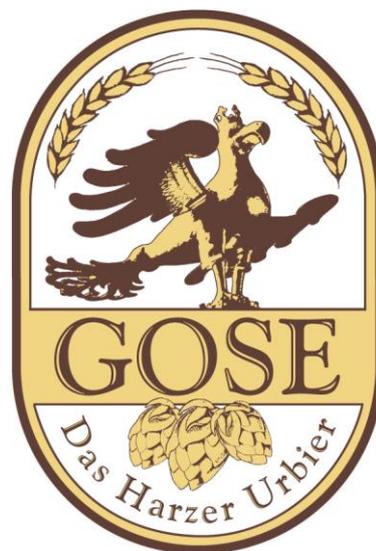
Tip: Homemeade “Beeramisü” (with a dash of dark Gose and Wöliti liqueurs) with a strawberry-cassis fruit sauce		4,20
3 Apple rings fried in beer batter and dusted with cinnamon and sugar		
- served with vanilla custard		4.20
- served with one scoop of vanilla ice cream		4.20
Yogurt-Cream with honey and our crispy malt, apricots compote and Wöliti liqueurs		4.80
Harz speciality “Baumkuchen”		
- with chocolateglaze, advocaat and whipped cream		5.90
- with chocolateglaze and one scoop of vanilla ice cream		4.50
Vanilla and chocolate ice cream (3 scoops) with whipped cream and chocolate sauce		3.60

* contain the preservative benzoic acid

GOSE - Das Harzer Urbier

Gose is the original beer from the Harz region and has been brewed in Goslar since the early Middle Ages. In those days, the water was taken from the stream Gose, which gave the beer its name. And even today, the water used for brewing still comes from the Harz mountains. Because Gose beer also contained coriander and salt, the strict German purity regulation meant that it could not be called beer. However, the regulation was abolished in 1993 and we are now proud of this product, because this top-fermented beer, like other beers such as Kölsch, Pilsner and Berliner Weisse, is highly distinctive.

Gose is a naturally cloudy, top-fermented wheat beer. It has a moderately strong hop flavour and can best be described as mild and malty.



11,5 °P wort , Alc. 4,8 % vol., 30 IBU

Gose – Das Harzer Urbier	0.3 l	2.70
light or dark	0.5 l	3.80
Gose shandy	0.3 l	2.70
light Gose with lemonade	0.5 l	3.80
Diesel Gose	0.3 l	2.70
dark Gose with cola	0.5 l	3.80
Wölti Gose	0.3 l	3.60
light Gose with Wölti cherry liqueur	0.5 l	5.40
Cherry Gose	0.3 l	2.80
light Gose with cherry cordial	0.5 l	3.90
Banana Gose	0.3 l	2.80
light Gose with banana juice	0.5 l	3.90
Gose punch	0.3 l	2.90
dark Gose with fruit	0.5 l	4.00

Do the beer-tasting!

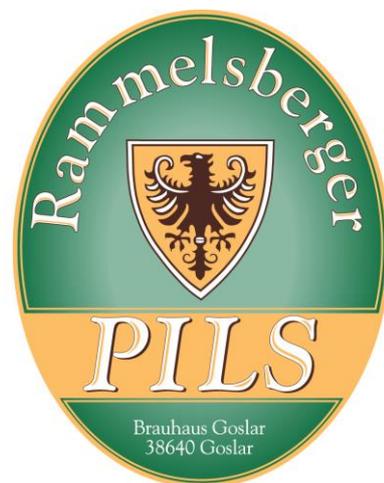
3 x 0,1l: Gose light, Gose dark & Rammelsberger Pils	3.90
4 x 0.1l: Gose light, Gose dark, Rammelsberger Pils and our actual seasonal beer	4.90

By the way, instead of cheers, the true Gose connoisseur says "Goseanna!"

Rammelsberger Pils

Rammelsberger Pils takes its name from Goslar's very own mountain, "Rammelsberg". According to legend, the Knight Ramm laid the foundation for the prosperity of Goslar when he discovered ore there. "RaPi", as the beer is known, used to be produced by Goslar's municipal brewery, which was located in Bergstrasse, until 1968. We have now revived this beer for you to enjoy.

Refreshing, bitter and naturally cloudy, this beer is very popular with fans of pilsner beer.



11,3 °P wort
Alc. 4,6 % vol.
40 IBU

Rammelsberger Pils	0.3 l	2.70
naturally cloudy pilsner-type beer	0.5 l	3.80
RaPi shandy	0.3 l	2.70
with lemonade	0.5 l	3.80
Apple RaPi	0.3 l	2.70
with apple spritzer	0.5 l	3.80

Alcohol-Free Beers

Altenauer Freiheit (from the Harz Mountains)	0.33l	2.50
Altenauer alcohol-free Shandy	0,5l	3.60
Wolters wheat beer alcohol-free	0.5 l	3.80
Altenauer malt beer (low-alcohol)	0,33l	2,50

Seasonal Beers

In the old days, brewers always made the most of special occasions to try out new kinds of beer. This is a tradition we are happy to follow and now offer you different beer specialities according to the season, for example:

Altbier - top-fermented dark beer, Märzen - the traditional march beer, Maibock, Summer beer- light and refreshing, Odiator Doppelbock - a strong dark bock beer, Whisky-Gose -Dark Gose matured on oak wood, Whisky Bock – “Odiator” matured on oak wood, and many others...

Our service staff will be happy to advise you.

Beers to take home

You can buy our regular beers (light and dark Gose, Rammelsberger Pils) as bottled beers to take home. These are available in various packages which you can enjoy at home or which make a perfect present for someone else.

Bottle of Gose, 0.50 l (incl. deposit)	2.50
Bottle of "Ra-Pi"	3.80
Bottle of Seasonal Beer	3.80
Bottle, 0,5l, of special beer	6.00

Crate of 9 bottles à 0.50 l (incl. deposit), only Gose	22.50
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Tip: Gift box with 1 original 0.3 l Gose glass, 3 x 0.5 l bottles of light, 2 x bottles of dark Gose	15.50
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Original Brauhaus glass, 0.1 l	2.50
Original Gose glass, 0.3 l	3.00
Original Gose glass, 0.5 l	3.50

Tip: Malt & Salt (bag of 250g)	2.50
Tip: Gose Crunchy malt (bag of 200g)	2.50
Original Brauhaus Goslar lantern	2.50
Gose mustard in a glas (50g)	2.50



For private parties

Play barkeeper yourself or let your guests pull their own pints and you can be sure of a great party atmosphere! That is why we also offer Gose and Rammelsberger Pils by the keg (seasonal beers on request). We also hire out the bar, dispensing equipment and glasses.

30 l keg	71.00
50 l keg	119.00
Keg deposit	35.00
Lease of dispensing equipment incl. CO ²	25.00
Lease of bar	10.00

We lend you as many glasses as you need. Breakages are charged as follows
Original Gose glass, 0.3 l/0,5l 3.00/ 3.50

Wine & Prosecco

The only winegrowing estate in the Harz region is in Westerhausen, near Blankenburg. Kirmann estate is the northernmost winery in the Saale-Unstrut winegrowing region. We have chosen an exquisite selection for you from their wide range of fine wines.



Please note: Owing to the exclusive quality of these wines, we are unable to offer all varieties all year round. We are sure that you will understand that once the entire contents of the Kirmann cellars have been drunk, the winegrower has to wait for the new crop to ripen before he can deliver the next vintage.

Müller-Thurgau (whitewine)	0.2l	4.60
Medium dry, floral, good mix of sweetness & acidity	0.75l	16.50
Dornfelder (redwine)	0.2l	5.50
Dry, dark red wine with berry aroma	0.75l	19.50
Hercynia Rosé (rosé wine)	0,2l	4,60
light, fruity and berry wine	0,75l	16,50

Other wines

pinot gris, Baden (white wine)	0.2l	4.20
dry white, robust & fruity, pronounced acidity	1l	18.50
Sommeracher Bacchus, Riesling (white wine)	0.2l	4.20
(medium dry white)	1l	18.50
White wine spritzer	0.2l	3.30
pinot noir, Baden (red wine)	0.2l	4.40
dry red, velvety, full-bodied, fruity	1l	19.50

Prosecco

 Prosecco frizzante Scavi & Ray	0.1l	2.90
	0.75l	17.50
 Prosecco + rhubarb or orange juice	0.1l	2.90
 Kir Sakral or Kir Marie	0.1l	3.80
Prosecco with a dash of "Louisa", Wöltingeroder quince liqueur, or cherry-liqueur		

Tipp : Mundus 45 Gin (2cl) from Wöltingerode with
Tonic from Blankenburg/Harz

	0,2l	6,50
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Spirits

The former Cistercian convent of Wöltingerode is located on the outskirts of Goslar. The convent's famous distillery still produces top quality spirits made to the original recipes used by the nuns. Whether made from pure grain or as a liqueur



with the addition of fruit – each product has its own distinctive character and all come in outstanding quality. Connoisseurs always drink "Wölti" at room temperature. All Wöltingerode spirits and liqueurs are served in measures of 2 cl.

Kloster-Edelkorn, a mild grain schnapps,	38 %	2.60
Berliner Sophie, aquavit-liqueur with a hint of caraway	35 %	2.60
Schwester Regula, fine ginger liqueur	25 %	2.60
Quitte Louisa, aromatic quince liqueur (only available from March to September)	25 %	2.60
Kloster Kräuter Bitter, medium bitter liqueur	30 %	3.00
St. Nikolaus, fragrant cinnamon liqueur (only available from September to December)	25 %	2.60
Angelina nut liqueur, something to really nibble!	25 %	2.80
Tip: Äbtissin Marie Kirsch, sweet cherry liqueur	30 %	2.80
Der Abt, bitters If this doesn't help, it's time for hospital!	40 %	2.60

Hammerschmiede – Manufactur & Distillery (Home of Glen Els)

Finest products from the only Whisky-Distillery in the Harz.

Glen Els – Harzer Single Malt Whisky (4cl)	45,9%	9.00
Obstgarten – Harz Obstler (2cl)	39 %	3.20
Schmiedefeuer – It´s fire in your glass! (2cl)	56 %	3.20

Number Nine Spirits-Manufactory (from Leinefelde-Worbis)

„Pivorovka“ Beerschnapps, made from destillation of fresh beer 43% 3,00

Harzer Grubenlicht Spirituosenfabrik (from Bad Lauterberg)

The best Aquavit from the Harz 38% 2.60

Soft Drinks

When choosing our soft drinks, we also made every effort to maintain the regional focus. Accordingly, our mineral water comes from the neighbouring village of Grauhof!

	Harzer Grauhof Classic (mineral water classic or natural)	0,25 l	1,90 €
	Harzer Grauhof Classic (mineral water classic or natural)	0.75l	4.60 €
	Tip: Kids coke (caffeine-free)	0.2l/ 0.4l	1.50 €/ 2,90 €
	Coke	0.3l/ 0.5l	2.40 €/ 3.50 €
	Cola light	0,3 l / 0,5l	2,80 € / 3,90 €
	Orangeade	0.3l/ 0.5l	2.40 €/ 3.50 €
	lemonade	0.3l/ 0.5l	2.40 €/ 3.50 €
	Spezi (coke & orangeade)	0.3l/ 0.5l	2.40 €/ 3.50 €
	Apple juice	0.2l/ 0.4l	2.10 €/ 3.80 €
	Orange juice	0.2l/ 0.4l	2.10 €/ 3.80 €
	Cherry nectar	0.2l/ 0.4l	2.10 €/ 3.80 €
	Rhubarb juice	0.2l/ 0.4l	2.10 €/ 3.80 €
ALL THE ABOVE JUICES AS SPRITZER		0.3l/0.5l	1.90 €/ 3.50 €
	Banana juice	0.2l/0.4l	2.10 €/ 3.80 €
	KiBa (cherry & banana)	0.2l/0.4l	2.10 €/ 3.80 €
	Tonic Water, Bitter Lemon	0,2 l	2,00 €

Hot Beverages

Since the end of 2013 we have a small private coffee roasting shop, named “Dill´s”, in Goslar. Birgit and Mark Dill are diploma coffee sommelier and barista and supply us with their coffees. The coffee comes from Nicaragua and is managed in cooperation of 3.000 women. The “Tinto” from Colombia is used for our espresso. It is grown almost exclusively by small farmers and has nutty notes.

	Cup of café crema	2.20
	Big Cup of café crema	3.50
	Cup of decaffeinated coffee (Kaffee Hag)	1.90
	espresso	2.00
	double espresso	3.50
	espresso macchiato	2.20
	cappuccino	2.40
	milky coffee	2.40
	latte macchiato	2.80
	chocchiato (hot chocolat with espresso)	2.50
	hot chocolate with cream	2.70
	hot chocolate without cream	2.20
	Cup of tea	2.00 €
	Darjeeling Classic, Green tea “China gunpowder”, Peppermint, “Paradies“ Fruit tea, “Wiesenblüten” Herb tea, Rooibus vanilla	

Coffee-combination

Homemade “Beeramisu”  4,20
 (with a dash of dark Gose and Wöliti liqueurs)
 with a strawberry-cassis fruit sauce

Harz speciality “Baumkuchen”
 - with chocolateglaze, advocaat and whipped cream 5.90
 - with chocolateglaze and one scoop of vanilla ice cream 4.50

3 Apple rings fried in beer batter and dusted with cinnamon and sugar
 - served with vanilla custard  4.20
 - served with one scoop of vanilla ice cream  4.20

 = prepared with Gose Beer