


Brauhaus selection of dishes





Snacks

Gose goulash-soup with a slice of malt grain bread 	5,20
Beef Bouillon (Harz Red Cattle) with vegetables and small meat balls with a slice of malt grain bread	5,20
3 slices of Gose malt grain bread & Gose-dripping with Harz cheese, sliced onions and gherkin	9.10

Main dishes

Gose jellied meat with homemade remoulade, gherkin,  fried potatoes and salad garnish	13,10
Tip: "Goslar beer roast" with dark beer sauce, green beans and fried potatoes 	16,90
Fillet of chicken breast in a malt crust with a dark beer sauce,  served with fried potatoes and salad garnish	14,70
Schnitzel chasseur with peppered mushrooms and cream sauce served with fried potatoes and salad garnish	17,90
Pork schnitzel in breadcrumbs and slices of lemon served with fried potatoes and salad garnish	15,50
"Knieste" (halved baked potatoe) with home-made sour cream, salad garnish and strips of chicken breast	8,50 10,70
Large seasonal salad with fresh grilled mushrooms, served with malt grain bread  ...and strips of chicken breast	11,50 14,50
Tip: Selection of Harz specialities  (Harz-Cheese, Gose smoked sausage, Gose- beer-sausage, Gose jellied meat, Gose ham, Gose dripping,) with salad garnish, gherkin and malt grain bread, served on a slate	17.00
Warm lentil salad with sliced pear, salad garnish and Gose malt grain bread, made to an old Goslar recipe	9.50

Desserts

Homemade "Beeramis" (with a dash of dark Gose and Wölti liqueurs)  with a strawberry-cassis fruit sauce	5,60
Apple rings, fried in beer batter and dusted with cinnamon and sugar  served with vanilla custard	4,90

 = made with Gose-beer

 = vegetarian