

Soups & Salads

Gose goulash soup Full of flavour and nourishing, with a dash of good Gose beer		5.2
Beef bouillon from Harzer Rotes Höhenvieh with julienned vegetables and meatballs		5.2
Small colorful mixed side salad with fresh seasonal salads		4.5
Large, fresh, colorful salad plate with salads from the season		9.9
- with fresh sautéed mushrooms		11.5
- with fresh sautéed mushrooms and chicken breast strips		14.5

We recommend our super delicious house dressing made with mustard, oil and onions. Alternatively, you can order balsamic dressing or yogurt-herb dressing. With our soups and large salads, we serve our spent grain bread baked by Baecker Wolf.

Small, fine Harz specialties

A pair of Gose-Bierbeißer		5.5
Air-dried smoked sausages (cold) with spent grain bread		
- maybe add a portion of fine mustard from Einbecker mustard mill?		0.7
Harz cheese tatar		10.9
Creamy spread made from Harz cheese with a salad bouquet,		
pickled cucumber and spent grain bread, served on a slate plate		
3 slices of Gose spent grain bread & Gose-lard		5.2
- with Harz cheese, sliced onions and pickle		9.3
Tip: Three-Timpen-Bread		16

Baked by the organic bakery Harzbrot eG, the bread has a tradition going back over 600 years. This was brought back to life by master baker Nils Müller. The bread is made by hand and stone baked so it's nice and crispy on the outside and juicy inside.

Super tasty and ideal for sharing...

We serve our three homemade dips with the bread:
Creamy spread made from Harz cheese, herb sour cream and tomato pesto

 = prepared with Gose beer
 = vegetarian

Specialties

Our pork comes from two regional butchers: Landschlachtereier Schlüter from Vienenburg and our friend, master butcher Henning Kluss, who runs the last butcher shop producing in the old town. His products, such as Gose-Sülze, Bierbeißer, and Mettwurst, are even certified as "Typical Harz". These businesses stand for:

- Humane and healthy animal husbandry with straw bedding and plenty of space
- GMO-free feed from local fields
- Use of herbs and minerals for high animal health
- No antibiotics, short transport routes, and transparency in all areas

"Hackus und Knieste" 13.9

cold minced ham and halved baked potatoes, prepared according to an old Harz recipe, served with homemade herb sour cream, pickled cucumber, and a side salad

"Knieste" 11.5

halved baked potato, prepared according to an old Harz recipe, with homemade herb sour cream, a side salad, and chicken breast

Tip: Selection of Harz specialities  17

Harz-Cheese, creamy spread made from Harz cheese, Gose smoked sausage, Gose beer-cold-cut, Gose brawn, Gose ham, Gose lard with a salad bouquet, pickled cucumber, and spent grain bread, served on a slate plate

- maybe add a portion of fine mustard from Einbecker mustard mill? 0.7

Gose brawn  13.1

with delicious homemade remoulade, pickled cucumber, fried potatoes & side salad

"Goslar beer roast"  17.9

Classic roast pork with dark Gose beer sauce, green beans and fried potatoes

Harzer Jägerschnitzel 18.9

Breaded pork schnitzel with pepper mushroom cream sauce, fried potatoes and a side salad

Breaded Pork Schnitzel 16.4

Viennese style with lemon slice, fried potatoes, and a side salad

Tip: Fillet of chicken breast in a malt crust  14.7

The chicken breast is fried in a barley malt crust, served with dark beer sauce, fried potatoes and side salad

Our fried potatoes are prepared with bacon and onions.
Most of our dishes can be prepared as a senior portion. Please feel free to ask us!

 = prepared with Gose beer

Harzer Rotes Höhenvieh

Harzer Rotes Höhenvieh has been the native cattle breed of our region for centuries. When the breed was threatened with extinction in the late 90s, some farmers in the Harz region began breeding them again, including the Rotvieh breeding farm Wehmeyer in Düna/Osterode, from which we source our meat. This farm operates according to organic guidelines and has been awarded the Bioland seal of quality. And you can taste the difference!

Due to the private breeding operation, the availability is limited. Please understand if these dishes are not always available.

Tip: Two Beef Sausages 	
with dark Gose beer sauce, sauerkraut, and fried potatoes	17.9
- maybe add a portion of fine mustard from Einbecker Senfmühle?	0.7
 Tender Goulash	
with spaetzle and a small mixed side salad	22.5

Vegetarian & Vegan

	Camembert Baked in Beer Batter 	9.5
	with cranberry sauce, a side salad, and spent grain bread	
	Tip: Warm Lentil Salad	9.5
	prepared according to an old Goslar recipe with lentils from Wehmeyer farm, pear slices, a salad bouquet, and spent grain bread	
	“Knieste”	
	halved and baked potato, prepared in the old Harz style	
	- with homemade herb sour cream and a side salad	8.5
	- with homemade tomato pesto and a side salad	8.5
	Butter Spaetzle	10.5
	with fresh mushrooms in a pepper cream sauce, baked with cheese	
	Pasta: Tagliatelle with homemade tomato pesto	9.5
	Breaded Celery Schnitzel with croquettes and a side salad	13.5
	- optionally with pepper mushroom cream sauce	15.9

If you have any questions about allergens, please ask our staff.
Most of our dishes can also be prepared as a senior portion. Please feel free to ask us!

 = prepared with Gose beer

Children's Menu

We are especially happy to welcome our young guests. And we hope you'll enjoy what we have to offer! Ask your waiter or waitress for coloring materials or to show you the play area. Have fun at Brauhaus Goslar! PS: We are well-prepared for families, which is why we were awarded the "Kinderferienland Niedersachsen" label.



“Potato King” half Knieste (baked and halved potato) - with homemade herb sour cream and salad bouquet - with chicken breast strips	4.5 5.9
“Hexe Wackelzahn” Tagliatelle with tomato sauce	4.4
“Ritter Ramm” Small pork schnitzel with fried potato slices	6.9
*“Pirat vom Okerstausee” Fish sticks with remoulade and fried potato slices	5.5
Robber's Plate Knife and fork for "robbing" from mom's or dad's plate	0
And something sweet afterwards: Ice Cream: One scoop of vanilla or chocolate ice cream with smarties & wafer	2.3

Sweet Finish

Not full yet? Good! Then try our delicious desserts.

Tip: Homemade “Beeramisü”  refined with dark Gose beer and Wöliti liqueurs on a strawberry-cassis fruit sauce	5.6
Apple Rings Baked in Beer Batter  tossed in cinnamon and sugar, served with vanilla sauce or vanilla ice cream	4.9
Vanilla and Chocolate Ice Cream (3 scoops) with whipped cream and chocolate sauce	6.3

P.S.: Our ice cream comes from the Goslar ice cream manufactory "Karkossa", which is produced and sold opposite the Marktkirche on the Schuhhof.

 = prepared with Gose beer

Cool, delicious drinks directly from the tank

GOSE – The Original Harz Beer

Gose, the original Harz beer, has been brewed in Goslar since the early Middle Ages. While water from the Gose river was used back then, today it is brewed with Harz brewing water. Due to the addition of coriander and salt, Gose does not fall under the German Purity Law. We are proud of our product, as this top-fermented beer represents a unique beer style, like Kölsch, Pils, or Berliner Weisse.



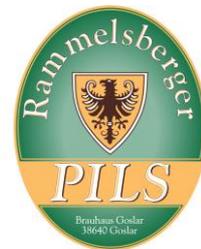
Unfiltered, top-fermented beer specialty, mildly hopped, and malty-smooth
Original gravity: 11.5 °P / Alcohol content: 4.8% vol. / Bitterness units: 28 IBU

Gose light or dark	0,3l/0,5l	3.6/5.6
Gose-Radler (light Gose with lemon soda)	0,3l/0,5 l	3.6/5.6
Diesel-Gose (dark Gose with cola)	0,3l/0,5 l	3.8/5.7
Wöliti-Gose (light Gose with Wöliti cherry liqueur)	0,3l/0,5 l	4.9/6.5
Kirsch-Gose (light Gose with cherry syrup)	0,3l/0,5l	3.8/5.8
Bananen-Gose (light Gose with banana juice)	0,3l/0,5 l	3.8/5.7
Gose-Bowle (dark Gose with fruits)	0,3l/0,5 l	3.9/5.9

By the way: The Gose connoisseur toasts with a hearty “Goseanna!”

Rammelsberger Pils

Rammelsberger Pils is named after the Rammelsberg, the local mountain of Goslar. According to legend, the knight Ramm founded the wealth of the city of Goslar through a discovery of ore on this mountain. Previously, the "RaPi" was brewed by the Municipal Brewery of Goslar, which was located on Bergstraße until 1968. We have brought this beer back to life for you.



The fresh, aromatic hop note harmonizes with fine malt aromas.

Original Gravity: 11.3 °P / Alcohol Content: 4.6% vol. / Bitterness Units: 38 IBU

Rammelsberger Pils (unfiltered)	0,3 l/0,5l	3.6/5.6
RaPi-Radler (with lemon soda)	0,3l/0,5l	3.6/5.6
Apfel-RaPi (with apple juice)	0,3l/0,5l	3.6/5.6

Tip: Beer Tasting

3 x 0,1l: light Gose, dark Gose, Rammelsberger Pils 4.9

4 x 0,1l: light Gose, dark Gose, Rammelsberger Pils,
and seasonal or special beer 5.9

Alcohol-free

Altenauer Freiheit (from Upper Harz)	0,33 l	3.6
Alcohol-free Radler	0,5 l	5.4
Wolters Wheat Beer alcohol-free (from Braunschweig)	0,5 l	4.9
Altenauer Malt Drink	0,33l	3.6

Seasonal Beers

In line with the seasons, we brew various seasonal and special beers in limited quantities (so: once they're gone, they're gone), such as Altbier, Märzen, Maibock, Red October, "Odiator" Doppelbock, and other varieties.

To Take Home

Of course, you can also get our beer varieties as bottled beer to take home.
(All prices include deposit)

Gose light or dark, Rammelsberger Pils, in a 0.33l bottle	2.5
- 3-pack / 6-pack carrier	8 / 15.5
- 12-pack carton	29.5
Original Brewery Glass 0.1l / 0.3l / 0.5l	3 / 3.5 / 4
Tip: Gose Crisp Malt or Malt & Salt, 250g bag	2.8
Wooden scoop for Salt & Malt	2.5
Brewery Cloth Bag	4
Brewery Gift Voucher from 10 Euros	

For Your Private Celebration

Play the host yourself or let your guests pour their own drinks: That's where the party spirit comes in! That's why you can also get Gose and Rammelsberger Pils as draft beer from us (seasonal beers on request). We are happy to also lend tapping equipment, counters, and glasses for private use.

30 l keg	120
50 l keg	200
Keg deposit	35
Tapping system incl. CO ₂ on loan	25
Rental counter	10

We are happy to provide glasses in the desired quantity.

In case of breakage, we charge: 0,3l / 0,5l 3.5 / 4

Non-Alcoholic Beverages

We have also paid attention to regional connections when selecting our non-alcoholic drinks. Of course, our water comes from Harz springs and our cola even from Blankenburg!

Bad Harzburger Mineral Water - classic or still	0,25l / 0,75l	3.1 / 6.4
Bad Harzburger Orange Soda	0,3l / 0,5l	2.9 / 4.3
Bad Harzburger Lemon Soda	0,3l / 0,5l	2.9 / 4.3
Asco Cola from Blankenburg	0,3l / 0,5l	3.2 / 4.9
Cola light from Neunspringe	0,3l / 0,5l	3.2 / 4.9
Spezi (cola & orange soda)	0,3l / 0,5l	2.9 / 4.3
Becker's Best Juices:		
Apple Juice, Orange Juice	0,2l / 0,4l	2.9 / 4.9
Rhubarb, Cherry, or Banana Nectar	0,2l / 0,4l	2.9 / 4.9
KiBa (Cherry & Banana Nectar)	0,2l / 0,4l	2.9 / 4.9
All juices above as spritzer	0,2l / 0,4l	2.5 / 4.5
Tonic Water or Bitter Lemon from Blankenburg/Harz	0,2l	3.1

Hot and Delicious....

Since the end of 2013, there has been a small, private coffee roastery "Dill's" near us. Birgit and Markus Dill, both certified coffee sommeliers and baristas, supply us with their coffee specialties. The Café Crema comes from Nicaragua and is cultivated and marketed in cooperation with 3,000 women. We use the "Tinto" from Colombia for the espresso. It is almost exclusively grown by small farmers and has nutty notes.

Cup of Café Crema, mug of Café Crema	2.8 / 3.9
Tip: Cup of decaffeinated barley coffee (Caro)	2.5
Espresso, Double Espresso	2.5 / 4.3
Espresso Macchiato	2.7
Milk Coffee	3.7
Cappuccino	3.8
Latte Macchiato	3.9
Tip: Children's Cappuccino	1.5
A portion of milk foam with chocolate powder	

From the Heimbs Family – Braunschweig

Hot Chocolate with cream / without cream	3.5 / 3.2
Cup of Tea:	3.2
Darjeeling, Green China Gunpowder, Fruit Magic, Meadow Blossom Herbal Tea, Roibush Vanilla, Peppermint	

Wine & Prosecco

In Westerhausen, just before Quedlinburg, is the only vineyard in the Harz region. The Kirmann Winery is the northernmost vineyard of the Saale-Unstrut wine region. Please understand if Matthias Kirmann's cellar is drunk dry and the winemaker has to wait for the new harvest to mature for the next delivery.

Riesling & Traminer (White Wine) dry, floral, nice sweet-acid-balance	0.2l / 0,75l	6.2 / 21.5
Dornfelder (Red Wine) dry dark wine, with berry aromas	0.2l / 0,75l	6.2 / 21.5
Hercynia Rosé (Rosé Wine) fruity, berry-like, light wine	0.2l / 0,75l	6.0 / 21

Other Wines

Grauer Burgunder, Baden (White Wine) dry, robust-fruity, acid-forward	0,2l	5.4
Sommeracher Bacchus, Franken (White Wine) semi-dry	0,2l	5.3
White Wine Spritzer – semi-dry	0,2l	4.1
Spätburgunder, Baden (Red Wine) dry, velvety, strong, fruity	0,2l	5.6

Prosecco & Co.

Prosecco frizzante Scavi & Ray	0,1l	3.6
Prosecco + rhubarb or orange juice	0,1l	3.1
Kir Sakral or Kir Marie	0,1l	3.9
Prosecco with a splash of Wölfti-Quince Liqueur or Wölfti-Cherry Liqueur		
Sparkling, fresh:		
Aperol Spritz	0,25l	6.9
Morocello Spritz (with Moro Blood Orange Liqueur)	0,25l	7.9
Tip: Hartingowe Dry Gin (4cl) from Vienenburg with Tonic from Blankenburg/Harz	0,2l	8.9

Fine Spirits from the Region

Klosterbrennerei Wöltingerode

In close proximity to Goslar, the finest spirits are made according to old recipes. Each brand has its special character and impresses with outstanding quality. Connoisseurs therefore drink the "Wölti" at room temperature.

Probst Johannes, mild premium corn	38 %	3.3
Mild Caraway, sweet and noble, with a hint of caraway	35 %	3.2
Fiery Ginger, fine ginger liqueur	25 %	3.2
Quince Louisa, aromatic quince liqueur	25 %	3.1
Warming Cinnamon, fragrant cinnamon liqueur	25 %	3.2
Crunchy Hazelnut, something truly to snack on!	25%	3.2
Fruity Cherry, premium cherry liqueur	30 %	3.3
Original Digestive Bitter – If that doesn't help: off to the hospital!	40 %	3.1

Hammerschmiede Zorge

Home of Elsburn. Finest products from the Hercynian Distilling Co in Zorge.

Els Burn – Harz Single Malt Whisky	43%	5.1
Obstgarten – Harz Obstler	39 %	3.7
Schmiedefeuer (herbal) – That's fire in a glass!	56%	3.6

Harzer Grubenlicht Spirituosenfabrik

“May the pine grow, may the ore flourish. God give us all a joyful heart.”
Macerated and distilled in Bad Lauterberg.

Harzquell Aquavit: The best aquavit in the Harz	38%	3.1
Harzer Grubenlicht: Herbal Semi-Bitter	35%	3.1

Hardenberg Spirits

Distilling art from centuries-old tradition, known for the wild boar head.

Hardenberg Vintage Korn, 9 years	38%	4.3
Kinetic Single Estate Vodka	40%	3.2
Club Straight Rye Whiskey	42,5%	3.9
Beverbach Single Malt Craftbeer Cask Finish	43%	5.5
Majawi Dark Rum	38%	3.3

Hartingowe Brennerei

The best gin in the Harz, awarded multiple national & international prizes. In Vienenburg, not far from Goslar, the Martinato family distills unique spirits.

Hartingowe Dry Gin – A classic among gin lovers	47%	3.4
with Tonic from Blankenburg/Harz (4cl Gin)	0,2l	8.9
Morocello – with Moro blood oranges, served ice-cold	30%	3.4

Tip: Ron Zuarin – Rum from Schwerin, made with raw materials from the Caribbean.
Mild, very delicious, with light vanilla notes

40% 4.7

All spirits are served in 2cl portions. You are welcome to order 4cl as well.