

Oktoberfest

19th September until 3rd October

Pretzel 2.50

Emmental Straws 4.50

Mains

Roast Loin of Pork 15.00
*marinated with wholegrain mustard,
served with potato salad and sauerkraut*

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Sausage selection 6.00 *each*
including pretzel and pickles

Thuringer
pork & marjoram

Frankfurter
smoked beef sausage

Käsekrainer
pork & garlic stuffed with emmental

Veal Bratwurst
veal sausage

Dessert

Angel Wings 5.00
crispy fried pastries with orange

THE DELAUNAY COUNTER

BAR & CAFÉ

Oktoberfest

Draft Beers

Stiegl Goldbräu 5%

(1pt) 6.75 ~ stein (2pts) 12.00

A Helles style beer brewed by Stiegl in Salzburg, Austria. Full-bodied with a gentle bitterness and a characteristic golden-yellow colour.

Stiegl Weisse 5.1%

(1pt) 6.75 ~ stein (2pts) 12.00

A gentle maturation process is the secret to the mild taste of this glowing amber, aromatic, fruity, effervescent and naturally cloudy wheat beer.

Session IPA 4%

(1pt) 6.75 ~ stein (2pts) 12.00

A West Coast classic with tangerine and grapefruit aromas and a lush citrus pith finish.

Austrian Bottles

Hirter Privat Pils 5.2% 500ml 7.75

With 750 years of heritage, this Hirter pils is brewed according to ancient Bohemian recipes. Golden hued, with a refreshing finish and forest honey tones.

Schremser Bio-Roggen 5.2% 330ml 6.75

This organic rye beer dates back the 15th century, when Schremser was founded. Brewed top-fermented, its intense full-bodiedness is balanced by fruity notes.

Schremser Doppelmalz 4.6% 500ml 7.25

Brewed according to an old family recipe, handed down through the generations. Richly dark and full-bodied, with an aromatic bouquet and slightly malty flavour.

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Stiegl Gluten Frei 4.9% 7.75

gluten free

Andechs Weisse 0.5% 6.75

non alcoholic

*A discretionary 15% service charge will be added to your bill - Prices include VAT.
Please inform your server if you have any food allergies or special dietary needs.*