

SPEISEKARTE / MENU

VORSPEISEN / STARTERS

■ TAGESSUPPE / SOUP OF THE DAY	N\$ 53.00
■ FISCHSUPPE / FISH SOUP	N\$ 54.00
■ GULASCHSUPPE / GOULASH SOUP	N\$ 58.00
■ SOLJANKA a hearty, thick soup with salty cured meats, sausages, pickles and various vegetables.	N\$ 61.00
■ WEINBERGSCHNECKEN in Knoblauchbutter, serviert mit Brot. SNAILS in garlic butter served with bread.	N\$ 75.00
■ 6 AUSTERN / 6 OYSTERS	N\$ 98.00
■ CARPACCIO VOM WILD mariniert mit Olivenöl, Zitrone und Parmesan. GAME CARPACCIO marinated with olive oil, lemon and parmesan cheese.	N\$ 92.00
■ HÜHNERLEBER "peri-peri" auf Salat mit Toast. CHICKEN LIVER "peri-peri" on a bed of salad with toast.	N\$ 86.00
■ GERÄUCHERTER KATFISCH mit Avocado und Toast. SMOKED BARBEL with avocado and toast.	N\$ 84.00
■ GEBACKENER CAMEMBERT auf Toast mit Preiselbeergelee. DEEP FRIED CAMEMBERT on toast with Cranberry Jelly.	N\$ 95.00

SALATE / SALADS

■ GRIECHISCHER SALAT serviert mit Brot. GREEK SALAD served with bread.	N\$ 89.00
■ SALATELLER mit gegrillten Garnelen und Brot. SALAD PLATTER with grilled prawns and bread.	N\$ 140.00
■ SALATELLER "ARCADE" gemischter Salat mit gegrillter Hühnerbrust. SALAD PLATTER "ARCADE" mixed salad with grilled chicken breast.	N\$ 114.00
■ SALATELLER "BRAUHAUS" Filetstreifen auf einem gemischten Salat. SALAD PLATTER "BRAUHAUS" strips of fillet on a mixed salad.	
-RIND / BEEF	N\$ 120.00
-FISCH (wenn erhältlich) / FISH (when available)	N\$ 115.00

■ VARIATION VON SALATEN des Tages - variation of SALADS of the day	
-Klein / Small	N\$ 37.00
-Groß / Large	N\$ 45.00

DEUTSCHE KÜCHE / GERMAN CUISINE

■ GRILLHAXE "BRAUHAUS ART" auf Sauerkraut mit Semmelknödeln, oder Kartoffelpüree. GRILLED EISBEIN "BRAUHAUS STYLE" on sauerkraut with bread dumplings or mashed potatoes.	N\$ 180.00
■ SCHWEINEBRATEN mit Rotkohl und Semmelknödeln, oder Kartoffelpüree. ROAST PORK with red cabbage and bread dumplings or mashed potatoes.	N\$ 152.00
■ KASSELER mit Sauerkraut und Semmelknödeln, oder Kartoffelpüree. KASSELER (smoked pork chop) served with sauerkraut and bread dumplings or mashed potatoes.	N\$ 140.00
■ SCHNITZEL "WIENER ART" (Huhn oder Schwein) mit Pommes Frites und Salat. SCHNITZEL "VIENNA STYLE" (crumbed chicken or pork) with french fries and salad.	N\$ 140.00
■ SCHWEINESCHNITZEL "JÄGER ART" (Pilzsoße) mit Pommes Frites und Salat. PORK SCHNITZEL "HUNTER STYLE" (mushroom sauce) french fries and salad.	N\$ 150.00
■ LEBERKÄSE mit Spiegelei und Bratkartoffeln. MEAT LOAF (fine) with a fried egg and fried potatoes.	N\$ 135.00

FÜR DEN KLEINEN HUNGER / FOR THE NOT SO HUNGRY

■ GERÄUCHERTER LACHS mit Rösti und Sahnemeerrettich. SMOKED SALMON with potato rösti and creamed horse radish sauce.	N\$ 132.00
■ HAUSGEMACHTE SÜLZE mit Bratkartoffeln und Remouladensoße. HOMEMADE BRAWN with fried potatoes and tartar sauce.	N\$ 125.00
■ ERBSEN- ODER LINSENEINTOPF nach Tagesangebot, mit Wursteinlage und Brötchen. PEA OR LENTIL STEW chef's choice, with smoked sausage and a bread roll.	N\$ 99.00
■ 2 BRATWÜRSTE mit Sauerkraut und Kartoffelpüree. 2 BRATWURST with sauerkraut and mashed potatoes.	N\$ 99.00

- BOCKWURST serviert mit Pommes Frites.
BOCKWURST served with french fries. N\$ 95.00
- JAUSENPLATTE Leberkäse, kalter Braten, Rauchfleisch, Sülze und Käse serviert mit Brot.
JAUSENPLATTE (cheese and meat platter) meatloaf (fine), cold roasted meats, smoked game, homemade brawn and cheese served with bread.
-Für 1 Person / For 1 Person. N\$ 110.00
-Für 2 Personen / For 2 Persons. N\$ 152.00

À LA CARTE

WILDSPEZIALITÄTEN / GAME SPECIALITIES

- WILDSTEAK DES TAGES gegrillt, mit Knoblauchbutter, Pommes Frites und Salat.
GAME STEAK OF THE DAY grilled, with garlic butter, french fries and salad. N\$ 185.00
- WILDRAGOUT mit Spätzle und einer Birne gefüllt mit Preiselbeeren.
GAME GOULASH with spätzle and a cranberry filled pear. N\$ 175.00
- WILDPFEFFERSTEAK mit gebratener Banane, Krokette und Gemüse.
GAME PEPPER STEAK with fried bananas, potato croquettes and vegetables. N\$ 190.00

FLEISCHGERICHTE / MEAT DISHES

- SIRLOIN STEAK (Rinderrückensteak) gegrillt, mit gebratenen Zwiebeln, Pommes Frites und Salat.
SIRLOIN STEAK grilled, with fried onions, french fries and salad (Hotplate on request only). N\$ 195.00
- T-BONE STEAK (500g) gegrillt, mit Knoblauchbutter, Pommes Frites und Salat.
T-BONE STEAK (500g) grilled, with garlic butter, french fries and salad (Hotplate on request only). N\$ 200.00
- SPAGHETTI BOLOGNESE mit Salat.
SPAGHETTI BOLOGNAISE with salad. N\$ 117.00
- GEGRILLTES FILETSTEAK mit Bearnaise-Soße, Spätzle und Salat.
GRILLED BEEF FILLET with bearnaise sauce, spätzle and salad. N\$205.00

- GEGRILLTE HÜHNERBRUST mit Curry-Obstsoße, Reis und Gemüse.
GRILLED CHICKEN BREAST with fruity curry sauce, rice and vegetables. N\$ 162.00

- STEAK "MADAME" ein kleines Filetsteak mit Gemüse, Bearnaise-Soße und Rösti.
STEAK "MADAME" small fillet steak with vegetables, bearnaise sauce and potato rösti. N\$ 153.00

- SCHWEINEMEDAILLONS mit Pfeffer-Beeren-Soße, Rösti und Gemüse.
PORK MEDAILLONS pepper berry sauce, rösti and vegetables. N\$ 190.00

- FILETSPIEB (Rind) mit Zwiebeln, Paprika und Speck, Pommes Frites und Salat.
FILLET KEBAB (Beef) with onion, greenpepper, bacon, french fries and salad. N\$ 215.00

FISCH UND MEERESFRÜCHTE / FISH AND SEAFOOD

- KINGKLIP AUS DER PFANNE mit Zitronenbutter, Petersilienkartoffeln und Salat.
PANFRIED KINGKLIP with lemon butter sauce, parsley potatoes and salad. N\$ 170.00

- GEGRILLTE SEEZUNGE mit Mandelbutter, Petersilienkartoffeln und Salat.
GRILLED SOLE with almond butter, parsley potatoes and salad. N\$ 180.00

- CALAMARISTEAK "BARCELONA" mit Reis und einer von Tomaten, Paprika und Oliven zubereiteten Soße.
CALAMARI STEAK "BARCELONA" served with rice and a tomato, green pepper and olive sauce. N\$ 172.00

- GARNELENSPIEB auf Reis, serviert mit einer Tomaten-Knoblauchsoße.
PRAWN KEBAB on a bed of rice served with a tomato-garlic sauce. N\$ 244.00

- SEETEUFEL & GARNELEN gegrillt, serviert mit Reis und Salat.
MONKFISH & PRAWNS grilled, served with rice and salad. N\$ 188.00

VEGETARISCH / VEGETARIAN

- GEMÜSEGRATIN serviert mit Brötchen.
VEGETABLE GRATIN served with a bread roll. N\$ 120.00

- KÄSESPÄTZLE home-made noodles with fried onions, cheese and a salad. N\$ 95.00

NACHTISCH / DESSERT

■ VANILLE-EIS mit Schokoladensoße. VANILLA ICE CREAM with chocolate sauce.	N\$ 58.00
■ VANILLE-EIS mit heißen Himbeeren. VANILLA ICE CREAM with hot raspberries.	N\$ 63.00
■ FRISCHER FRUCHTSALAT mit Sahne oder Vanille-Eis. FRESH FRUIT SALAD with cream or ice cream.	N\$ 63.00
■ WARMER APFELSTRUDEL mit Vanillesoße. TRADITIONAL WARM APPLE PIE with custard.	N\$ 63.00
■ SCHOKOLADENMOUSSE mit frischen Früchten. CHOCOLATE MOUSSE with fresh fruit.	N\$ 70.00
■ PANNA COTTA mit Himbeeren. PANNA COTTA with raspberries.	N\$ 63.00
■ DON PEDRO with your choice of liquor (single).	N\$ 52.00
■ IRISH/KAHLUA COFFEE with your choice of liquor (single).	N\$ 50.00
■ TASSE KAFFEE /CUP OF COFFEE	N\$ 18.00

WEINKARTE / WINELIST

WEIN PER GLAS / WINE PER GLASS

■ Dry red wine	N\$ 28.00
■ Dry white wine	N\$ 27.00
■ Semi sweet white wine	N\$ 27.00

SEMI-SWEET WHITE WINE

■ <u>Lutzville Cape Elephant Natural Sweet Wine</u> Pale gold in colour, our natural sweet white is a delicious concoction of peaches, pears, ripe pineapple and a hint of lime. Served chilled and try with soda water and ice in a long glass for a delicious summer sun downer.	N\$ 90.00
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DRY WHITE WINES

■ Graça White

A Sauvignon Blanc dominated wine with little sugar, very enjoyable.

(750 ml)

N\$ 118.00

■ Lomond Sauvignon Blanc

Brilliantly clear with a lime green tinge. The wine shows prominent flavours of stone fruit, gooseberry and hints of minerality. The wine is very well balanced with a full and zesty structure with layers of flavour.

(250 ml)

N\$ 70.00

(750 ml)

N\$ 180.00

■ Simonsig Chenin Blanc

This Chenin Blanc screams tropical fruit in a glass. An array of white pear and melon with an undertone of guava. The synergy between the acid and the fruit makes this wine a super quaffer.

(750 ml)

N\$ 120.00

■ Durbanville Hills The Cape Mist Sauvignon Blanc

A pale lemon green in colour with lots of passion fruit, gooseberries and hints of citrus flavours on the nose. It is a fully concentrated wine with sweet summer fruit and a hint of minerality.

(750 ml)

N\$ 199.00

■ Lomond SSV

Brilliantly clear with an olive-green edge. A bouquet of gooseberries and passion fruit followed by hints of floral, citrus and oak spice. An elegant wine with a tropical fruit backbone.

(750 ml)

N\$ 180.00

■ Lutzville Sauvignon Blanc

Crisp and fresh, this wine bursts with flavours of passion fruit, grapefruit and lime with a hint of freshly cut grass on the nose. A perfect aperitif and matches well with grilled fish and white meats.

N\$ 120.00

■ Two Oceans Sauvignon Blanc

A fresh dry white wine with ripe gooseberry flavours.

(750 ml)

N\$ 128.00

■ Kaapzicht Sauvignon Blanc

Lemon & grass tones, fine mouthful, excellent finish.

(750 ml)

N\$ 162.00

■ Buitenverwachting Sauvignon Blanc

Racy Sauvignon with attractive intense savour. Deceptively concentrated.

(750 ml)

N\$ 235.00

■ Springfield Life from Stone Sauvignon Blanc

Brilliant greenish in appearance, this is a dramatic wine full of ripe red peppers and passion fruit.

(750 ml)

N\$ 250.00

■ Spier Sauvignon Blanc

Aromas of full tropical fruit, yellow pepper, and herbal fynbos grassiness. Green Pineapple, good balance of fruit and acidity. Easy Drinking.

N\$ 145.00

■ Asara Sauvignon Blanc/Chardonnay (Ivory)

Fresh and expressive variety, packed with citrus and tropical fruit, fully flavored.

(750 ml)

N\$ 167.00

■ De Wetshof Limestone Hill Chardonnay

Produced with lots of patience to give you the best of quality, this wine is a must.

(750 ml)

N\$ 155.00

■ Jordan Bradgate Chenin Blanc

A characterful aromatic dry chenin blanc.

(750 ml)

N\$ 157.00

■ Haute Cabrière Chardonnay Pinot Noir

Blend of Chardonnay and Pinot Noir shows elegant fruit underlined by firm acidity.

(750 ml)

N\$ 220.00

ROSÉ WINES

■ *Nederburg Rosé

A delicate taste with a fresh berry flavour.

(250 ml)

N\$ 48.00

(750 ml)

N\$ 117.00

■ Lomond Merlot Rosé

A medium bodied wine with fresh, crisp acidity supported by a depth of floral melon and spicy flavours. There is also an abundance of fresh strawberries, red cherries and rose petals on the nose.

(750 ml)

N\$ 188.00

■ Delheim Pinot Rosé

Our hugely popular South African Rosé sits firmly in the 'bursting with fruit' camp. Almost an off-dry style and packed with ripe raspberry and cherry flavours. Delicious Rosé for any occasion, great too with slightly spicy, aromatic cuisine.

(750 ml)

N\$ 145.00

RED WINES

■ Lomond Merlot

A deep red colour with a bright ruby hue, boasting dark chocolate mint, ripe sweet dark cherries, black olives and prunes. It has a clean cherry flavour with hints of fynbos and oak spices.

(750 ml)

N\$ 238.00

(250 ml)

N\$ 80.00

■ Lomond Belladonna SMV

A clear, vibrant and rich ruby red colour, creating an intense flavour of pepper, dark chocolate and spices with soft, silky tannins. It creates a bouquet of juicy red fruit with ample black pepper and other spices with hints of floral notes.

(750 ml)	N\$ 290.00
<p>■ <u>Alvi's Drift Pinotage</u> The wine a strong, medium dark colour with a garnet hue. The bouquet and the palate are filled with juicy, ripe berry characters with mulberry and black berry dominating.</p>	
(750 ml)	N\$ 130.00
<p>■ <u>Simonsig The GSM</u> A delicious blend of three classic grape varieties evoking the sensory richness of Southern France. The wine displays a bright ruby red colour and the aroma is bursting with juicy red berries and hints of white pepper. A velvety smooth wine with a moderate alcohol.</p>	
(750 ml)	N\$ 160.00
<p>■ <u>Ridgeback Lion Hound Cabernet Sauvignon</u> Front notes of mint, mulberry and plum with a hint of leather and wood spice run seamlessly into a juicy mid palate and long finish.</p>	
(750 ml)	N\$ 155.00
<p>■ <u>Webersburg Cabernet Sauvignon</u> Mouth filling, flavorsome, delicious, outgoing red wine.</p>	
(750 ml)	N\$ 250.00
<p>■ <u>Rust en Vrede Cabernet Sauvignon</u> Red fruit and violet aromas lead subtle nuances of dark chocolate, liquorice notes also come to the fore. The wine shows beautiful elegance with a soft lingering finish.</p>	
(750 ml)	N\$ 315.00
<p>■ <u>Two Oceans Cabernet / Merlot</u> Smoky dark berries reined in by tight but balanced tannins.</p>	
(750 ml)	N\$ 136.00
<p>■ <u>Asara Merlot/Cabernet Sauvignon (Ebony)</u> Ripe, red berries, strawberries and cherries with subtle aromas of cherry tobacco. Smooth, sweet, red berries show on an elegant palate.</p>	
(750 ml)	N\$ 170.00
<p>■ <u>Jordan Bradgate Cabernet/Merlot</u> Mouth filling flavours with a dash shiraz and a soft finish.</p>	
(750 ml)	N\$ 184.00
<p>■ <u>Spier Merlot</u> Red and black fruit on the nose. Ripe red and black berries, undertow of eucalyptus. Soft tannins, an easy drinker.</p>	
(750 ml)	N\$ 178.00
<p>■ <u>Kaapzicht Merlot</u> A sweet herbal nose with a caramel like edge. The palate shows a ripe plum & berry fruit.</p>	
(750 ml)	N\$ 244.00
<p>■ <u>Beyerskloof Pinotage</u> Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.</p>	
(250 ml)	N\$ 60.00
(750 ml)	N\$ 165.00
<p>■ <u>Welbedacht Pinotage</u> Dark with vibrant violet tinges, a fusion of freshly picked red berries, showing</p>	

intense cherry and raspberry interlaced with sweet oak aromas of vanilla, cocoa and smoked meat. The palate is rich and ripe followed by a delightful lingering sensation of cherry, dark chocolate, cinnamon and crushed black pepper. Intense but elegant, the wine has a firm structure with a superbly long finish.

(750 ml) N\$ 285.00

■ Delheim Shiraz

Deep red/purple in colour. Plums, black cherries, flowers and subtle spice on the nose. Juicy, concentrated, yet elegant palate with black fruits and liquorice flavours.

(750 ml) N\$ 230.00

■ Springfield Work of Time

Medium/Full red. Idiosyncratic and intriguing wine with the structure of slow ageing in bottle.

(750 ml) N\$ 360.00

SPARKLING WINE

■ Nederburg Cuvée Brut

Charmant – classic, dry, crisp fruity vitality, SA's biggest selling Brut.

per glass N\$ 30.00

per bottle N\$135.00

■ Leopard's Leap Chardonnay Pinot Noir

This vivacious sparkling chardonnay pinot noir bursts with bubbly flavours of strawberry, raspberry and citrus. Elegant and well rounded with the perfect balance between freshness and fruit.

(750 ml) N\$ 180.00

GETRÄNKELISTE / BEVERAGE LIST

BIER / BEER

EINHEIMISCH / LOCAL

■ Hansa Draught vom Faß / on Tap / bzw. Shandy

(300ml) N\$ 22.00

(500ml) N\$ 31.00

(1lt) N\$ 62.00

■ Stiefel/ Boot Beer

(2lt) N\$ 120.00

■ Windhoek Lager vom Faß / on Tap

(300 ml) N\$ 25.00

(500ml) N\$ 33.00

■ Hansa Tafel /Tafel lite /Tafel Radler N\$ 24.00

■ Windhoek Light or Lager N\$ 24.00

■ Heineken N\$ 27.00

■Urbock	N\$ 27.00
■Camelthorn (300 ml)	N\$ 28.00
(500 ml)	N\$ 38.00
■Namib Dunes Weiss, Pale Ale, Blond	N\$ 39.00

IMPORTIERT / IMPORTED

■Clausthaler (Alkoholfrei /Lemon)	N\$ 29.00
■Erdinger Weißbier Hell (330 ml)	N\$ 35.00
(500 ml)	N\$ 50.00
Dunkel	N\$ 50.00
Alkoholfrei	N\$ 50.00
■Paulaner Weißbier Weizen	N\$ 52.00
Dunkel	N\$ 52.00
Kristall	N\$ 52.00
■Castle lite	N\$ 29.00

CIDERS

■Savanna Dry / Light	N\$ 29.00
■Hunter's Gold / Dry / Extreme	N\$ 29.00

WHITE SPIRIT

■Pushkin Vodka	N\$ 18.00
■Gordon's Gin	N\$ 18.00
■Inverroche Classic Gin	N\$ 37.00
■Mainstay Cane	N\$ 19.00
■StillHouse Gin	N\$ 37.00
■Desolate Gin	N\$ 40.00

BRANDY

■KWV 5yrs	N\$ 21.00
■KWV 10yrs	N\$ 25.00
■Klipdrift Premium	N\$ 20.00
Gold	N\$ 24.00
■Richelieu	N\$ 31.00
	N\$ 20.00

WHISKY

■ Single Malt (ask waiter for selection available)	N\$ 38.00
■ Bell's	N\$ 21.00
■ J & B	N\$ 21.00
■ Johnnie Walker Red Label	N\$ 24.00
■ Johnnie Walker Black Label	N\$ 36.00
■ Scottish Leader	N\$ 20.00
■ Jameson	N\$ 26.00
■ Jack Daniel's	N\$ 26.00
■ Southern Comfort	N\$ 20.00

COGNAC

■ Remy Martin	N\$ 49.00
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RUM

■ Red Heart	N\$ 20.00
■ Captain Morgan	N\$ 20.00
■ Spiced Gold	N\$ 20.00
■ Bacardi	N\$ 20.00
■ Malibu	N\$ 21.00

VERMOUTH

■ Cinzano Dry / Rosso / Bianco	N\$ 30.00
■ Campari	N\$ 35.00

SHERRY / PORT

■ Sherry Full / Medium / Dry	N\$ 28.00
■ Port	N\$ 28.00

OBSTLER

■ Williams Birne	N\$ 29.00
■ Himbeer	N\$ 29.00
■ Obstler	N\$ 29.00
■ Kaktusfeige	N\$ 29.00
■ Pflaume	N\$ 29.00
■ Kirsch	N\$ 29.00
■ Grappa	N\$ 35.00
■ Hakkies Draad	N\$ 29.00

LIKÖRE /LIQUEUR

■Amarula cream	N\$ 21.00
■Kahlua	N\$ 21.00
■Frangelico	N\$ 31.00
■Ginger	N\$ 19.00
■Peppermint	N\$ 19.00
■Kleiner Keiler	N\$ 20.00

SCHNAPS / SHOTS

■Tequila	N\$ 21.00
■Fälinger	N\$ 20.00
■Bommerlunder	N\$ 21.00
■Gemsbok	N\$ 31.00
■Springbok	N\$ 31.00
■Blowjob	N\$ 31.00

KRÄUTERSCHNAPS

■Underberg	N\$ 29.00
■Jägermeister	N\$ 22.00
■Fernet Branca	N\$ 30.00
■Ramazzotti	N\$ 30.00
■Kümmerling	N\$ 22.00

COOL DRINKS

■Coke / Sprite / Soda / Fanta /Spezi (340ml)	N\$ 16.00
(500ml)	N\$ 21.00
■Dry Lemon / Tonic /Pink Tonic / Ginger Ale	N\$ 17.00
■Appletiser / Grapetiser Red	N\$ 21.00
■Coke Light / Tab / Coke Zero / Cream Soda / Sprite Zero	N\$ 19.00
■Orange Juice / Guava Juice (340ml)	N\$ 19.00
(500ml)	N\$ 22.00
■Mineral Water sparkling / still (500ml)	N\$ 19.00
■Rock Shandy (340ml)	N\$19.00
(500ml)	N\$ 25.00
■Malawi Shandy	N\$ 32.00
■Vigo Wild Orange / Marula (330ml)	N\$ 21.00
■Ice Tea Lemon/ Peach(330ml)	N\$ 21.00
■Oasis Grapefruit (440 ml)	N\$ 20.00
■Tomato Cocktail	N\$ 23.00
■Red Bull	N\$ 40.00