

# StilBruch

RESTAURANT | BAR | LOUNGE

*Come and join us on a culinary journey*

<b>Dates wrapped in bacon</b> on fresh rocket and homemade plum-apple- chutney	8,50
<b>Caprese</b> from buffalo mozzarella cheese with tomatoes, homemade basil pesto, olive oil and balsamic glaze	10,80
<b>Home marinated salmon</b> on fresh lamb's lettuce and honey-mustard dressing	11,20
<b>Caramelized goats's cheese</b> on homemade plum apple-chutney, with lamb's lettuce, honey and roasted nuts and tasty dressing of your choice*	10,20

\* Honey-mustard dressing  
Balsamico dressing  
Ceasar's Dressing

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## Tapas



### Assorted bread with herb butter

3,60

Make your choice from our tasty selection:

Kalamata olives	1,20
Dates wrapped in bacon	1,70
Goats' cheese „StilBruch“ style with blueberries	1,90
Grana Padano shaves	1,40
Aioli	0,90
Tuna pâté	1,40
Mussels pan-fried in white wine-tomato-sauce	2,20
Prawns pan-fried in garlic infused olive oil	2,20
Home marinated salmon	2,40
Goat cheese on homemade plum-apple-chutney	1,60
18 month of matued Parma ham*	2,40
extra herb butter	1,20

\*includes pickling salt

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## Salads



<b>Small mixed salad</b>	4,20
<b>Large mixed salad</b>	7,50
<b>„Dorisa“</b> Large mixed salad with prawns pan-fried in garlic infused olive oil	13,50
<b>„Leilani“</b> Large mixed salad with chicken breast fillet, pineapple and peanuts	11,80
<b>„Kelii“</b> Fresh and crisp romaine salad served with slices of Agnus-beef fillet, Croûtons, Grana Padano shaves and a Cesar dressing	18,80

All salads are served with sliced  
choice and your chosen dressing:

Honey-mustard dressing

Balsamico dressing

Cesar's dressing

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## StilWraps



**A baked wrap served with a filling, crisp salad  
and a homemade dip**

with chicken breast fillet strips	11,80
with roastbeef strips	14,60
with pulled pork (American marinated)	12,80
with prawns	14,60

Choose your homemade dip:

StilBruch House sauce  
StilBruch BBQ sauce  
StilBruch Mango-Curry sauce  
StilBruch Aioli

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## StilBurger



### **StilBurger**

Burger from 100 % beef with ceddar cheese and a homemade dip - House sauce "StilBruch House" style - served with a crunchy salad and red onions

10,80

**optionally as Bacon-Cheese-Burger**

11,40

### **Mexican-Burger**

Burger from 100 % beef with ceddar cheese, jalapenos and a homemade dip - BBQ sauce "StilBruch House" style - served with a crunchy salad and red onions

11,40

### **Hawaii-Burger**

Burger from 100% beef with ceddar cheese, baked pineapple and a homemade dip - Mango-Curry sauce „StilBruch House" style - served with a crunchy salad and red onions

11,80

### **USA Burger**

Pulled Pork with a homemade dip - BBQ sauce "StilBruch House" style - served with apple-coleslaw, crunchy salad and red onions

11,80

### **Choose your favourite side dish:**

Baked potatoes with fresh rosemary

3,80

Smokey potatoes

3,80

Small mixed salad

4,20



## Pasta Variations

### **Fresh tagliatelle with vegetables**

Fresh tagliatelle with seasonal, market-fresh vegetables made to your preferences - with native olive oil and white wine, tomato sauce „Indian style“, cream sauce or homemade basil sauce - served with Grana Padano shaves

11,80

**with chicken breast fillet strips**  
**with prawns**

15,80

17,50

## StilVeggies

### **Veggie Wrap**

A baked wrap served with goats' cheese, homemade basil pesto and StilBruch Aioli

10,80

### **Oriental potato pan**

with tomatoes, red onions, olives and feta cheese, chilli served with homemade mint yoghurt

11,90

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## Steaks



<b>Agnus beef filet steak</b>	180 g	19,80
	250 g	27,50
<b>Beef tenderloin steak</b>	180 g	13,80
	250 g	18,80

### Choose your favourite side dish:

Rosemary potatos	3,80
Smokey Potatoes	3,80
Saisonale vegetables	4,20
small mixed salad	4,20

### Topping

Herb butter	1,20
Aioli	0,90
Rosmary jus	1,90

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## *Sweet temptations*



**Chocolade soufflé**  
with a liquid centre

4,80

**Panna cotta**  
a traditional cold Italian dessert made  
with double cream and vanilla, served with  
wild berries sauce

3,90

**Crème brûlée („burnt cream“) topped with caramel**  
French classic dessert which consists of a rich  
custard base topped with caramelized sugar

3,90