

Welcome to



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We offer traditional alehouse dinners for your function.  
In our 4 different rooms and in the large “beer garden” you ‘ll find enough space  
for every kind of group – right in the middle of Darmstadt.

We like to serve menus or buffets – from hassian traditional to moderen. Freshly  
cooked is this our version of beer accompanying food.

Any other wish is very welcome – just let us know.

Familie Hanke and our team

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## Brauereiführungen und Biertastings

You are interested to see behind the „blue curtain“ of our brewery? Watch the making of our famous beer, handcrafted and explained by one of our brewers or sommeliers!

Guided tours from 10 people only! You got the choice:

**Tour „Basic“** - includes a guided tour with a brewer, 1 Liter beer per head - self draught from a traditional wooden barrel and a portion meatball-steak in a roll, onions and gherkins - served with sautéed potatoes.

**Per Person € 18,00**

**Tour „Malzhunger“** - includes a guides tour with a brewer, 1 Liter beer per head - self draught from a traditional wooden barrel, 1 apple spirit and cold and warm meat platter

**per Person € 22,00**

**Tour „Hopfenlust“** - includes a guided tour with a brewer, 1 Liter beer per head - self draught from a traditional wooden barrel, beertasting with our beer-sommelier and 5 small beers. Additional a buffet of fresh fried pork-schnitzel with herb-sauce, melted cheese, mushroom sauce, sauted potatos and a mixed salad

**Per Person € 32,00**

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**Tasting „Grohe traditionell“** - Try out the traditional and modern beer styles of our brewery. Our beer-sommelier will serve 5 small beers (each 0,1l) and will tell you stories about production, anecdotes, the history of the beer, the ingredients. Min. 10 Persons

**Per Person € 7,50**

**Tasting „Darmstädter Bierlust“** - For regional beer lovers: 3 Grohe Beers 3 Braustübl beers (each 0,1l) - interesting introduced and explained. After the tasting you will get served 1 Liter Grohe Hell right from the battel at your table and a fried Rump steak with traditional cream cheese topping, green beans and sauteed potatoes. Min. 10 Persons

**Per Person € 32,00**

**Tasting "Bier und Brotzeit"** - The handsome beer tasting! 5 Grohe beers (à 0,1l) and a traditional cold meat and cheese platter (Brotzeit) - and afterwards a regional spirit. Min. 10 Persons

**Per Person € 16,50**

## Grohe come together – your reception

ab 10 Personen

### Aperitif:

Grohe Hell - Pfiff 0,1l € 1,50

Grohe seasonal beer – 0,1l € 1,50

Glas of sparkling wine with or without orange juice € 3,50

Brewmaster Mojito – Grohe wheatbeer with rum, mint and brown sugar € 4,80

Beer Royal – Grohe Lager beer with lemonade and Campari € 4,80

Spiced Beer – Grohe Lager with Spicy Ginger, lemonade and cucumber € 4,80

### Nibbles:

Spicy beer nuts – served by the glas € 3,50

Traditional melted cheese with pretzel croutons each glas € 2,50

Chopped sour milk cheese with onion jelly on toast bread each € 2,20

Small meat dumpling with beer braised onions € 3,00

Small „Currywurst“ beef-sausage each € 2,00

Bavarian meat loaf slices in a bun each € 1,90

Italian Grissini with smoked ham each € 1,20

Chopped Matjes-Herring on farmhouse bread Bauernbrot each € 2,20

Bavarian veal sausage with bread each € 2,10

Your choice of tarte flambée – sliced (8 pieces) € 8,50

## Das Darmstädter Buffet

Min. 20 persons

Weiterstädter farmhouse bread and butter

Homemade herb sauce with boiled eggs

Regional ham variation on grilles vegetables

Hot onion tarte

\* \* \*

Braised cap of rump in red wine sauce

Roast of pork with Grohe brown beer sauce

Vegetarian potato fingers with cheese

Sauteed potatoes

Bread dumpling on creamed savoy cabbage

\* \* \*

Semolina pudding and cherries

Seasonal fruit platter

Deep fried apples

Per Person € 33,00

Allergenes: A1, A3, C, D, F, G, K

## Das Schnitzel-Bufferet

Ab 20 Personen

Weiterstädter farmhouse bread and butter

Your choice from the salad bar with

3 pickeled, 3 gourmet- und 3 raw-vegetables salads and leaf salad with Grohe potato dressing

\*\*\*

Cream of parsnip soup

\*\*\*

Crispy breaded pork scallop

With toppings:

Vegetarian cream of mushroom, melted cheese, green pepper gravy and spicy pepper and onion sauce

Vegetarian Vegetable Tagliatelle with tomato confit

Buttered „spätzle“ with chopped herbes and grated cheese

Sauted potatoes

\*\*\*

Fresh fruit salad

Cottage cheese - mousse with cacao and cinnamon

per Person € 29,00

Allergenes: A1, A3, C, D, F, G, K

## Braukessel-Buffer

Ab 20 Personen

Weiterstädter farmhouse bread and pretzels served with butter

Variation of free salads served in the glass

Homemade melted cheese, pickled cheese and fresh cheese

With onion pickle, radishes and fresh red onions

\* \* \*

Hot Smoked pork ham in vegetables and gravy

Chicken breast under nut-crust

Vegetarian potato dumplings in creamed mushrooms

Sautéed potatoes

Seasonal vegetables

\* \* \*

“Kaiserschmarrn” - Pancake slices with vanilla sauce

Fresh Fruit Variation

Per Person € 28,00

Allergenes: A1, A3, C, D, F, G, K



## Halb und Halb

Ab 20 Personen

Mix of „Tarte Flambée“

- served -

Your choice from our salad buffet: 3 pickled, 3 Gourmet and 3 raw vegetable salads

Pink fried beef striploin - carved at the table -

Served with creamy hot peppersauce

Fillet of pork on creamed sauerkraut

Vegetarian gratinated leek-rolls with goats cheese

Buttered Tagliatelle

Boiled potatoes and herb sauce

Sweet Delight of 5

Per Person € 41,00

Allergene A3, C, D, E, F, G, I, K



**Menü „Hell & Lecker“  
- das Traditionelle -**

Min. 10 Persons

Cream of mushroom soup

With croutons and herbs

\*\*\*

Braised beef with burgundy sauce

Green herb roots and sautéed potatoes

\*\*\*

Deep fried apples in vanilla sauce

Per Person € 23,00

Allergenes: A1, A3, C, D, F, I3, K

## Menü „Hefig & Kräftig“

- Das Neue -

Hot smoked fillet of salmon

On pickled leek

\*\*\*

Beer marinated grilled chicken breast

Bavarian white cabbage and herbed „spätzle“

\*\*\*

Mousse au chocolat

Pear bites in beer spirit and brown sugar

Per Person € 27,00

Allergenes: A1, C, F, K, M

## Menü „Hopfig & Würzig“

- das Elegante -

Braised brown mushrooms

Served in a pancake and grated cheese

\*\*\*

Striploin cooked in whole

Green pepper cream sauce and celeriac-potato-mash

\*\*\*

Compote of rum and plums

With vanilla ice-cream and roasted almonds

per Person € 31,00

Allergenes: A1, C, F, G, I3, K

## Menü „Malzig & Satt“

### - das Mächtige -

Large seasonal salad with potato dressing

With smoked shrimps and cress

Served with garlic bread

\*\*\*

Crispy roast of pork with beer braised onions

Green beans and barley-risotto

\*\*\*

Strudel of cottage cheese with fresh fruits and warm chocolate sauce

Per Person € 31,00

Allergenes: A1, C, D, E, F, K

## Barbecue - in the center of old Darmstadt

From 20 Persons

Expect a warm summer evening in the city, watching the traffic, the rooftops, the noise is far away - a hot grill in our cozy beergarden, cold beer, fresh salads, crispy bread. \* \* \*

### **Grillparty - „American Style“**

6 salad variations - served in small glasses

from Cole Slaw to Waldorf-Salad

Corn on the cob - with salted butter

Potato-wedges with sour cream

Baguette-Sandwiches with Pastrami and salad

\* \* \*

“Pulled Pork” - freshly smoked from the Grohe Smoker

German sausages with braised onions

Deep fried “Meatballs” with chili und 2 Dips

All served with vegetarian rice-jambalaya and fried vegetables

\* \* \*

Chocolate Brownies with Vanilla-ice-cream

**Per Person € 35,00**

Allergens: A1, A3, C, D, F, G, K



### Grillparty „Traditionell“

Large choice of 9 freshly made salads

Hessian tradition with pickled sour milk cheese, melted cheese, herb sauce and boiled eggs

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Variation of bread, baguette and pretzel with cottage cheese and butter

Grilled pork steaks with beer and mustard

Regional grill-sausage

Meatballs - fresh from the smoker

Feta cheese with herbs - cooked in foil

Sautéed potatoes

And 3 different sauces

Fried apple rings and vanilla sauce

Seasonal fruits

**Per Person € 28,00**

Allergene enthalten: A1, A3, A4, C, D, F, G, K

## Grillparty „Leichtes Spiel“

Tomato- and-herb salad

Marinated vegetables with Parmesan

Iced Gazpacho

Variation of ham and salami

Crispy baked chicken

Grilled cap of rump with diced pepper

Hot smoked salmon

Jacked potatos with cottage cheese

Green beans

Large bowl of salad

Exotic fruitplatter

And ice-cream

**Per Person € 32,00**

Allergene enthalten: A3, D, E, F, K

\*\*\*please notice: according to bad weather conditions we have to move your buffet inside the builing. In that case we are not able to grill your dinner right in front of you.

## Spargeessen im Grohe

White asparagus salad with radish, boiled ham and chopped eggs

\* \* \*

Cream of asparagus soup with fresh chervil

\* \* \*

Portion regional asparagus with homemade sauce hollandaise, brown butter and new potatoes

Additional your choice of

Pork scallops

or

Slices of sirloin steak

\* \* \*

Fresh strawberries with vanilla ice-cream and whipped cream

Per Person € 29,90

16

Allergene enthalten: A3, C, D, F, G, K





## Starkbier - Gans lecker!

Special Tasting-Offer for November and December



Traditional German Christmas Goose!

Laugenpretzel and goose lard

3 different strong beers (3x 0,3l) - presented by our beer-sommelier

A large portion roast of goose with gravy, chetnuts, red cabagge and potato dumpling

Oven baked apple mit marchpane and vanilla ice cream

And a local spirit afterwards

Per Person € 39,00

## Christmas offers - November to January

Special Offer - Christmas functions of 20 or more guests, booked on advent  
sundays will get 10% off total bill

### Menues

#### Urig & Gemütlich

Salad of farmhouse bread with spring onions and tomato - served in a beerglas

\* \* \*

Crispy roast of goose in chestnut sauce

Homemade red cabbage and potato dumpling

\* \* \*

Nurnberg gingerbread mousse

And caramelized pears

per Person € 23,00

## Wild & Weihnachtlich

Lambs lettuce in potato-dressing

With hot bacon croutons

\*\*\*

Cream of chestnut soup with coconut

And curry-popcorn

\*\*\*

Juicy roast of game in portwine-sauce

Brussels sprouts, herbed spätzle and cranberry apple

\*\*\*

Whiskyparfait with fresh fruits

per Person € 30,00

## Elegant bei Kerzenschein

Baked goats cheese with honey and fresh figs

Served on endivie salad

\*\*\*

Truffled cream of celeriac soup

With fried mushrooms

\*\*\*

Beef striploin

-pink fried and carved-

in root beer butter

mit savoy cabbage and pretzel pudding

\*\*\*

Mousse of chocolats with crushed Christmas cookies and pickeled oranges

per Person € 35,00

## Christmasbuffets - Your party over the roofs of Darmstadt

### Brauer- und Mälzerweihnacht

Farmhouse bread and pretzel with butter

\* \* \*

Large choice of 6 salads and leaf salad

\* \* \*

Homemade melted cheese with pickled and spiced onions

Tatar of beef with gherkins

\* \* \*

Clear chicken broth with coriander and pancake stripes

\* \* \*

Roast of pork in beer gravy

Fried pike perch on mushrooms and spring onions

Vegetarian cheesy "spätzle" with sesame

Seasonal vegetables

Potato dumplings and parsley-potatoes

\* \* \*

Semolina pudding with cinnamon

Seasonal fruits

Ice cream

Per Person € 28,00

## Grohe Wirts Lieblingsweihnacht

Bauernbrot und Brezeln mit Butter

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Your choice from the salad bar with

2 pickled, 2 gourmet- und 2 raw-vegetables salads and leaf salad with Grohe potato dressing

\*\*\*

„Grie Soß“ (herb sauce) with ham and boiled eggs

Smoked trout with horseradish and lemon

Carpaccio of pink fried beef with apple-vinaigrette

\*\*\*

Cream of chanterelle soup with croutons

\*\*\*

Crispy roast of goose in red cabbage

Whole cooked salmon with Champaign and mustard sauce

Gratinated courgettes with hot pepper stuffing (vegetarian)

Fried vegetables

Herbed potatos and pretzel dumpling

\*\*\*

Vanilla cookie mousse with rum pickled fruits

Amarettoparfait with almonds

Seasonal fruits

Pro Person € 35,00

Allergene A) Glutenhaltig 1 Gerste 2 Hafer 3 Weizen 4 Roggen B) Krebstiere C) Eier D) Senf E) Fische  
F) Milch / Milchprodukte G) Schwefeldioxid und Sulfite H) Sesamseed I) Schalenfrüchte 1 Haselnüsse  
2 Walnüsse 3 Mandeln 4 Cashew 5 Pistazie K) Sellerie L) Erdnüsse M) Sojabohne N) Weichtiere

*Grohe*  
Die Brauhaus  
Legende