Servus!

Welcome to the Paulaner Bräuhaus Chelyabinsk!

We warmly welcome you on a «Trip to Munich»! On this trip you will experience typical Bavarian hospitality which is based on centuries-old traditions and which we directly imported for you to Chelyabinsk. You will experience an atmosphere which is casual while remaining stylish and sometimes also quite unconventional. You will discover that visiting us is always a gastronomic and cultural experience.

Look forward to a variety of food on offer that includes Munich Originals as well as Bavarian classics, accompanied by our chefs’ local and international favourites. Our platters are served on large wooden boards, in lush bowls or big cast iron pans because eating together is a lot of fun.

Whichever dish you choose, our home-brewed Paulaner beer is always an excellent supplement. Our Paulaner brew master is always happy to talk to you if you have any questions about our home-brewed beers. Just ask him, and of course, if you like, he will gladly take you behind the scenes of his high brewing arts.

Enjoy your taste of the cosy hospitality of our Paulaner Bräuhaus and discover the typical Bavarian way of life. Whether you are dancing till late in the evening or just having a relaxing meal with friends. Enjoy your time with us!

*Your service team of the Paulaner Bräuhaus Chelyabinsk.*
Our brand

Paulaner

Generations of master brewers have been able to create with passion and skill something that today is exported to around 70 countries. The recipe for success? Dedication and experience, craftsmanship and skill – since 1634. Paulaner, beer is a matter of the heart.
Homebrewed Paulaner beer specialties
Selba gmacht's Bier

Paulaner Bräuhaus

«Beer sampler»
3 x 0,1 l
Choice of our 3 homebrewed beer specialities lager, wheat beer and dark beer as a sampler, served in small glasses

Take away
Beer Plastic Bottle 1,0 l with beer on your choice

Paulaner Bräuhaus

<table>
<thead>
<tr>
<th></th>
<th>0,3 l</th>
<th>0,5 l</th>
<th>1,0 l</th>
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</thead>
<tbody>
<tr>
<td>«Hell» (lager)</td>
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<tr>
<td></td>
<td>210,-</td>
<td>270,-</td>
<td>490,-</td>
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Unfiltered, original wort: 11,5 %, alcohol volume: 4,9 %

Gloriously golden blond, extremely elegant and full-bodied - the bubbles fizz perfectly in the glass. This lager tastes sparkling, light and slightly hoppy using only finest «Hallertau Perle” hops. Natural and unfiltered it is a distinctive Paulaner Bräuhaus classic.

Paulaner Bräuhaus

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<th>0,3 l</th>
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<tbody>
<tr>
<td>«Hefe-Weißbier» (wheat beer)</td>
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<td></td>
<td>210,-</td>
<td>270,-</td>
<td>490,-</td>
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Naturally cloudy, original wort: 12,5 %, alcohol volume: 5,5 %

The soul of this refreshing Bavarian specialty is the top fermenting yeast that creates its unmistakable character: tangy, light and fruity. The unfiltered brewing method allows it to retain its natural authenticity along with the many vitamins, minerals and trace elements.

Paulaner Bräuhaus

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<th>0,3 l</th>
<th>0,5 l</th>
<th>1,0 l</th>
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</thead>
<tbody>
<tr>
<td>«Dunkel» (dark beer)</td>
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<td></td>
<td>210,-</td>
<td>270,-</td>
<td>490,-</td>
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</tbody>
</table>

Unfiltered, original wort: 12,5 %, alcohol volume: 5,0 %

Our dark beer gets its fiery dark, golden colour and rich, full taste from the traditional bottom-fermented brewing process with dark top-quality barley malt. The hearty malt aroma and a pleasant hop flavour create a pleasing, light and sweet taste.

«Paulaner Bräuhaus»

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<tr>
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<th>0,5 l</th>
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</thead>
<tbody>
<tr>
<td>«Hefe-Weißbier ALKOHOLFREI»</td>
<td></td>
<td></td>
<td>390,-</td>
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</tbody>
</table>

Original wort: 6,5 %, alcohol volume: less 0,5 %

Our non-alcoholic has the same full Weissbier flavour as its big brother: Unfiltered, refreshing and vitalising. A great thirst quencher, which can turn a break in your day into a Bavarian taste experience.

All prices are indicated in Russian Rubles. Cash or credit card only.
The brewing process

Der Brauprozess

- Malting, gristing, mashing and refining
- Boiling the wort
- Fermentation
- Storage

Here at our Paulaner Bräuhaus our brew master guarantees a 100% freshly brewed Paulaner beer.
Paulaner mixed beer drinks

«Radler»
Beer Hell, sprite
0,5 l 230,- 1,0 l 390,-

«Russ’n»
Beer Hefe-Weißbier, sprite
1 glass 230,- 390,-

Munchner Kindl
Gin, Cointreau, Sugar syrup, wheat beer
450,-

Tropical Paul
Rum, Passion Fruit syrup, lime juice and wheat beer
350,-

Caibeerinha
Creme de Cassis, Black Rum and wheat beer
300,-

Wheat Beer Martini
Creme de Cacao white, martini Bianco and Wheat beer
250,-

Cocktails Munich style

Hugo
Sparkling wine, lime, lime juice, fresh mint, elderflower syrup
250,-

Weinschorle
Dry white wine filled up with sparkling water
220,-

Popular Cocktails

Aperol Spritz
Sparkling wine, Aperol, lemon and orange zest, mineral water
300,-

Diquiri
White rum, lemon juice, sugar syrup
300,-

B-52
Cointreau, Baileys, Kahlua
350,-

Cosmopolitan
Vodka, Cointreau, cranberry and lemon juice
350,-

Old Fasion
Bourbon, Angastura, sugar syrup, sparkling water
450,-

Long Island
Tequila, rum, orange liqueur, gin, vodka, cola
450,-

Negroni
Gin, campari, martini Rosso, soda
450,-

All prices are indicated in Russian Rubles. Cash or credit card only.
Grand platter

Schlachtplatte
«Schlachtplatte» (Grand platter) 3500,-
(1pc./230/200/320/300/300/300 gr.)
1 pork knuckle, «Nürnberger» fried sausages, Bavarian meat loaf, young chicken, pork steak, served with “Sauerkraut” and sauté potatoes.

«Würst'l-Pfanne» (Sausage Platter) 1600,-
(120/100/120/150/140/150/140 gr.)
Munich “Weißwurst”, “Käsekrainer”, “Nürnberger”, “Thüringer” sausages as well as Bavarian meat loaf, served with “Sauerkraut” and mashed potatoes.

Assorted Sausage Platter “10 sausages” 2500,-
(1100/600/300 gr)
Served with “Sauerkraut” and mashed potatoes.

*All the platters above are recommended for a minimum of 2 people.
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Starter Platter

Brotzeit
# Assorted beer snacks

*Wos gleans zum Bier*

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Weight/g</th>
<th>Price/-</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Beer Bites</td>
<td>100/50/50/50/120</td>
<td>600,--</td>
</tr>
<tr>
<td>Chicken wings, pork ears, cheese sticks, fried onion rings, ribs. Served with 3 sauces.</td>
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<td></td>
</tr>
<tr>
<td>Choice of Warm Bites</td>
<td>100/50/50/50</td>
<td>490,--</td>
</tr>
<tr>
<td>Grilled «Weißwurst» cuts, baked spareribs, cheese croquets and deep fried squid. Served with 3 sauces.</td>
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<tr>
<td>Mixed Vegetables Platter with Creamy Feta</td>
<td>40/40/40/50</td>
<td>320,--</td>
</tr>
<tr>
<td>Pepper, cucumber, carrot, celery, sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese platter</td>
<td>75/75/75/50</td>
<td>670,--</td>
</tr>
<tr>
<td>Smoked Mozarella, Scamorza with cumin, Parmesan, Camembert</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish Platter</td>
<td>100/100/100/30</td>
<td>780,--</td>
</tr>
<tr>
<td>Smoked back of salmon, oily fish, mackerel and herring. Served with horseradish and bread.</td>
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</tr>
<tr>
<td>«Brotzeit» (Starter Platter)</td>
<td>280/120</td>
<td>560,--</td>
</tr>
<tr>
<td>Assorted snacks: roast beef, baked ham, boiled tongue, pickled cucumber, daikon, mustard, creamy horseradish</td>
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</tbody>
</table>

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Wos gloans zum Bier
Chicken liver Pate
**Paulaner beer snacks**
*Wos gloans zum Bier*

- Nachos with Cheese and Salsa, and sour cream (200 g) **350,-**
- Onion Rings with Salsa (100/50 g) **200,-**
- Deep Fried garlic Bread Sticks (100 g) **180,-**
- Pork ears (100g) **210,-**
- **Chicken Wings**
  - *Aromatic and spicy wings with raw vegetables, cool dip and salted fries* (400/150 g) **650,-**
- Sautéed Garlic Shrimps (200 g) **690,-**
- Deep Fried Squid with Tartare sauce (100 g) **290,-**
- Fried in breadcrumbs cheese with Salsa sauce (150/30 g) **250,-**
- Capelin *Spicy Fried fish served with Curry sauce* (180/30 g) **190,-**
- Chicken liver Pate *Served with toasts and jam* (190 g) **290,-**
- **Herring Platter** *Herring, baked potato and red onion* (100/100/20 g) **300,-**

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Garden Salad
Viktualienmarkt Salat
Starters and Salads

Creamy "Buratta" cheese
Serves with garden mix, mint & basil sauce and Parma Ham
(250 g) **650,-**

Salad with “Backhendl” (Fried Chicken)
Deep fried turkey breast, mixed salad, cherry tomato, cucumber and sauce with
mint, basil, lemon juice and olive oil
(300 g) **450,-**

Warm Bavarian salad
Käsekrainer sausages, onion, sweet pepper, potato, tomato, mixed salad and honey mustard sauce
(250 g) **430,-**

Salad with roastbeef
Fresh vegetables with roast beef. Serves with creamy horseradish sauce
(250 g) **450,-**

Beef Tongue Salad
Mixed garden greens with boiled beef tongue. Serves with creamy horseradish sauce
(250 g) **380,-**

Olivier with tuna and artichoke
(220 g) **300,-**

Olivier with fried quail
(230 g) **300,-**

Garden Salad «Viktualienmarket”
Mixed garden greens, pumpkin and sunflower seeds, cauliflower, broccoli,
cherry tomatoes, cucumber, mushrooms, sweet pepper. Serves with sauce based
on lemon juice and olive oil.
(300 g) **350,-**

Ceasar Salad:
add shrimps
(250 g) **600,-**

add salmon
(250 g) **550,-**

add chicken Sous Vide*
(250 g) **450,-**

*Sous Vide - A special method of cooking in which meat or vegetables are placed in vacuum
and slowly prepared at a relatively low and precisely controlled temperature. Technology
allows you to save all the juice and flavour of the product.
Fish broth with two fish species

Fischsuppe
From the Steaming Soup Kettle

**Aus’s Suppentopf**

Fish broth with two fish species (250 g) **280,-**

Beef Goulash soup (250 g) **250,-**

Cream of broccoli and spinach soup (250 g) **250,-**

Borsch with sour cream (250 g) **250,-**

Our own Home-made Bread and Bavarian Pretzel

**Aus’s Backofen und A-g’scheide Bayrische Brotzeit**

Bread and pretzels (70/70/70/40 g) **200,-**

Our own homemade mixed bread basket and freshly baked pretzels, accompanied with butter

Home-Made Bavarian «Brez’n» (Pretzel) (1 pc. / 60 g) **60,-**

All prices are indicated in Russian Rubles. Cash or credit card only.
Münchner Originale & Paulaner Klassike
„Nürnberger“ Roast pork sausages
Paulaner Sausages

Weiß Würschts is'

„Nürnberg“ (8 pcs./180/200/200 g) 560,-
Roast pork sausages from the griddle plate with «Sauerkraut», mashed potatoes and 2 types of mustard.

“Leberkäse” (170/50/20 g) 450,-
Bavarian meat loaf with fried eggs, demi glaze.

“Thüringer” (160/200/150/20 g) 490,-
Roast pork sausage with «Sauerkraut», sauté potatoes and 2 types of mustard

“Käsekrainer” (3 pcs./20/20 g) 390,-
Roast pork and cheese sausage serves with mustard

“Kornwurst” (150./100/100/40 g) 490,-
Sharp sausages with paprika and corn, served with «Sauerkraut» and mashed potatoes and 2 types of mustard

Original Munich and Bavarian specialties

Münchner Originale & Paulaner Klassiker

Crispy Baked “Schweinshaxe” (1 pc./100/50 g) 1300,-
Classic pork knuckle with Sauerkraut, and sauce Demi glaze

Half of duck (650/200 g) 1150,-
Stewed in the oven with red cabbage, apples and honey

“Bräuhaus-Ripper’l” (700/20 g) 1150,-
Oven roasted spareribs with BBQ sauce

“Wiener Schnitzel” (200/150 g) 700,-
Pork escalope, breaded and pan fried in butter served with side of your choice

“Bräuhaus-Pfander’l” (170/100 g) 680,-
Pan-fried pork with mushroom cream sauce and “Spätzle”

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Beef cheeks stewed in red wine with bulgur
Local and international specialities
Schmankerl aus da Region & von Außerhoib

Grain-fed marble beef rib eye steak
Serves with smoked tomato sauce
(270/100/30 g) 1750,-

Stir fried beef tenderloin
Pan roasted beef Tenderloin with grilled vegetables and smoked tomato sauce
(180/100/30 g) 1190,-

Stir fried pork Steak
Serves with grilled vegetables and Demi glas Sauce
(220/150/100 g) 630,-

Rack of lamb
Served with new potato and “Marinara” sauce
(100/80/50 g) 850,-

Beefstroganoff
Thin slices of beef tenderloin, mushrooms, pickles and Smetana serves with mashed potato
(260 g) 640,-

Beef cheeks stewed in red wine
Serves with bulgur
(120/100/30 g.) 650,-

Beef Burger
Burger, prime beef in home-made bun, cheese and onion. Serves with French fries and fresh vegetables salad
(450 g) 850,-

Young chicken baked with herbs
Served with sour cream sauce and French fries
(300/70/50 g.) 690,-

Turkey breast steak with mashed baked carrot
Serves with Greek yogurt sauce
(190/80/30 g) 560,-

Homemade Pelmeni
Stuffed with pork, beef, chicken, onion and greens. Serves with sour cream
(160/30g) 360,-
Pike perch fillet with grilled vegetables

Vom Fluss und vom Meer
From the river and the sea
*vom Fluss und vom Meer*

**Sea Bass**
*Fish fillet baked in herbs. Serves with spinach puree*
(130/150 g) **850,-**

**Pike perch fillet**
*Baked with grilled vegetables and smoked tomato sauce*
(320 g) **470,-**

**Grilled Salmon fillet**
*Serves with asparagus and orange sauce*
(200/50/40 g) **850,-**

**Pasta**

**Pasta with baked vegetables**
*Traditional Italian pasta with basil and Parmesan cheese*
(350 g) **390,-**

**Pasta with home smoked salmon**
*Traditional Italian pasta with creamy sauce and Parmesan cheese*
(370 g) **490,-**

**Spaghetti Carbonara**
*Spaghetti with creamy sauce, bacon, onion and Parmesan cheese*
(160/30/20 g) **430,-**

**Side orders**
*Und dazua*

**Grilled Vegetables**
(200 g) **350,-**

«*Sauerkraut*» with bacon, cumin and onion
(200 g) **150,-**

**Mashed Potatoes**
(200 g) **160,-**

**French fries**
(200 g) **160,-**

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Desserts

Und zum Schluss was Süss

«Käsekuchen» Bavarian cheese cake
Almond pie with pear
For the sweet tooth
Und zum Schluss was Süss

«Apfelstrudel»
Warm apple strudel with vanilla ice cream

Almond pie with pear
(110/50g) 250,-

Panna Cotta
Classic Dessert with simmered berries
(150/50 g) 250,-

«Käsekuchen»
Baked cheese cake with hot homemade cherry jam and whipped cream
(150/50/20 g) 250,-

Tiramisu
Traditional Italian dessert
(150 g) 250,-

Assorted ice cream
Three different kinds of ice cream with whipped cream
(3x50/30 g) 220,-

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Hot beverages
Zum Aufwärma
140/150/1800 ml

«Caffè Americano» 140,-
Espresso 140,-
Double espresso 220,-
Cappuccino 160,-
Caffè Latte 220,-
Hot chocolate 220,-
Assorted tea “Ronnenfildt” 140,-

Non-alcoholic thirst quencher
Zum Obkühl’n
0,75 l 0,25 l

San Pellegrino 350,- 160,-
Aqua Panna 350,- 160,-
Bon Aqua still/sparkling 120,-

Fruit juices 110,-
Apple, Orange, Tomato, Cherry, Peach, Pineapple

«Apfelschorle» (apple juice spritzer) 120,-
Very popular Bavarian thirst quencher, made of apple juice and sparkling water

Soft drinks 120,-
Coca-Cola, Coca Cola Zero, Fanta, Sprite

Schweppes Tonic 140,-

«Spezi» 120,-
Most popular Bavarian soft drink, made of Coca-cola and Fanta

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### Champagne and Sparkling wine

**An Sekt & an Champagner**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Moet&amp;Chandon Imperial Brut</td>
<td>9800,-</td>
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<tr>
<td>Martini Asti DOC</td>
<td>2800,-</td>
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<tr>
<td>Martini Prosecco DOC</td>
<td>2400,-</td>
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<tr>
<td>Cavantina Prosecco</td>
<td>1400,-</td>
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### White wine

**An Weiß’n**

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<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Grand Baateau Blanc Bordeaux AOC</td>
<td>3500,-</td>
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<tr>
<td>La Vielle Ferme Luberon AOC</td>
<td>2000,-</td>
</tr>
<tr>
<td>Soave Foloniari</td>
<td>1800,-</td>
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<tr>
<td>Caracter Chardonnay-Schengen</td>
<td>360,-</td>
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</table>

### Rose and Red wine

**An Rosé’n An Rot’n**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Col di Sasso Toscana IGT</td>
<td>3000,-</td>
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<tr>
<td>Vina Maipo Carmenere Cabernet Sauvignon</td>
<td>2000,-</td>
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<tr>
<td>Melini Chianni Pian Del Masso</td>
<td>360,-</td>
</tr>
<tr>
<td>Caracter Shiraz-Malbec</td>
<td>360,-</td>
</tr>
<tr>
<td>Pino Grigio Blash IGT</td>
<td>360,-</td>
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</tbody>
</table>

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### Spirits

*Mövel and Hochprozentige*

| Vermouth and Bitters |  
|----------------------|---|
| Martini Extra Dray/Bianco/Rosso | 150,- |
| Campari Bitter | 200,- |

| Liquers |  
|----------|---|
| Sambuca | 300,- |
| Baileys Original | 300,- |
| Limoncello | 270,- |
| Cointreau | 300,- |
| Beherovka | 250,- |
| Jagermeister | 250,- |

| Vodka |  
|---------|---|
| Russian Standard Platinum | 180,- |
| Russian Standard Original | 150,- |
| Belaya Berezka | 120,- |

| Whiskey |  
|----------|---|
| Macallan 12 Fine Oak | 750,- |
| Bushmills Original | 300,- |
| Dewars White Label | 300,- |
| Johnnie Walker Red Label | 300,- |
| Maker's Mark | 450,- |
| Jack Daniel’s Tennessee | 400,- |
| Jameson | 350,- |

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**Cognac**
Hennessy VSOP 820,-
Hennessy VS 550,-

**Brandy**
Metaxa 7* 350,-

**Gin**
Bombay Sapphire 500,-

**Rum**
Bacardi Oro / Negra 250,-
Brugal Anejo 300,-
OAKheart Original 200,-

**Tequila**
Sauza Gold 340,-
Sauza Silver 270,-

**Premium quality Bavarian distillates and bitters**
**A Bayrisch's Feuerwasser**
Williams Schnapps Pear 320,-
Williams Schnapps Raspberry 320,-