

# Cardápio Alpenbier

## Aperitivos (Appetizers)

301 Batatas Fritas French Fries	R\$ 6,50
300 Casquinha de Siri	R\$ 7,50
315 Queijo de Cabra “Boursin” com Torradas temperos: alho, cebola, orégano ou zathar Goat Cheese “Boursin” with Toast (garlic, onion, origano or zathar)	R\$ 8,50
302 Bolinho de Bacalhau (6 unidades) Fried Codfish Cake (6 unit.)	R\$ 20,00
303 Misto (provolone, pepino, azeitonas verdes e salame italiano) Mixed Plate (smoked cheese, cucumber, olive and italian salami)	R\$ 20,00
304 Linguiças Diversas (toscana, krainer e calabreza com cebola e farofa) Assorted Sausages with onion and flavored flour	R\$ 20,00
305 Salsichas Alemãs (vermelhas e brancas) Franfurter Sausages (red & white)	R\$ 20,00
306 Isca de Peixe (congrìo à milanese) White Fish Chips	R\$ 31,00
307 Filé Palito com Farofa e Cebola Chopped Beef with Flavored Flour and Onion	R\$ 26,00
308 Carpaccio de Filé (filé mignon cru em fatias temperado) Carpaccio of Fillet	R\$ 26,00
308 Carpaccio de Salmão (filé de salmão cru em fatias ao molho de azeite, limão e manjeriçao) Carpaccio of Salmon	R\$ 26,00
309 Camarão à Milanese médio (400 gr) Breaded Shrimp (medium size)	R\$ 43,00
310 Camarão à Milanese ALPENBIER (400 gr) Camarão Classe “B” Breaded Shrimp (large size)	R\$ 54,00

311 Tartar de Filé Mignon R\$ 35,00  
(carne de filé moída preparada com temperos, pão e manteiga)  
Fillet Mignon Tartar

313 Tábua de Frios (2 pessoas) R\$ 35,00  
(embutidos alemães, salame italiano, queijo, legumes, azeitonas, frutas da estação, pão e manteiga)  
Cold Appetizers (2 persons)  
assorted sausages, cheese, salami, vegetables, fruit of season, bread and butter

### **Pratos Light**

316 Frango Light R\$ 24,00  
(peito de frango grelhado, mix de folhas, milho, cenoura, tomate, croutons e parmesão)  
(grilled chicken breast, salad, corn, carrot, tomatoes, croutons and parmesan cheese)

317 Mignon Light R\$ 28,00  
(filé mignon grelhado, mix de folhas, milho, cenoura, tomate italiano, croutons e parmesão)  
(fillet mignon, salad, corn, carrot, tomatoes, croutons and parmesan cheese)

318 Salmão Light R\$ 32,00  
(salmão grelhado, mix de folhas, milho, cenoura, tomate italiano, croutons e parmesão)  
(salmon filet, salad, corn, carrot, tomatoes, croutons and parmesan cheese)

Molhos a Escolher:  
Choice the Salce Down

Mel com Aceto Balsâmico  
Aceto Balsâmico di Modena with Honey

Mostarda Dijon  
Dijon Mustard

Manjericão e Azeite de Oliva  
Basil with Olive Oil

### **Sopas (Soups) 250 mls.**

320 Sopa de Cebola à Francesa French Onion Soup “Au Gratin”	R\$ 12,00
321 Canja Especial Special Chicken Broth	R\$ 12,00
322 Goulash Sopa Goulash Soup	R\$ 14,00
323 Creme de Ervilhas com Calabresa Calabresa and Pea Cream)	R\$ 17,00
325 Creme de Palmito Heart of Palm Cream	R\$ 21,00
326 Creme de Aspargos Asparagus Cream	R\$ 19,00
327 Cappelletti de Frango Chicken Cappelletti	R\$ 17,00

### **Saladas (Salads)**

350 Salada Primavera (alface, palmito, agrião, tomate, pepino, cenoura e ovo) Spring Salad (lettuce, hearts of palm, watercress, tomato, cucumber, carrot and egg)	R\$ 24,00
351 Salada César (cubos de peito de frango grelhados sobre alface americana e crótons) César Salad (grilled chopped chicken breast, lettuce and crótons)	R\$ 20,00
352 Salada de Salmão (lascas de salmão sobre alface americana e molho de alcaparras, azeite e mostarda) Salmon Salad (salmon slice, lettuce and sauce with olive oil, mustard and capers)	R\$ 29,00
355 Salada de Palmito Heart of Palm Salad	R\$ 29,00

## **Frutos do Mar (Seafood)**

Sugestão do Chef (Chef Suggestion)

447 Paella de Frutos do Mar (2 pessoas) R\$ 79,00  
(polvo, lula, marisco, camarão, temperos, arroz e açafrão)  
Paella of Seafood (2 persons)  
(octopus, calamares, shellfish, shrimp, seasoning and rice)

448 Frigideira de Bacalhau R\$ 43,00  
(bacalhau em lascas com batatas, azeitona, ovo cozido e cebola  
guarnecido com brócolis e arroz)  
Codfish in Frying-Pan  
(codfish slice in potatoes, olives and egg with broccoli and rice)

434 Bacalhau “Moda do Porto” ALPENBIER R\$ 39,00  
(bacalhau em lascas montado com batatas, pimentões, cebolas, molho  
rosé, azeitonas e ovos). Gratinado com queijo.  
“Porto” Codfish  
(codfish slice in potatoes, sweet pepper, onion, rosé sauce, olives and  
egg). Gratin with cheese

435 Bacalhau “Gomes de Sá” R\$ 39,00  
(bacalhau em lascas montado com batatas, cebolas, molho bechamél,  
azeitonas e ovos). Gratinado com queijo.  
“Gomes de Sá” Codfish  
(codfish slice in potatoes, onion, bechamel sauce, olives and eggs. Gratin  
with cheese.

## **Peixe (Fish)**

439 Truta ao Molho de Amêndoas R\$ 29,00  
(filé de truta com molho de amêndoas, puxado na manteiga).  
Acompanha batatas sauté.  
Trout in Almond Sauce  
(trout in almond sauce with butter. Accompanying sauté potatoes)

440 Filé de Anchova R\$ 28,00  
(filé de anchova grelhado, alcaparras, azeite de oliva, batatas cozidas e  
salada)  
Grilled Blue Fish Steak  
(with capers, olive-oil, steamed potatoes and salad)

- 441 Linguado à Garcia R\$ 35,00  
(linguado grelhado servido com batatas cozidas e legumes)  
Sole "Garcia" Style  
(grilled sole with steamed potatoes and vegetables)
- 442 Linguado ao Molho Kani Kama R\$ 38,00  
(linguado grelhado servido com kani kama, molho branco, tomate, cebola e arroz branco)  
Sole with Kani Kama Sauce  
(grilled sole with kani kama, sauce, tomatoes, onions and rice)
- 443 Linguado "Belle Meuniere" R\$ 42,50  
(linguado grelhado ao molho de alcaparras, champignons e camarões servidos com batatas cozidas)  
Sole "Belle Meuniere"  
(grilled sole with capers, mushrooms, shrimp and steamed potatoes)
- 444 Congrio "Baden Baden" R\$ 42,50  
(congrrio grelhado servido com velouté de peixe, queijo ralado, batatas cozidas e bacon)  
White Fish "Baden Baden"  
(grilled white fish with velouté sauce, cheese, steamed potatoes and bacon)
- 449 Congrio "Antonio" R\$ 37,00  
(congrrio grelhado servido com molho ao sugo, azeitonas, queijos e espaguete na manteiga)  
White Fish "Antonio"  
(grilled white fish with tomatoes sauce, olive, cheese and spaghetti with butter)
- 456 Salmão ao Molho de Maracujá R\$ 38,00  
Salmon Grilled with Fruit of Passion Sauce
- 445 Salmão "Villagio" R\$ 41,00  
(salmão grelhado servido com molho branco, palmito, camarões, champignons, aspargos, guarnecido com batatas cozidas e salada)  
"Vilaggio" Salmon  
(grilled salmon with sauce, hearts of palm, shrimp, mushrooms, asparagus, steamed potatoes and salad)
- 446 Salmão "Siciliano" R\$ 37,50  
(salmão grelhado servido com molho de limão siciliano, queijos e espaguete na manteiga de manjericão)  
"Siciliano" Salmon  
(grilled salmon with sauce of siciliano lemon, cheese and spaghetti with basilica butter)

## **Camarões (Shrimp)**

- 454 Camarão - Risoto à "Lousiana" R\$ 39,00  
(risoto com refogado de camarão na manteiga, bacon, cebola e ervilha)  
Shrimp "Lousiana Risotto" Style  
(shrimp with rice, butter, bacon, onions and peas)
- 450 Camarão "Newburgh" R\$ 41,00  
(camarões flambados em conhaque, champignons, molho rose, arroz e salada)  
Shrimp "Newburgh" Style  
(shrimp with mushrooms, sweet and sour cognac sauce, rice and salad)
- 455 Camarão Rei Jorge ("King Jorge" shrimp) R\$ 41,00  
(camarões flambados com whisky, copa, molho branco, pimentão, curry, arroz e salada)  
(shrimp with smoked ham, sweet peper. whisky, white sauce, curry, rice and salad)
- 451 Camarão Gratinado (shrimp "au gratin") R\$ 43,00  
(camarões ao molho de tomate coberto com queijo, palmito e batata palha, gratinado e servido com arroz)  
(shrimp in tomato sauce with cheese, heart of palm, french fries "au gratin" and rice)
- 452 Camarão à Grega (1 pessoa) R\$ 45,00  
(camarões G à milanesa gratinados com queijo, servidos com arroz à grega e batata palha)  
"Greek" Style Shrimp (1 person)  
(breaded shrimp on a skewer, au gratin, white rice with vegetables and french fries)
- 453 Camarão à Grega (2 pessoas) R\$ 79,00  
(camarões G à milanesa gratinados com queijo, servidos com arroz à grega e batata palha)  
"Greek" Style Shrimp (2 person)  
(breaded shrimp on a skewer, au gratin, white rice with vegetables and french fries)

**Carnes (Beef)**  
**Especialidades da Casa (House Specialities)**

- 410 Espeto ALPENBIER (2 pessoas) R\$ 76,00  
(espeto com lombo de porco, filé mignon, peito de frango, bacon, abacaxi, pimentão e cebola, flambados com whisky e servidos com molhos diversos, batatas fritas e salada)  
ALPENBIER Skewer (2 person)  
(assordet meat, porc tenderloin, fillet mignon, chicken breast, bacon, pineapple, sweet pepper and onion, all flambe in whisky, served with french fries and salad)
- 418 Carré de Cordeiro Grelhado ao Creme de Tomilho R\$ 43,00  
(guarnecido com purê de batata-salsa)  
Grilled Rack of Lamb  
(with thyme cream sauce and mashed parsley potatoes)
- 400 Goulash R\$ 28,00  
(especialidade húngara servida com spätzle e salada)  
(hungarian speciality served with pasta and salads)
- 406 Polpetone à Parmegiana R\$ 36,00  
(almôndega de carne, recheada com mozzarella, gratinada com parmesão, guarnecida com fettuccine e molho ao sugo)  
“Parmegiana” Forcemeat  
(forcemeat, stuffed with mozzarella, gratin with parmesan, accompanying tomato sauce and fettuccine)
- 413 Fraldinha na Mostarda R\$ 31,00  
(fraldinha grelhada, com molho de mostarda, farofa, fritas e brócolis)  
Thin Flank with Mustards Sauce  
(skirt steak with black and yellow mustards sauce, accompanying flavored flour, french fries and broccoli)

**Filé Mignon (Fillet Mignon)**

- 411 Filé Grelhado (grilled steak) R\$ 35,00  
(filé mignon grelhado servido com legumes e batatas fritas)  
Grilled Steak  
(grilled fillet mignon with vegetables and french fries)
- 403 Filé a Cavallo R\$ 36,00  
(filé mignon grelhado servido com ovo, fritas, arroz e farofa)  
Grilled Steak “A Cavallo”  
(grilled fillet mignon with egg, french fries, rice and flavored flour)

- 401 Filé Strinberg R\$ 36,00  
(filé mignon grelhado servido com cebola na manteiga e mostarda, purê e salada)  
“Strinberg” Grilled Steak  
(grilled fillet mignon with onion in butter, mustard and mashed potatoes)
- 402 Filé Feinschmecker R\$ 38,00  
(filé mignon grelhado servido com molho à base de caldo de carne, vinho branco e champignons guarnecido com purê e salada)  
“Feinschmecker” Grilled Steak  
(grilled fillet mignon with white wine and champignons in meat sauce, mashed potatoes and salad)
- 412 Filé Alho e Óleo R\$ 41,00  
(filé mignon grelhado servido com azeite, alho, brócolis e batatas cozidas)  
Oil and Garlic Grilled Steak  
(grilled fillet mignon with broccoli and steamed potatoes)
- 414 Filé à Parmegiana R\$ 38,00  
(filé à milanesa gratinado com queijo, molho de tomate, arroz e batatas fritas)  
“Parmegiana” Steak  
(breaded steak with cheese, tomato sauce, rice and french fries)
- 415 Filé Hofmeister R\$ 38,00  
(filé mignon grelhado servido com manteiga temperada (Kräuterbutter), guarnecido com fettuccine e salada)  
“Hofmeister” Grilled Steak  
(grilled fillet mignon with spicy butter, pasta and salads)
- 416 Filé Pimenta R\$ 40,00  
(filé mignon grelhado servido com molho de pimenta verde guarnecido com fritada de batata corada com bacon, cebola, cheiro verde, arroz e salada)  
Pfeffersteak (Pepper Grilled Steak)  
(grilled fillet mignon with pepper sauce, fried potatoes with bacon, onions and herbs, rice and salads)
- 417 Filé ao Molho Madeira R\$ 41,00  
(filé mignon grelhado servido com molho madeira, champignons e ervilhas guarnecido com fritas, arroz e salada)  
“Madeira” Grilled Steak  
(grilled fillet mignon with red wine sauce, mushroom, peas, french fries, rice and salads)

## Frango (Chicken)

425 Frango à Brasileira R\$ 23,00  
(coxa e sobrecoxa desossada grelhada servida com arroz, banana à milanesa, fritas e farofa)  
Grilled Chicken Meat Fillet  
(chicken legs with rice, french fries, breaded banana and flavored flour)

426 Frango “Robert” R\$ 24,00  
(peito de frango grelhado servido com molho escuro, legumes e arroz)  
“Robert” Grilled Chicken  
(grilled chicken breast with meat sauce, rice and vegetables)

427 Frango “Supreme” R\$ 31,00  
(peito de frango grelhado servido com molho bechamel, palmito, batatas cozidas e arroz)  
“Supreme” Grilled Chicken  
(grilled chicken breast with cream sauce, hearts of palm, rice and steamed potatoes)

428 Frango à Parmegiana R\$ 29,00  
(peito de frango à milanesa gratinado com queijo, molho de tomate, arroz e batatas fritas)  
Parmegiana Chicken Breast  
(breaded chicken breast with cheese, tomato sauce, rice and french fries)

429 Frango Bechamel R\$ 30,00  
(peito de frango grelhado, servido com molho de bechamel, requeijão e presunto)  
(grilled chicken breast with bechamel sauce, creamcheese and ham)

## Massas (Pasta)

Escolha a massa  
Choice the Pasta

Spaghetti/Penne/Gnocchi/Fettuccine

Escolha o molho  
Choice the Sauce

460 Alho e Óleo R\$ 17,00  
Oil and Garlic Sauce

462 Al Pesto (manjeriç�o, alho, azeite de oliva e nozes) "Pesto" Sauce (basil, garlic, olive oil and nut)	R\$ 22,00
463 Gorgonzola (queijo gorgonzola com creme de leite) "Gorgonzola" Sauce (gorgonzola cheese and milk cream)	R\$ 23,00
464 Funghi (funghi secchi, creme de leite, alho e cebola) "Funghi" Sauce (funghi secchi mushrooms, milk cream, garlic, onion)	R\$ 24,00
466 Tiras de Fil� ao Molho Mostarda Chopped Beef and Mustard Sauce	R\$ 29,00
467 � Bolonhesa "Bolognese" Sauce	R\$ 24,00
468 � "Moda do Chef" (com champignons, tiras de fil�, aspargos, tomate, alho, cebola, pimenta e bacon) "Chef's Style" Sauce (with mushrooms, chopped beef, asparagus, tomatoes, garlic, onion, pepper and bacon)	R\$ 30,00
469 Pirata (molho branco com lula, polvo, marisco, peixe, camar�es e temperos) "Pirate's Style" Sauce (white cream with shrimps, calamares, octopus, shellfish, fish seasoned)	R\$ 38,00

### **Pratos T picos Alem es (Typical German Dishes)**

480 Salsichas Alem�es (com chucrute e batatas cozidas com bacon) German Sausages (with sauerkraut, steamed potatoes and bacon)	R\$ 24,00
481 Eisbein (joelho cozido ou � pururuca, chucrute e batatas cozidas com bacon) Eisbein (pork thigh boiled or roasted with sauerkraut, steamed potatoes and bacon)	R\$ 32,00

482 Kassler R\$ 32,00  
(bisteca de porco defumada e grelhada, chucrute e batatas cozidas com bacon)  
Kassler  
(grilled smoked pork chopped with sauerkraut, steamed potatoes and bacon)

483 Schlachteplate (2 pessoas) R\$ 65,00  
(eisbein, kassler, salsichas, linguiças, chucrute, batatas cozidas e bacon)  
Schlachteplate - Mixed German Platter (2 person)  
(eisbein, kassler, mixed german sausages, sauerkraut, steamed potatoes and bacon)

484 Marreco à Moda Alemã - meio marreco (2 pessoas) R\$ 54,00  
(assado servido com molho escuro, repolho roxo e batatas cozidas)  
German Style Duck - half duck portion (2 person)  
(roast served with brown gravy, red cabbage and boiled potatoes)

485 Marreco ao Molho Madeira - meio marreco (2 pessoas) R\$ 64,00  
(assado servido com molho madeira: ervilhas e champignons, repolho roxo e batatas cozidas)  
"Madeira" Duck - half duck portion ( 2 person)  
(duck in madeira wine sauce, red cabbage and steamed potatoes)

### **Suínos (Pork)**

486 Zigeunerschnitzel R\$ 27,00  
(lombo de porco à milanesa com molho agridoce, cebola, curry, pimentão, champignons, batatas fritas e salada)  
Zigeunerschnitzel  
(breaded pork tenderloin with sweet and sour sauce, onion, curry, sweet pepper, mushrooms, french fries and salad)

487 Jägerschnitzel R\$ 27,00  
(lombo de porco à milanesa com molho champignon com ervas, legumes e batatas fritas)  
Jägerschnitzel  
(breaded pork tenderloin with mushrooms sauce with herbs, vegetables and french fries)

488 Käseschnitzel R\$ 27,00  
(lombo de porco à milanesa com molho de queijo, cenoura na manteiga e batatas fritas)  
Käseschnitzel  
(breaded pork tenderloin with cheese sauce, carrots in butter and french fries)

489 Papricaschnitzel R\$ 27,00  
(lombo de porco à milanesa com molho de paprica, spätzle e salada)  
Papricaschnitzel  
(breaded pork tenderloin with cheese sauce, german pasta and salad)

### **Pratos Infantis (Children´s Dishes)**

500 Branca de Neve R\$ 9,00  
(meia porção de spaghetti na manteiga - opcional ao sugo)  
“Snow White”  
(half portion of spaguetti in butter or tomato sauce)

501 Cinderela R\$ 14,00  
(meia porção de peito de frango grelhado - opcional com molho escuro)  
com legumes e fritas)  
“Cinderela”  
(half portion grilled chicken breast with sauce, vegetables and french fries)

502 Capitão Gancho R\$ 19,00  
(meia porção de linguado grelhado com legumes e fritas)  
“Hook Captain”  
(half portion of grilled sole, vegetables and french fries)

503 Papa Léguas R\$ 20,00  
(meia porção de filé mignon grelhado (opcional com molho escuro) com legumes e fritas)  
“Road Runner”  
(half portion grilled medallions steak with sauce, vegetables and french fries)

### **Sobremesas (Desserts)**

800 Sorvete de Creme R\$ 6,50  
Vanilla Ice Cream

801 Salada de Frutas R\$ 6,50  
Fruits Salad

802 Mousse de Chocolate R\$ 8,50  
Chocolate Mousse

803 Creme de Papaya R\$ 9,00  
Papaya Cream

804 Creme de Papaya com Cassis Papaya Cream with Cassis Liquor	R\$ 13,00
805 Apfelstrudel (quente ou frio) com sorvete ou calda de baunilha Apple Pie (hot or cold) with vanilla sauce or ice cream	R\$ 8,50
807 Banana em Calda servida com Sorvete de Creme Hot Banana with Caramel and Ice Cream	R\$ 7,50
808 Amoras em Calda servidas com Sorvete de Creme Mulberry in Red Wine Sauce and Ice Cream	R\$ 9,00

### **Bebidas**

007 Refrigerante lata (soft drink - can)	R\$ 2,70
007 Água Mineral (mineral water)	R\$ 2,70
010 Cerveja sem álcool (non alcoholic beer)	R\$ 4,10

### **Cervejas (Long Neck) 355 ml**

26 Brahma	R\$ 3,50
29 Brahma Extra	R\$ 3,50
44 Bohemia	R\$ 4,00
45 Heineken	R\$ 4,00
46 Malzbier	R\$ 3,50

### **Cervejas Eisenbahn (Long Neck) 355 ml**

Lager	
Orgânica	R\$ 6,50
Pilsen	R\$ 5,50
Dunkel	R\$ 5,50
Rauchbier	R\$ 6,50

## Ale

Kölsch	R\$ 5,50
Weizenbier	R\$ 5,50
Pale Ale	R\$ 5,50
Weizenbock	R\$ 6,50
Strong Golden Ale	R\$ 6,50
Lust	R\$ 35,00
Weihnachts Ale	R\$ 6,50