

Brasserie  Mémère



Oktoberfest 2026

GREG ZACCARDI. BREWMMASTER

Thursday, September 24th 2026
6:30PM

BAYRISCHES BREZEL

bier-käsesauce

FIRST COURSE

MAULTASCHEN

schwäbisch ravioli, mesclun greens, warm bacon vinaigrette

AMBER LAGER, OKTOBERFEST 6.5%alc. 22 IBU

SECOND COURSE

GINGERBREAD GLAZED PORK BELLY

braised red cabbage, potato purée, caramelized onions

BLACK LAGER, INK SCHWARZBIER 5%alc. 25 IBU

THIRD COURSE

SAUERKRAUT

kassler rib, sausages, potatoes, mustard

HEFE-WEIZEN, BLONDE 5.5%alc. 18 IBU

DESSERT COURSE

WARM APFELSTRUDEL

toasted almonds, vanilleschlag

IMPERIAL PILSNER, DOUBLE PLATINUM BLONDE 7%alc. 68BU

80 PER PERSON
PLUS TAX & GRATUITY)