

MENU

Dear guests, our kitchen uses regional and seasonal ingredients of high quality. Almost all dishes are home-made and freshly prepared. Enjoy!

Soups

Liver Dumpling Soup beef broth / chives	8,50 Euro
Molten Pretzel Soup beef broth / glazed onions / chives	7,20 Euro
Bavarian Potato Soup (<i>vegan</i>) vegetables / marjoram	7,90 Euro
one vienna sausage as add-ins	each piece 1,80 Euro

Cold Dishes

"Brotzeit" Platter (for at least two persons) medley of smoked bavarian sausages / liver sausage / lards with cracklings / housemade obachta (bavarian cheese spread) / emmentaler cheese / tyrol cheese smoked black forest ham / served with bread	per person 10,50 Euro
Housemade Obachta (bavarian cheese spread, <i>vegetarian</i>) made from camembert cheese / cream cheese / onions / served with pretzel	11,90 Euro
Swabian Wurstsalat lyoner sausage / red onions / gherkin / served with bread	12,50 Euro
with emmentaler cheese	13,50 Euro
Cheese Salad emmentaler cheese / red onions / gherkin / apple / served with bread	11,90 Euro
Spreads served three ways potato spread with apple horseradish cream cheese (<i>vegetarian</i>), homemade obachta (<i>vegetarian</i>), lards with cracklings / served with bread	10,90 Euro

Bavarian Specialities

Bratwurst (roasted pork sausages) (two pieces) sauerkraut / housemade mustard / served with bread	11,90 Euro
Bavarian Veal Meat Balls (two pieces) (<i>gluten free</i>) potato salad with cucumber / housemade mustard	15,80 Euro
Baked Jacket Potato sour cream with herbs / mixed seasonal salad / optional with sautéed vegetables and oyster mushrooms (<i>vegetarian</i>)	12,40 Euro 16,40 Euro
medium flank steak	20,90 Euro

Salads

Mixed Seasonal Salad (vegan)	9,90 Euro
tomato / cucumber / carrot / radish / optional with	
sautéed vegetables and oyster mushrooms (vegan)	16,40 Euro
grilled goat cheese / honey	16,40 Euro
chicken in pretzel breading	19,40 Euro
medium flank steak	20,90 Euro
Small Mixed Salad (vegan)	4,70 Euro

Main Dish

Three Kinds of Bread Dumplings (vegetarian)	18,50 Euro
spinach / beetroot / oyster mushrooms /	
homemade / with brown butter / alpine cheese	
Celery schnitzel in pretzel breading (vegetarian)	17,50 Euro
Potato and mountain cheese puree / ginger and cranberries /	
pickled vegetables	
Böckinger Feldgschrei (swabian stew)	19,50 Euro
prime boiled rump / vegetables / spätzle (swabian noodles) / potato	
Homemade Brown Lentils & Spätzle (swabian noodles)	
with two vienna sausages	15,50 Euro
without vienna sausages (vegetarian)	13,80 Euro
King Ludwig Dumplings	18,90 Euro
homemade veal meat balls / wheat beer cream / baked hijacks /	
potatoes with parsley	
Marinated Pot Roast Baden Style	25,80 Euro
sous-vide 32 hrs. at 70 degrees / homemade bread dumpling / red wine sauce	
Original Wiener Schnitzel (breaded veal slice)	29,90 Euro
homemade potato salad with cucumber / cranberries / lemon	
Schweinsbraten-Gröstl (traditional grilled mixture / Mo. to Fr.)	15,40 Euro
pieces of roast pork / potato dumplings / young leek / organic egg	

Saturdays and sundays

Schweinsbraten Fresh Out Of The Oven (roast pork)	17,90 Euro
potato dumpling / cabbage salad with bacon / Augustiner dark beer sauce	

Every Tuesday

Swabian roast onion	31,50 Euro
veal jus / homemade spaetzle / fried and melted onions / small mixed salad	

Desserts (Changing Desserts - Ask the service for more information)

Apple Fritters	10,90 Euro
cinnamon sugar / ice cream of BARTU (Munich ice cream maker) / whipped cream	
Bavarian Tiramisu made with Augustiner Wheat Beer	5,90 Euro
mascarpone / biscuit / caramelized pumpernickel	

Kitchen open until 10 pm / Allergens and Additive List ON REQUEST