

# WEEKLY SPECIALS

## Our aperitif recommendations:

### Obacht Negroni

Vermouth, gin, sour cherry syrup and cinnamon

0,25l 9,00 Euro

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### Pumpkin cream soup (*vegetarian*)

with seed oil and sour cream

8,20 Euro

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### Homemade potato rösti (*vegan*)

with marinated, lukewarm beetroot salad, herb dip  
and a small mixed salad

18,60 Euro

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### Munich „Moules et Frites“

Mussels with root vegetables in a Bavarian broth (Weißbier and Obachta),  
with fries & ginger mayo  
- also as a starter to share -

19,40 Euro

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### Marinated venison pot roast

(female deer from Valepp/Spitzingsee / sous-vide for 16 hours at 72 degrees)  
with homemade bread dumpling and red cabbage

29,90 Euro

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### Fried char fillet (Loisachtal trout farm)

with savoy cabbage and potato cream vegetables with brown butter and chives

25,20 Euro

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## Our dessert recommendation: Bayrisch' Creme (Bavarian cream)

with blackberries

5,20 Euro

ALLERGENES? Our chef will be happy to advise you!

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