

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	7,80 Euro
Bavarian Potato Soup (<i>vegan</i>) vegetables / marjoram	8,40 Euro
one vienna sausage as add-ins	each piece 2,80 Euro

Cold Dishes

"Brotzeit" Platter medley of smoked bavarian sausages / lards with cracklings / housemade obachta (bavarian cheese spread) / tyrol cheese cold roast / served with bread	per person 12,50 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	13,50 Euro
with emmentaler cheese	13,50 Euro

Bavarian Specialities

Bratwurst (roasted pork sausages) (two pieces) sauerkraut / medium-hot mustard / served with bread	11,90 Euro
Bavarian Veal Meat Balls (two pieces) (<i>gluten free</i>) potato salad with cucumber / medium-hot mustard	15,80 Euro
Baked Jacket Potato sour cream with herbs / mixed seasonal salad / optional with seasonal sautéed vegetables (<i>vegetarian</i>)	12,40 Euro 16,90 Euro
chicken in pretzel breading	19,40 Euro

Salads

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

Main Dish

Three Kinds of Bread Dumplings (vegetarian) spinach / beetroot / oyster mushrooms / homemade / with brown butter / alpine cheese	18,50 Euro
Celery schnitzel in pretzel breading (vegetarian) Potato and mountain cheese puree / ginger and cranberries / pickled vegetables	17,50 Euro
Böckinger Feldgschrei (swabian stew) prime boiled rump / vegetables / spätzle (swabian noodles) / potato	19,50 Euro
Homemade Brown Lentils & Spätzle (swabian noodles) with two vienna sausages	15,90 Euro
without vienna sausages (vegetarian)	13,80 Euro
King Ludwig Dumplings homemade veal meat balls / wheat beer cream / baked hijacks / potatoes with parsley	19,80 Euro
Marinated Pot Roast Baden Style braised 32 hrs. at 70 degrees / homemade bread dumpling / red wine sauce	27,80 Euro
Original Wiener Schnitzel (breaded veal slice) homemade potato salad with cucumber / cranberries / lemon	29,90 Euro
Schweinsbraten-Gröstl (traditional grilled mixture / Mo. to Fr.) pieces of roast pork / potato dumplings / young leek / organic egg	15,90 Euro

Saturdays and sundays

Schweinsbraten Fresh Out Of The Oven (roast pork) potato dumpling / cabbage salad with bacon / Augustiner dark beer sauce	18,90 Euro
-------------------------------------------------------------------------------------------------------------------------------------	------------

Every Tuesday

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

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

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