

WEEKLY SPECIALS

Our aperitif recommendation: Ribisel Lisl
Redcurrant nectar, tonic water, elderflower syrup. Thyme gin (4cl)

0,3l 9,00 Euro

Obacht cheese spaetzle with wild garlic (*vegetarian*)
Asparagus, goat's cheese, fried onions, tomato relish with red onions
and a small mixed salad

19.50 Euro

Mushroom goulash
with homemade bread dumplings (*vegan*)
with a small mixed salad

18,60 Euro

Stroganoff-style baked jacked potato
Sliced Bavarian heifer loin, mushrooms, gherkins,
sour cream, veal jus and a side salad

25,90 Euro

Bavarian asparagus spears (*vegetarian*)
with parsley potatoes and brown butter

19,90 Euro

optionally with

- small Wiener Schnitzel	10,90 Euro
- Treuchtlinger bratwurst	6,50 Euro
- Celery schnitzel	7,50 Euro

Pan-fried salmon trout fillet
(Loisachtal Trout Farm, Kochel am See)
served with green asparagus, peas, wild garlic potatoes and a white wine sauce

20,40 Euro

Our dessert recommendation: Homemade chocolate tart
with marinated rhubarb and meringue

8,40 Euro
