

## MENU

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

### Soups

You can find our soups on our weekly menu!

### Cold Dishes

<b>"Brotzeit" Platter</b>	per person 12,50 Euro
medley of smoked bavarian sausages / lards with cracklings / housemade obachta (bavarian cheese spread) / tyrol cheese cold roast / served with bread	
<b>Housemade Obachta (bavarian cheese spread, vegetarian)</b>	11,90 Euro
made from camembert cheese / cream cheese / onions / served with pretzel	
<b>Swabian Wurstsalat</b>	13,50 Euro
lyoner sausage / red onions / gherkin / served with bread	
<b>with emmentaler cheese</b>	13,50 Euro

### Bavarian Specialities

<b>Schamkerl Bratwurst (roasted pork sausages) (one piece)</b>	8,90 Euro
sauerkraut / medium-hot mustard / served with bread	
<b>Bavarian Veal Meat Balls (two pieces) (gluten free)</b>	15,80 Euro
potato salad with cucumber / medium-hot mustard	
<b>Baked Jacket Potato</b>	12,40 Euro
sour cream with herbs / mixed seasonal salad / optional with <b>seasonal sautéed vegetables (vegetarian)</b>	
<b>chicken in pretzel breading</b>	16,90 Euro 19,40 Euro

### Salads

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

## Main Dish

<b>Three Kinds of Bread Dumplings (vegetarian)</b> spinach / beetroot / oyster mushrooms / homemade / with brown butter / alpine cheese	<b>18,50 Euro</b>
<b>Celery schnitzel in pretzel breading (vegetarian)</b> Potato and mountain cheese puree / ginger and cranberries / pickled vegetables	<b>17,50 Euro</b>
<b>Frankonian Bratwurst (roasted pork sausages) (two pieces)</b> Potato puree / sauerkraut / medium-hot mustard / served with bread	<b>16,40 Euro</b>
<b>Homemade Brown Lentils &amp; Spätzle (swabian noodles)</b> with two vienna sausages	<b>15,90 Euro</b>
without vienna sausages (vegetarian)	<b>13,80 Euro</b>
<b>King Ludwig Dumplings</b> homemade veal meat balls / wheat beer cream / baked hijacks / potatoes with parsley	<b>19,80 Euro</b>
<b>Marinated Pot Roast Baden Style</b> braised 32 hrs. at 70 degrees / homemade bread dumpling / red wine sauce	<b>27,80 Euro</b>
<b>Original Wiener Schnitzel (breaded veal slice)</b> homemade potato salad with cucumber / cranberries / lemon	<b>29,90 Euro</b>
<b>Schweinsbraten-Gröstl (traditional grilled mixture / Mo. to Fr.)</b> pieces of roast pork / potato dumplings / young leek / organic egg	<b>15,90 Euro</b>

## Saturdays and sundays

<b>Schweinsbraten Fresh Out Of The Oven (roast pork)</b> potato dumpling / cabbage salad with bacon / Augustiner dark beer sauce	<b>18,90 Euro</b>
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## Every Tuesday

<b>Swabian roast onion</b> veal jus / spaetzle / fried and melted onions / small mixed salad	<b>31,50 Euro</b>
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## Desserts (Changing Desserts - Ask the service for more information)

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