



Aperitifs

Crodino alcohol free Aperitif with orange	0,20l	5,50
Aperol Spritz with Prosecco and Soda	0,25l	6,50
Tafernwirt Spritz with fruity gin, Prosecco, soda, and berry's	0,25l	7,10
Local beer " Urige Hoibe " light beer, served in a stone	0,50l	4,70
Local dark lager beer "1962" , served in a stone	0,50l	4,50

Fresh Babarian Asparagus

Asparagus spears with butter or sauce Hollandaise , potatoes (<i>Spargel</i>)	22,20
Asparagus spears with ham , butter, potatoes (<i>Spargel mit Schinken</i>)	24,20
Asparagus spears "Polish style" with chopped egg, herbs, butter and potatoes (<i>Spargel polnisch</i>)	24,20
Lemon crust Pikeperch fillet , asparagus spears and tagliatelle noodles with wild garlic sauce (<i>Zander mit Spargel und Bärlauchtagliatelle</i>)	25,50
Asparagus spears with Wiener Schnitzel (veal), Sauce Hollandaise, potatoes	28,80

Soups

Clear soup with meat, wrapped into pancake (Brätstrudelsuppe)	6,50
Asparagus cream soup (Spargelcremesuppe)	6,50
Wild garlic cream soup , with vegetable crisps	6,50
Homemade fish soup with garlic bread (<i>Fischsuppe</i>)	8,50

Starters

Bruschetta with Italian ham, field salad	11,50
Jelly made from sucking-pig and roastbeef with beetroot, field salad, vinaigrette, roasted dumplings, cream cheese, horseradish (<i>Spanferkelsülze</i>)	11,50
Quinoa salad with tomato, cucumber, aubergines, zucchini and beetroot (<i>Quinoa Salat</i>)	
Three ways of goat cheese: fried, gratinated with honey and fried with Italian ham, field salad (<i>Dreierlei Ziegenkäse</i>)	13,20
Lukewarm asparagus with hazelnut pesto, Italian ham, field salad (<i>lauwarmer Spargel</i>)	15,20
Terrine from Salmon with a prawn, asparagus and field salad (<i>Lachsterrine mit Garnele</i>)	15,20
Mixed starter plate: Cantaloup, Italian ham, smoked salmon, fried shimp-spit, smoked trout, olives, tomatoes, mozzarella and baguette (<i>Vorspeisenteller</i>)	16,50



Vegetarian dishes

Wild garlic dumplings , au gratin with cheese, deep fried onions (<i>Bärlachknödel</i>)	14,20
Vegetable-walnut-spelt-patty with creamy mushrooms, potatoes (<i>Gemüsepfanzerl</i>)	15,20
Goat cheese-spinach-lasagne with mixed side salad (<i>Ziegenkäse-Spinat-Lasagne</i>)	16,50
Three types : homemade vegetarian strudel, wild garlic dumpling, creamy mushrooms, Swabia noodles (Spätzle) with cheese , deep fried onions, mixed side salad (<i>Dreierlei</i>)	16,40
Kaiserschmarrn (cut-up and sugared pancake) with raisins, roasted almonds and apple sauce	13,50

Fish

Small portion of Pikeperch fillet , roasted, meunière, potatoes, mixed side salad (<i>Kleines Zanderfilet</i>)	21,50
Carp from the Loisach-valley , fried or “au bleu”, with potatoes, horseradish, tatar sauce and mixed side salad (<i>Karpfen gebacken oder blau</i>)	20,50
Pike from lake Kochelsee , fried with bacon, vegetables, potatoes (<i>Hecht</i>)	25,50
Walchensee Perch pan-fried with lemon butter, potatoes and mixed side salad (<i>Barsch</i>)	25,50
Kochelsee Whitefish „Müllerin style“ , fried, tatar sauce, potatoes, mixed side salad (<i>Renke Müllerin Art</i>)	25,50
Fingerling/char with maitre d’hotel sauce , with a taste of garlic, potatoes, mixed side salad (<i>Saibling nach Art des Hauses</i>)	25,60
Fingerling/char breaded with almonds , potatoes and mixed side salad (Saibling mit Mandeln paniert)	25,60
Grilled fish plate , with salmon, red mullet, and pikeperch, fried prawn, tomatoes, mushrooms, with garlic sauce, spinach and potatoes (<i>Fisch-Grillteller</i>)	26,50
Fish plate , with pikeperch, red mullet, salmon, Atlantic sole roles filled with shrimps, with creamy lobster sauce, asparagus and rice (<i>Fischplatte</i>)	24,50

Meat

Stuffed breast of lamb with a creamy herb sauce, mushrooms, potatoes broccoli and croquettes (<i>gefüllte Lammbrust</i>)	19,50
Poultry Cordon bleu , two slices of escalopes with ham (pork) and cheese between french-fried potatoes (Puten Cordon bleu)	20,20
Pork steak „Allgäuer style“ , with creamy Spätzle au gratin with cheese, fried onions and mixed side salad (<i>Schweineschnitzel Allgäuer Art</i>)	19,20
Filet of pork with a creamy mustard-pepper sauce, vegetables, “Rösti” (fried grated potatoes) (<i>Schweinefilet Senf-Pfeffersauce</i>)	22,50
Fried veal liver “Berlin style” with fried onions, stewed apple and mashed potatoes (<i>Kalbsleber Berliner Art</i>)	19,80
Wiener Schnitzel (veal) with french-fried potatoes and mixed side salad	25,50
Boiled ox breast , spinach, carrots, croquettes, cauliflower, potatoes and horseradish (<i>Ochsenbrust gekocht</i>)	19,50



Sirloin steak with fried onions , broccoli, carrots, cauliflower, home-fried potatoes (<i>Zwiebelrostbraten</i>)	25,50
Game patties , with a creamy mushroom sauce, bacon, Swabia noodles (Spätzle) and red cabbage (<i>Rehpflanzerl</i>)	16,50
Venison goulash with mushrooms, bread dumpling, croquettes and stewed apple (<i>Wildgoulasch</i>)	19,20
Roast venison with red wine sauce , mushrooms, Swabia noodles (Spätzle), red cabbage and stewed apple (<i>Hirschbraten</i>)	21,20

Salads

Large plate of mixed salad , boiled egg, cucumber, cheese stripes, mozzarella, pumpkin seeds, served with bread (<i>Salat mit Käse</i>)	14,60
Large plate of mixed salad , boiled egg and roasted breast of turkey , homemade dressing, served with bread (<i>Salat mit Pute</i>)	16,60
Salad "Ascahi" with green salad, egg, Fillet of red mullet and pikeperch, roasted shrimp-spit, homemade dressing, served with bread (<i>Salat Ascahi</i>)	17,50
Mixed side salad with homemade dressing (<i>gemischter Beilagensalat</i>)	5,50

Children's menu

---for little guests up to 16 years---

Robin Hood – Small fried escalope with french-fries and ketchup	8,80
Sea horses – Fish sticks with potatoes and salad	7,00
Chicken nuggets – with french-fries and ketchup	8,50
Idefix – Homemade Spätzle with sauce and vegetables	4,80
Smurfs – French-fries with ketchup	4,80

Desserts

1 scoop of walnut ice-cream , egg liqueur and whipped cream (<i>Kugel Walnuß-Eis mit Eierlikör</i>)	4,50
Vanillino (Espresso with vanilla ice-cream)	4,40
Fruit salad with cassis sorbet (<i>Fruchtsalat</i>)	7,50
Apple fritters with vanilla ice-cream, cinnamon and whipped cream (<i>Apfelkücherl</i>)	9,50
Selection of Sorbet , 3 scoops with fruits (<i>3 Sorbets</i>)	9,20
Chocolate mousse with vanilla ice-cream and fruites (<i>Schokomouse</i>)	8,50
Cherry dumplings , fruits and cassis sorbet (<i>Wildkirschknödel</i>)	9,50
Dessert plate "the best of" : Tiramisu, apple fritters, chocolate mousse, cherry dumpling, fruits and cassis sorbet (<i>Dessertteller</i>)	10,50