



Aperitifs

Crodino Spritz alcohol free Aperitif with soda and 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

Mushroom & venison weeks

Terrine made from boar , with cowberry, fig-mustard, and fried chanterelles (<i>Wildterrine</i>)	16,20
Thin stripes of venison liver with mushrooms, tomatoes, olives and basalmico jus (<i>geschn. Hirschleber</i>)	12,50
Steamed pumpkin , filled with chanterelles and mushrooms, au gratin with cheese, potatoes (<i>Hokaidokürbis</i>) 🍃	16,50
Chanterelles in a creamy sauce, with parsley and bread dumplings (<i>Pfifferlinge im Rahm</i>) 🍃	18,50
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
Pheasant breast grilled with ham, pineapple sauerkraut, plum sauce and croquettes (<i>Fasan</i>)	25,20
"Poacher's plate" with fried medallions of venison and wild boar, with creamy Swabia noodles, mushrooms, bacon, deep fried potato pancake, steamed apple (<i>Wildererteller</i>)	26,50

Starters

Pumkin-onion tart , scalloped with cheese, field salad (<i>Kürbis-Zwiebelkuchen</i>) 🍃	8,50
Field salad with plums , fried with bacon, croutons, and pumpkin seed oil dressing (<i>Feldsalat mit Pflaumen im Speckmantel</i>)	9,80
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
Three ways of goat cheese: fried, gratinated with honey and fried with Italian ham, field salad (<i>Dreierlei Ziegenkäse</i>)	13,20
Vitello Tonnato , veal slices with tuna sauce, capers and baguette	14,60
Mixed starter plate : Cantaloup, Italian ham, smoked salmon, fried shimp-spit, smoked trout, olives, tomatoes, mozzarella and baguette (<i>Vorspeisenteller</i>)	16,50



Soups

Clear soup with meat, wrapped into pancake (<i>Brätstrudelsuppe</i>)	6,50
Pumpkin soup with pumpkin oil and seeds (<i>Kürbissuppe</i>) 🌿	6,50
Chestnut cream soup with bread crisps (<i>Maronensuppe</i>) 🌿	6,50
Homemade fish soup with garlic bread (<i>Fischsuppe</i>)	9,50

Vegetarian dishes

Wild garlic dumplings with creamy cabbage, au gratin with cheese, deep fried onions (<i>Bärlachknödel</i>) 🌿	14,20
Vegetable-walnut-spelt-patty with creamy mushrooms, potatoes (<i>Gemüsepflanzerl</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 (<i>Spätzle</i>) 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

Carp from the Loisach-valley , fried or “au bleu”, with potatoes, horseradish, tatar sauce and mixed side salad (<i>Karpfen gebacken oder blau</i>)	19,20
Small portion of Pikeperch fillet , roasted, meunière, potatoes, mixed side salad (<i>Kleines Zanderfilet</i>)	21,50
Sea bass , fried in lemon-rosemary-butter, potatoes and mixed side salad (<i>Wolfsbarschfilet</i>)	25,50
Fingerling/char „Müllerin style“ , fried, tatar sauce, potatoes, mixed side salad (<i>Saibling 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 (<i>Saibling mit Mandeln paniert</i>)	25,60
Pikeperch fillet, fried with herb crumbles , chanterelles in a creamy sauce and potatoes (<i>Zanderfilet mit Pfifferlingen</i>)	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>)	27,50

Poultry

Poultry Cordon bleu , two slices of escalopes with ham (pork) and cheese between french-fried potatoes (<i>Puten Cordon bleu</i>)	20,20
½ grilled duck with potato dumpling and red cabbage (<i>Ente gebraten</i>)	24,50
¼ duck	18,50



Meat

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 chanterelles in a creamy sauce with bread dumpling (<i>Schweinefilet Pfifferlingrahm</i>)	23,50
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
Sirloin steak with fried onions , broccoli, carrots, cauliflower, home-fried potatoes (<i>Zwiebelrostbraten</i>)	25,50

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
3 potato fritters with applesauce and cinnamon sugar 🌿	6,50

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 fruits (<i>Schokomouse</i>)	8,50
Cherry dumplings , fruits and cassis sorbet (<i>Wildkirschnödel</i>)	9,50
Dessert plate “the best of” : Tiramisu , apple fritters , chocolate mousse, cherry dumpling, fruits and cassis sorbet (<i>Dessertteller</i>)	10,50