



Aperitifs

Tafernwirt Spritz with fruity gin, secco, soda, berry's, mint and ice	0,25l	7,50
Crodino Spritz alcohol free bitter Aperitif with soda, orange and ice	0,20l	5,80
Local beer " Urige Hoibe " light beer, served in a stone	0,50l	4,80
Local dark lager beer "1962" , served in a stone	0,50l	4,60

Recommendations

Carp from the Loisach-valley, fried or "au bleu", with potatoes, horseradish, tatar sauce and mixed side salad (<i>Karpfen gebacken oder blau</i>)	21,50
Game patties, with a creamy mushroom sauce, bacon, Swabia noodles (Spätzle) and red cabbage (<i>Rehpflanzerl</i>)	17,80
Venison goulash with mushrooms, bread dumpling, croquettes and stewed apple (<i>Wildgoulasch</i>)	20,50
Roast venison with red wine sauce, mushrooms, Swabia noodles (Spätzle), red cabbage and stewed apple (<i>Hirschbraten</i>)	23,50
½ grilled duck with potato dumpling and red cabbage (<i>Ente gebraten</i>)	27,50
¼ duck	19,50

Soups

Clear soup with meat, wrapped into pancake (<i>Brätstrudelsuppe</i>)	6,60
Chestnut cream soup with vegetable crisps 🍄 (<i>Maronensuppe</i>)	6,80
Pumpkin soup with pumpkin oil and seeds 🍄 (<i>Kürbissuppe</i>)	6,80
Homemade fish soup with garlic bread (<i>Fischsuppe</i>)	9,50

Starters

Field salad with plums, fried with bacon, croutons, and pumpkin seed oil dressing (<i>Feldsalat mit Pflaumen im Speckmantel</i>)	10,50
Bruschetta with Italian ham, field salad	11,50
Tomato salad with mozzarella cheese and rocket salad 🍄	12,80
Jelly made from sucking-pig and roastbeef with beetroot, field salad, vinaigrette, roasted dumplings, cream cheese, horseradish (<i>Spanferkelsülze</i>)	13,50
Pumpkin-apple tart, with chestnuts scalloped with cheese, field salad 🍄 (<i>Quiche</i>)	13,50
Three ways of goat cheese: fried, gratinated with honey and fried with Italian ham, field salad (<i>Dreierlei Ziegenkäse</i>)	14,80
Mixed starter plate: Cantaloup, Italian ham, smoked salmon, fried shrimp-spit, smoked trout, olives, tomatoes, mozzarella and baguette (<i>Vorspeisenteller</i>)	16,80



❖ Vegetarian dishes ❖

Au gratin pumpkin and vegetables with mozzarella cheese (<i>Gratin vom Kürbis und Gemüse</i>)	15,50
Stuffed cabbage (vegan) with tomato sauce and potatoes (<i>Krautwickerl</i>)	15,50
Raviolis filled with pumpkin , pumpkin sauce and parmesan cheese (<i>Kürbisravioli</i>)	16,50
Steamed pumpkin , filled with chanterelles and mushrooms, au gratin with cheese, potatoes (<i>Hokaidokürbis</i>)	16,50
Wild garlic dumplings with creamy cabbage, au gratin with cheese, deep fried onions (<i>Bärlachknödel</i>)	15,50
Vegetable-walnut-spelt-patty with creamy mushrooms, potatoes (<i>Gemüsepfannerl</i>)	17,50
Goat cheese-spinach-lasagne with mixed side salad (<i>Ziegenkäse-Spinat-Lasagne</i>)	16,80
Three dishes: homemade vegetarian strudel, wild garlic dumpling, creamy mushrooms, Swabia noodles (<i>Spätzle</i>) with cheese, deep fried onions, mixed side salad (<i>Dreierlei</i>)	17,50
Kaiserschmarrn (cut-up and sugared pancake) with raisins, roasted almonds and apple sauce	14,50

Fish

Tagliatelle with steamed salmon , cream sauce (<i>Tagliatelle mit Lachs</i>)	18,20
Pikeperch fillet , roasted, meunière, potatoes, mixed side salad (<i>Zanderfilet</i>)	22,50
Fingerling/char „Müllerin style“ , fried, tatar sauce, potatoes, mixed side salad (<i>Saibling Müllerin Art</i>)	27,50
Fingerling/char filets with maitre d'hotel sauce , with a taste of garlic, potatoes, mixed side salad (<i>Saibling nach Art des Hauses</i>)	27,50
Fingerling/char filets breaded with almonds , potatoes and mixed side salad (<i>Saibling mit Mandeln paniert</i>)	27,50
Grilled fish plate , with salmon, red mullet, and pikeperch, fried prawn, tomatoes, mushrooms, with garlic sauce, spinach and potatoes (<i>Fisch-Grillteller</i>)	29,50

From the pan & grill

Poultry Cordon bleu , two slices of escalopes with ham (pork) and cheese between french-fried potatoes (<i>Puten Cordon bleu</i>)	22,50
Pork steak „Allgäuer style“ , with creamy Spätzle au gratin with cheese, fried onions and mixed side salad (<i>Schweineschnitzel Allgäuer Art</i>)	19,80
Filet of pork with a creamy mustard-pepper sauce, vegetables, “Rösti” (fried grated potatoes) (<i>Schweinefilet</i>)	25,50
Fried veal liver “Berlin style” with fried onions, stewed apple and mashed potatoes (<i>Kalbsleber Berliner Art</i>)	20,50
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>)	20,80
Sirloin steak with fried onions , broccoli, carrots, cauliflower, home-fried potatoes (<i>Zwiebelrostbraten</i>)	26,50

Salads

Large plate of mixed salad , boiled egg, cucumber, cheese stripes , mozzarella , pumpkin seeds, served with bread (<i>Salat mit Käse</i>) 🌿	15,20
Large plate of mixed salad , boiled egg and roasted breast of turkey , homemade dressing, served with bread (<i>Salat mit Pute</i>)	17,60
Salad "Ascahi" with green salad, egg, Fillet of red mullet and pikeperch, roasted shrimp-spit, homemade dressing, served with bread (<i>Salat Ascahi</i>)	17,80
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 scope of creamy walnut ice-cream with egg nog and whipped cream	4,50
Vanillino: 1 scoop vanilla ice-cream doused with Espresso	4,40
Schokolino: 1 scoop chocolate ice-cream doused with warm milk foam	4,40
Fruit salad with cassis sorbet (<i>Fruchtsalat</i>)	7,50
3 kind of ice-cream-dumplings with cinnamon crumbles, filled with raspberry, apricot, nougat	7,50
Apple fritters with vanilla ice-cream, cinnamon and whipped cream (<i>Apfelkücherl</i>)	9,50
Curd strudel with vanilla ice-cream (<i>Topfenstrudel</i>)	9,20
Selection of Sorbet , 3 scoops with fruits (<i>3 Sorbets</i>)	9,20
Chocolate mousse with vanilla ice-cream and fruits (<i>Schokomousse</i>)	8,50
Cherry dumplings , fruits and vanilla ice-cream (<i>Wildkirschknödel</i>)	9,50

Dessert plate "the best of":

Tiramisu, apple fritters, chocolate mousse,
cherry dumpling, fruits and cassis sorbet (*Dessertteller*) 10,50