



Aperitifs

Crodino Spritz , alcohol free Aperitif with orange	0,25l	5,80
Ginger Spritz , alcohol free, with ginger ale, elderberry syrup, lemon and ice	0,25l	5,80
Tafernwirt Spritz with fruity gin, Prosecco, soda, and berry's	0,25l	7,50
Rosato Spitz with hibiscus and orange flavours, secco, soda and ice	0,25l	
Local dark lager beer , served in a stone	0,50l	4,60
Prosecco pure,	0,1l	4,60
or with peach liqueur or elder syrup	0,1l	4,90

Soups

Sweet potato-ginger soup with blue potato crisps (<i>Karotten-Ingwer-Suppe</i>) 🍃	6,80
Chestnut cream soup with bread (<i>Maronensuppe</i>) 🍃	6,80
"Holiday-Soup" with semolina dumpling, sliced pancake, liver Spätzle (<i>Festtagss.</i>)	7,80
Homemade fish soup with garlic bread (<i>Fischsuppe</i>)	9,80

Starters

Bruschetta with Italian ham, field salad	11,80
Three ways of goat cheese : fried, gratinated with honey and fried with Italian ham, field salad (<i>Dreierlei Ziegenkäse</i>)	14,50
Smoked salmon and avocado tatar with prawn spit, Mango dip, field salad	15,80
Mixed starter plate : Cantaloupe, Italian ham, smoked salmon, fried shrimp-spit, smoked trout, olives, tomatoes, mozzarella and baguette (<i>Vorspeisenteller</i>)	16,80

🍃 Vegetarian dishes 🍃

Vegetable-walnut-spelt-patty with creamy mushrooms, potatoes (<i>Gemüsepflanzerl</i>)	17,50
Goat cheese-spinach-lasagne with mixed side salad (<i>Ziegenkäse-Spinat-Lasagne</i>)	16,80
Vegetable plate with rice and Röstinchen	17,50
Three types : homemade vegetarian strudel, wild garlic dumpling, creamy mushrooms, Swabia noodles (Spätzle) with cheese , deep fried onions, mixed side salad (<i>Dreierlei</i>)	17,50
Kaiserschmarrn (cut-up and sugared pancake) with raisins, roasted almonds and apple sauce	14,50

Salads

Large plate of mixed salad , boiled egg, cucumber, cheese stripes, mozzarella, pumpkin seeds, served with bread (<i>Salatplatte</i>) 🍃	15,20
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



Fish

Tagliatelle with steamed salmon and cream sauce (<i>Tagliatelle mit Lachs</i>)	18,20
Carp from the Loisach-vally, fried or “au bleu”, with potatoes, horseradish, tatar sauce and mixed side salad (<i>Karpfen gebacken oder blau</i>)	22,50
Fingerling/char „Müllerin style“, fried, tatar sauce, potatoes, mixed side salad (<i>Saibling Müllerin Art</i>)	27,50
Fingerling/char 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 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
Fish plate, with boiled pikeperch, red mullet, salmon, Atlantic sole roles filled with shrimps, with creamy lobster sauce, asparagus and rice (<i>Fischplatte</i>)	29,80

Meat

½ grilled duck with potato dumpling and red cabbage (<i>Ente gebraten</i>)	28,50
Poultry Cordon bleu, two slices of escalope with ham and cheese between french-fried potatoes (<i>Puten Cordon bleu</i>)	22,50
Pheasant breast grilled with ham, pineapple sauerkraut, plum sauce and croquettes (<i>Fasan</i>)	28,50
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 Senf-Pfeffersauce</i>)	26,50
Roast veal with a creamy sauce, Swabia noodles (Spätzle) and a side salad (<i>Kalbsrahmbraten</i>)	22,50
Fried veal liver “Berlin style” with fried onions, stewed apple and mashed potatoes (<i>Kalbsleber Berliner Art</i>)	21,50
Wiener Schnitzel (veal) with french-fried potatoes and mixed side salad	25,50
Veal Schnitzel “Madras” with a creamy curry sauce, mango chutney, deep fried banana and rice	28,50
Sirloin steak with fried onions, broccoli, carrots, cauliflower, home-fried potatoes (<i>Zwiebelrostbraten</i>)	27,50
Roast venison with red wine sauce, mushrooms, Swabia noodles (Spätzle), red cabbage and stewed apple (<i>Hirschbraten</i>)	23,50
“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>)	29,50



Children's menu

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

Robin Hood – Small fried escalope with french-fries and ketchup	8,80
Micky Mouse – Poultry steak, with Spätzle, creamy sauce and vegetables	8,80
Sea horse – Fish sticks with potatoes and salad	7,00
Idefix – Homemade Spätzle with sauce and vegetables	4,80
Smurfs – French-fries with ketchup	4,80
Pirates meal – 3 pieces potato fritter with apple sauce 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
3 kind of ice dumplings , filled with raspberry, nougat and apricot (<i>Eisknödel</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

Digestive

Schnaps made by **Obstbrennerei Zangl** from Kochel

Obstbrand, Zwetschge (Plum), Williams Christ (Williams pear),

Birne (pear) or Kräuterschnaps (herbs)	43 Vol.%	2cl	3,80
Hirschkuss , Bavarian herb liqueur	38 Vol.%	2cl	3,80
Hazelnut-Schnaps , from Destillerie Lantenhammer	42 Vol.%	2cl	5,90
Mariensteiner Stollen-Gin , Monk Distillery + Marienst. Brauhaus	45,2 Vol.%	2cl	4,80
as Gin-Tonic		4cl	11,90
Slyrs , Bavarian Single Malt Whisky	43 Vol.%	2cl	8,50