



Afternoon's menu

(between 14:00 and 17:30)

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| Bouillon with slices of pan cakes (<i>Pfannkuchensuppe</i>) | 6,80 |
| Liver noodle (Spätzle) soup (<i>Leberspätzlesuppe</i>) | 6,80 |
| Homemade Goulasch soup with bread (<i>Goulaschsuppe</i>) | 8,50 |
| 2 pair of Vienna sausages ^(P) with bread (<i>Wienerwürstchen</i>) | 8,90 |
| Homemade "Swabia noodles" (Spätzle) with creamy cheese, deep fried onions (<i>Käsespätzle</i>) 🍃 | 14,20 |
| Large plate of mixed salad, boiled egg, cucumber, cheese stripes, mozzarella, pumpkin seeds, served with bread (<i>Salatteller 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 |
| Schnitzel "Vienna Style" (pork) with french-fried potatoes (<i>Schweineschnitzel</i>) | 18,20 |
| Pork steak „Allgäuer style“, with creamy Spätzle au gratin with cheese, fried onions and mixed side salad ^(S) (<i>Schweineschnitzel Allgäuer Art</i>) | 19,80 |
| Venison goulash with mushrooms, bread dumpling, croquettes and stewed apple (<i>Wildgoulasch</i>) | 20,50 |
| Fingerling/char „Müllerin style“, fried, tatar sauce, potatoes, mixed side salad ^(S) (<i>Saibling Müllerin Art</i>) | 27,50 |
| Kaiserschmarrn (cut-up and sugared pancake) with raisins, roasted almonds and apple sauce 🍃 | 14,50 |

On request we serve one dish on two plates, add. 2,- Euro

If you prefer one of our **homemade cakes or tarts**, have a look in the cake showcase.

(S) Süßstoff Saccharin / (K) Konservierungsstoff Benzoelsäure / (P) Phosphat / (F) Farbstoffe / (C) Chinin / (Ko) Koffein
Unsere Salate servieren wir mit unserem Sahne-Joghurt-Hausdressing mit einem Hauch von Knoblauch

All rates are in Euro, incl. service and VAT.



Snacks (Brotzeit)

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| Bread with different kinds of sausages ^(P) , pickled gherkin ^(K,S) (<i>Wurstbrot</i>) | 9,60 |
| Bread with two kinds of cheese (<i>Käsebrot</i>) 🍃 | 9,60 |
| Bread with boiled ham ^(P) , pickled gherkin ^(K,S) (<i>Brot mit gekochtem Schinken</i>) | 9,60 |
| Bread with ham ^(P) , pickled gherkin ^(K,S) (<i>Brot mit rohem Schinken</i>) | 9,60 |
| Strammer Max Bread with boiled ham ^(P) and fried egg, sunnyside up | 11,50 |
| O'batzter (savoury cheese) with onion rings, bread and butter 🍃 | 11,80 |
| Bavarian style sausage salad ^(P) with onion rings, pickled gherkin ^(K,S) and bread (<i>Bayerische Wurstsalat</i>) | 10,80 |
| Swiss style sausage salad ^(P) with cheese, cream dressing, onion rings, pickled gherkin ^(K,S) and bread (<i>Schweizer Wurstsalat</i>) | 11,80 |
| Bavarian Brotzeit-plate with different types of sausages ^(P) , liver sausage, lard, O'batzter, horseradish, pickled gherkin ^(K,S) and bread (<i>Bayerisches Brotzeitbrett!</i>) | 14,90 |
| Mixed cheese plate with bread and butter (<i>Käseplatte</i>) 🍃 | 14,90 |

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From the region

Exclusively for the Tafernwirt: The "**Urige Hoibe**",
a tasty and spicy naturally cloudy beer served in a stone. 0,5l / 4,90

The "**Dark 1962**" beer is made with two special malts
brewed in a old Bavarian tradition 0,5l / 4,70

The "**Ruhige Kugel**" from the Hoppe brewery from Waakirchen,
is a non-alcoholic beer brewed with barley, wheat and spelt malt. 0,5l / 4,80

The "**Tafernwirt-Sprizz**" is a little bit fruity and a little bit herb,
made from herbal gin, Prosecco, soda, ice cream and wild berries.
The herbal gin is made for us exclusively
by the *Cocktail House manufactory* from Sachsenkam. 0,25l / 7,70

Mariensteiner 
Brauhaus



The Tafernwirt of the Tölzer Land

A community of traditional restaurants - do credit to the venerable "tafern" of past centuries. Culinary delicacies, hearty, Bavarian, refined and creative: the close cooperation with local producers guarantees freshness and quality.

www.tafernwirt.de