



Aperitifs

Tafernwirt Spritz with fruity gin, secco, soda, berry's, mint and ice	0,25 l	7,70
Crodino Spritz alcohol free bitter Aperitif with soda, orange and ice	0,25 l	6,00
Local alcohol free beer "Ruhige Kugel" from the HOPPE brewery, Waakirchen	0,50 l	4,80
Local dark lager beer "1962" , served in a stone	0,50 l	4,70

Recommendations

Lamb chops with mushrooms, tomatoes, overbaked with Bavaria blue cheese (blue cheese) broccoli and potatoes (*Lammkoteletts*) 32,00

Asparagus from Germany

Asparagus spears with butter or sauce Hollandaise, potatoes (*Spargel*) 23,50

Asparagus spears with ham, butter, potatoes (*Spargel mit Schinken*) 25,50

Asparagus spears "Polish style" with chopped egg, herbs, butter and potatoes (*Spargel polnisch*) 25,50

Asparagus spears with Wiener Schnitzel (veal) with butter and sauce Hollandaise (*Spargel mit Wiener Schnitzel*) 29,50

Soups

Clear soup with meat, wrapped into pancake (<i>Brätstrudelsuppe</i>)	6,60
Wild garlic cream soup with croutons 🍃 (<i>Bärlauchcremesuppe</i>)	6,80
Asparagus cream soup 🍃 (<i>Spargelcremesuppe</i>)	6,80
Homemade fish soup with garlic bread (<i>Fischsuppe</i>)	9,50

Starters

Three kinds of spreads: O'batzter, hummus and cream cheese, with bread (<i>Dreierlei Aufstriche</i>) 🍃	9,20
Bruschetta with Italian ham, field salad	11,80
Tomato salad with mozzarella cheese and rocket salad 🍃	12,80
Three ways of goat cheese: fried, gratinated with honey and fried with Italian ham, field salad (<i>Dreierlei Ziegenkäse</i>)	14,80
Lukewarm asparagus with hazelnut pesto, Italian ham, field salad (<i>lauwarmer Spargel</i>)	15,20
Wild-garlic/sour cream mousse with beetroot, hummus and asparagus salad 🍃	15,20
Mixed starter plate: Cantaloup, Italian ham, smoked salmon tatar, fried shrimp-spit, olives, tomatoes, mozzarella and baguette (<i>Vorspeisenteller</i>)	16,80



Vegetarian dishes

Raviolis filled with cream cheese , with wild garlic sauce, asparagus and roasted hazelnuts	15,50
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>Gemüsepflanzerl</i>)	17,50
Three dishes: 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

Fish

Pikeperch fillet , roasted, meunière, potatoes, mixed side salad (<i>Zanderfilet</i>)	22,50
Lemon crust Pikeperch fillet , asparagus spears and tagliatelle noodles with wild garlic sauce (<i>Zander mit Spargel und Bärlauchtagliatelle</i>)	27,50
Fingerling/char „Müllerin style“ , fried, or “au bleu” , with tatar sauce, potatoes, mixed side salad (<i>Sabling Müllerin Art</i>)	27,50
Fingerling/char filets with maitre d’hotel sauce , with a taste of garlic, potatoes (<i>Sabling nach Art des Hauses</i>)	27,50
Fingerling/char filets breaded with almonds , potatoes and mixed side salad (<i>Sabling 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>)	26,50
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
Sirloin steak with fried onions , broccoli, carrots, cauliflower, home-fried potatoes (<i>Zwiebelrostbraten</i>)	27,50
Game patties , with a creamy mushroom sauce, bacon, Swabia noodles (Spätzle) and red cabbage (<i>Rehpflanzerl</i>)	17,80
Roast venison with red wine sauce, mushrooms, Swabia noodles (Spätzle), red cabbage and stewed apple (<i>Hirschbraten</i>)	23,50



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	4,60
Vanillino: 1 scoop vanilla ice-cream doused with Espresso	4,50
Schokolino: 1 scoop chocolate ice-cream doused with warm milk foam	4,50
Fruit salad with cassis sorbet (<i>Fruchtsalat</i>)	7,50
Mascarpone cheese-frangipane cream with peppermint liqueur strawberries	8,50
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>Schokomouse</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