



Aperitifs

Tafernwirt Spritz with fruity gin, secco, soda, berry's, mint and ice	0,25 l	7,60
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

Wild-garlic/sour cream mousse with beetroot, hummus and asparagus salad 🍃	15,20
3 Crostini with wild-garlic butter, mixed tomato salad and Italian ham	11,80
Vegetable Quiche with herbs, overbaked with cheese, field salad (<i>Kräutererquiche</i>) 🍃	10,80
Wild herb salad with fried zucchini patties , dandelion, mint, arugula, ground elder, cress, melon, cranberries, mozzarella and vinaigrette (<i>Kräutersalat</i>) 🍃	15,20
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>Bärlauchknödel</i>) 🍃	15,50
Steamed salmon and fingerling/char filet with Swiss chard and asparagus risotto	28,50
Roasted venison (roebeek) with red wine sauce, mushrooms, Swabia noodles (<i>Spätzle</i>), red cabbage, croquettes, and filled apple (<i>Maibock</i>)	26,50

Soups

Clear soup with meat, wrapped into pancake (<i>Brätstrudelsuppe</i>)	6,60
Asparagus cream soup 🍃 (<i>Spargelcremesuppe</i>)	6,80
Wild garlic cream soup with croutons 🍃 (<i>Bärlauchcremesuppe</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
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
Smoked salmon tatar with Avocado creme and potato pancakes (<i>Räucherlachstatar</i>)	15,80
Mixed starter plate: Cantaloup, Italian ham, smoked salmon tatar, fried shrimp-spit, olives, tomatoes, mozzarella and baguette (<i>Vorspeisenteller</i>)	16,80



Asparagus from Germany

Asparagus spears with butter <u>or</u> sauce Hollandaise, potatoes (<i>Spargel</i>)	23,50
Asparagus spears with ham, butter, potatoes (<i>Spargel mit Schinken</i>)	25,50
Asparagus spears “Polish style” with chopped egg, herbs, butter and potatoes (<i>Spargel polnisch</i>)	25,50
Asparagus spears with Wiener Schnitzel (veal) with butter and sauce Hollandaise (<i>Spargel mit Wiener Schnitzel</i>)	29,50

❖ Vegetarian dishes ❖

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 (<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

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, <u>or</u> “au bleu”, with 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 (<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>)	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 (Rehpflanzerl) 17,80

Salads

Large plate of mixed salad, boiled egg, cucumber, **cheese stripes**, **mozzarella**,
pumpkin seeds, served with bread (*Salat mit Käse*) 🌿 15,20

Large plate of mixed salad, boiled egg and **roasted breast of turkey**,
homemade dressing, served with bread (*Salat mit Pute*) 17,60

Salad "Ascahi" with green salad, egg,
Fillet of red mullet and pikeperch, roasted shrimp-spit, homemade dressing,
served with bread (*Salat Ascahi*) 17,80

Mixed side salad with homemade dressing (*gemischter Beilagensalat*) 🌿 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 (*Fruchtsalat*) 7,50

Mascarpone cheese-frangipane cream with peppermint liqueur strawberries 8,50

Apple fritters with vanilla ice-cream, cinnamon and whipped cream (*Apfelkücherl*) 9,50

Curd strudel with vanilla ice-cream (*Topfenstrudel*) 9,20

Selection of Sorbet, 3 scoops with fruits (*3 Sorbets*) 9,20

Chocolate mousse with vanilla ice-cream and fruits (*Schokomouse*) 8,50

Cherry dumplings, fruits and vanilla ice-cream (*Wildkirschknödel*) 9,50

Dessert plate "the best of":

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