



## Aperitifs

<b>Tafernwirt Spritz</b> with fruity gin, secco, soda, berry's, mint and ice	0,25 l	7,60
<b>Crodino Spritz</b> alcohol free bitter Aperitif with soda, orange and ice	0,25 l	6,00
Local <b>alcohol free beer "Ruhige Kugel"</b> from the HOPPE brewery, Waakirchen	0,50 l	4,80
Local <b>dark lager beer "1962"</b> , served in a stone	0,50 l	4,70

## Recommendations

<b>Game patties</b> , with a creamy mushroom sauce, bacon, Swabia noodles (Spätzle) and red cabbage (Rehpflanzerl)	17,80
<b>Venison goulash</b> with mushrooms, bread dumpling, croquettes and stewed apple ( <i>Wildgoulasch</i> )	20,50
<b>Roast venison</b> with red wine sauce, mushrooms, Swabia noodles (Spätzle), red cabbage and stewed apple ( <i>Hirschbraten</i> )	23,50

## Soups

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

## Starters

<b>Three kinds of spreads:</b> O'batzter, hummus and cream cheese, with bread ( <i>Dreierlei Aufstriche</i> ) 🍃	9,20
<b>Vegetable Quiche</b> with herbs, overbaked with cheese, field salad ( <i>Kräutererquiche</i> ) 🍃	10,80
<b>Three ways of goat cheese:</b> fried, gratinated with honey and fried with Italian ham, field salad ( <i>Dreierlei Ziegenkäse</i> )	14,80
<b>Wild-garlic/sour cream mousse</b> with beetroot, hummus and asparagus salad 🍃	15,20
<b>Lukewarm asparagus</b> with hazelnut pesto, Italian ham, field salad ( <i>lauwarmer Spargel</i> )	15,20
<b>Smoked salmon tatar</b> with Avocado creme and potato pancakes ( <i>Räucherlachstatar</i> )	15,80
<b>Mixed starter plate:</b> Cantaloup, Italian ham, smoked salmon tatar, fried shrimp-spit, olives, tomatoes, mozzarella and baguette ( <i>Vorspeisenteller</i> )	16,80



## Vegetarian dishes

<b>Raviolis filled with cream cheese</b> , with wild garlic sauce, asparagus and roasted hazelnuts	15,50
<b>Wild garlic dumplings</b> with creamy cabbage, au gratin with cheese, deep fried onions ( <i>Bärlauchknödel</i> )	15,50
<b>Vegetable-walnut-spelt-patty</b> with creamy mushrooms, potatoes ( <i>Gemüsepflanzerl</i> )	17,50
<b>Goat cheese-spinach-lasagne</b> with mixed side salad ( <i>Ziegenkäse-Spinat-Lasagne</i> )	16,80
<b>Three dishes:</b> homemade vegetarian strudel, wild garlic dumpling, creamy mushrooms, Swabia noodles (Spätzle) with cheese, deep fried onions, mixed side salad ( <i>Dreierlei</i> )	17,50
<b>Kaiserschmarrn</b> (cut-up and sugared pancake) with raisins, roasted almonds and apple sauce	14,50

## Fish

<b>Pikeperch fillet</b> , roasted, meunière, potatoes, mixed side salad ( <i>Zanderfilet</i> )	22,50
<b>Lemon crust Pikeperch fillet</b> , asparagus spears and tagliatelle noodles with wild garlic sauce ( <i>Zander mit Spargel und Bärlauchtagliatelle</i> )	27,50
<b>Fingerling/char „Müllerin style“</b> , fried, or <b>“au bleu”</b> , with tatar sauce, potatoes, mixed side salad ( <i>Saibling Müllerin Art</i> )	27,50
<b>Fingerling/char filets with maitre d’hotel sauce</b> , with a taste of garlic, potatoes ( <i>Saibling nach Art des Hauses</i> )	27,50
<b>Fingerling/char filets breaded with almonds</b> , potatoes and mixed side salad ( <i>Saibling mit Mandeln paniert</i> )	27,50
<b>Grilled fish plate</b> , 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

<b>Poultry Cordon bleu</b> , two slices of escalopes with ham (pork) and cheese between french-fried potatoes ( <i>Puten Cordon bleu</i> )	22,50
<b>Pork steak „Allgäuer style“</b> , with creamy Spätzle au gratin with cheese, fried onions and mixed side salad ( <i>Schweineschnitzel Allgäuer Art</i> )	19,80
<b>Filet of pork</b> with a creamy mustard-pepper sauce, vegetables, “Rösti” (fried grated potatoes) ( <i>Schweinefilet</i> )	26,50
<b>Fried veal liver</b> “Berlin style” with fried onions, stewed apple and mashed potatoes ( <i>Kalbsleber Berliner Art</i> )	21,50
<b>Wiener Schnitzel</b> (veal) with french-fried potatoes and mixed side salad	25,50
<b>Sirloin steak with fried onions</b> , broccoli, carrots, cauliflower, home-fried potatoes ( <i>Zwiebelrostbraten</i> )	27,50



## Asparagus from Germany

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

## Salads

<b>Large plate of mixed salad, boiled egg, cucumber, cheese stripes, mozzarella, pumpkin seeds, served with bread (Salat mit Käse)</b> 🌿	15,20
<b>Large plate of mixed salad, boiled egg and roasted breast of turkey, homemade dressing, served with bread (Salat mit Pute)</b>	17,60
<b>Salad "Ascahi" with green salad, egg, Fillet of red mullet and pikeperch, roasted shrimp-spit, homemade dressing, served with bread (Salat Ascahi)</b>	17,80
<b>Mixed side salad with homemade dressing (gemischter Beilagensalat)</b> 🌿	5,50

## Children's menu

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

<b>Robin Hood</b> – Small fried escalope with french-fries and ketchup	8,80
<b>Sea horses</b> – Fish sticks with potatoes and salad	7,00
<b>Chicken nuggets</b> – with french-fries and ketchup	8,50
<b>Idefix</b> – Homemade Spätzle with sauce and vegetables	4,80
<b>Smurfs</b> – French-fries with ketchup 🌿	4,80
<b>3 potato fritters</b> with applesauce and cinnamon sugar 🌿	6,50

## Desserts

<b>1 scope of creamy walnut ice-cream</b> with egg nog and whipped cream	4,60
<b>Vanillino:</b> 1 scoop vanilla ice-cream doused with Espresso	4,50
<b>Fruit salad</b> with cassis sorbet ( <i>Fruchtsalat</i> )	7,50
<b>Apple fritters</b> with vanilla ice-cream, cinnamon and whipped cream ( <i>Apfelkücherl</i> )	9,50
<b>Curd strudel</b> with vanilla ice-cream ( <i>Topfenstrudel</i> )	9,20
<b>Selection of Sorbet</b> , 3 scoops with fruits ( <i>3 Sorbets</i> )	9,20
<b>Chocolate mousse</b> with vanilla ice-cream and fruits ( <i>Schokomouse</i> )	8,50
<b>Cherry dumplings</b> , fruits and vanilla ice-cream ( <i>Wildkirschnödel</i> )	9,50

### Dessert plate "the best of":

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