

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
Dark lager beer, served in a stone	0,50 l	4,70

Seasonal recommendations

Game patties, with a creamy mushroom sauce, bacon, Swabia noodles (Spätzle) and red cabbage (Rehpflanzerl)		17,80
Venison goulash with mushrooms, bread dumpling, croquettes and stewed apple (*Wildgoulasch*)		20,50
Roast venison with red wine sauce, mushrooms, Swabia noodles (Spätzle), red cabbage and stewed apple (*Hirschbraten*)		23,50
½ grilled duck with potato dumpling and red cabbage (*Ente gebraten*)		27,50
	¼ duck	19,50
Pheasant breast grilled with ham, pineapple sauerkraut, plum sauce and croquettes (*Fasan*)		28,50

Soups

Clear soup with meat, wrapped into pancake (*Brätstrudelsuppe*)	6,60
Pumpkin soup with pumpkin oil and seeds (*Kürbissuppe*)	6,80
Chestnut cream soup with roasted bread (*Maronensuppe*)	6,80
Homemade fish soup with garlic bread (*Fischsuppe*)	9,50

Starters

Three kinds of spreads: O'batzter, hummus and cream cheese, with bread (*Dreierlei Aufstriche)*	9,20
Field salad with plums, fried with bacon, croutons, and pumpkin seed oil dressing (*Feldsalat mit Pflaumen im Speckmantel*)	10,50
Bruschetta with Italian ham, field salad	11,80
Jelly made from sucking-pig and roastbeef with beetroot, field salad, vinaigrette, roasted dumplings, cream cheese, horseradish (*Spanferkelsülze*)	13,50
Three ways of goat cheese: fried, gratinated with honey and fried with Italian ham, field salad (*Dreierlei Ziegenkäse*)	14,80
Sweet pepper, baked with Feta cheese, salad and baguette (*Paprika mit Feta*)	14,20
Mixed starter plate: Cantaloup, Italian ham, smoked salmon tatar, fried shrimp-spit, olives, tomatoes, mozzarella and baguette *(Vorspeisenteller)*	16,80



Vegetarian dishes

Raviolis filled with pumpkin, pumpkin sauce and parmesan cheese (*Kürbisravioli*)	16,20
Goat cheese-spinach-lasagne with mixed side salad (*Ziegenkäse-Spinat-Lasagne*)	16,80
Steamed pumpkin, filled with chanterelles and mushrooms, au gratin with cheese, potatoes *(Hokaidokürbis*)	18,50
Wild garlic dumplings with creamy cabbage**,** au gratin with cheese, deep fried onions *(Bärlauchknödel)*	15,50
Vegetable-walnut-spelt-patty with creamy mushrooms, potatoes *(Gemüsepflanzerl)*	17,50
Kaiserschmarrn (cut-up and sugared pancake) with raisins, roasted almonds and apple sauce	14,50

Fish

Tagliatelle with steamed salmon, cream sauce (*Tagliatelle mit Lachs*)	18,50
Pikeperch fillet, roasted, meuniére, potatoes, mixed side salad (*Zanderfilet*)	22,50
Carp from the Loisach-vally, *fried* **or "***au bleu***",** with potatoes, horseradish, tatar sauce and mixed side salad (Karpfen gebacken oder blau)	22,50
Fingerling/char „Müllerin style", fried, with tatar sauce, potatoes, mixed side salad (*Saibling Müllerin Art*)	27,50
Fingerling/char filets with maitre d'hotel sauce, with a taste of garlic, potatoes (*Sabiling nach Art des Hauses*)	27,50
Fingerling/char filets breaded with almonds, potatoes and mixed side salad (*Sabiling mit Mandeln paniet*)	27,50
Grilled fish plate, with salmon, red mullet, and pikeperch, fried prawn, tomatoes, mushrooms, with garlic sauce, spinach and potatoes (*Fisch-Grillteller*)	29,50

From the pan & grill

Poultry Cordon bleu, two slices of escalopes with ham (pork) and cheese between french-fried potatoes (*Puten Cordon bleu*)	22,50
Pork steak „Allgäuer style", with creamy Spätzle au gratin with cheese, fried onions and mixed side salad (*Schweineschnitzel Allgäuer Art*)	19,80
Fried veal liver "Berlin style" with fried onions, stewed apple and mashed potatoes (*Kalbsleber Berliner Art*)	21,50
Wiener Schnitzel (veal) with french-fried potatoes and mixed side salad	25,50
Filet of pork with a creamy mustard-pepper sauce, vegetables, "Rösti" (fried grated potatoes) (*Schweinefilet*)	26,50
Boiled ox breast, spinach, carrots, croquettes, cauliflower, potatoes and horseradish (*Ochsenbrust gekocht*)	20,80
Sirloin steak with fried onions, broccoli, carrots, cauliflower, home-fried potatoes (*Zwiebelrostbraten*)	27,50



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

Fruit salad with cassis sorbet (*Fruchtsalat*) 7,50

Panna cotta with red fruit jelly vanilla ice-cream and whipped cream 7,50

Vanilla ice-cream with hot raspberries and whipped cream *(Heiße Himmbeeren)* 7,80

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

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