

## u STARTERS u

- Carrot crème soup (spicy) with curd-cress-dumplings 6.00 (veg)  
Beef consommé with cuts of boiled beef and vegetables 6.00  
Boiled prime beef marinated in pumpkin-seed-oil with capers and scallions 8.00  
Buffalo Mozzarella (fresh raw milk cheese) with tomatoes, olive oil and basil 10.50 (veg)  
Vegetarian starter plate: 12.50 (veg)  
- fresh cheese mousse, mousse of ceps, eggplant stuffed with peppers,  
zucchinis stuffed with chick peas, marinated vegetables, olives, tomatoes -  
Assorted French raw milk cheese: Chaource, Charolais fermier, Compté, Pigouille 10.00  
Wild herbs lettuce with marinated tomatoes and grilled chicken's breast stuffed with herbs 12.50

## u SMALL DISHES u

- A pair of typical Munich's white sausages with sweet mustard and pretzel 7.00  
Leberkäs: typical Bavarian organic pork meat loaf baked with sweet mustard and pretzel 8.50  
A plate of house-made grilled pork, lamb, calf and beef sausages with potato-cucumber salad 12.50

## u MAIN DISHES u

### Vegetarian:

- Sauerkraut strudel with smoked tofu, yogurt-chives-sauce and lettuce 10.50 (veg)  
Strudel stuffed with Ricotta fresh cheese, - served with fried chanterelles, saffron polenta and leaf spinach 13.00 (veg)

### Meat:

- Pot-roasted pork with raw potato- and breaded dumplings, - served with cabbage salad 12.50  
Vienna goulash of organic beef\* with breaded dumplings and lettuce 14.50  
Fried chicken crumbed with tartar sauce, potato cucumber salad and lettuce with pumpkin-seed-oil 13.50  
Steak of organic pork's\* neck with potato-bay-bake and vegetables 14.50  
Boiled organic prime beef\* with freshly grated horseradish, vegetables and parsley potatoes 16.50  
Grilled steak of beef's hip with herbed butter, baked potato with garlic curd, stuffed tomato and leaf spinach 18.50  
Wiener Schnitzel (veal) with potato-cucumber-salad 17.50

### Fish:

- Loach fillet fried in almond's crust with tartar sauce, - served with potato salad and lettuce 15.00

## u SWEETS u

- Marzipan mousse and stewed plums 6.50  
House made elderberry ice cream with apricots and chocolate cream 6.50  
Warm apple strudel with raisins and nuts, - served with custard 6.50

## u SALADS u

- Green salad with a choice of dressing: pumpkin-seed-oil-apple-cidre dressing 5.00  
Dijon-mustard dressing 5.00  
Balsamico-vinegar and olive oil 5.00  
and with organic Feta goat's cheese\*, black olives, dried tomatoes 9.50  
Pretzel 1.30 Pretzel and butter 1.80

\* meat is from ecological practice farms: \* DE-006-eco-controll

(veg): these dishes do not contain meat or fish