

Menu

STARTERS u

- Cream of tomato soup of with basil dumplings 6.00 (veg)**
potage des tomates minestra di pomodori sopa de tomates
- Goulash soup of organic beef* 6.50**
potage goulache minestra di gulasch sopa de gulasch
- Beef consommé with cuts of pancake and chives 6.00**
Consommé de boeuf Consommé di manzo Consomé de vaca
- Cold cuts of boiled prime beef marinated in pumpkin-seed-oil with champignons, capers and scallions 8.50**
bœuf bouilli en marinade bollito di manzo marinato carne del cocido marinado
- Old organic mountain cheese * from Tyrol with butter and pickles 9.50**
beaufort de Tyrol formaggio di Tirolo queso de Austria
- Soused salmon, our special, with horseradish mousse and beetroot salad 10.00**
saumon mariné salmone marinato salmon adobado
- Vegetarian starter plate: 12.50 (veg)**
- fresh cheese crème with pine nuts and cress, eggplant rolls stuffed with peppers,
zuchinis stuffed with chick peas, ceps' mushrooms mousse, marinated vegetables -
hors-d'œuvre végétarienne antipasti vegetariani entremeses vegetariano
- Wild herbs salad with cold cuts of roast beef in pepper-mustard-crust and ceps mushroom Crostini 15.00**
salade sauvage aux rosbif insalada di campo con roastbeef ensalada espotáneas con rosbif

u SMALL DISHES u

- A pair of typical Munich's white veal and pork sausages with sweet mustard and pretzel 7.00**
boudins blancs salsicce bianchi salchichas blancas
- Leberkäs: typical Bavarian organic pork meat loaf baked with sweet mustard and pretzel 8.50**
viande hachée au four carne macinata al fomo carne picada al homo
- A plate of house-made grilled pork, lamb, calf and beef sausages with potato-cucumber-salad 13.50**
saucisses grillées, salade de pommes salsicce ai ferri, insalata di patate salchichas a la parrilla, ensalada de patatas

u MAIN DISHES u

- vegetarian:
- Ravioli stuffed with fresh cheese and spinach, - served with sage butter and Parmesan 10.50 (veg)**
raviolis aux épinards ravioli di spinaci e Ricotta ravioles de espinacas
- Seitan-cabbage stew with bread dumpling and lettuce 13.50 (veg)**
seitan goulache seitan gulasch seitan gulasch
- meat – viande – carne:
- Roast organic pork * with raw potato- and bread- dumplings, - served with red cabbage 14.50**
rôti de porc* arrosto di maiale* asado de cerdo*
- Free-range chicken's breast fried with herbs and lemon, – served with saffron rice and leaf spinach 15.00**
suprême de volaille petto di pollo pechuga de pollo
- Vienna goulash of organic beef * with dark bread dumpling and lettuce 15.00**
goulache de bœuf* gulasch di manzo* gulasch de vaca*
- Boiled prime beef with horseradish sauce, vegetables and parsley potatoes 16.00**
bœuf bouilli bollito di manzo cocido del vaca
- Wiener Schnitzel (veal) with potato-cucumber-salad 18.50**
escalope viennoise de veau scaloppina di vitello impanata escalope de temera empanado
- Wild boar's saddle with plum wrapped in bacon, potato-topinambur-hazelnut-gratin and Brussel's sprouts 18.50**
selle de sanglier sella di cinghiale lomo de jabalí
- fish - poissons – pesce – pescados:
- Loach fillet fried in almond's crust with tartar sauce, potato-cucumber-salad and lettuce 17.00**
filets de loche filetti di cobite filetas de locha

u SWEETS u

- Chocolate-Semolina mould with stewed apricots 6.00**
- Honey-fruit-cake with Cassis crème and tangerine ice cream Sorbet 6.50**
- Warm Bavarian apple strudel with raisins and hazelnuts, -- served with custard 7.00**

u SALADS u

- mixed salad: 5.50
with pumpkinseed-oil-apple-cidre dressing -- or Balsamico-vinegar-olive oil dressing -- or Dijon-mustard dressing
- Lettuce with Balsamico-vinegar and olive oil, Feta of goat 's cheese, black olives, dried tomatoes 9.50**
- Pretzel 1.30** **Pretzel and butter 1.80**

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

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