

Winter delights

I Starters I

CORN SALAD

with beetroot, roasted seed, pumpkin seed oil and french dressing 9,80

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WINTERSALAD

with sprouts, apple, nuts and raspberry dressing 9,80

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WARM MUSHROOM AND LEEK PIE

with grilled ham, salad and sour cream 10,80

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GRILLED GOAT CHEESE

with walnut, grapes, salad and vinaigrette 11,80

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SALMON TARTARE

with dill, shallots, lettuce and potato rösti 12,80

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CARPACCIO OF VEAL TENDERLOIN

on rocket salad with citron pepper, olive oil and parmesan 11,80

I Soups I

CARROTS-ORANGE SOUP

with ginger 6,80

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CELERY-APPLE SOUP

with Madeira and butter croutons 6,80

I Vegetarian I

BAVARIAN RAVIOLI

filled with pumpkin, rucola pesto, tomato and broccoli small 12,80 big 17,80

BAVARIAN BEEF

Our eco contribution from the upper Bavarian agriculture and the Munich City Restaurateurs!

pink boiled

CATTLE MAISERL (like roastbeef)

thinly sliced on corn salad with pumpkin seed oil

small 11,80 big 17,80

home fried potatoes extra 3,50

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BEEF SOUP with Bavarian Tortellini 6,80

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I Main Course I

JUICY LEG STEW

with paprika and parsley potatoes 15,80

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MAYOR PIECE (BOILED BEEF)

with apple horseradish sauce, on cauliflower and potatoes 17,80

I Main Courses I

CHEF'S PLATE

with fillet of pork, meatball, sausage and bacon

with sauerkraut and potatoes 18,80

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CHICKEN BREAST

in sesam seeds, with mango-chutney-sauce, zucchini

and basmati rice 18,80

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SLICES OF VEAL LIVER

with balsamico onion sauce, green beans and mashed potatoes 20,80

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PORK TENDERLOIN TIPS

with mushrooms in Bavaria Blu sauce with brokkoli and spätzle 21,80

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PINK OX (BEEF)

in a onion mustard crust on ratatouilles and potato gratin 24,80

I Fish I

FILLET OF SEA CHAR

in a potato crust with rosemary butter and grilled tomato and fennel 22,80

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SALMON FILLET

grilled in poppy seed, on Riesling Sauce, leaf spinach and basmati rice 20,80

Sweets for the cold days

GRANDMA'S PLUM DESSERT

with semolina pudding 6,80

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CREMÈ CARAMEL

with Baileys, cream and roasted almond 6,80

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ARMAGNAC PLUMS

with walnut ice cream 7,80

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PEARS SORBET

with pear brandy 5,80

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APPLE PANCAKE

with Calvados and Vanilla Ice Cream 8,80

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MILKMOUSSE

white chocolate mousse marbled with blueberries 8,80

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CHEESE PLATE

with fig mustard, grapes and crissini 12,80

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FROM THE WOOD BARREL: OBSTLER OR ENZIAN

Bavarian Distillery Lantenhammer 4cl 8,40

