

# Soups

<b>Beef Consommé</b> with pancake strips	4.8
<b>Bacon dumplings soup</b> beef consommé, bacon dumplings and roasted onion	5.0

# Starters

<b>Milzwurst (spleen sausage)</b> breaded with homemade potato-cucumber-salad	7.0
<b>Obatzda (bavarian cheese delicacy)</b> savory cheese spread preparation of the house and red onions	5.9
<b>Swedish smoked salmon</b> with potato rösti (swiss hash browns), horseradish and cranberries	8.9



**Grilled Camembert**  
French soft cheese on salad bouquet with cranberries

6.9

# Salads

<b>Small side salad</b> mixed salad with cucumber, tomato, pepper and yoghurt dressing	3.8
<b>Gourmet salad</b> with grilled slices of turkey	9.8
<b>Schnitzel salad</b> mixed salad plate, breaded pork loin and bread-crusts	8.9
<b>Salad „Nicoise“</b> with tuna, egg and onions	8.3

# Vegetarian

<b>„Allgäuer“ cheese spaetzle</b> noodles with roasted onions and cheese	7.8
<b>Roasted Champignons</b> on a large salad with remoulade dip	9.8
<b>Mixed grilled vegetables</b> with tomato sauce, served with boiled potatoes	10.8

# Tarte flambée

<b>“Alsace” tarte flambée</b> (original flame pastry from alsace) savoury flaming cake with onions, bacon and sour cream	8.0
<b>“Hanseat” tarte flambée</b> with sour cream, pickled salmon und dill	9.5
<b>„Italian“ tarte flambée</b> mit Parmaschinken und Rucola und Creme	9.0
<b>„French“ tarte flambée</b> with sour cream, cranberries, spring onions, camembert cheese	8.0

# Snacks



**6 Rostbratwürstl** 7.8  
grilled sausages with sauerkraut, fresh horseradish and grill bread

**Bavarian Wurstsalat** 7.5  
salad from sliced sausages, with cucumber, onions and grilled bread

**Swiss Wurstsalat** 7.9  
salad from sliced sausages with cheese, cucumber, onions and grilled bread

**Leberkäs** 7.8  
meat loaf (sausage meat - beef, pork, bacon)  
with fried egg and fried potatoes

# Delicacy treats



Oven-fresh "Schweinekrustenbraten" 9.8  
crispy roast pork on dark beer sauce, with potato dumplings

Schnitzel "Viennese" style 12.8  
baked in butter lard, served with french fries

"Mountaineer" Schnitzel 13.8  
from pork loin with cheese french fries, mustard and horseradish

Cordon-bleu of pork 13.8  
with ham and cheese, served with roasted potatoes

"Swabian" pan 13.8  
on cheese spaetzle, with fresh mushroom sauce

Turkey Schnitzel 14.8  
fried with cornflakes-breading, sweet potato sticks and chilli sauce

Onion roast beef 15.8  
roast beef with onion sauce, served with roasted potatoes

Beef tenderloin steak (about 220 gr.) 18.5  
roast beef on fruity summer salad, with herb butter

# Sweet Alois

„Apfelkücherl“ 5.0  
traditional german pastry (fried battered apple rings)  
with cinnamon sugar and vanilla ice cream



„Kaiserschmarrn“ (recommended for 2 persons) 9.8  
sugared pancake with raisins with applesauce, raisins and almonds

Chocolate Soufflé 5.8  
with bourbon-vanilla ice cream



Spaten Hell	(0,3l)	2.40	(0,5l)	3.30
Spaten Radler	(0,3l)	2.30	(0,5l)	3.10
Franziskaner Weißbier	(0,3l)	2.50	(0,5l)	3.40
Franziskaner Ruß	(0,3l)	2.40	(0,5l)	3.20
Franziskaner Alkoholfrei lemon or elderberry	(0,3l)	3.20		
Franziskaner Weißbier alkoholfrei	(0,5l)	3.40		
Franziskaner Weißbier dunkel	(0,5l)	3.50		
Franziskaner Weißbier leicht	(0,5l)	3.50		
Franziskaner Kellerbier naturtrüb	(0,5l)	3.60		
Franziskaner Royal year wheat beer	(0,5l)	3.90		
Löwenbräu Alkoholfreies Helles	(0,5l)	3.30		
Löwenbräu Dunkel	(0,5l)	3.60		
Löwenbräu Triumphator strong beer	(0,5l)	3.80		
Beck's Pils	(0,3l)	3.30		
Corona Extra	(0,3l)	3.50		

# Soft drinks

Mineral water Surgiva sparkling glacier water from the Dolomites	(0,25l) 2.80	(0,75l) 4.90
Mineral water Surgiva still glacier water from the Dolomites	(0,25l) 2.80	(0,75l) 4.90
Soda water sparkling (with carbon dioxide)	(0,4l) 2.60	
Bluna Cola Mix	(0,2l) 2.60	(0,4l) 3.30
Afri Cola	(0,2l) 2.60	(0,4l) 3.30
Afri Cola light	(0,2l) 2.60	(0,4l) 3.30
Bluna orange-softdrink	(0,25l) 2.60	(0,4l) 3.30
Bluna lemon-softdrink	(0,25l) 2.60	(0,4l) 3.30
Almdudler herbal-softdrink		(0,35l) 3.60
Fruit juice apple naturally, orange, passion fruit, rhubarb, currant, cranberry, cherry, mango	(0,2l) 3.00	(0,4l) 3.60
<b>Juice schorle</b> (fruit juice with sparkling water) apple naturally, orange, passion fruit, rhubarb, currant, cranberry, cherry, mango	(0,2l) 2.60	
	(0,4l) 3.80	
Schweppes Bitter Lemon	(0,2l) 3.50	
Schweppes Ginger Ale	(0,2l) 3.50	
Schweppes Tonic Water	(0,2l) 3.50	
Schweppes Wild Berry	(0,2l) 3.50	

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# Coffee and Tea

Espresso		1.90
Double Espresso		3.20
Cappuccino		2.90
Latte macchiato		3.40
Cup of coffee		2.20
Latte coffee		3.40
all coffee variations are served on request also with lactose-free milk.	+	0.30
Tea		2.20
earl gray, darjeeling, peppermint, chamomile, herbs, green tea lemon myrtle, rooibos orange and caramel, fruit tea raspberry and hibiscus		
Hot cow`s milk with honey		2.80
Hot cocoa with cow's milk		3.20
Lumumba with Myer`s Jamaica Rum		5.50
all milk drinks are served on request also with lactose-free milk.	+	0.30
Hot lemon		3.00
Grog with Myer`s Jamaica Rum		4.20



# Aperitif

<b>Aperol Spritz</b>	(0,2l)	<b>4.90</b>		
<b>Hugo</b>	(0,2l)	<b>4.90</b>		
<b>Hugo non-alcoholic</b>	(0,2l)	<b>4.90</b>		
<b>Crodino</b> non-alcoholic bitter from Italy	(0,1l)	<b>4.30</b>		

# Sparkling

<b>Wine schorle</b> (wine with sparkling water) white, red or rosé	(0,2l)	<b>3.20</b>	(0,5l)	<b>4.80</b>
<b>Piadini Veneto Frizzante IGT</b> Viticolotori Ponte, Veneto, Italy	(0,1l)	<b>3.20</b>		
<b>Piadini Prosecco Spumante Brut DOC</b> Viticolotori Ponte, Veneto, Italy	(0,1l)	<b>3.90</b>		
<b>Crémant de Mimoux La Rosé NAOC</b> Domaine J. Laurens, Limoux, France	(0,1l)	<b>4.90</b>		

# White wine

<b>Hausschoppen Winzer Manuel Sauer</b> from Franken – dry developed, nice to drink	(1/8l)	2.80	(1/4l)	4.80
<b>Bacchus Eschendorfer Berg</b> from Franken – semi-dry, fine-fruity	(1/8l)	2.80	(1/4l)	4.80
<b>Riesling Eschendorfer Lump</b> from Franken – dry, strong, refreshing	(1/8l)	4.00	(1/4l)	5.20
<b>Silvaner</b> from Pfalz – dry, light and mild	(1/8l)	2.80	(1/4l)	4.80
<b>Riesling</b> from Pfalz – dry, with peach note	(1/8l)	2.80	(1/4l)	4.80
<b>Weißburgunder</b> from the Pfalz – dry, tender almond tone	(1/8l)	3.10	(1/4l)	5.10
<b>Grüner Veltiner</b> from Austria – dry, fresh, peppery	(1/8l)	2.80	(1/4l)	4.80
<b>Pinot Grigio IGT Veneto</b> from Italy – dry, elegant	(1/8l)	2.90	(1/4l)	4.90
<b>Chardonnay IGT Veneto</b> from Italy – dry, fine-fruited, full-bodied	(1/8l)	2.90	(1/4l)	4.90
<b>Lugana Trento Garda</b> from Italy – dry, delicate, strong structure	(1/8l)	3.40	(1/4l)	5.90

# Red wine

<b>Haberschlechter Heuchelberg</b> from Württemberg – dry, ruby red, spicy	(1/8l)	3.10	(1/4l)	4.60
<b>Blauer Zweigelt</b> from Austria – dry, fruity, cherry note	(1/8l)	3.10	(1/4l)	4.80
<b>Merlot IGT Veneto</b> from Italy – dry, round, velvety	(1/8l)	2.90	(1/4l)	4.90
<b>Nero d'Avola IGT Sicilia</b> from Italy – dry, intense red, full-bodied	(1/8l)	2.90	(1/4l)	4.90
<b>Edelvernatsch DOC</b> from Italy – dry, light	(1/8l)	3.10	(1/4l)	4.80

# Rosé wine

<b>Spätburgunder Weißherbst Q.b.A.</b> from Baden – semi-dry, tender and full-bodied	(1/8l)	2.90	(1/4l)	5.10
<b>Bardolino Chiaretto DOC</b> from Italy – dry, fresh and balanced	(1/8l)	2.90	(1/4l)	5.20

# Liquor

Ramazotti	(2cl)	3.20
Averna	(2cl)	3.20
Fernet	(2cl)	3.20
Killepitsch	(2cl)	3.20
Fruit brandy	(2cl)	3.20
Grappa	(2cl)	3.20
Jägermeister	(2cl)	3.20
Williams pear	(2cl)	3.20
Vodka	(2cl)	3.20
Vodka RedBull with plenty of ice	(4cl)	5.90

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