



MENU






Soup concert

- Bavarian creamy potato soup with fresh herbs and fried bacon* 6,90
- Tasty beef broth with homemade liver dumpling and fresh chives* 7,30
- Crayfish cream soup with coconut milk, fried tiger prawn and krupuk* 8,90

Culinary delights

- Smoked Barbarie duck breast with balsamic cream, grated horseradish and cranberries on orange-mango confit, served with rucola, fried egerling-mushrooms and walnut bread* 16,90
- King prawns in sesame-ginger butter on Breton monkfish carpaccio with tomato sauce, guacamole and baked capers with garlic bread* 17,90
- Steak tartar "St. Emmeram" - 200 gr. freshly chopped cold Bavarian beef, spicy flavored with mini gherkins, fresh herbs and chopped shallots, served with crusty millers bread* 18,90

Southern beauties

- Rucola risotto with sun dried tomatoes, calamata olives and artichoke hearts, served with broccoli, glazed honey fennel, grated parmesan and a small chard salad* 15,90
- Panzerotti filled with ricotta and spinach in tomato sauce with fresh sage, served with roasted pine nuts, grilled zucchini, grated parmesan and rocket salad* 16,90
- Gnocchi with parma ham, fresh herbs, black olives and rucola in gorgonzola sauce with roasted cashew nuts, sun dried tomatoes and broccoli, served with spinach salad (without parma ham 14,90)* 15,90
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Garden magic

Grilled *squids* with garlic, chilli and fresh sage on rocket salad in lime honey sauce with roasted peanuts, tomatoes and artishokes, served with french bread 16,90

Gratinated *goat cheese* with rosemary and honey on salad of grilled vegetables with kalamata olives, pickled onions, sun dried tomatoes and balsamic mushrooms with Tuscany bread (without goat cheese 14,90) 16,90

Fried *chicken* "Austrian style" on potato and cucumber salad with onions, radish sprouts and giant white beans in pumpkin seed oil, served with sauce remoulade and crusty millers bread 17,90

Pearly gates

Lard and "*Liptauer*" (kind of cream cheese) with dark bread 6,90

Bavarian "*Obazder*" - red pepper cream cheese with shalotts and farmers bread 9,90

Bavarian *sausage salad* with onion rings, pickled gherkins and dark bread 9,90

Swiss *sausage salad* with "Emmentaler" cheese, onions, pickled gherkins and millers bread 9,90

Cold roasted *pork* with fresh horseradish, pickled cucumber and dark bread 11,90

Alpine country plate "*Schutzhüttenbrettl*" with Pustertaler cheese, Tyrolean bacon and "*Kaminwurz*" with freshly grated horseradish, radishes and crispy bread 13,90

6 original "*Nürnberger Bratwürstl*" - small, crispy fried pork sausages with "*Sauerkraut*" and bacon 10,90







Meat desire

- Roasted *pork* in dark beer sauce with potato dumpling, coleslaw-bacon salad or small mixed salad 15,90
- “St. Emmerams” ¼ roasted *duck* with potato dumpling and red cabbage with apple pieces 17,90
- “St. Emmerams” ½ roasted *duck* with potato dumpling and red cabbage with apple pieces 24,90
- “Wiener Schnitzel” - thin veal cutlet - baked in lard with panfried potatoes, mixed seasonal salad and cranberries 23,90
- Crispy roasted *suckling pig* in a spicy dark beer sauce with potato dumpling, cabbage salad or small mixed salad 22,90

Sun set

- Braised *veal cheeks* with fried egerling-mushrooms and fresh thyme in red wine sauce, served with glazed seasonal vegetables and truffled potato-celery puree 23,90
- Pork fillet* “Saltimbocca” fried in sage and parma ham on rucola risotto with olives, artishokes, tomato pesto, glazed honey fennel and broccoli 25,90
- Bavarian *ox strips* “Ochsenfetzen” (beef fillet) with shallots, crushed pepper and mushrooms, served with bacon bean bunch, glazed market vegetables and fried potatoes 32,90
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Aquatic symphony

Steamed *pike-perch fillet* with fresh herbs, root vegetables, broccoli and potatoes in white wine broth, served with grated horseradish and a small spinach salad 23,90

Char fillet (kind of trout) with rucola filling, fried in lemon-almond butter with spinach, cherry tomatoes and broccoli, served with herbed butter potatoes 24,90

Sankt Emmerams *shrimp skewer* with zucchini, peppers and shallots on tomato-sage sauce with glazed pernod-fennel, baked okras and pine nut rice with mango chutney 26,90

Sensual delights

Sweet *cream cheese strudel* with roasted almonds, fresh fruits and vanilla sauce 8,90

Coconut honey parfait with mango confit, baked figs and fresh mint 9,90

Deep fried *apple fritters* in cinnamon sugar with vanilla ice cream 9,90

Mocca cream with sambuca, served in a glass with cherry confit and fresh mint 8,90

Alpine cheese plate of tête de moine curl cheese, South Tyrolean mountain cheese and cheese from Berchtesgaden with grape confit and millers bread 12,90

Mixed *ice cream* with whipped cream 4,90



VERNISSAGE OF DRINKS

Beer

<i>Spaten lager from the barrel</i>	0,50 l	4,50
<i>Darkbeer from the barrel</i>	0,50 l	4,50
<i>Franziskaner wheat beer pale or dark</i>	0,50 l	4,70
<i>Wheat beer light or non alcoholic</i>	0,50 l	4,70
<i>Beck`s</i>	0,33 l	3,90
<i>Beck`s non alcoholic</i>	0,33 l	3,90
<i>Triumphator (7,6% alc.)</i>	0,50 l	4,70
<i>Lager beer non alcoholic</i>	0,50 l	4,50
<i>Shandy</i>	0,50 l	4,50
<i>Russ`n (wheat beer shandy)</i>	0,50 l	4,70

Non alcoholics

<i>Surgiva sparkling</i>	0,25 l	3,50
	0,70 l	6,50
<i>Surgiva still</i>	0,25 l	3,50
	0,70 l	6,50
<i>Gerolsteiner medium</i>	0,50 l	5,--
<i>Afri Cola ^(1,2)</i>	0,20 l	3,60
<i>Afri Cola light ^(1,2,3)</i>	0,20 l	3,60
<i>Bluna ^(2,3)</i>	0,20 l	3,60
<i>Bluna mix ^(1,2)</i>	0,50 l	4,50
<i>Applespritzer</i>	0,50 l	4,50
<i>Selection of spritzer</i>	0,50 l	4,50
<i>Bitter Lemon ⁽⁴⁾, Tonic Water ⁽⁴⁾, Ginger Ale ⁽²⁾</i>	0,20 l	3,60
<i>Apple-, Orange-, Currant-, Passion fruit juice</i>	0,20 l	3,60

Hot beverages

<i>Mug of coffee</i>		4,--
<i>Cup of coffee</i>		3,60
<i>Decafe coffee</i>		3,60
<i>Espresso</i>		2,50
<i>Double espresso</i>		4,--
<i>Cappuccino</i>		3,60
<i>Coffee latte</i>		4,--
<i>Latte Macchiato</i>		4,--
<i>Hot chocolate</i>		3,60
<i>Tea (Darjeeling, Earl Grey, Fruit, Green, Chamomile, Peppermint)</i>		4,--

Sparkling & Champagne

<i>Prince Metternich dry</i>	0,75 l	25,--
<i>Prince Metternich dry Piccolo</i>	0,20 l	7,80
<i>Taittinger</i>	0,75 l	72,--
<i>Moët & Chandon</i>	0,75 l	72,--
<i>Moët & Chandon Piccolo</i>	0,20 l	19,50
<i>Moët & Chandon Dom Perignon</i>	0,75 l	229,--
<i>(Vintage Champagne)</i>		

(1) Coffeine (2) Dyes (3) Sweetener (4) Quinine

WINE

WHITE

<i>Chardonnay del Veneto, Italy</i> dry, fruity	0,20 l	5,--
<i>Grüner Veltliner, Hellerschmid, Austria</i> fruit notes with subtle spicy bouquet, slightly, dry	0,20 l 0,75 l	6,-- 21,--
<i>Fass 3, old counties, Franconia/Baden, Germany</i> with the wine cuvée, floral flavors, fruity, nice melting	0,20 l 0,75 l	7,-- 24,--
<i>Custoza, DOC, Vigneti Villabella, Italy</i> delicate floral fragrance, fine acidity, dry	0,20 l 0,75 l	7,-- 24,--
<i>Pinot Gris, volcano, winery Steitz, Germany</i> straw yellow, aromas of apricots, dry	0,20 l 0,75 l	8,-- 28,--
<i>Koonunga Hill, Chardonnay, Australia</i> fresh peach aroma, creamy fruit filling, playful balanced, dry	0,20 l 0,75 l	8,50 30,--
<i>Lugana Ca dei Frati, Sirmione, DOC, Lombardai, Italy</i> notes of herbs, flowers, apricot and almond, fine acidity, dry	0,20 l 0,75 l	9,-- 32,--
<i>Prosecco di Valdobbiadene DOC Spago, Italy</i> tangy quality wine, received numerous awards	0,10 l 0,75 l	4,-- 27,--
<i>Spritzer</i>	0,20 l 0,50 l	4,50 7,90

ROSÈ

<i>Two Oceans, Shiraz Rosè, South Afrika</i> brilliant cherry color, intense aromas of ripe cherries and raspberries	0,20 l 0,75 l	6,-- 21,--
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RED

<i>Merlot del Veneto, Italy</i> soft and balanced, fruity aroma, dry	0,20 l	5,--
<i>Zweigelt Classic, Winery Veit, Austria</i> bouquet of ripe black berry, dry	0,20 l 0,75 l	6,60 23,--
<i>Teroldego Rotaliano Riserva, DOC, Italy</i> garnet to ruby-red color, full body, spicy structure, dry	0,20 l 0,75 l	7,40 26,--
<i>Primitivo di Manduria, DOC, Castorossa, Surani, Italy</i> dark ruby red, soft tannins, dry	0,20 l 0,75 l	7,40 26,--
<i>Ronchedone, Cà dei Fratti, IGT, Sirmione, Italy</i> Cuvè from Marzemino, Sangiovese and Cabernet Sauvignon ruby red, aromas of cassis and raspberries, dry	0,20 l 0,75 l	8,90 32,--
<i>Koonunga Hill, Shiraz Cabernet, Australia</i> scent of ripe berries, spices and chocolate, good fruit density, dry	0,20 l 0,75 l	9,60 36,--
<i>Barbera d'Alba, Marcesì di Barolo, DOC, Italy</i> full body with the character of ripe fruit and a soft dry finish, dry	0,20 l 0,75 l	9,90 37,--