



# 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



## 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 <sup>(1,2)</sup></i>	0,20 l	3,60
<i>Afri Cola light <sup>(1,2,3)</sup></i>	0,20 l	3,60
<i>Bluna <sup>(2,3)</sup></i>	0,20 l	3,60
<i>Bluna mix <sup>(1,2)</sup></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 <sup>(4)</sup>, Tonic Water <sup>(4)</sup>, Ginger Ale <sup>(2)</sup></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 &amp; Chandon</i>	0,75 l	72,--
<i>Moët &amp; Chandon Piccolo</i>	0,20 l	19,50
<i>Moët &amp; 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 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> boquet 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,--