



MENU



Soup concert

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| <i>Bavarian creamy potatoe soup with fresh herbs and fried bacon</i> | 6,90 |
| <i>Tasty beef broth with homemade liver dumpling and fresh chives</i> | 6,90 |
| <i>Red curry soup with fried scampi, fresh coriander and coconut milk, served with krupuk</i> | 7,90 |

Culinary delights

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| <i>Boiled beef brawn with root vegetables and chives in shallot vinaigrette, served with horseradish, lambs lettuce in pumpkin seed oil and panfried potatoes</i> | 14,90 |
| <i>Variation of salmon with homemade graved salmon & smoked salmon with horseradish, dill-honey-mustard sauce and herbal cream cheese, served with fried grated tarragon-potatoes</i> | 17,90 |
| <i>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</i> | 18,90 |

Southern beauties

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| <i>Rigatoni with herbal eggplant-zucchini ragout, baked chicory, glazed snow peas and grated parmesan, served with a small chard salad</i> | 15,90 |
| <i>Linguine with fried octopus & king prawns in tomatoe-garlic sauce with Kalamata-olives, glazed ladyfingers and pernod-fennel, served with spinach salad</i> | 17,90 |
| <i>Freshly baked potatoe-mushroom strudel on chervil sauce with roasted pine nuts, glazed cherry tomatoes, broccoli and grilled zucchini, served with a small rucola salad</i> | 16,90 |





Garden magic

- Fried mixed mushrooms on **rucola salad** in balsamic dressing with artichokes, sultanas, herbal croutons and roasted pine nuts, served with fresh baguette* 15,90
- Goat cheese with rosemary and honey on marinated vegetables with Kalamata-olives, pickled onions, sun dried tomatoes and balsamic mushrooms with Tuscany bread (without goat cheese 14,90)* 16,90
- Fried chicken "Vienna style" (boneless) with potatoe-cucumber salad, rucola, spring onions and radish sprouts in pumpkin seed oil, served with lingonberry confit* 16,90

Pearly gates

- Lard & "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* 10,90
- Cold roasted pork with fresh horseradish, pickled cucumber and dark bread* 11,90
- Alpine snack 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* 11,30
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Meat desire

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| Roasted <i>pork</i> in dark beer sauce with potatoe dumplings, coleslaw-bacon salad or mixed salad | 16,90 |
| Crispy roasted <i>pork knuckle</i> in beer sauce with potatoe dumplings, served with coleslaw-bacon salad or wine-“Sauerkraut” | 15,90 |
| “St. Emmerams” ¼ roasted <i>duck</i> with potatoe dumplings and red cabbage with apple pieces | 18,90 |
| “St. Emmerams” ½ roasted <i>duck</i> with potatoe dumplings and red cabbage with apple pieces | 24,90 |
| “Wiener Schnitzel” - thin veal cutlet - baked in lard with panfried potatoes, mixed seasonal salad and lingonberries | 24,90 |

Sun set

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| Styrian “Wurzelfleisch” – meat from braised suckling pig knuckle with root vegetables, fresh greens and celery in broth, served with horseradish and herbal potatoes | 18,90 |
| Lamb crown fried in rosemary-honey on red wine sauce with eggplant-zucchini vegetables and ladyfingers, served with sweet potatoe fritters and mango chutney | 26,90 |
| Tomahawk steak for 2 persons fried in pepper with stewed onions and green beans, served with panfried and baked potatoes in whiskey sauce with tomatoe chutney and sour cream (only available on order the day before) | 39,90 e.p. |





Aquatic symphony

Fried Alpine salmon filet in a pumpkin crust with horseradish on tomatoe-snow peas-fennel vegetables, served with chervil sauce and herbal potatoes in nut butter 23,90

Gilthead filled with rucola, fried in lemon-thyme butter, served with ratatouille vegetables, baked chicory, pernod-fennel and herbal mini potatoes 24,90

Monkfish filet "Saltimbocca" roasted in sage and parma ham on lemon risotto with rucola, glazed ladyfingers, broccoli and grilled zucchini 26,90

Sensual delights

Sweet apple strudel with roasted almonds, fresh fruits and vanilla sauce 8,90

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

Seabuckthorn parfait on blood orange-ginger confit with Canadian maple syrup and lemon balm 10,90

Alpine cheese plate of Tête de Moine curl cheese, South Tyrolean cheese and cheese from Berchtesgaden with lingonberries and millers bread 13,90

Mixed ice cream with whipped cream 5,90



VERNISSAGE OF DRINKS

Beer

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| <i>Spaten lager from the barrel</i> | 0,50 l | 4,60 |
| <i>Darkbeer from the barrel</i> | 0,50 l | 4,60 |
| <i>Franziskaner wheat beer pale or dark</i> | 0,50 l | 4,80 |
| <i>Wheat beer light or non alcoholic</i> | 0,50 l | 4,80 |
| <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 | 4,80 |
| <i>Lager beer non alcoholic</i> | 0,50 l | 4,60 |
| <i>Shandy</i> | 0,50 l | 4,60 |
| <i>Russ'n (wheat beer shandy)</i> | 0,50 l | 4,80 |

Non alcoholics

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| <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</i> ^{1 2} | 0,20 l | 3,60 |
| <i>Afri Cola light</i> ^{1 2 3} | 0,20 l | 3,60 |
| <i>Bluna</i> ^{2 3} | 0,20 l | 3,60 |
| <i>Bluna mix</i> ^{1 2 3} | 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</i> ⁴ , <i>Tonic Water</i> ⁴ , <i>Ginger Ale</i> ⁴ | 0,20 l | 3,60 |
| <i>Apple-, Orange-, Currant-, Passion fruit juice</i> | 0,20 l | 3,60 |

1 Coffeine 2 Dyes 3 Sweetener 4 Quinine

Hot beverages

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| <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>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

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| <i>Prince Metternich dry</i> | 0,75 l | 27,-- |
| <i>Prince Metternich dry Piccolo</i> | 0,20 l | 8,80 |
| <i>Taittinger</i> | 0,75 l | 79,-- |
| <i>Moët & Chandon</i> | 0,75 l | 79,-- |
| <i>Moët & Chandon Piccolo</i> | 0,20 l | 19,50 |
| <i>Moët & Chandon Dom Perignon (Vintage Champagne)</i> | 0,75 l | 229,-- |

WINE

WHITE

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| <i>Spritzer</i> | 0,20 l | 4,50 |
| | 0,50 l | 7,90 |
| <i>Chardonnay del Veneto, Italien</i> <i>dry, fruity</i> | 0,20 l | 5,-- |
| <i>Grüner Veltliner, Hellerschmid, Austria</i> <i>Expressive fruit notes, pronounced bouquet, dry</i> | 0,20 l | 6,-- |
| | 0,75 l | 21,-- |
| <i>Custoza, DOC, Vigneti Villabella, Italy</i> <i>delicate floral fragrance, fine acidity, dry</i> | 0,20 l | 7,-- |
| | 0,75 l | 24,-- |
| <i>Riesling, winery Barth, Rheingau, Germany</i> <i>fruity, juicy, full-flavored, dry</i> | 0,20 l | 8,-- |
| | 0,75 l | 27,-- |
| <i>Pinot Bianco, Poderi dal Nespole, IGT, Rubicone, Italy</i> <i>elegant and fresh, nice balance, dry</i> | 0,20 l | 8,-- |
| | 0,75 l | 27,-- |
| <i>Koonunga Hill, Chardonnay, Australia</i> <i>fresh peach aroma, creamy fruit filling, balanced, dry</i> | 0,20 l | 8,50 |
| | 0,75 l | 29,-- |
| <i>Lugana Cà dei Frati, Sirmione, DOC, Lombardei, Italy</i> <i>full body, nice acid, balanced, elegant finish, dry</i> | 0,20 l | 9,-- |
| | 0,75 l | 31,-- |

ROSÈ

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| <i>Two Oceans, Shiraz Rosè, South Afrika</i> <i>juicy fruit, refreshing</i> | 0,20 l | 6,-- |
| | 0,75 l | 21,-- |

RED

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| <i>Merlot del Veneto, Italy</i> <i>soft and balanced, fruity aroma, dry</i> | 0,20 l | 5,-- |
| <i>Zweigelt, Classic, winery Veit, Austria</i> <i>boquet of ripe black berry, dry</i> | 0,20 l | 6,60 |
| | 0,75 l | 23,-- |
| <i>Teroldego Rotaliano Riserva, DOC, Italy</i> <i>full body, spicy structure, dry</i> | 0,20 l | 7,40 |
| | 0,75 l | 25,-- |
| <i>Primitivo di Manduria, DOC, Costarossa, Surani, Italy</i> <i>dark ruby red, soft tannins, dry</i> | 0,20 l | 7,40 |
| | 0,75 l | 25,-- |
| <i>Domina, winery Sommerach, Franconia, Germany</i> <i>fascinating mouthfeel touched with dark chocolate, dry</i> | 0,20 l | 8,60 |
| | 0,75 l | 29,-- |
| <i>Ronchedone, Cà dei Fratti, IGT, Sirmione, Italy</i> <i>Cuveè from Marzemino, Sangiovese and Cabernet Sauvignon</i> <i>flavors of cassis and raspberries, dry</i> | 0,20 l | 8,90 |
| | 0,75 l | 30,-- |
| <i>Koonunga Hill, Shiraz Cabernet, Australia</i> <i>scent of ripe berries, spices and chocolate, good fruit density, dry</i> | 0,20 l | 9,60 |
| | 0,75 l | 33,-- |