



MENU






Soup concert

- Bavarian creamy potatoe soup with fresh herbs and fried bacon* 7,90
- Tasty beef broth with homemade liver dumpling and fresh chives* 7,90
- French bouillabaisse of monkfish, clams and king prawns in saffron broth with root vegetables, homemade rouge and garlic baguette* 16,90

Culinary delights

- “Mühlenteller” of marinated ox with shallot vinaigrette, fresh chives, pumpkin seed oil and grated horseradish on beetroot salad, served with fried potaotes* 17,90
- Tuscany delights – Lardo-bacon, Coppa-ham, Bresaola, Peccorino and truffle salami with dried tomatoes, olives and green garlic sauce, served with olive pesto ciabatta* 21,90
- 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* 19,90

Southern beauties

- Potatoe gnocchi “Quattro Formaggi” (filled with cheese) on tomatoe sauce with fresh sage, artichoke, roasted pine nuts, baked chicory and broccoli, served with rucola salad* 16,90
- Lemon risotto with Limoncello, Coppa-ham, rucola and olives, served with grilled zucchini, cherry tomatoes, grated parmesan and spinach salad (without Coppa-ham 16,90 €)* 18,90
- “Äplermagronen” – Swiss pasta with noodles, potatoes, fresh herbs and spicy cheese, served with roasted onions, apple compote or mixed market salad* 16,90
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Garden magic

- Tiger prawns baked in tempura on glass noodle salad (cold) in red curry-coconut dressing with roasted pine nuts, baked pineapple and fresh coriander, served with krupuk* 19,90
- Goat cheese with rosemary and honey on marinated vegetables with Kalamata-olives, pickled onions, sun dried tomatoes and balsamic mushrooms with olive bread (without goat cheese 15,90)* 17,90
- Fried chicken "Vienna style" with lemon, potatoe-cucumber salad in pumpkin seed oil, tartar sauce and homemade lingonberry confit (baked on the bone)* 18,90

Pearly gates

- Lard & "Liptauer" (kind of cream cheese) with dark bread* 7,90
- Bavarian "Obazder" - red pepper cream cheese with shalotts and farmers bread* 11,90
- Bavarian sausage salad with onion rings, pickled gherkins and dark bread* 10,90
- Swiss sausage salad with "Emmentaler" cheese, onions, pickled gherkins and millers bread* 11,90
- Cold roasted pork with fresh horseradish, pickled cucumber and dark bread* 12,90
- Alpine snack plate "Schutzhüttenbrettl" with "Zillertaler" cheese, Tyrolean bacon and "Kaminwurz" with freshly grated horseradish, radishes and crispy bread* 14,90
- 6 original "Nürnberger Bratwürstl" - small, crispy fried pork sausages with "Sauerkraut" and bacon* 11,90
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Meat desire

Roasted <i>pork</i> in dark beer sauce with potatoe dumplings, coleslaw-bacon salad or mixed salad	17,90
“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	26,90
Crispy roasted <i>suckling pig</i> in a dark beer sauce with potatoe dumplings, coleslaw with bacon or mixed market salad	21,90
“Münchener Schnitzel” - thin pork cutlet - baked in a mustard-horseradish breaded with potatoe-cucumber salad, and lingonberries	18,90
“Wiener Schnitzel” - thin veal cutlet - baked in lard with panfried potatoes, mixed seasonal salad and lingonberries	26,90

Sun set

Boiled <i>ox breast</i> with root vegetables, fresh herbs and broth, served with frothed apple-horseradish sauce, panfried potatoes and rucola salad in pumpkin seed oil – in a copper pot	21,90
Vienna <i>sirlon steak</i> with stewed onions in red wine sauce with green beans, glazed seasonal vegetables and panfried potatoes, served with cucumber-mustard	32,90
<i>Tomahawk steak</i> fried in pepper with sauteed mushrooms, green beans with bacon, panfried and baked potatoes, served with onion sauce, whiskey sauce, mango chutney and sour cream (only available on order the day before for 2 persons)	39,90 e.p.






Aquatic symphony

GETTING FISH FROM THEIR SLEEP...

- Pike Perch "Saltimbocca" fried in Parma-ham and sage on tomatoe-olive sauce with glazed honey-fennel, grilled zucchini and ratatouille vegetables, with rucola-polenta* 26,90
- Red shrimp curry with chili, ginger and fresh coriander in coconut sauce with baked sesame vegetables, glazed okras and turmeric scented rice, served with krupuk* 26,90
- Breton monkfish medaillons in crushed lemon pepper and thyme butter, roasted on Limoncello risotto with olives, rucola, cherry tomatoes and Pernod-fennel, served with ginger-honey-rosemary confit* 32,90

Sensual delights

- Sweet apple strudel with roasted almonds, fresh fruits and vanilla sauce* 9,90
- Crème Brûlée - French vanilla cream with caramel crust* 9,90
- Apple fritters baked in a wine dough with cinnamon sugar and vanilla ice cream* 11,90
- Alpine cheese plate of Tête de Moine curl cheese, "Zillertaler" cheese and cheese from Berchtesgaden with lingonberries and millers bread* 14,90
- Mixed ice cream with whipped cream* 5,90
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VERNISSAGE OF DRINKS

Beer

"Spaten" lager from the barrel	0,50 l	4,90
Darkbeer from the barrel	0,50 l	4,90
"Franziskaner Weissbier" pale or dark	0,50 l	5,--
"Weissbier" light or non alcoholic	0,50 l	5,--
"Weissbier" lemon or elderflower, non alcoholic	0,33 l	3,70
"Beck's"	0,33 l	4,--
"Beck's" non alcoholic	0,33 l	4,--
"Triumphator" (7,6% alc.)	0,50 l	5,--
Lager beer non alcoholic	0,50 l	4,90
Shandy	0,50 l	4,90
Russ'n (wheat beer shandy)	0,50 l	5,--

Non alcoholics

Surgiva sparkling	0,25 l	3,80
	0,70 l	7,80
Surgiva still	0,25 l	3,80
	0,70 l	7,80
Gerolsteiner medium	0,50 l	5,80
Afri Cola ^{1 2}	0,20 l	3,80
Afri Cola light ^{1 2 3}	0,20 l	3,80
Bluna ^{2 3}	0,20 l	3,80
Bluna mix ^{1 2}	0,50 l	4,80
Applespritzer	0,50 l	4,80
Selection of spritzer	0,50 l	4,80
Bitter Lemon ⁴ , Tonic Water ⁴ , Ginger Ale ²	0,20 l	3,80
Apple-, Orange-, Currant-, Passion fruit juice	0,20 l	3,80

1 Coffeine 2 Coloring 3 Sweetener 4 Chinine

Hot beverages

Mug of coffee		4,20
Cup of coffee		3,80
Decafe coffee		3,80
Espresso		2,50
Double espresso		4,20
Cappuccino		3,80
Latte		4,20
Latte Macchiato		4,20
Hot chocolate		3,80
Tea (Darjeeling, Earl Grey, Fruit, Green, Chamomile, Peppermint)		4,--

Sparkling & Champagne

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



WINE



WHITE

<i>Spritzer</i>	0,20 l	4,60
	0,50 l	8,--
<i>Chardonnay la Trigi, Italy</i> <i>dry, fruity</i>	0,20 l	6,--
<i>Custoza, DOC, Villabella, Verona, Italy</i> <i>dry, fruity, fine stimulating acid</i>	0,20 l	7,--
	0,75 l	24,--
<i>Grüner Veltliner, Hellerschmid, Austria</i> <i>expressive fruit notes, pronounced bouquet, dry</i>	0,20 l	7,40
	0,75 l	25,--
<i>Peccorino, IGT, Villamedoro, Abruzzan, Italy</i> <i>fresh, nice balance, with mineralic notes</i>	0,20 l	8,--
	0,75 l	28,--
<i>Koonunga Hill, Chardonnay, Penfolds, Australia</i> <i>exotic fruit notes with refreshing lengths</i>	0,20 l	8,50
	0,75 l	29,--
<i>Riesling, winery Barth, Rheingau, Germany</i> <i>substantial lively, nourishing, wonderful fruit</i>	0,20 l	9,60
	0,75 l	34,--
<i>Lugana Cà dei Frati, DOC, Lombardei, Italy</i> <i>full body, nice acid, balanced, elegant finish, dry</i>	0,20 l	9,60
	0,75 l	34,--

ROSÈ

<i>Two Oceans, Shiraz Rosè, Cape, South Afrika</i> <i>juicy fruit, refreshing</i>	0,20 l	6,60
	0,75 l	23,--

RED

<i>Merlot la Trigi, Italy</i> <i>soft and balanced, fruity aroma, dry</i>	0,20 l	6,--
<i>Zweigelt Classic, winery Veit, Austria</i> <i>full-bodied, fine acid, elegant finish</i>	0,20 l	6,90
	0,75 l	25,--
<i>Teroldego Rotaliano Riserva, DOC, Italy</i> <i>light, dry, less fruit, harmoniously, pleasant tannin</i>	0,20 l	7,90
	0,75 l	28,--
<i>Costarossa Primitivo di Manduria, DOC, Italy</i> <i>dark ruby red, soft tannins, dry</i>	0,20 l	8,20
	0,75 l	29,--
<i>Domina, winery Sommerach, Franconia, Germany</i> <i>fascinating mouthfeel touched with dark chocolate, dry</i>	0,20 l	8,60
	0,75 l	31,--
<i>Koonunga Hill, Shiraz Cabernet, Australia</i> <i>elegant flavours, sweet and savoury aroma, chocolaty notes</i>	0,20 l	9,60
	0,75 l	34,--
<i>Ronchedone, Cà dei Fratti, IGT, Venezien, Italy</i> <i>Cuvè from Marzemino, Sangiovese and Cabernet Sauvignon</i> <i>powerful, energetic on the palate, spicy with a good acidit</i>	0,20 l	11,50
	0,75 l	40,--

