



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

Culinary delights

Aspic from suckling pic with root vegetables, marinated shallot vinaigrette and fresh grated horseradish, served with lamb`s lettuce in pumpkin seed oil and fried potatoes 15,90

“*Vitello Tonnato*” – tender veal in tuna sauce with caperberries, dried tomatoes and Kalamata-olives, served with potatoe-tarragon rösti 18,90

Steak tatar “St. Emmeram” - 200 gr. freshly chopped cold Bavarian beef, spicy flavored with mini gherkins, fresh herbs and chopped shallots, served with crusty bread 19,90

Southern beauties

Tomatoe risotto with Kalamata-olives, artichokes and rucola, served with glazed Pernod-fennel, broccoli and grated parmesan 16,90

Roasted chicken breast on *Rigatoni* in white wine sauce with glazed tomatoes, broccoli and grated parmesan 18,90

Red vegetable curry with roasted cashewnuts, ginger and coriander in coconut milk, served with baked sesame vegetables and aromatic rice 18,90





Garden magic

*"Piccata" of eggplant & zucchini on **mixed salad** with balsamic dressing, roasted pine nuts, tomatoes and fresh baguette* 16,90

***Mini mozzarella** on marinated vegetables with Kalamata-olives, pickled onions, dried tomatoes and olive bread (without mozzarella 15,90)* 18,90

***Fried chicken** "Vienna style" served in a pan, with lemon, potatoe and lamb's lettuce 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






Meat desire

Roasted <i>pork</i> in dark beer sauce with potatoe dumplings, coleslaw-bacon salad or mixed salad	18,90
“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	23,90
“ <i>Münchner Schnitzel</i> ” - thin pork cutlet - baked in a mustard-horseradish breaded with panfried potatoes, mixed seasonal salad and lingonberries	19,90
“ <i>Wiener Schnitzel</i> ” - thin veal cutlet - baked in lard with panfried potatoes, mixed seasonal salad and lingonberries	26,90

Sun set

“ <i>Böfflamott</i> ” - Bavarian braised beef in red wine sauce with homemade red cabbage and roasted pretzel dumplings	23,90
<i>Veal medaillons</i> “Saltimbocca” roasted in sage and Parma ham on tomatoe risotto with rucola, Kalamata-olives and artishokes, served with glazed honey fennel	27,90
“ <i>Ochsenfetzen</i> ” grilled ox stripes with crushed pepper, mushrooms and shallots on portwine sauce, served with green beans, glazed vegetables and panfried potatoes	32,90





Aquatic symphony

GETTING FISH FROM THEIR SLEEP...

Grilled *pike perch fillet* in lemon-almond butter on fresh spinach with glazed tomatoes, beetroot and mini potatoes with fresh herbs 24,90

"*Shrimp pot*" from brine shrimps in lobster sauce with glazed Pernod-fennel, sugar snaps and broccoli, served with thyme potatoes 26,90

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



VERNISSAGE OF DRINKS

Beer

"Spaten" lager from the barrel	0,50 l	5,--
Darkbeer from the barrel	0,50 l	5,--
"Franziskaner Weissbier" pale or dark	0,50 l	5,20
"Weissbier" light or non alcoholic	0,50 l	5,20
"Weissbier" lemon or elderflower, non alcoholic	0,33 l	3,90
"Beck's"	0,33 l	4,20
"Beck's" non alcoholic	0,33 l	4,20
"Triumphator" (7,6% alc.)	0,50 l	5,20
"Kellerbier"	0,50 l	5,20
Lager beer non alcoholic	0,50 l	5,--
Shandy	0,50 l	5,--
Russ'n (wheat beer shandy)	0,50 l	5,20

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 5}	0,20 l	3,80
Bluna mix ^{1 2}	0,50 l	4,80
Selection of spritzer	0,50 l	4,90
Apple-, Orange-, Currant-, Passion fruit juice	0,20 l	4,--
Bitter Lemon ⁴ , Tonic Water ⁴ , Ginger Ale ²	0,20 l	3,80

Hot beverages

Mug of coffee	4,20
Cup of coffee	3,80
Coffeine-free	3,80
Espresso	2,50
Double espresso	4,20
Cappuccino	3,80
Milk-coffee	4,20
Latte Macchiato	4,20
Hot chocolate	3,80
Tea (Darjeeling, Earl Grey, Fruit, Green, Chamomile, Peppermint)	3,90

WINE

WHITE

Spritzer

0,20 l	4,60
0,50 l	8,--

Bianco di Custoza DOC, Veneto, Italy
Winery Casal Busol

0,20 l	6,--
0,75 l	22,--

Eddition St. Valentin *Silvaner* D.Q., Germany
Winery Sommerach

0,20 l	6,20
0,75 l	23,--

Pinot Grigio Trentino, DOC, Italy
Winery Concilio

0,20 l	7,60
0,75 l	28,--

Chardonnay DOC, Udine, Italy
Winery Monviert

0,20 l	7,90
0,75 l	29,--

Grüner Veltliner Rabenstein DAC, Austria
Winery Stadler

0,20 l	7,90
0,75 l	29,--

Schieferstein *Riesling* D.Q. Mosel, Germany
Winery Lotz

0,20 l	7,90
0,75 l	29,--

Lugana DOC, Lombardei, Italy
Winery Cá dei Frati

0,20 l	9,90
0,75 l	37,--

ROSÈ

Bio Rosamunde Rotling D.Q. Franconia, Germany
Winery Weingut am Stein

0,20 l	8,70
0,75 l	32,--

RED

Bio Primitivo Salento IGT, Piemont, Italy
Winery Weingut am Stein

0,20 l	7,--
0,75 l	26,--

Bio Rote Wonne Cuvée, D.Q. Franconia, Germany
Winery Weingut am Stein

0,20 l	8,70
0,75 l	32,--

Bio Montepulciano DOP, Abruzzen, Italy
Winery Tollo

0,20 l	8,70
0,75 l	32,--

Blaufränkisch QW, Burgenland, Austria
Winery Salzl

0,20 l	8,90
0,75 l	33,--

Lagrein, "Mauracher Hof" DOC, Südtirol, Italy
Winery Kellerei Bozen

0,20 l	8,90
0,75 l	33,--

Barbera d'Alba Sovrana, DOC, Piemont, Italy
Winery Beni di Batasiolo

0,20 l	9,40
0,75 l	35,--

Koonunga Hill, Shiraz, Cabernet Sauvignon, Austria
Winery Penfolds

0,20 l	11,70
0,75 l	43,--