



Asparagus season

Homemade asparagus soup

with butter crusts and fresh spring herbs **5.90**

„Pasta asparagus“

Fine pasta dish light truffled with fresh asparagus
and fresh herbs **14.90**

Spring salad

with marinated asparagus, egg, herbs and spring onions
served with fresh roasted garlic bread **16.90**

Fresh asparagus

with sauce hollandaise or melted butter
served with creamy mashed potatoes with spring vegetables **17.90**

choose with:

- portion with smoked ham³ **4.90**
- pork tenderloin "vienna style" **5.90**
- schnitzel of veal "vienna style" **7.90**
- filet of perch grilled in egg shell **6.90**
- grilled beef tenderloin with herbal butter **8.90**

DAILY MENU

Pancake soup

homemade beef broth with stripes of pancakes
and herbs **4.20**

Bavarian pretzel soup

beef broth with melted pretzels,
onions and herbs **4.20**

„Salad mushroom”

different mushrooms grilled in butter on fresh spring salads with egg,
lime dip and fresh roasted garlic bread **14.90**

„Salad vienna”

golden brown baked chicken breast with fresh spring salads,
lime dip and fresh roasted garlic bread **15.90**

„Curry sausage red-white-spicy”^{1,7,8}

White and spicy red sausage with homemade sauce served
with french fries **11.90**

Boiled beef shoulder

with horseradish sauce, fresh market vegetables
and creamy mash potatoes **16.90**

„Krautschmankerl”^{2,3,4,7}

Pork roast, spicy sausage, hamburger with sauce, horseradish,
homemade sauerkraut and roasted bread dumpling **17.20**

„Cordon Bleu”²

from pork tenderloin filled with ham and cheese served
with sauce and roasted potatoes **17.90**

OUR CLASSICS

 ***Fresh mushrooms** in white wine sauce
with grilled bread dumpling and herbs **11.50**

 ***Creamy cheese spaetzle „Allgäuer style“**
with homemade fried onions **11.50** served with small garden salad ¹¹ **14.90**

***2 piece of homemade hamburgers ¹**
with sauce and potato salad **13.20**

2 piece of homemade hamburgers ¹
on cheese spaetzle with mushroom sauce and fried onions **15.90**

***Roast of pork „Classic” ^{2,3}** with darkbeer sauce and potato dumpling **11.90**
served with cole slaw **14.50**

Pork roast „Gäuboden style” ³
with beer sauce, sauerkraut, fresh horseradish and roasted bread dumplings **14.50**

Original vienna schnitzel of veal, baked golden brown in butter with lemon,
cranberries and roasted potatoes **19.90** served with a small garden salad ¹¹ **23.50**

Vienna schnitzel of pork, baked golden brown in butter
with lemon, cranberries and roasted potatoes **15.50**
served with a small garden salad ¹¹ **18.90**

„Allgäuer Schmankerl“ Pork tenderloin and homemade hamburger on cheese
spaetzle with creamy mushroom sauce and fried onions **18.90**

***Pork tenderloin**
with fresh creamy mushroom sauce and butter spaetzle **15.50**
served with small garden salad ¹¹ **18.90**

Onion roast of beef tenderloin
„Munich style“ with sauce, two kind of onions and roasted potatoes **22.90**
served with a small garden salad ¹¹ **26.50**

Onion roast of beef tenderloin
„Swabian style“ with sauce, two kind of onions and cheese spaetzle **22.90**
served with a small garden salad ¹¹ **26.50**

***„Fried filet of perch“ ¹** grilled in butter with homemade tartar sauce, lime
and nice garnished potato salad **15.50**


SALADS

Fresh market side salad

with tomatoes, cucumber and fresh herbs **3.90**

„Bavarian Schmankerl salad“ ^{1,3,11}

with tomato-, cucumber-, potato- and cole slaw salad **5.50**


 **tomato salad** with onions or **potatoe salad**
or **cole slaw** **3,90**

BAVARIAN SNACKS

 **Fine sliced emmentaler cheese** with butter and radish,
served with pretzel or bread basket **7.90**

„Bavarian sausage salad“ ^{2,4,7} from regensburger sausages with onions, egg,
pickled onions, radish and chives bread served with pretzel or bread basket **8.90**

„Swiss sausage salad“ ^{2,4,7} from regensburger sausages with emmentaler cheese,
onions, egg, pickled onions, radish and chives bread
served with pretzel or bread basket **9.90**

 **Bavarian obatzda** from camembert and cream cheese with onions, egg, pickled
cucumber, radish and chives bread served with pretzel or bread basket **9.90**

SAUSAGES

Franconian rib steak sausages ^{4,7} with sauce, sauerkraut and house bread **10.90**

***Milt sausage** ^{1,4,7} backed or grilled in butter with sauce and potato salad **10.90**

Grilled wool sausage ^{1,7,8} with sauce and potato salad **10,90**

„Grilled spicy OX“ ^{1,7,8} from the butchery Gassner with fresh horseradish on
sauerkraut or potato salad **10,90**

DESSERT

Kaiserschmarrn ⁵ (sugared pancake) with almonds and raisins served with
cranberries and apple puree **9.90**

Mixed ice cream **5,50** / with whipped cream **6.10**

Apple strudel ⁵ – with vanilla ice cream and whipped cream **6.90**

BEER SPECIALTIES

ERDINGER Weissbier	0,3l	3.40
	0,5l	4.20
ERDINGER Urweisse	0,5l	4.20
ERDINGER Dunkel	0,5l	4.20
ERDINGER Kristall	0,5l	4.20
ERDINGER Leicht	0,5l	4.20
ERDINGER Pikantus	0,5l	4.50
ERDINGER	0,33l	3.50
Alkoholfrei	0,5l	4.20
ERDINGER	0,33l	3.50
Alkoholfrei Zitrone / Grapefruit		
ERDINGER	0,3l	3.40
Brauhaus Helles	0,5l	4.20
ERDINGER	0,5l	4.20
Brauhaus Naturradler		
Trumer Pils	0,3l	4.00
Mariabrunn	0,5l	4.20
Dunkel		

COFFEE & TEA

DINZLER Coffee, Irschenberg

Cup of Coffee	3.50
Big Cup of Coffee	4.00
Latte Macchiato	4.30
Cappuccino	3.70
Big Cappuccino	4.30
Espresso	2.90
Espresso Macchiato	3.50
Cup of tea	4.10

ALCOHOL FREE BEVERAGES

Tap water	0,4l	3.10
Lemonade	0,4l	3.50
Libella	0,4l	3.50
orange lemonade		
Apple juice with water	0,4l	3.70
Spezi ^{1,3,9}	0,4l	3.70
Coca Cola ^{1,3,9}		
Coca Cola Light ^{1,3,11}	0,4l	4.30
“Zauberwasser” ^{2,3}	0,4l	4.40
tap water with elder & ginger sirup, mint and lime		
Wolfra juices from Erding		
Apple natural cloudy, red berry, maracuja ¹² , rhubarb, mango, orange		
	0,4l	4.60
with sparkling water	0,4l	4.30
Adelholzener mineral water		
Still / Sprudel	0,25l	3.30
	0,75l	6.20

LIQUORS

from the wooden barrel of the distillery
Prinz

Alte Marille

Alte Haselnuss

Alte Himbeere 2 cl 3.50

Clear fruit brands from the distillery
Schladerer

Obstler

Williams 2 cl 3.50

Jägermeister 2 cl 3.50

Ramazotti 2 cl 3.50

WHITE WINE

Grüner Veltliner 0,2l 6.30

dry / quality wine / winery Überacker /
austria-Wagram

Chardonnay 0,2l 6.50

dry / winery Julia Schittler /
Germany - Rheinland Pfalz

Grüner Sylvaner

off dry / quality wine / winery J.J. Berizzi /
Germany - Reinland Pfalz

0,2l 6.50
0,75l 23.50

Lugana "Limne"

fruity / Tenuta Rovaglia / Italy-Lombardei

0,2l 6.90
0,75l 24.50

ROSE

Portugieser Weissherbst

off dry / winery Unstein /
Germany - Rheinland Pfalz

0,2l 6.20
0,75l 23.50

Lola

off dry / winery J.J. Berizzi /
Germany - Rheinland Pfalz

0,2l 6.20
0,75l 23.50

RED WINE

Merlot

dry / winery Carlo Cavazza /
Italy-Veneto

0,2l 6.20
0,75l 23.50

Blauer Zweigelt

fruity, mild / winery Überacker /
Austria - Wagram

0,2l 6.20
0,75l 23.50

Wine with sparkling water

white/ red / rosè 0,4l 6.50

* These dishes we serve as a small portion.
The price will be reduced for 2.00 €

 **Vegetarian**

additives

- 1) with dye stuff 2) with preservative
3) with antioxidant 4) with flavour enhancer
5) sulfurated 6) blackened 7) with phosphat
8) with milk protein 9) with caffeine
10) with chinin 11) with sweetener 12) nectar
For a allergens menu please ask out waiters.

All prices in EUR inkl. sales tax..