

Our seasonal recommendations

Homemade potato soup

with fresh herbs and bread crusts **6.50**

Creamed savoy cabbage

with two fried eggs and mashed potatoes **13.90**

Venison sausages^{2,3,4}

with sauce, horseradish, creamed savoy cabbage and mashed potatoes **15.90**

„Winter delicacies“^{2,3,}

shelled pork knuckle with horseradish, creamed savoy cabbage
and mashes potatoes **17.90**

¼ crispy farmers duck^{2,3}

with sauce, apple red cabbage and potato dumplings **19,90**

Venison Goulash in juniper sauce

with red cabbage, cranberries and grilled bread dumplings **19.90**

Out of the soup pot

Pancake soup

homemade beef broth with stripes of pancakes
and herbs **5.50**

Bavarian pretzel soup

beef broth with melted pretzels,
onions and herbs **5.70**

Homemade tomato soup

with butter crusts and fresh herbs **5.90**

OUR CLASSICS

 ***Fresh mushrooms** in white wine sauce
with grilled bread dumpling and herbs **13.50**

 ***Creamy cheese spaetzle „Allgäuer style“**
with homemade fried onions **12.50** served with small garden salad ¹¹ **16.20**

***2 piece of homemade hamburgers ¹**
with sauce and potato salad **14.20**

2 piece of homemade hamburgers ¹
on cheese spaetzle with mushroom sauce and fried onions **16.90**

***Roast of pork „Classic” ^{2,3}** with darkbeer sauce and potato dumpling **12.50**
served with cole slaw **14.90**

Pork roast „Gäuboden style” ³
with beer sauce, sauerkraut, fresh horseradish and roasted bread dumplings **15.50**

Original vienna schnitzel of veal, baked golden brown in butter with lemon,
cranberries and roasted potatoes **21.90** served with a small garden salad ¹¹ **25.60**

Vienna schnitzel of pork, baked golden brown in butter
with lemon, cranberries and roasted potatoes **15.90**
served with a small garden salad ¹¹ **19.60**

„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 **15.90**
served with small garden salad ¹¹ **19.60**

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 **26.60**

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 **26.60**

***„Fried filet of perch“ ¹** grilled in butter with homemade tartar sauce, lime
and nice garnished potato salad **15.90**

SALADS

Salad „Vienna”

golden brown baked chicken breast on fresh summer salads,
lime dip and roasted garlic bread **16.90**

Fresh market side salad

with tomatoes, cucumber and fresh herbs **4.20**

„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** **4.20**

BAVARIAN SNACKS

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

„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 **10.90**

 **Bavarian obatzda** from camembert and cream cheese with onions, egg, pickled
cucumber, radish and chives bread served with pretzel or bread basket **10.90**

SAUSAGES

Franconian rib steak sausages^{4,7} with sauce, sauerkraut and house bread **11.90**

***Milt sausage^{1,4,7}** backed or grilled in butter with sauce and potato salad **11.90**

Grilled wool sausage^{1,7,8} with sauce and potato salad **11.90**

„Grilled spicy OX”^{1,7,8} from the butchery Gassner
with fresh horseradish and potato salad **11.90**

DESSERT

Kaiserschmarrn⁵ (sugared pancake) with almonds and raisins
served with cranberries and apple puree **10.90**

Mixed ice cream **5.50** / with whipped cream **6.50**

Apple strudel⁵ – with vanilla ice cream and whipped cream **7.90**

BEER SPECIALTIES

ERDINGER Weissbier	0,3l	3.60
	0,5l	4.40
ERDINGER Urweisse	0,5l	4.40
ERDINGER Dunkel	0,5l	4.40
ERDINGER Kristall	0,5l	4.40
ERDINGER Leicht	0,5l	4.40
ERDINGER Pikantus	0,5l	4.70
ERDINGER	0,33l	3.70
Alkoholfrei	0,5l	4.40
ERDINGER	0,33l	3.70
Alkoholfrei Zitrone / Grapefruit		
ERDINGER	0,3l	3.60
Brauhaus Helles	0,5l	4.40
ERDINGER	0,5l	4.40
Brauhaus Naturradler		
Trumer Pils	0,3l	4.00
Mariabrunn	0,5l	4.40
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	3.30
Lemonade	0,4l	3.80
Libella	0,4l	3.80
orange lemonade		
Apple juice with water	0,4l	3.80
Spezi ^{1,3,9}	0,4l	3.80
Coca Cola ^{1,3,9}		
Coca Cola Light ^{1,3,11}	0,4l	4.40
“Zauberwasser” ^{2,3}	0,4l	4.50
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	6.50

LIQUORS

from the wooden barrel of the distillery
Prinz

Alte Marille

Alte Haselnuss

Alte Himbeere 2 cl 3.70

Clear fruit brands from the distillery
Schladerer

Obstler

Williams 2 cl 3.70

Jägermeister 2 cl 3.70

Ramazotti 2 cl 3.70

WHITE WINE

Grüner Veltliner 0,21 6.30

dry / quality wine / winery Überacker /
austria-Wagram

Chardonnay 0,21 6.50

dry / winery Julia Schittler /
Germany - Rheinland Pfalz

Sauvignon Blanc

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

0,21 6.90

0,751 24.90

Lugana "Limne"

fruity / Tenuta Rovaglia /

Italy - Lombardei

0,21 6.90

0,751 24.90

ROSE

Lola

off dry / winery J.J. Berizzi /

Germany - Rheinland Pfalz

0,21 6.20

0,751 23.50

RED WINE

Merlot

dry / winery Carlo Cavazza /

Italy-Veneto

0,21 6.50

0,751 23.50

Purpur

dry / winery J.J. Berizzi /


Germany - Rheinland Pfalz

0,21 6.90

0,751 24.90

Wine with sparkling water

white/ red / rosè 0,41 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..