

DAILY MENU

Friday, June, 23th 2017

STARTER

Pschorr's soup delicacy

with slices of Murnau-Werdenfelser beef and fresh vegetables, served with homemade herb mayonnaise and baguette 8,90

FROM THE "CHIEMGAU" PORK

The animals live in large groups on extensive meadows and fields of the Biohof Schwingenstein. The feed is made from own cultivation - strictly according to the regulations of the association "Biokreis". The meat is aromatic and unique in the taste by animal welfare and stress-free slaughtering.

Homemade potato sausage

with melted onions, garden leek and mashed potatoes 14,90

FRESH FROM THE LAMB

The community Ohlstadt pays particular attention to the race, keeping and rearing of animals. Thus we obtain for you only the best that there is in the region.

Slowly braised lamb ragout

with homemade *spätzle* 18,90

Slowly braised lamb rolled roast

with spinach, fennel and tomatoes and homemade potatoes au gratin 20,90

SUMMERLIKE SALADS

Big mixed salad

with lollo rosso, radicchio, rocket, tomatoes and cucumbers

to choose with:

Entrecôte from Murnau-Werdenfelser beef and grilled mushrooms 33,90

grilled chicken breast from poultry farm Schönacher, served with herb butter and Grissini Torino 17,90

loin from Murnau-Werdenfelser beef medium roast and cut into stripes, served with fresh pepper 28,90

baked lamb head, sauce remoulade and potato-cucumber-salad 15,90

To each salad will be served fresh bread.

DESSERT

Homemade panna cotta

with fresh berries 7,90

SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

Slice of braised whole Ox prime rib

with hearty red wine sauce, fresh horseradish and homemade potato cucumber salad 18,90

Sour lung

with hand rolled bread dumpling 10,90

Medium grilled prime rib

served cold, with crispy roast potatoes and homemade tartar sauce 18,90

Oxtail braised in red wine

with red wine sauce, vegetables and a hand rolled bread dumpling 16,90

Steak Tartar-Burger

From pure Murnau-Werdenfelser beef we have created 200g "burgers". These are served on a wooden board together with their side dishes: gratinated with tomato, mushrooms and cheese, served with baked potato with herb curd and Romana salad in a small glass 18,90

You can get the burger also with two burger patties 23,90

RARITIES

– served on a wooden board –

Grilled beef bone

with homemade onion mustard relish and rye bread 12,90

With herbs marinated and slowly braised Ox breast

with fresh chanterelles and baked potato with herb curd 18,90

Long matured beef loin

cut as grown, 350-400g, with homemade herb butter, bacon beans and almond croquettes 38,90

Fresh chanterelles in creamy herb sauce

with hand rolled bread dumplings 18,90

FISH FROM THE REGION

From our fishermen Andi Streicher from Ammersee

Whitefish meunière

with melted butter, boiled potatoes and a small salad 18,90