

DAILY MENU

Sunday, August, 20th

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.

Medium roast filet médaillons

with chive sauce, sautéed chanterelles, bacon beans and homemade potato doughnuts 25,90

Pork steaks from the thick flank

stuffed with sage and beef ham, served with horse radish foam and vegetables risotto 22,90

Roast of pork with crackling

with beer sauce and potato cucumber salad 15,90

Master brewer schnitzel

stuffed with ham and cheese, served with roasted potatoes 22,90

Grilled chop of pork

– served on a wooden board –
about 450 gram, with crackling and truffled potato-rocket-salad 25,90

Hearty lung

seasoned with a little vinegar, served with a hand rolled bread dumpling 12,90

"WIRTSHAUS" SPECIALITIES

Fresh chanterelles in creamy herb sauce

with hand rolled bread dumpling 18,90

FISH FROM THE REGION

From our fishermen Andi Streicher from Ammersee

Grilled whitefish

with melted butter, boiled potatoes and a small salad 19,90

DESSERT

Homemade apricot dumpling

with vanilla sauce and fresh berries 7,90

SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

Long matured loin of beef under herb crust

with port wine sauce, snow peas and homemade potatoes au gratin 32,90

Grilled Entrecôte

with café de paris butter, shallot-chanterelle ragout, dried tomatoes and a homemade potato-porcino-strudel 32,90

or

with a big summer salad and crushed pepper 32,90

Slice of braised whole Ox prime rib

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

Slowly braised skirt steak

with hearty red wine sauce, fresh leek, chanterelles in cream and potato-bacon-cookies 19,90

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, chanterelles and cheese, served with baked potato with herb curd and romaine lettuce in a small glass 18,90

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

Grilled beef heart

with fresh herb butter, bacon beans and crispy roast potatoes 18,90

RARE SPECIALITIES

Grilled long matured loin of beef, cut as grown

with roasted shallots and chanterelles, bacon beans and herb potatoes 38,90

With herbs marinated and slowly braised Ox breast

– served on a wooden board –

with fresh chanterelles and filled baked potato with herb curd 19,90

Grilled beef bone

– served on a wooden board –

with homemade onion mustard relish and rye bread 12,90