

DAILY MENU

Monday the 23th October 2017

STARTER

Pschorr's soup delicacy

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

Crackling lard

with roasted bread 5,90

Roast beef

medium roasted, with home made tartar sauce and crispy roast potatoes 13,90

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.

Spit of pork from the haunch

with bell pepper, creamy cognac pepper sauce and home made potato doughnuts 21,90

Prime boiled pork

with creamy Brussels sprouts and parsley potatoes 17,90

"Master brewer schnitzel"

cut out of the loin, stuffed with ham and cheese, served with roast potatoes 23,90

Sour lung

seasoned with vinegar, served with a hand rolled bread dumpling 9,90

Pork roast from the shoulder

stuffed with bread, butter and marjoram, served with vegetables and potato gnocchi 19,90

Grilled heart

with mediterranean vegetable risotto and port wine sauce 14,90

SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

Boiled brisket

with horseradish sauce, fresh seasonal vegetables and parsley potatoes 18,90

Slice of braised whole Ox prime rib

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

Beef kidneys

in creamy cognac-pepper sauce, with mashed potatoes 16,90

Braised ox thin rib

with hearty red wine sauce, fresh vegetables and homemade potato gnocchi 18,90

Braised skirt steak

with port wine sauce, spinach and herb potatoes 18,90

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 romaine lettuce in a small glass 18,90

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

RARE SPECIALITY

Grilled beef bone

– served on a wooden board –
with homemade onion mustard relish and rye bread 12,90

FISH FROM THE REGION

From our fisherman Andi Streicher from the Ammersee

Grilled whitefish

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

DESSERT

Homemade crème brûlée

served with vanilla ice cream, cherry ragout and fresh mint 7,90