

# DAILY MENU

Thursday the 14<sup>th</sup> December 2017

## STARTER

### Homemade carrot ginger soup

with fresh coriander cream 8,90

### Crackling lard

with roasted bread 5,90

## 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.*

### Grilled liver

with onion sauce, cubed apples, roasted onions and mashed potatoes 18,90

### Pork lung

seasoned with vinegar, with a hand made bread dumpling 10,90

### Baked boned pork head

with tartar sauce and potato cucumber salad 13,90

### Grilled pork steak, cut from the thick flank

stuffed with beef ham and sage, with tomato snow peas ragout and herb potatoes 20,90

## FISH FROM THE REGION

*From our fisherman Andi Streicher from the Ammersee*

### Grilled whitefish

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

## DESSERT

### Homemade Speculoos mousse

with marinated cherries 7,90

## SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

### Boiled ox breast

with horse radish, fresh seasonal vegetables 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

### With herbs marinated and slowly braised ox breast

– served on a wooden board –  
with horse radish, carrot mousse on zucchini and a baked potato with herb curd 19,90

### Grilled beef heart

with fresh herb butter, bacon beans and roast potatoes 17,90

### Baked beef tongue

with tartar sauce and potato cucumber salad 16,90

### Roast beef

medium roast, with homemade tartar sauce and crispy roast potatoes 18,90

### Slowly braised ox calf

with dried fruit sauce, bacon beans, and homemade sweet potato croquettes 18,90

## RARE SPECIALITY

### Slowly matured loin of ox

approx. 400 gr. cut as grown, with home made herb pesto, vegetables and potato au gratin 39,90

## SPECIALITIES FROM BAYERN OX

### Grilled Entrecôte

weight about 400g, with hearty red wine-pepper-sauce, bacon beans and potato chestnut *strudel* 38,90