

# DAILY MENU

## STARTER

**Homemade carrot ginger soup**  
with coriander cream 7,90

## “WIRTSCHAUS” SPECIALITIES

**Lukewarm white sausage salad**  
with sweet mustard dressing, boiled egg  
and red onions 12,90

## FRESH FROM THE LAMB

*The Schlickerrieders pay particular attention to the race, keeping and rearing of animals. Thus we obtain for you only the best that there is in the region. This year we have again prepared different plates from the brown mountain sheep for you.*

**Hearty lamb ragout**  
with tagliatelle and fresh herbs 18,90

**Lamb steaks**  
with baked rosemary potatoes red wine shallots  
and vegetables 22,90

**Sour lamb lung**  
with handmade bread dumpling 10,90

## 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.*

**Chop of pork**  
with fried potatoes, bacon-savoy cabbage tarte and  
herb butter 25,90

**Spit of pork & spare rib**  
– served on a wooden board –  
with baked potato with herb curd and BBQ sauce 21,90

**Grilled pork steak**  
filled with eggplant, tomatoes, Rucola and Parmesan with  
mangel vegetables, rosemary potatoes and port 23,90

## FISH FROM THE REGION

*From our fish farm Aumühle*

**Grilled filet of char**  
with herb risotto and chive sauce 22,90

## DESSERT

**Homemade Bavarian cream**  
with fresh fruits and raspberry pulp 7,90

## SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

**Low temperature cooked ox breast**  
– served on a wooden board –  
with fresh horse radish, baked potato with herb curd and  
tomato snow peas ragout 19,90

**Slowly braised Ox calf**  
with potato gnocchi, vegetables and  
dried fruit sauce 18,90

**Loin of beef under herb crust**  
with tomato-mangetout-vegetables and  
baked potatoes 34,90

**Braised beef roast**  
with homemade potato strudel, vegetables and  
hearty red wine sauce 18,90

**Skirt steak braised in red wine**  
with homemade potato gnocchi and spinach 16,90

**Grilled beef heart**  
with rosemary potatoes and  
tomato fennel ragout 18,90

**Hearty beef ragout**  
with handmade 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  
romaine lettuce in a small glass 18,90  
You can get the burger also with two burger patties 23,90

## A RARITY

**Slice of Ox prime rib  
matured on the bone**  
with rosemary potatoes, vegetables  
and Sauce Bearnaise 26,90

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

## SPECIALITIES FROM THE BAYERN OX

**Grilled Entrecote**  
with potato donuts, bacon beans and  
Bearnaise sauce 32,90

Dear guests, our service will gladly provide you with our documentation folder, in which all food and drinks regarding allergens contained are detailed.