

DAILY MENU

STARTER

Hearty ox broth

with homemade liver *spätzle* 7,90

Homemade apple lard from the “Chiemgau” pork

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.

Medallions of pork

with hazelnut crust, served with potato wild garlic strudel,
port wine sauce and asparagus ragout 27,90

Pork schnitzel baked in butter

with potato cucumber salad 17,90

Marinated pork neck steaks

– served on a wooden board –

with a baked potato with herb curd, herb butter
and snow peas 21,90

Pork roast with crackling

with potato cucumber salad 17,90

Chop of pork

with baby spinach salad in lemon vinaigrette 21,90

FRESH & OPEN

a characteristic Riesling from the Mosel

Graacher Riesling

Reichsgraf von Kesselstatt 0,2 l 7,90

SPECIALITY

Lukewarm white sausage salad

with sweet mustard dressing, red onions and boiled egg 12,90

FISH FROM THE REGION

From our fish farm Aumühle

Grilled filet of char

in lemon-butter sauce, with tomato-asparagus ragout
and parsley potatoes 22,90

SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

Braised skirt steak

with hearty red wine sauce with cubed vegetables and bacon,
served with homemade tomato basil donuts
and snow peas 17,90

Steak Tartar-Burger

– served on a wooden board –

from pure Murnau -Werdenfelser beef, we have
created 200g “burgers”. The patties are gratinated with
mushrooms and cheese, served with a baked potato with
herb curd, BBQ sauce and romaine lettuce salad 18,90

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

Boiled ox breast

with boiled potatoes, fresh seasonal vegetables
and horse radish sauce 17,90

Grilled beef heart

with a salad in raspberry vinaigrette
and herb butter 18,90

Roast beef

cold sliced, with crispy roast potatoes and
tartar sauce 18,90

Cold marinated eye of round

in pumpkin walnut vinaigrette with cubed vegetables
and herb potatoes 14,90

Braised ox tail

with a homemade bread dumpling
and vegetables 18,90

Beef cut into strips

in red wine pepper sauce, with wild garlic strudel
and fresh seasonal vegetables 21,90

A RARITY

Low temperature cooked ox breast

– served on a wooden board –

marinated with mixed herbs, served with a baked potato,
tomato snow peas ragout and
fresh horse radish 19,90

DESSERT

Homemade Bavarian Crème

with fresh strawberry ragout with mint 7,90

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

May 26th