

Salads

***The right thing for everyone.
Choose your salad***

Small salad bowl of crispy salad leaves with dressing of your own choice	€ 3,75
Big salad plate of crispy salad leaves with dressing of your own choice	€ 4,95
... with crunchy croûtons, roasted bacon strips (2,4,7), and cherry tomatoes	+ € 2,95
... with ham (2,3,4,7,15), spicy strips of cheese (2,3,4), and a boiled egg	+ € 3,95
... with juicy roasted mushrooms	+ € 2,95
... with strips of grilled turkey breast	+ € 3,95
... with roasted tenderloin tips	+ € 4,95
... with grilled prawns	+ 3 pieces € 3,95
... with grilled prawns	+ 5 pieces € 5,95

You can choose from different dressings:

Vinegar-oil-salt-pepper-dressing

Vinegar-oil-herb-dressing

Yoghurt-dressing

Balsamico-dressing

**Crunchy lambs lettuce with flavoured potato-dressing
with crunchy croutons and lukewarm game ham**

€ 7,50

All served with either:

Brewer's bread baked with brewer's grain (according to what was brewed that day)

or

Farmer dark bread or white bread with greaves lard or salted butter

All prices include service and VAT; (2) antidegradant, (3) antioxidant, (4) flavor enhancer, (7) phosphate, (8) sulphurized, (9) sweetener, (10) thickener, (15) nitrite

Starters

Carpaccio of beetroot
marinated with pumpkin Seed Oil
tartar of arctic char € 10,95

Slices of the smoked duck breast
With green salad leaves
Cumberland sauce, toasted bread, butter € 9,95

Lukewarm salad with oyster mushroom
on sherry-cranberry dressing
with backed goat-cheese € 9,95

Beef Carpaccio thinly sliced
marinated with balsamico-dressing,
Parmesan cheese shredded and roasted pine nuts € 9,95

Deer Carpaccio
Toskanian hunters like
with sherry vinegar dressing and roasted pine nuts € 11,95

Soups

Potaoe Soup

with flavoured bacon

€ 3,95

Game consommé

with "Maultasche" (local raviolis)
filled with wild farce

€ 5,95

Foam soup of the parsley root
with stripe of smoked salmon

€ 4,25

Bouillon with „**Flädle**“ (shredded pancake)
with **liver dumpling**
with "**Maultasche**" (local raviolis)

€ 3,50

€ 3,50

€ 3,50

From local fresh waters and from the Atlantic Ocean

Salmon steak beaked with a crust "Piemonteser"
fresh spinach, pearl barley risotto

€ 13,95

Filet of Char carefully roasted in butter
from Allgäuer waters (fisch farming Ripfl)
chateau potatoes
(olive-shaped fried potatoes)



€ 15,95

Vegetarian

„Schlemmerrösti“

crispy hash browns, piquant ham strips* (2,3,4,7,15)
and creamy mushrooms scalloped with cheese (2,3,4)
(*if requested without ham strips (2,3,4,7,15))

€ 8,95

Stuffed zucchini with mozzarella
topped with a fruity tomato sauce

€ 7,95

Gnocchi (small dumplings)

with fresh oyster mushrooms and crispy vegetables
in a light cream sauce

€ 9,95

Tomato pancake

filled with spinach, pine nuts, feta cheese
on vegetabele risotto and pepper sauce

€ 9,95

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Poultry

Roasted **corn-fed chicken breast** on top of juicy vegetables and potato gnocchi € 10,95

Turkey escalope in a crunchy cover with fruity curry sauce a garnish of vegetables and basmati rice € 9,95

Beef and Veal

Onion roast beef with a **Maultasche** (local raviolis), crispy fried onions, fine sauce homemade spätzle (local dish) on request with melted onions € 15,95

Grilled Pepper Steak (filet), juicy pink spicy pepper sauce, potato gratin a garnish of vegetables € 21,95

“Wiener Schnitzel” (breaded veal slice) with crispy breading served with French fries ⁽⁸⁾ € 14,95

Medallions of pork from Allgäuer young porks under a crackling of pepper peaches filled with cranberry potatoes and vegetables € 15,95

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From forest and meadow

Medallions of the **leg of venison**, juicy grilled,
steamed pear half filled with cranberries ^(9,10)
fine game cream sauce
crunchy sprouts and a bun dumpling € 16,95

Tender **shredded of the roe deer** with forest mushrooms
steamed peach filled with cranberries ^(9,10)
vegetables and spätzle (local dish) € 14,95

Hirschplatte“ for 2 or more people
Braised leg of venison and deer club
Medallions of the wild boar
in fine deer cream sauce with mushrooms,
steamed peach halves filled with cranberries,
apple - red cabbage
croquettes and potato dumpling
or Haselnussspätzle (local dish) and bun dumpling
per person € 18,95

Softly braised **leg of venison**
fine wild sauce, spätzle (local dish)
and vegetables € 14,95

Noble **game goulash** with forest mushrooms
Bun dumpling and smoked peach with cranberries € 14,50

Braised **deer roast** from the tender club
with cranberry pear, potato dumpling € 15,95

Medallions of the **wild boar's back**, pepper crust
peach filled with cranberries,
potato gratin and vegetables € 17,50

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Brewer specialties

„Mälzerschnitzel“

pork cutlet with a fine malt breading
crispy fried potatoes with onions
spicy beer sauce, a garnish of vegetables € 11,95

„Ottobeurer Brauerpfännle“

Medallions of pork fillet in cream sauce,
herb butter, creamed mushrooms
on „spätzle“ (local dish) and
a variation of vegetables € 15,95

“Braumeisters Leibgericht”

Tender fillet (beef and pork) cut into thin strips
mushrooms, spätzle (local dish) and crispy vegetables € 14,95

“Gambrinusteller”

Medallions of saddle of pork
stuffed with savory ham ^(2,3,4,7,15) and cheese
on creamed mushrooms and hash browns
from boiled potatoes (“Suisse Rösti”) € 13,95

“Bierkutscher Vesper” ^{(2,3,4,7,9,15),}

Plate with hearty sausage and ham, regional cheese,
radish, cucumber and much more,
bread and butter € 7,95

“Brauerbrot”

Brewers bread baked with brewer’s grain
(according to what has been brewed that day)
Farmer dark bread or white bread
with greaves lard or salted butter serving € 2,95

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Regional cold dishes

Bavarian „Wurstsalat“ (2,4,7,15)

Lyoner pork sausage and fine onion rings
in a tasty vinegar-oil dressing

€ 5,95

Swiss „Wurstsalat“ (2,3,4,7,9,15)

Salad of spicy strips of cheese, sausages,
pickles and onions

€ 6,95

„Obatzter“

Camembert (2,3,4)

spicy dressed with onions, caraway and beer

€ 5,95

„Saurer Käse“ (2,3,4)

Savory soft cheese sour with fresh onion rings

€ 5,95

„Allgäuer Käsebrett“ (2,3,4)

Regional cheese plate with a
variation of alpine, Swiss, soft, and
blue mold cheese, richly decorated

€ 8,95

„Zünftiges zur Vesperzeit“

red and white rind stomach, homemade liver sausage

with fresh onion rings, pickles (9) and “Obstler” (schnapps)

€ 7,95

All served with either:

Brewer's bread baked with brewer's grain (according to what was brewed
that day) or

Farmer dark bread or white bread with greaves lard or salted butter

Desserts

Chocolate Crème Brûlée
garnished with fresh fruits € 6,95

Mousse au chocolat
with fruity sauce € 6,50

Winterly Dessert Plate
Dessert variation from our pastry chef
Diverse collection garnished richly
€ 8,95

„Eisstollen“ (a special German Christmas Cake)
on an almond sauce € 6,95

Refreshing Sorbet
garnished with fruit € 5,95

„Traumschiff“ (Dream boat)
Pineapple boat with ice cream
hot blueberries and whipped cream € 6,95

„Heiße Liebe“ (Hot Love)
hot raspberries on an extra-smooth vanilla ice cream
whipped cream topping € 5,95

Small selection of **precious kinds of cheese** ^(2,3,4)
with fruity and spicy fig mustard sauce ⁽⁹⁾ € 7,95

Enjoy our coffee specialties as well!

Piece of cake € 2,25
Piece of tart € 2,75



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