

Menu

Bavarian snacks and starters

Obazda (Bavarian cream cheese) with red onion rings and a pretzel <small>Z1,A1,G</small>	9,80€
Bavarian sausage salad with „Regensburger“ sausages, raw onion rings and bread <small>Z1,Z3,Z4,Z5,A1,M,L</small>	8,90€
Sausage salad with cheese with „Regensburger“ sausages, raw onion rings, mountain cheese and bread <small>Z1,Z3,Z4,Z5,A1,G,M,L</small>	10,90€
Cold cuts platter „Bavariapark“ with South Tyrol bacon, liver sausage, pepper salami, smoked pork belly with parika, Bavarian cream cheese, mountain cheese, boiled egg, radishes, pickled gherkin, bread and butter <small>Z1,Z2,Z3,Z4,Z5,A1,C,G</small>	15,20€
Small pretzel from Piller <small>A1</small>	1,30€
Large pretzel from Piller <small>A1</small>	4,80€
1 slice of Malt bread <small>A1</small>	0,90€

Wirtshaus Salad

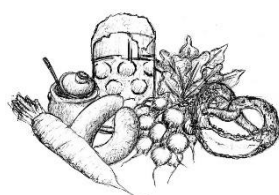
Wirtshaus Salad with colorful summer salads, carrots, corn, tomatoes, radishes, strips of pepper, herb dressing and baguette <small>M</small>	8,10€
„Goat cheese“ with two pan-fried goat cheese slices	+5,00€
„Beef“ with pan-fried slices of Alpen-beef (120g)	+7,90€

Soups

Beef consommée with small handmade Bavarian raviolis by Mr. Kächele and chives <small>A1,C,G,L</small>	5,80€
Homemade beef goulash soup served with 1 slice of malted bread <small>A1</small>	6,20€

Alsace Tarte flambé

Tarte flambé „classic“ with bacon, onions and grated cheese <small>Z1,Z3,A1,G</small>	10,90€
Tarte flambé „Greek style“ with shepherd's cheese and pepperoni <small>A1,G</small>	10,90€
Tarte flambé „vegan“ with tomatoes, onions, zucchini, peppers, red cabbage, mushrooms and spring onions	12,90€
Tarte flambé „fish“ with wild salmon and shrimp <small>A1,G,R,D</small>	10,90€



Bavarian Wirtshaus Classics

Oven roasted pork cut from the shoulder, with Augustiner wheat beer sauce, one potato dumpling <small>Z1,Z4,A1,L</small>	11,90€
„Farmers fry up“ Pieces of pork, sliced potato dumplings, onions, marjoram, all fried together served with a fried egg and a side salad <small>Z1,A1,C,M</small>	13,60€
Munich Schnitzel from the pork, spread with mustard, grated horseradish and dusted in breadcrumbs - served with French fries (a bit spicy) <small>Z1,A1,C,G,M</small>	14,20€
Viennese Schnitzel breaded Bavarian veal escalope, pan fried in butter, with roasted small potatoes, cranberry jam and a small side salad <small>A1,C,G,M</small>	20,80€
Pan fried Entrecôte steak with cheese spaetzle, fried onions and homemade onion sauce <small>A1,C,G,L</small>	20,90€
Pan-fried Bavarian raviolis handmade „Bavarian ravioli“ by Mr. Kächele with a choice of two fillings: (a) minced pork and herbs served with sauerkraut, Augustiner wheat beer sauce and braised onions or (b) mixed finely cut vegetables and herbs, served sauerkraut and braised onions <small>Z3,A1,C,G,L</small>	14,50€
7 pieces of pan-fried pork sausages with sauerkraut and bread <small>Z3,Z5,A1</small>	9,50€
Each additional sausage <small>Z3,Z5</small>	1,00€
Baked rosefish with Bavarian potato salad and remoulade <small>A1,D,M,C,L</small>	14,00€

Vegetarian

Cheese spätzle with crispy onions <small>A1,C,G,L,M</small>	9,20€
Bread serviette dumplings homemade, pan fried in butter and served on a creamy mixed mushroom and sauce <small>A1,C,G,M</small>	13,20€

Extras

Side salad <small>L,M</small>	3,50€
portion of French fries <small>A1</small>	3,80€
cabbage-bacon salad <small>Z3,Z6</small>	3,00€
Potato dumpling with gravy <small>A1,L,M</small>	4,00€

Dessert

Oven-fresh apple strudel with yoghurt and a rum raisin filling, served with whipped cream and vanilla sauce <small>Z4,A1,C,G</small>	
small portion (160 g)	7,20€
large portion (225 g)	8,50€
Ice cream from Mövenpick Milk ice cream <small>C,G,H</small> : chocolate, vanilla, strawberry, walnut <small>H3</small>	1,60€
Sorbet: raspberry, lemon, passion fruit	(scoop)

Menu

Our famous Bavarian beers from the tap

Augustiner Lager	0,5 l – 3,90€ Litre 1,0 l – 7,80€
Augustiner Edelstoff	0,5 l – 4,00€ Litre 1,0 l – 8,00€
Augustiner dark beer	0,5 l – 4,00€ Litre 1,0 l – 8,00€
Shandy (Radler)	0,5 l – 3,90€ Litre 1,0 l – 7,80€
Augustiner wheat beer	0,5 l – 4,00€
Augustiner Pils	0,3 l – 3,60€
König Ludwig <i>light / dark / alcohol free wheat beer</i>	0,5 l – 4,10€
Ruß (wheat beere with sprite)	0,5 l – 4,00€ Litre 1,0 l – 8,00€
Clausthaler alcohol free beer	0,5 l – 4,10€

Alcohol free drinks

Spezi (Fanta Cola mix) ^{z4,z3,z7}	0,5 l – 3,80€
Apple juice spritzer	0,4 l – 3,70€
Lemonade ⁷	0,5 l – 3,80€
Coca Cola ^{z3,z4,z7}	0,2 l – 2,30€ 0,5 l – 4,60€
Coca Cola light ^{z3,z4,z7,z10}	0,2 l – 2,30€ 0,5 l – 4,60€
Glass of sparkling water	0,5 l – 3,60€
Rhubarb juice spritzer (organic) from Adelholzener	bottle 0,5 l – 4,50€
Adelholzener water <i>sparkling / still</i>	0,25 l – 3,00€ 0,75 l – 5,80€

Hot drinks

Cup of coffee ^{z7}	2,80€
Espresso ^{z7}	2,40€
Cappuccino ^{z7,G}	3,40€
Latte Macchiato ^{z7,G}	3,90€
Hot chocolate ^G <i>Tailor made chocolate on a wooden stick to stir in by yourself</i>	4,20€

Aperitif

Aperol Spritz	0,25 l – 6,80€
Hugo	0,25 l – 6,80€
Prosecco Treviso Bertoldi <i>a Prosecco from Trentino, fresh, with apple and citrus fruit flavor</i>	0,1 l – 4,60€ 0,75 l – 26,00€

White wine

Bianco di Custoza <i>DOC</i>	0,25 l – 5,20€
Grüner Veltliner <i>Gerhard Markowitsch, Austria.</i>	0,25 l – 6,80€
Riesling <i>Weegmüller, Pfalz, Germany.</i>	0,25 l – 8,60€
Die Gefährten <i>VDP.</i> <i>Castell, Franconia, Germany.</i>	0,25 l – 9,80€
Grauburgunder <i>Schumann-Nägler, Rheingau, Germany.</i>	0,25 l – 9,80€
Lugana "Wighel" <i>DOC</i> <i>Tenuta Roveglia, Lombardy, Italy.</i>	0,25 l – 9,80€

Red wine

Zweigelt <i>Gerhard Markowitsch, Austria.</i>	0,25 l – 7,20€
Primitivo del Salento <i>Cantine Luce del Sole, Puglia, Italy.</i>	0,25 l – 8,50€
Cabernet Sauvignon <i>Schumann-Nägler, Rheingau, Germany.</i>	0,25 l – 11,50€

Rosé

By. Ott Rosé <i>Appellation Côtes de Provence Controlée, Domaines Ott, France.</i>	0,25 l – 14,00€
Lemberger <i>Rosé trocken, Graf Neipperg, Württemberg, Germany.</i>	0,25 l – 9,00€

Wine spritzer

Wine spritzer <i>white/red</i>	0,25 l – 4,10€ 0,5 l – 7,60€
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