OUR RECOMMANDATION

BEEF ROULADE JUST LIKE GRANDMA´S
filled with bacon, onion and gherkin,
served with red cabbage and mashed potatoes 7), D, E, G, L,
27.80

SWABIAN FILLET PAN
Roasted fillet of straw pig
with bacon, wild mushroom cream sauce and handmade spaetzle D, E, G, L,
24.80

ON SATURDAYS, SUNDAYS AND HOLIDAYS
WE OFFER OVENFRESH

***CRISPY „FRÄNKISCHES SCHWEINESCHÄUFELE“**
(PIECE OF SHOULDER)
with beer sauce and potato dumpling
22.80

A - Eggs / **B** - Fish / **C** - Crustaceans / **D** - Milk / **E** - Celery / **F** - Sesame seeds / **G** - Sulphur dioxide and sulphites
H - Peanuts / **I** - Cereals containing gluten / **J** - Lupine / **K** - Nuts / **L** - Mustard / **H** - Soybeans / **N** - Molluscs

OBERMAIER'S LUNCH SPECIAL

10.11. – 14.11.2026

TUESDAY TO SATURDAY
11:30 am - 3:00 pm

TURKEY SCHNITZEL "VIENNESE STYLE"
with lemon and cranberries
served with potato and cucumber salad **or** French fries **or** roasted potatoes A, E, G, I,
17.80 €

„HUNTER´S STYLE MEATLOAF"
with buttered spaetzle and creamy wild mushroom sauce A, D, E, G, I,
15.80 €

RED THAI CURRY-VEGAN-
with coconut milk, colorful vegetables and basmati rice H, E, I
16.80 €

BREADED REDFISH FILLET
with potato-pumpkin-lamb´s lettuce salad and remoulade sauce A, B, D, E, G, I,
18.80 €

SUBJECT TO CHANGE!

With all our lunch specials we also offer a small mixed salad or a soup of the day
for 3.50 €

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OVEN FRESH TARTE FLAMBÉ

TARTE FLAMBÉ "CLASSIC"
with sour cream, crispy bacon cubes, red onions and mountain cheese 7) A, D, I
13.90

SALMON AND PICKLED PUMKIN
with smoked salmon, pickled pumkin, sour cream
honey mustard dill sauce, red onions and mountain cheese 7) A, D, E, G, I, J
17.80

STARTERS

***SMALL SALAD**
our mixed salad with balsamic dressing, croutons and roasted seeds E, G, I,
6.80

PICKLED PUMPKIN
with lamb's lettuce,
with pumpkin falafel and pumpkin seed oil A, E, G, I,
17.80

***HOUSE-CURED SALMON**
with mustard honey dill sauce, salad and crispy potato rösti A, B, E, G,
18.80

***GRILLED GOAT CHEESE**
with thyme honey, peach, caramelized walnuts and leaf salads D, E, I,
18.50

„OBERMAIER´S BACKHENDL"
Boneless chicken breast with sour cream, pepper and lemon marinated,
with potato cucumber salad and lemon mayonnaise A, D, E, G, I, L,
- as starter- 15.80 **- as main course-** 18.80

SOUPS

SEMOLINA DUMPLING SOUP
pungent beef broth with vegetables, chives and semolina dumpling D, E, I,
6.80

***CREAMY HOKKAIDO PUMPKIN SOUP** -Vegan-
with coconut milk, ginger, styrian pumpkin seed oil and croutons D, G, E, L
7.30

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FISH

PAN-FRIED SALMON FILLET
on tomato ceps noodle risotto with creamy Prosecco sauce and basil pesto B,D,E,G,I,
27.80

MAIN COURSES MEAT

***CRISPY ROASTED PORK NECK WITH CRUST**
with potato dumpling and cabbage salad with bacon 6) E,G
17.90

MÜNCHNER SCHNITZEL
pork escalope baked in a mustard horse radish coating
with potato cucumber salad and cranberries A,D,I,
18.80

VENISON RAGOUT
in juniper sauce, bacon Brussels sprouts, cranberries and wild mushroom dumpling A,D,E,G,I,
27.80

CORDON BLEU OF PORK A,D,I,
filled with Emmental cheese and boiled ham, baked in butter, served with French fries
23.80

***QUATER or HALF**
CRISPY BAVARIAN FARM DUCK from Lugeder Hof
with plum red cabbage and potato dumpling D,I,
22.80 / 28.80

***SLICES OF BRAISED SIRLOIN "ZWIEBELROSTBRATEN"**
with fine onion sauce, deep fried onions and swabian käs´spatzen A,D,E,G,I,
28.80

***„WIENER SCHNITZEL" ESCALOPE OF VEAL FRIED IN BUTTER**
with **roasted potatoes** with bacon and onions or **French fries** and cranberries 6),A,I
French fries are not gluten free
29.80

SCHWÄBISCHE KÄS'SPATZ´N -vegetarian-
with roasted onions, solid mountain cheese and small mixed salad A,D,E,G,I,
16.50

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FINALLY, SOMETHING SWEET .... must be!

***OVEN-FRESH KAISERSCHMARRN** 6) A, D, G, I, K,
- waiting time ca. 20 minutes –
with raisins and roasted almonds, caramelized and with rum flambé, served with apple ragout
14.80

3 BAKED APPLE FRITTERS A, D, G, I, K,
with cinnamon sugar and vanilla ice cream
8.20

BAVARIAN CREAM
with blueberry ragout and almond brittle A, D, G, I,
7.80

*** HOT LOVE**
Hot raspberries
with 2 scoops of bourbon vanilla ice cream and whipped cream A, D, G,
8.20

***"STEIRER EIS"**
Three balls of Bourbon vanilla ice cream with pumpkin seed brittle,
whipped cream and Styrian pumpkin seed oil
7.80

***OBERMAIER´S ICE CREAM SUNDAE**
vanilla, chocolate and walnut ice cream with whipped cream and almond brittle D, K
8.20

***AFFOGATO AL CAFFÉ** D,
a scoop of vanilla ice cream with espresso
5.50

FOR ALL WITH COELIAC DISEASE:
All dishes with a * could be prepared guaranteed **GLUTEN FREE**.
French fries could not be prepared Gluten free
Additional charge 2,50€ per main course
Changes of side dishes will be charged with 1,00€

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CHILDREN'S MENU

for children up to 12 years

"O'BÄR´MAIER KNÖDEL" A potato dumpling with gravy	4.50
SMALL SCHNITZEL "VIENNESE STYLE" with "magic sticks"	11.50
SMALL CRISPY ROASTED PORK NECK with potato dumpling and gravy	12.50
"NUGGETS" Baked chicken pieces with French fries with ketchup	10.50
"MAGIC STICKS" Portion of French fries with ketchup and mayo	5.50
"CAPTAIN BLUEBEAR" 5 pieces of fish fingers with French fries and remoulade sauce	10.50
HOMEMADE SPÄTZLE with mushroom sauce	8.50
"OLAF THE SNOWMAN" 1 scoop of colorful vanilla fruit ice cream with marshmallow	3.80
each additional **portion** of ketchup or mayonnaise	0.50

French fries cannot be prepared gluten-free!

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