

„KIRCHWEIH-DELICACY“

***QUATER or HALF CRISPY BAVARIAN FARM DUCK from Lugeder Hof**

with plum red cabbage and potato dumpling D, I,
22.80 / 28.80



QUATER OF KIRCHWEIH GOOSE

*-piece of breast and leg-
with plum red cabbage, apple cranberry ragout
and potato dumpling* D, G, I,
38.80

KIRCHWEIH DELICACIES PLATTER

*Quater of crispy Bavarian farm duck and a piece of goose
with plum red cabbage, apple cranberry ragout
and potato dumpling* D, G, I,
36.80

**ON SATURDAYS, SUNDAYS AND HOLIDAYS
WE OFFER OVENFRESH**

***CRISPY „FRÄNKISCHES SCHWEINESCHÄUFELE“ (PIECE OF SHOULDER)**

with beer sauce and potato dumpling
22.80

OVEN FRESH TARTE FLAMBÉ

TARTE FLAMBÉ “CLASSIC”

with sour cream, crispy bacon cubes, red onions and mountain cheese η **A, D, I**
13.80

SALMON AND PICKLED PUMKIN

with smoked salmon, pickled pumkin, sour cream
honey mustard dill sauce, red onions and mountain cheese η **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

FITNESS SALAD BOWL

mixed leaf salad and orange curry couscous with avocado,
and baked falafel **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, I,**
7.30

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

JÄGERSTEAK

Pork loin steak fried in bacon
with creamy chanterelles sauce and handmade Spätzle A, D, E, G, I,
25.80

CORDON BLEU OF PORK A, D, I,

filled with Emmental cheese and boiled ham, baked in butter, served with French fries
23.80

BRAISED OX CHEEK

with red wine sauce on green beans with bacon and potato celery puree A, D, E, I,
27.80

OBERMAIERS WIRTSHAUSTELLER

Roasted pork neck with crust, homemade meat ball, beef sausage "Rinderknacker" filled
with Cheddar cheese on sauerkraut with gravy and napkin dumpling A, D, E, G, I,
26.80

*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

FINALLY, SOMETHING SWEET must be!

***OVEN-FRESH KAISERSCHMARRN**⁹⁾ 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

PALATSCHINKEN

lukewarm pancakes filled with apricot jam,
with apricot ragout, powdered sugar and vanilla ice cream A, D, G, I,
8.20

*** 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€

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!