

Schmankerl

Lunch treats Week 1 11:30 a.m. to 2:00 p.m (while stocks last)

#### Monday, 23.09.

Veal cream goulash with homemade spaetzle (Swabian egg noodles)

#### 17,50 €

Thuesday, 24.09.

**Beef roulades** with mashed potatoes and red cabbage 5,a1,g,i,j,

## 17.50 €

Wednesday, 25.09. Juicy, crispy rolled roast from straw pig with spicy onion filling and potato-cucumber salad<sup>a1,i,j</sup> 17,50 €

## Thursday, 26.09.

Braised deer knuckle with homemade Spaetzle and cranberries<sup>4,a1,c,i,</sup>

#### 17,50 €

Friday, 27.09. Lean. stuffed pork breast with crust and homemade potato-cucumber salad a1,c,g,i,j

17,50 €

# **Menu English**



## Starter platter (two persons) beer radish, red radish, chives sandwich, O'amachter (spread of cheese and butter), bacon, Regensburger (sausages), Fleischpflanzerl

(meatballs), lard, pretzel breadsticks and two slices of farmer's bread<sup>1,2,5,a1,a2,a3,c,g,J</sup> 42.00 €

Tatar, well-seasoned (with egg, capers, onions, cucumber), butter and 3 slices of farmer's bread 4,a1,a3,c,i,i,q,

23,50 € (daily from 2:00 p.m.)

Bacon platter with South Tyrolean bacon, hotsmoked farmer's ham, pepper bacon sausage, alpine cheese, horseradish, butter, cucumber and two slices of farmer's bread<sup>1,2,4,5,7,a1,a3,l,g</sup> 19,50 €

Beer radish platter, beer radish and	
red radish with chive sandwich <sup>a1,a3,g</sup>	9,50

## **Our soup specialities**

<b>Soup Hot pot</b> with noodles, vegetables, peef and chicken <sup>ij</sup>	<b>13,5</b> 0 €
learty <b>goulash soup</b> with bread roll <sup>a1,i,g,f</sup>	12,50 €
iver dumpling soup with chives al,a2,c,i,g,j	7,80 €
Pancake soup <sup>a1,c,g,i,j</sup>	7,20 €

Hearty snack platter with mixed brawn, liver sausage, hot-smoked farmer's ham, Leberkäs (type of meat loaf), Emmental cheese, butter, cucumber and two slices of farmer's bread<sup>1,4,5,a1,a3,g</sup> 18.50 € Sausage salad, Regensburger sausages in vinegar and oil and onions with farmer's bread<sup>1,5,a1,a3</sup> 12,50 € Swiss sausage salad, Regensburger sausages in vinegar and oil, with Emmental cheese, onions and farmer's bread<sup>1,5,a1,a3,g</sup> 14,50 € 2 pairs of spicy pork sausages, roasted with sauerkraut<sup>1,a1,i,I</sup> 12,00 € 2 pairs of Franconian sausages, roasted with homemade potato salad 1,2,i,j 13,80 € XXL curry sausage (red) roasted with spicy sauce and fries<sup>1,2,3,4,5,a1,f,i</sup> 14,90 €

9,80 €

2 Münchner veal sausages

with Pretzl<sup>1,a1,a2</sup> (until 2 p.m.)

## Ox meat prepared by our family-owned butchery

Munich <b>Sauerbraten</b> (marinated pot roast from beef shoulder) with homemade bread dumpling and cranberries <sup>a1,c.g.i,l</sup>	23,50 €	
Portion of grilled ox meat with natural sauce and homemade potato-cucumber salad <sup>a1,i,i,i</sup>	23,50 €	
Spicy <b>ox goulash</b> with homemade bread dumpling <sup>a1,c,g</sup>	21,50 €	
<b>Bavarian onion beef</b> with spicy onion sauce, crunchy fried onions and cheese spaetzle (Swabian egg noodles) <sup>a1,c,g,i,l</sup>	23,90 €	
Lean <b>boiled beef</b> with fresh creamed savoy cabbage, boiled potatoes and fresh horseradish <sup>1,a,g,i,j,l</sup>	20,80 €	
Braised <b>ox cheek</b> in red wine sauce with mashed potatoes and strips of vegetables <sup>a1,g,i,I</sup>	24,90 €	

Our ox and young cattle meat is prepared by our family-owned butchery and produced by local farmers around Munich. The Kraus family from Ismaning supplies us with Sauerkraut, Blaukraut (red cabbage), potatoes and vegetables. As you can see, we attach great importance to guality and local products.

Your host family Roiderer

## **Enjoy our delicious** Octoberfest fried chicken!

Freshly prepared every day! From Bavarian farmers and producers running moderately-sized poultry-fattening farms. High-guality feeding and species-appropriate husbandry make for outstanding quality.

### <sup>1</sup>/<sub>2</sub> arilled Octoberfest fried chicken (half of 1200 gram chicken) 16,50 € filled with butter<sup>g</sup> and parsley, extra meaty and tender simply delicious with our homemade potato salad

5,50€

Tuesday is family day - from noon to 5 p.m. Just for children/kids: Baked pork cutlet with french fries<sup>a,l,c,g</sup> 11,50 € Grilled with po 1/2 crist Succul filled

Crispy with p

served

2 grille 1/4 grill with po

Fine d and cr

Shred in pep roast

Wiene with ro



## aus dem Hacker-Sestzelt

## The Chef recommends

roast pork and crispy Grillwammerl (grilled pork belly)	
<b>roast pork</b> and crispy <b>Grillwammerl</b> (grilled pork belly) ptato dumpling <sup>4,a1,g,i,l</sup>	21,50 €
by grilled <b>pork knuckle</b> with potato dumpling <sup>4,a1,g,i,l</sup>	24,80 €
ent <b>Cordon bleu</b> from pork loin, /ith ham and spicy alpine cheese, with french fries and cranberries <sup>1,4,5,a1,c,g,I</sup>	24, <mark>80</mark> €
<b>grilled pigling</b> , "Zweierlei " (cheek and fillet) otato dumpling4,a1,g,i,l	27,50 €
ed meatballs with our homemade potato salad <sup>1,a1,c.g.i,j</sup>	16,50 €
ed <b>Lugeder duck</b> und crispy <b>knuckle of piglet</b> otato dumpling <sup>4,a1,g,i,</sup>	29,50 €
<b>eer goulash</b> with homemade spaetzle (Swabian egg nood anberries <sup>4,a1,c</sup>	les) 26,80 €
ded beef tenderloin per cream sauce with otatoes <sup>a1,ig,l</sup>	33,50 €
<b>r Schnitzel</b> (Kaiserschnitzel of top-round calf meat) bast potatoes and cranberries <sup>4,a1,c,g,l</sup>	26,80 €

Lunch treats Week 2 11:30 a.m. to 2:00 p.m. (while stocks last

Monday, 30.09.

2 front pork

knuckles

from pigling

with Sauerkraut

and potato mash<sup>1,5,a1,g</sup>

17.50 €

Tuesday, 01.10.

1/4 arilled

Lugeder duck

with

#### Vegetarian/Vegan Cheese spaetzle (Swabian egg noodles) with Emmental cheese and spicy alpine cheese, fried onions and green salad<sup>a1,c,g,j</sup> 18,50 € **Ricotta-spinach-bread dumplings** roasted with tomato ragout<sup>a1,c,g</sup> 17,50 € Fresh mushrooms in herb cream sauce with homemade bread dumpling<sup>a1,c,g,i,j</sup> 18,50 € **Cesar Salad**, roman salad with spicy dressing, roasted white bread croutons 13,50 € and grated parmesan<sup>a1,c,g,i,j,I</sup> Braised eggplant with peperonata, polenta and basil oil<sup>3,7,a1,</sup> 16,50 € Baked potato with vegan herbs sour cream, marinated leaf salad, roasted cashews and pumpkin seeds<sup>3,4,7,9,e,l,j,</sup> 16,20€ Sweet treats Homemade caramelized Kaiserschmarrn (sliced pancake) with applesauce<sup>3,4,7,a1,c,g</sup> 17,50 € Big **Dampfnudel** (steamed yeast dumpling) with honey crust and vanilla sauce al, c, g, 11.90 € Granny's apple strudel

11,90 € with vanilla sauce<sup>a1,c,e,g,l</sup>

## Cheese

<b>Portion of O´bazda</b> (regional spread consisting of brie with 50 and cream cheese with 70% fat) <sup>9</sup>	0% fat 14,50 €
<b>Mild Emmental cheese</b> (45% fat) in cubes, garnished with grapes <sup>9</sup>	14,50 €
<b>Cheese platter</b> with Bavarian cheese specialties with butter and farmer`s bread, garnished with grapes <sup>a1,a2,g</sup>	20,90 €
Pretzel <sup>a1,a2</sup> (until 2:00 p.m.) Slice of farmer's bread <sup>a1,a3</sup>	1,90 € 0,90 €
or potato dumpling (side dish) <sup>a1,cg,l</sup>	3,50 €
Single bread dumpling or potato dumpling (side dish) <sup>a1,c,g,l</sup> Portion of homemade spaetzle (Swabian egg noodles) <sup>a1,c,g</sup> Roast potatoes (side dish) <sup>a1,c,g,</sup>	5,50 € 4,50 €
Blaukraut (red cabbage), Sauerkraut, colesla <sup>a1,1</sup> Mixed green salad <sup>j</sup>	

potato dumpling,4,a1,c,I 17.50 € Wednesday, 02.10. Pork tenderloin tips

in brandy-cream sauce with homemade spaetzle a1,c,g,l

17,50 €



Friday, 04.10.

lamb shoulder (bone-in) with bacon beans and fried potatoes5,7,a1,i,l

17.50 €

