

WEEKLY MENU 07.08.-13.08.2017

STARTERS

„MONGDRATZERL“ HAM WITH MELON

home smoked ham with a fruity melon and a tomato dip [g],
served with white bread [a] 7,3

ROASTED CHANTERELLES

with nectarine, a salad and elder-chili-marinade [i,j] 9,95

VEGETARIAN

CREAMY CHANTERELLES [a,g]

with homemade bread dumplings [a,c,g] and parsley 14,95

HOMEMADE CHANTERELLES-POTATO-STRUDEL [a,c,g,i]

with sautéed spring onions [g], candied pear pieces [g] and molten apples
served with a chervil cream [a,g,i] 15,95

OUR SPECIAL FROM BAYERNOX

OX-BURGER

200g ox patty with crispy bacon, cheese, tomato, cucumber, onions and salad, served within a
lye bun [a1,a3,e,h], with French fries [a1] 16,4

MAIN DISHES

STEWED CREAMY VEAL GOULASH [g,i]

with vegetables [g], chanterelles and noodles „spätzle“ [a,c,g] 19,2
small portion 17,2

MUNICH'S BEER CHICKEN [a,g,i,j]

½ chicken [a,i,j], sour marinated vegetables [i], bacon and mashed potatoes [g] 15,9
small portion 13,9

OX STRIPS

in salvator-mustard-gravy [a,g,i] with vegetables [g], sautéed chanterelles and
parsley potatoes [g] 18,7

VEAL-FILET PIECES WITH HERBALS

with paprika-onion-ragout, homemade fried grated potatoes [a,c,g] and sautéed chanterelles 26,95

FISH

BROOK TROUT [d] AND SHRIMPS [b]

grilled brook trout [d] and a shrimps skewer [b] with vegetables, chanterelles
and basil linguini [a,c,g] 17,95

SWEETS

PEAR, ORANGE AND STRAWBERRY DESSERT 8,6

homemade pear mousse [g] with a fruity orange parfait [c,g] and amaretto strawberries