

Chanterelle Season
- from September 9th until September 15th 2019 -

Try a fresh
Paulaner Zwickl
0,33l 3,10 0,5l 5,30
1l 10,60

Power salad

Quinoa, pickled chanterelles [i,j], avocado, cherry tomatoes, rocket salad, mango, olives [l] **10,90**

Homemade marinated salmon tartar “du Chef” [d]

Avocado dip [g], lamb’s lettuce [i,j], pickled chanterelle [i,j] **13,90**

Beef brawn [i]

Marinated salad [i,j], Styrian pumpkin kernel oil, chanterelles-potato mix **11,90**

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**Chanterelles in cream [a,g]**

Homemade bread dumpling [a,c,g], parsley **14,90**

**Our potato-chanterelles strudel [a,c,g,i]**

Filled with potatoes, chanterelles, mushrooms and oyster mushrooms, kohlrabi with cream with black sesame [g,k,l], melted cherry tomatoes **15,90**

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“Fischers Fritz”

Seasonal salads, mustard dressing [i,j], grilled trout fillet [d], grilled shrimps [b], pear pieces, horseradish **19,50**

From the water

Grilled pikeperch fillet [d], wheat beer-coconut sauce [a,d,g,i], dried tomatoes, mango, spring onions, Linguine [a,c,g] **21,50**

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**Our pickled knuckle of pork**

Home pickled knuckle of pork, horseradish, bacon sauerkraut, mashed potatoes [g] **18,50**

**Bavarian calf’s lights**

Homemade bread dumpling [a,c,g], parsley **13,50**

**Spöckmeier’s Pan**

Pork knuckle, roast chicken, meatball [a,c,g], variation of sausages, dark beer sauce [g,i] two kind of dumplings [a,c,g], mashed potatoes [g], sauerkraut  
**( for 2 or 4 Persons ) per person 24,90**

**Bavarian Duck from the “Luttizer Hof”**

Succulent duck with mugwort gravy [a,i], potato dumplings [a,c,g] red cabbage with apple  
½ Duck **23,50**      ¼ Duck **18,50**

**„Coward chicken“**

Chicken breast, fig herb crust [a,g], tomato sauce [i], grilled vegetables, Linguine [a,c,g] **16,90**

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Curd strudel [a,c,g,h]

Vanilla sauce [a,g], raspberry sorbet **9,50**