



Zum Spöckmeier

International Christmas Menu

Lorenz Stiftl with his family and the Spöckmeier team
wish you Merry Christmas

Beverages



Beers on tab

Original Hacker-Pschorr	0,25 l	3,00
Munich lager	0,5 l	5,20
	1,0 l	10,40
Original Paulaner Munich Dunkel (dark beer)	0,25 l	3,10
	0,5 l	5,30
Paulaner Premium Pils	0,3 l	4,10
Paulaner wheat beer	0,3 l	3,40
	0,5 l	5,30
Paulaner dark wheat beer	0,5 l	5,30
“Russ” ^(3,11) , wheat beer with lemonade	0,5 l	5,30
“Radler“ ^(3,11) , Munich beer with lemonade	0,5 l	5,20

Paulaner bottled beers 0,5 l

Salvator Doppelbock	5,30
Paulaner light wheat beer	5,30
Original Munich alcohol-free	5,20
Paulaner wheat beer alcohol-free	5,30
Paulaner wheat lemon beer alcohol free	5,30
Fürstenberg Pils	0,33 l 4,10

Aperitif

Strawberry Prosecco ^(3,15)	0,1 l	4,90
Prosecco „Profizz“ ⁽¹⁵⁾ Winery Serena 10,5 %	0,1 l	4,90
Aperol Spritz with Prosecco ^(1,10,15)	0,2 l	6,90

Prosecco, sparkling wine & champagne

Sekt “Schloss Tier“ ⁽¹⁵⁾	0,75 l	30,90
Champagne cellars LAYAT Champagner		
Prosecco „Profizz“ ⁽¹⁵⁾ Winery Serena 10,5 %	0,1 l	4,90
Champagner Moët & Chandon Brut Impérial ⁽¹⁵⁾	0,75 l	85,00

Open white wines

White wine spritzer ⁽¹⁵⁾	0,4 l	6,10
Riesling QBA ⁽¹⁵⁾	0,1 l	3,30
Germany, halfdry	0,2 l	6,40
Grüner Veltliner Landwein ⁽¹⁵⁾	0,1 l	2,90
Austria, dry	0,2 l	5,20

Open red wines

Red wine spritzer ⁽¹⁵⁾	0,4 l	6,10
Merlot Veneto IGT ^(1,15)	0,1 l	3,10
Italy, dry	0,2 l	5,70



Bottle wine - white

Chardonnay Alto Adige DOC „Altkirch“ ⁽¹⁵⁾	0,75 l	28,90
Lugana Riserva DOC „Vigne di Catullo“ ⁽¹⁵⁾	0,75 l	34,50
BIO-Inzolia Terre Siciliana TerrAmore IGT ⁽¹⁵⁾	0,75 l	21,50



Bottle wine - rosé

Cerasoulo d'Abruzzo doc „Rue di Piane“ ⁽¹⁵⁾	0,75 l	24,90
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Bottle wine - red

Cabernet Lazio IGT „Antico Ceppo“ ⁽¹⁵⁾	0,75 l	38,90
Primitivo di Manduria DOP 14 ⁽¹⁵⁾	0,75 l	28,50
BIO-Syrah di Sicilia „TerrAmore“ IGT ⁽¹⁵⁾	0,75 l	28,90



Soft drinks

Sinalco Cola ^(1,7,9)	0,4 l	4,00
Sinalco Cola light ^(1,7,9,11)		
Sinalco Orange ^(3,11)	0,2 l	3,10
Paulaner Spezi ^(1,3,7,9,11) cola orange mix	0,4 l	4,00
Paulaner Lemonade ^(3,11)	0,4 l	4,00
Bionade elder or	0,33 l	4,10
Bionade orange-ginger		
Schweppes Tonic Water	0,2 l	4,00
Bitter Lemon ^(3,10,11)		
Red Bull ^(1,9,10,11)	0,25 l	4,90
Bad Brambacher Gourmet	0,25 l	3,70
sparkling or still	0,5 l	5,10
Sparkling Water	0,4 l	3,90
Nectars: apple, orange juice, currant,	0,2 l	3,70
mango, strawberry, peach, cherry		
Juice spritzers: apple, orange, currant,	0,4 l	4,70
mango, strawberry, peach, cherry		

Coffee, hot chocolate and tea

We use lactose-free milk for our organic coffee specialties from "Dallmayr".

BIO-Coffee ⁽⁹⁾ , cup	3,00
BIO-Coffee ⁽⁹⁾ , big "Haferl"	4,00
BIO-Espresso ⁽⁹⁾	3,00
BIO-Espresso ⁽⁹⁾ Macchiato	3,00
BIO-Latte ⁽⁹⁾ Macchiato	4,00
BIO-Cappuccino ⁽⁹⁾	4,00
BIO-Café au lait ⁽⁹⁾	4,00
BIO-Tea , cup	3,00
Earl Grey, Darjeeling, Assam Bop, Japan Sencha green tea, Vitamin Oasis fruit tea, peppermint, chamomile, India Chai, Ayurveda Tulsi	
Decaffeinated coffee , cup	3,00
Big hot chocolate ^[e.g] white or dark chocolate	4,00



Spirits 2 cl

Williamsbirne 40 %	3,90	Wood barrel Williams 40 %	5,40
Alte Mirabelle 40 %	4,90	Obstler 38 %	3,50
Himbeergeist 42 %	3,90	Enzian 40 %	3,20
Havana Club Rum	3,40	Jack Daniels 40 %	3,90
3 years of age 40 %		Wodka Gorbatschow 37,5 %	3,90
Ramazotti 30 %	3,90	Stiftls Rachengurgler 50 %, 4 cl	6,50
Jägermeister 35 %	3,90	Grappa 40 %	3,50





Starters

Three dips - Red radish cream cheese [g], "Obazda" g.g.A. [g] and calf liver sausage, served with mini lye buns [a] 9,90

Classic roast beef, fine, pink roasted beef slices, remoulade sauce [c,d,g] and roasted, young, french grenaille potatoes 16,90

Salmon tartar [d] 15,90
Home-pickled salmon "Vesilathi tyyli", marinated lamb's lettuce [i,j], potato pumpkin "Rösti" [a,c,g], fine, spicy avocado cream [g]

From the stockpot

Brittany Lobster Bisque [b,g,i] 10,90
with prawn pieces [b]

Stiftl's boiled beef broth [a,c,g,i] 7,80
with semolina dumplings [a,c,g], pancake stripes [a,c,g], sausage mince pieces [g] and root vegetables [i]

Spicy goulash soup 8,50
with bread [a]



From our inhouse butchery



Sausage Merry-go-round

Selection of our favorite homemade sausages: Wiener, G'schwollene, red sausage and pork sausages with sauerkraut and mashed potatoes 18,90



Vegetarian and vegan

Pumpkin-sweet potato strudel [a,c,g,h] 16,90
with mushrooms in cream [g,i], melted cherry tomatoes and fried rocket salad [g]

Roasted vegetables (vegan) 15,50
with lemon thyme aroma, served with sautéed oyster mushrooms, in a fruity tomato sauce, seeds and potato „Rösti“ with seeds [h]

Salads

Big salad 11,80
with various lettuces, roasted seeds [h] served with a mustard dressing [i,j]

optionally with:

Roasted turkey medallions 17,90
in a seed crust [h] and fresh mushrooms

Lukewarm French goats cheese [g] 17,90
and sweet honey

Marinated garlic prawns [b] 18,90

Fish

Char fillet [d,i] 24,90
with apricot-bean-mix [g] and roasted rosemary potatoes

Trilogy from the sea 28,80
Salmon fillet [d], pike perch [d] and herb prawns [b] from the grill with fine chard noodles with cream [a,c,g], artichokes, melted cherry tomatoes and roasted pine nuts [h]

Alle Preise in dieser Karte verstehen sich in Euro (€), inklusive aller Abgaben und Steuern. Bitte akzeptieren Sie keine handschriftlichen Änderungen oder Ergänzungen auf Ihrer Rechnung.

Haben Sie Unverträglichkeiten? Fragen Sie beim Service nach der separaten Speisekarte mit der Kennzeichnung der Allergene.

Zusatzstoffe – gekennzeichnet in (1-15)

1. Farbstoff 2. Konservierungsstoff 3. Antioxidationsmittel 4. Geschmacksverstärker 5. Schwefeldioxid 6. Schwärzungsmittel 7. Phosphat 8. Kasein 9. Koffeinhaltig 10. Chininhaltig 11. Süßungsmittel 12. Phenylalaninquelle 13. Gewachst 14. Taurin 15. Sulfid

Allergene - gekennzeichnet in [a-n]

a) Glutenhaltiges Getreide (a1=Weizen, a2=Dinkel, a3=Gerste, a4=Roggen)

b) Krebstiere c) Eier d) Fisch e) Erdnüsse f) Soja g) Laktose, Milch und Milcherzeugnisse

h) Schalenfrüchte/Nüsse (h1=Mandeln, h2=Haselnüsse, h3= Walnüsse, h4=Cashew Nüsse, h5=PK Nüsse, h6= Paranüsse, h7=Pistazien, h8=Macadamia/Queensland Nüsse

i) Sellerie j) Senf k) Sesamsamen l) Schwefeldioxid und Sulfite m) Lupinen n) Weichtiere





Our special recommendation



Christmas delicacy for two people

(Waiting time approx. 45 minutes)

Chateaubriand of Bavarian Ox
with rosemary and thyme, smoothly braised
(no well-done or done order)

Served with two different roast potatoes and vegetables,
fine mushrooms and Sauce Bernaise [c,g]

74,90

Classics and delicacies

½ grilled pork knuckle with Salvator sauce [a,i], potato dumpling [a,c,g] and bacon cabbage salad	21,90
Roasted suckling pig with Salvator sauce [a,i], potato dumpling [a,c,g] and bacon cabbage salad	18,90
Farm Duck with apple sauce [a,i], potato dumpling [a,c,g] and sweet chestnut red cabbage	¼ duck 22,50 ½ duck 28,50
Original Wiener Schnitzel [a,c,g] from the milk calf with roasted potatoes	26,50
	small portion 22,50
Onion roast of Bavarian ox loin with shallot sauce [a,g,i], baked onions [a,g], market vegetables [g] and roasted potatoes	28,50
Fillet of Bavarian pig and Bavarian ox with forest mushroom sauce [a,g], vegetable potpourri [g] „du Chef“ and Bavarian cheese noodles [a,c,g] with fried onions [a,g]	27,90
Rump steak of Bavarian ox flavoured with rosemary with French fries [a] and Cafe de Paris [g]	31,50
Fillet of Bavarian black Angus beef with herbs and calvados cream sauce [a,g,i] with fried vegetables and potatoes au gratin [g]	35,90
Smoothly braised venison roast with blueberry gravy [a,i], carrot-salsify-vegetables [g], pretzel dumplings [a,c,g]	26,90
Marinated stag with hazelnut crust [a,g], bacon brussel sprouts [g] and buttered poppy seed noodles [a,c,g]	33,90



Desserts and pastries

Lukewarm chocolate cake [a,c,g] with fruit sauce and mango sorbet	9,50
Homemade gingerbread mousse [c,g,h] with inserted fruits and iced pistachios foam [c,g,h]	9,90
Apple fritters in almond crust [a,c,g,h] with fruits and Bourbon vanilla ice cream [c,g]	9,90
Affogato al caffè Bourbon vanilla ice cream [c,g] and Espresso	6,50

Maybe a bit more?

Pretzel [a]	1,30
Potato salad [i,j]	3,50
French fries [a]	3,50
Roasted potatoes	3,50
Potato puree ^(3,8) [g]	3,50
Boiled potatoes	3,50
Sauerkraut	3,50
Red cabbage	3,50
2 potato dumplings ^(2,3) [a,c,g]	3,80
2 bread dumplings [a,c,g]	3,80
Coleslaw with bacon [j]	3,50
Butter (20g) [g]	1,00

Please note, side dish changes will be charged 1,00

