

DAILY MENU

Saturday, May, 27th 2017

STARTER

Creamy potato soup
with homemade garlic bread flan 7,90

A DELICACY FROM MURNAU-WERDENFELSER RIND

**With herbs marinated and slowly braised
Ox breast**
- served on a wooden board -
with fresh horse radish, herb curd
and rosemary potatoes 18,90

FRESH FROM THE LAMB

*The community Ohlstadt pay particular attention to the race,
keeping and rearing of animals. Thus we obtain for you
only the best that there is in the region.*

Lamb meatballs
with tomato fennel ragout and herb potatoes 17,90

Grilled lamb steaks
with bacon beans and potato yellow boletus donuts 21,90

Slowly braised lamb rolled roast
with lamb jus, braised vegetables
and wild garlic gnocchi 18,90

Slowly braised lamp ragout
with buttered tagliatelle and fresh herbs 19,90

Grilled rack of lamb
under herb crust, with fine lamb jus, braised
vegetables and potato au gratin 25,90

**Slowly in olive oil braised
knuckle of lamb**
with lamb jus, braised vegetables
and rosemary potatoes 20,90

FISH FROM THE REGION

From our fish farm Gmund-Louisenthal

Char filet roasted on the skin
with creamy herb risotto and
butter sauce 19,90

From our fishermen Andi Streicher from Ammersee

Whitefish meunière
with melted butter, boiled potatoes
and a small salad 18,90

SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

**Long matured loin of beef
under herb crust**
with port wine sauce, tomatoes, snow peas and
homemade potato au gratin 34,90

**Slice of braised
whole Ox prime rib**
with hearty red wine sauce, fresh horseradish and
homemade potato cucumber salad 18,90

Skirt steak braised in red wine
with sauteed spinach and potato gnocchi 17,90

Sour lung
with hand rolled potato dumpling 9,90

Steak Tartar-Burger
From pure Murnau-Werdenfelser beef we have
created 200g "burgers". These are served on a wooden
board together with their side dishes: gratinated with tomato,
mushrooms, bacon and cheese, served with potato wedges
and Romana salad in a small glass 18,90
You can get the burger also with two burger patties 23,90

Roast beef
with crispy roast potatoes and homemade
tartar sauce 18,90

Grilled Entrecôte
with fresh herb butter and a
big salad 32,90

Homemade aspic of prime boiled beef
with a small salad bouquet, fresh horse radish and
crispy roast potatoes 15,90

A RARITY

Grilled beef bone
- served on a wooden board -
with homemade onion mustard relish
and rye bread 12,90

FROM THE BUTCHER

Pork roast with crackling
with potato cucumber salad 14,90

DESSERT

White chocolate mousse
with homemade rhubarb ice cream
and fresh strawberries 7,90