

DAILY MENU

Wednesday the 20th September 2017

STARTER

Home made pumpkin soup
with spinach parmesan gnocchi 7,90

SPECIALITIES FROM DEER

From Schlehdorfer hunting ground from the Kochellake our hunter Karl Schmid brought us fresh bagged deer. This is what our kitchen team directed by chef Wolfgang Schmidt prepared for you:

Three home made deer sausages
seasoned with red wine, cranberries and orange,
served with creamy yellow boletus cabbage
and roast potatoes 15,90

Chop of loin
with hearty sauce, homemade yellow boletus *strudel*,
fresh vegetables and baked potatoes 36,90

Steaks from the leg
with shallots in red wine,
cowberry-pepper-sauce, porcino *strudel*
and homemade potato gnocchi 26,90

“WIRTSHAUS” SPECIALITIES

Grilled spleen sausage
with potato cucumber salad 12,90

Creamy mushrooms ragout
with fresh chanterelles and yellow boletus, served with
hand rolled bread dumpling 17,90

FISH FROM THE REGION

From our fishermen Andi Streicher from Ammersee

Grilled whitefish
with melted butter, boiled potatoes
and a side salad 19,90

DESSERT

Homemade Bavarian cream
on raspberry pulp with fresh fruits 7,90

SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

Braised ox cheeks
In red wine sauce, with buttered spinach and
home made cranberry donuts 20,90

Cured ox calf
with dried fruit sauce, bacon beans and
home made cranberry donuts 18,90

**Cold marinated
tenderloin and roast beef**
with tartar sauce and crispy roast potatoes 18,90

Boiled brisket
with horseradish sauce, fresh seasonal vegetables
and parsley potatoes 18,90

In red wine braised oxtail
with home made potato gnocchi and
fresh vegetables 16,90

Grilled beef heart
with herb butter, bacon beans and
crispy roast potatoes 18,90

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 and cheese, served with baked potato with
herb curd and romaine lettuce in
a small glass 18,90

You can get the burger also with
two burger patties 23,90

As at the Oktoberfest:

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

RARE SPECIALITY

**Long matured loin,
cut as grown**
with herb butter, served with baked potato with herb curd
and a mixed salad 38,90