

DAILY MENU

Thursday the 23rd November 2017

STARTER

Homemade potato cream soup

with truffle flavors and grilled filet
of salmon trout 8,90

FRESH FROM THE LAMB

Lamb from community „Ohlstadt“

*The community takes special care of race and breeding
of the animals. Therefore we can offer you the best
of what comes from this region.*

Hearty lamb ragout

with fresh herb linguine 18,90

Lamb steaks, cut from the leg

with ragout of artichokes and shallots, served with
fresh vegetables and baked rosemary potatoes 22,90

Rack of lamb under herb crust

with tomato-zucchini-cake and
homemade potatoes au gratin 24,90

Stuffed lamb roll roast

with fresh vegetables, hearty lamb jus
and homemade potato gnocchi 21,90

Slowly braised lamb knuckle

with ragout of tomatoes and fennel,
served with tomato-olive donuts 20,90

FISH FROM THE REGION

From our fisherman Andi Streicher from the Ammersee

Grilled whitefish

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

Filets from perch

on creamy herb risotto 19,90

SPECIALITY FROM BAYERN OX

Grilled Entrecôte

with homemade herb butter and
a big mixed salad 32,90

SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

Boiled brisket

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

With herbs marinated and slowly braised ox breast

– served on a wooden board –
with horse radish, ragout of tomatoes and beans
and a baked potato filled
with herb curd 19,90

Grilled beef heart

with freshly made herb butter, spinach leaves
and potato donuts 18,90

Slowly braised “Burgundy” roast

with bacon and hearty red wine sauce, served with
broccoli and homemade potato croquettes 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

Sour lung

seasoned with a little vinegar,
served with hand rolled bread dumpling 10,90

Roastbeef

medium roast, with homemade tatar sauce
and crispy roast potatoes 18,90

Beef kidneys cut into slices

with creamy calvados-pepper-sauce
and mashed potatoes 17,90

DESSERT

Homemade gingerbread mousse

with marinated raspberries 7,90