

# DAILY MENU

Tuesday July, 25th 2017

## STARTER

### **Pschorr's soup delicacy**

with slices of Murnau-Werdenfelser beef and fresh vegetables, served with homemade herb mayonnaise and baguette 8,90

## “WIRTSHAUS” SPECIALITIES

### **Baked boned calf's head**

with potato cucumber salad and tartar sauce 15,90

### **Slowly braised beef ragout**

in hearty red wine sauce, with fresh chanterelles and hand rolled bread dumpling 18,90

## SPECIALITIES FROM BAYERN OX

### **Roast filet of beef**

with a big summer salad, bacon and roasted mushrooms 38,90

### **Grilled flank steak**

with bacon beans and herb potatoes 23,90

## FISH FROM THE REGION

*From our fishermen Andi Streicher from Ammersee*

### **Grilled whitefish**

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

### **Portion of salmon trout**

with creamy herb risotto 25,90

## CHICKEN

*from Schönacher Hof, Ingolstadt*

### **Chicken braised in red wine**

Chicken legs pickled in red wine and gently braised, with seasonal vegetables and potato gnocchi 18,90

## DESSERT

### **Homemade bavarian cream**

with raspberry pulp and fresh fruits 7,90

## SPECIALITIES FROM MURNAU-WERDENFELSER BEEF

### **Braised Oxtail**

with red wine sauce and a hand rolled bread dumpling 17,90

### **Slowly braised Ox cheeks**

with tomato snow peas ragout and potato au gratin 20,90

### **Slice of braised whole Ox prime rib**

with hearty red wine sauce, fresh horseradish and homemade potato cucumber salad 18,90

### **Roast beef**

with crispy roast potatoes and homemade tartar sauce 18,90

### **Skirt steak braised in red wine**

with sauteed spinach and potato gnocchi 17,90

### **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 Romana salad in a small glass 18,90

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

## RARE SPECIALITIES

### **With herbs marinated and slowly braised prime boiled beef**

*– served on a wooden board –*

with fresh chanterelles, and baked potato with herb curd 19,90

### **Grilled beef bone**

*– served on a wooden board –*

with homemade onion mustard relish and rye bread 12,90

### **Grilled entrecote**

with herb butter, shallot chanterelle ragout, dried tomatoes and a home made potato strudel 32,90

*or*

with a big summer salad 32,90