

Bavarian specialities

from 12:00 am to 17:00 pm

Marinated Ox slices cooked ox in thin slices, marinated with mustard, onions and herbs served with bread and butter	9,00 €
“Leberkäse” (200 g) Cold or browned beef and pork loaf with mustard and bread	8,50 €
“Bayrische Weißwürste” Two cooked sausage, traditional with sweet mustard and pretzel	8,00 €
“Schweinsbratwürstl” Roasted pork sausage with sauerkraut and bread	8,00 €
“Strammer Max” Fried egg with cooked or raw ham served with bread and butter	8,50 €
“Gulaschsuppe” Savory beef soup with bell pepper and potato cubes served with bread	9,00 €
“Brotzeit Brettl” Regional bacon and ham, alp cheese, “Kaminwurz”, “Selchschoopf” garnished with pickle and horseradish	10,50 €
Big leaf salad with ham, cheese and egg	11,00 €
with roasted slices of chicken breast, sesame and croutons	14,00 €
with grilled stripes of beef tenderloin	15,50 €
“Salad Tropic” Marinated leaf salad with fried prawns and fruits	15,50 €
Fried goat cheese bacon-wrapped with marinated tomato rocket salad	small 10,50 € big 13,00 €

Starters and entremets

Small mixed salad with roasted seeds and croûtons	6,50 €
Marinated Ox slices cooked ox in thin slices, marinated with mustard, onions and herbs served with bread and butter	9,00 €
Beef tartar with small salad bouquet served with bread and butter	small 12,50 € big 19,00 €
Fried goat cheese bacon-wrapped with marinated tomato rocket salad	small 10,50 € big 13,00 €
Carpaccio of salmon and scallop served with lime vinaigrette and leaf salad	11,50 €
Young "Walchensee" local whitefish with sour cream, apple, cucumber and potatoes	small 10,00 € big 15,50 €

Homemade Soups

Tomato soup rarefied with cream and breadchip	5,50 €
Beef bouillon with sliced savory pancakes, with small semolina dumplings or liver dumpling	6,00 €
Lobster tomato foam soup with fried prawns in herb oil	8,50 €
Soup trilogy Selection of three different soups	8,50 €

Vegetarian specialties

“Schwäbische Spätzlepfanne”	14,00 €
Homemade noodles with herbs and roasted mushrooms gratinated with regional cheese	
Tagliatelle with sheep's cheese	14,50 €
with braised tomatoes, rucola and pine nuts	
“Berner Rösti”	16,50 €
Hash browend potatoes with onions, mushrooms, and herbs gratinated with alpine cheese	
Homemade Ravioli	16,00 €
filled with Ricotta cheese and herbs in brown butter and strewed with Parmesan cheese	

Vegan specialties

Marinated leaf salad	14,00 €
served with grilled Mediterranean vegetables in herbal oil	
“Veganer”	15,50 €
Grilled Mediterranean vegetables with baked rosemary potatoes	

Fish dishes

Please notice that the preparation lasts at least 25 minutes

Roasted pikeperch fillet in rosemary and thyme oil served with white wine sauce and tomato Rucola Risotto	18,00 €
Roasted king prawns served with homemade herbal Ricotta Ravioli and two kinds of foam	19,00 €
Fried “Walchensee” local whitefish with glazed vegetables and boiled potatoes	19,00 €

Fish fresh out of the basin

Fried “Leutaschtal” Trout with vegetables and parsley potatoes	19,00 €
Poached “Leutaschtal” trout with root vegetables brew with boiled potatoes	19,00 €

Meat dishes

Prime boiled beef served with bouillon potatoes and horseradish	17,00 €
“Bäckchen vom Bayrischen Weideochsen” Braised cheek of Bavarian ox with glazed carrots, leek and potato celery puree	20,00 €
Roasted chicken breast served in rosemary smoke with herb oil, glazed vegetables and creamy herbal risotto	19,00 €
“Wiener Schnitzel” Breadcrumbs and fried veal escallop with fried potatoes and	19,50 €
“Zwiebelrostbraten Parkhotel” Roasted sirloin with braised red wine onions, fried onions and fried potatoes with bacon	21,50 €
„Züri – Gschnätzlets” Roasted veal stripes with creamy sauce and hash browned potatoes served with a small leaf salad	24,00 €
Roasted rack of lamb served with bean ragout and fried rosemary potatoes	27,00 €
Roasted beef tenderloin with thyme gravy with vegetables and potato gratin	
Lady’s Cut 200g	27,00 €
Regular 300g	33,00 €

Special dishes for two

carved on the table

with about 45 minutes waiting time for 2 persons

“Chateaubriand”

Roasted double regional beef tenderloin
with Sauce Bernaise and thyme jus glazed vegetables
and two variations of potatoes

for two persons

63,00 €

every next persons

30,00 €

Advance order dishes

carved on the table

for two persons

Dry Age Côte de Boeuf about 700g gross weight
with two kinds of gravy,
braised Mediterranean vegetables and rosemary potatoes

62,00 €

Knuckle of pork fresh from the oven about 1kg gross weight
crunchy roasted
with bacon coleslaw and bread dumpling

35,00 €

Original Bavarian knuckle of veal about 1,6 kg gross weight
with mix salad and hand grated potato dumplings

59,00 €

every next person

24,00 €

Grilled lambkarée

with red wine demi-glace
served on bacon-green beans ragout and rosemary potatoes

58,00 €

Fried Loup de Mer in flavored salt crust

served with melting tomatoes and wine risotto “Milanese”

52,00 €

Dover sole roasted upon the whole about 700g gross weight
with lemon butter and sauté dill cucumbers thereto saffron potatoes

56,00 €

Ice cream from homemade production

Ice cream one portion 1,50 €
chocolate, vanilla, nougat, caramel, mokka

Fruit sherbet one portion 1,50 €
strawberries, blueberries, raspberries, coconut, lime, pineapple, lychee, mango

We are welcome to give to you a recommendation
for our seasonal ice creams.

Specialities of our house

Apple-ginger ragout 3,20 €
with raspberry sherbet

Two scoops of vanilla ice cream 6,00 €
with oil of Styrian pumpkin seeds

Two scoops of ice cream with liqueur 6,50 €
our waiter will be glad to recommend a treat

Dessert

Curd cheese dumpling in butter crumbles with braised plums	7,50 €
Parfait of wild berries with marinated fruits and vanilla cream	8,00 €
Crème brûlée of Papua New Guinea Vanilla with marinated berries and strawberries sorbet	9,00 €
Surprise dessert served in glass a variation of creamy, cold and warm specialities	8,50 €
Chocolate mousse tart with raspberries served with blueberry sorbet and citrus fruit jelly	9,50 €

Preparation time minimum 20 minutes

“Vienna Kaiserschmarrn” served in a pan Caramelized sliced pancake with raisins and almonds, served with apple puree	12,50 €
small plate portion	8,50 €

Desserts for Two

„Salzburger Nockerl“ Gratinate sweet whipped egg served with braised berries	17,50 €
Dessert surprise for two a variation of creamy, cold and warm specialities	17,50 €

Cheese

Small selection of cheese with 3 varieties	8,50 €
Large selection of cheeses with 5 varieties	11,00 €
Baked taleggio cheese with aromatic nutmeg-grapes-ragout	7,50 €

All cheeses are served with different chutneys and baguette