

19th and 20th of September 2020

*"Bavarian Festive Soup" with semolina dumplings,
liver spätzle and pancake stripes* € 4,50

*Pumpkin cream soup with pumpkin oil
and roasted pumpkin seeds* € 4,50

*"Appetizers variation"
smoked duck breast, goat cheese wrapped with
bacon, smoked salmon with horseradish and
arugula salad, served with ciabatta* € 10,90

Recommendation

*½ oven fresh portion of duck with potato dumplings
and apple red cabbage* € 14,90

*"König-Ludwigs-Pfandl"
Portion of duck, knuckle of pork and crusty roast of pork
with two ways of dumplings and apple red cabbage* € 15,90

*Roast of pork with dark beer sauce, served with
two ways of dumplings and mixed salad* € 10,40

*Breaded escalope of pork roasted in butter,
with French fries and mixed salad* € 10,90

*"Ochsensaftbraten" Roast of beef in red wine sauce with
bread dumplings and apple red cabbage* € 12,90

*"Cordon Bleu" Escalope of pork stuffed with ham and cheese
with French Fries and mixed salad* € 12,90

*Roasted fillet of Turkey "Schwäbische Art" with Käsespätzle,
mushrooms in cream, fried onions and mixed salad* € 13,40

*„Tafelspitz“ Prime boiled beef in horseradish cream sauce,
with creamy savoy cabbage and parsley potatoes* € 13,90

*„Wochenmarktsalat“ Crispy salad in house dressing with
spicy roasted slices of turkey breast, mushrooms and
onions, served with ciabatta* € 12,90

*In olive oil fried fish fillets and scampí with creamy
pumpkin risotto and leaf lettuce* € 17,40

<i>Knuckle of Pork with potato dumpling and mixed salad</i>	€ 11,90
<i>Baked fillet of redfish with Sc. Remoulade, potato salad and mixed salad</i>	€ 12,90
<i>Roast of veal with homemade spätzle and mixed salad</i>	€ 13,40
<i>„Grillteller“ Mixed grill plate with herb butter, bacon beans and French Fries</i>	€ 13,90
<i>„Zwiebelrostbraten“ Grilled steak of tenderloin with roast potatoes and mixed salad</i>	€ 17,90

Vegetarian

<i>“Käsespätzle” homemade Spätzle au gratin with cheese, served with roasted onions and leaf salad</i>	€ 9,40
<i>Homemade spinach dumplings in butter with fresh parmesan and large side-salad</i>	€ 9,90

Sweets from our kitchen

<i>homemade cake</i>	€ 3,00
<i>Black Forest cake in a glass from our cake showcase</i>	€ 5,90
<i>„Pinoccio“ for our young guests, 2 scoops of Ice cream</i>	€ 2,40
<i>„Neuwirt´s Dessert Plate“ sample of our sweet favorites- enjoy the surprise</i>	€ 7,90
<i>Homemade “Apfelkücherl” (baked apple rings) with cinnamon-sugar, vanilla ice cream and whipped cream</i>	€ 6,90
<i>„Nutcracker Cup“ walnut Ice Cream, eggnog roasted hazelnut splinters, chocolate flakes and whipped cream</i>	€ 5,90
<i>„Hot Love“ vanilla Ice Cream with warm raspberries and whipped cream</i>	€ 5,90
<i>„Black & White“ vanilla Ice Cream with hot chocolate sauce and whipped cream</i>	€ 5,90
<i>„Granddad´s Favorite“ vanilla Ice Cream with eggnog and whipped cream</i>	€ 5,90
<i>Apple strudel with Vanilla Ice Cream and whipped cream</i>	€ 5,90