

Menu

<i>Portion goose breast with homemade apple red cabbage and potato dumplings</i>	€ 15,90
<i>“Neuwirt’s Currywurst” grilled sausage with spicy curry-tomato-sauce, French fries and small salad</i>	€ 7,90
<i>“Krustenschweinebraten” Roast of pork with bread dumpling, potato dumpling and mixed salad</i>	€ 10,40
<i>Breaded escalope of pork with French fries and mixed salad</i>	€ 10,90
<i>“Cordon Bleu” Escalope of pork stuffed with ham and cheese with French Fries and mixed salad</i>	€ 12,90
<i>“Sauerbraten” Roast beef marinated and braised in spiced vinegar, served with bread dumplings and apple red cabbage</i>	€ 12,90
<i>„Wochenmarktsalat“ Crispy salad in house dressing with spicy roasted slices of turkey breast, mushrooms and onions, served with ciabatta</i>	€ 12,90
<i>„Schmankerlsalat“ Various leaf salads in white balsam dressing with fish fillets and scampi, served with potato fritters</i>	€ 17,40
<i>Baked fillet of redfish with Sc. Remoulade, potato salad and mixed salad</i>	€ 12,90
<i>Roast of veal “Jäger Art” with mushrooms in cream, homemade spätzle and salad</i>	€ 13,40
<i>Roasted turkey steak with mushrooms in cream, fried onions and Käsespätzle, served with salad</i>	€ 13,40
<i>Prime boiled beef in horseradish cream sauce with creamy savoy cabbage and parsley potatoes</i>	€ 13,90

„Grillteller“ mixed grill plate with herb butter, bacon beans and French Fries € 13,90

In olive oil fried fish fillets (Salmon, pikeperch and perch) with scampi, served with spinach leaves, cream cheese sauce and parsley potatoes € 17,40

„Zwiebelrostbraten“ Grilled steak of tenderloin, medium, with roast potatoes and mixed salad € 17,90

Goulash of venison with cranberries, bread dumplings and apple red cabbage € 10,90

Roast of venison in juniper cream sauce with egg noodles and apple red cabbage € 14,90

“Variation of venison” Roast and pink grilled steak of venison with two sauces, cranberry pear, homemade egg noodles and vegetables € 18,90

Deer back, roasted pink, from the local hunting with wild mushroom cream noodles, cranberry pear and mixed vegetables € 24,90

Vegetarian

“Käsespätzle” homemade Spätzle au gratin with cheese, served with roasted onions and leaf salad € 9,40

Homemade spinach dumplings in butter with fresh parmesan and large side-salad € 9,90

“Vegetable curry” fresh market vegetables in red Curry coconut sauce (slightly spicy) with deep fried glass noodles and basmati rice € 10,90

Dessert

homemade apple strudel with vanilla sauce € 6,90