

Appetizers

Smoked trout filet with horseradish, salad bouquet

9,00 EUR

Trout | Tomatoes | Cucumbers | Green salad | Horseradish | Eggs | Flour | Butter |
Parmesan | Salt

Appetizers-Trio „Fischerwirt“

9,50 EUR

- Tartar of smoked trout with rye crackers

Smoked trout | Onion | Cucumber | Garlic | Sour Cream | Mustard

- Pickled salmon trout on mini pancake. Homemade style

Salmon trout | Flour | Egg | Dill | Orange peel | Anise

- German style Herring on brown bread

Herring | Apple | Marinated cucumber | Cider vinegar | Onion | Sour cream | Dill

Chef's salad

12.50 EUR

Honey-goat cheese au gratin with salad bouquet

Goat cheese | Green salad | Honey | Olive oil | Raspberry's |
Lavender

Large mixed salad "Greek style"

7,50 EUR

Lettuce | Cucumber | Tomatoes | Bell pepper | Red onions | Black olives | Olive oil

- with marinated Greek **feta**

+2,50 EUR

- with **turkey breast strips**

+4,50 EUR

- with fillet of **smoked trout**
+6,50 EUR

- with **shrimps** (4 pcs.)
+6,50 EUR

Appetizers

Homemade meat aspic with 3 sorts of horseradish
5,50 EUR

Beef | Root vegetables | Vinegar | Horseradish | Beetroot | Cream | Brown bread

Small Side Salad
3,70 EUR

Lettuce | Cucumbers | Tomatoes | Bell Pepper | Sunflower oil | Lemon

Soups

VEGGY Ruhpoldings vegetable soup a la Minestrone
5,90 EUR

with homemade red pesto

Vegetable stock | Zucchini | Tomatoes | Leek | Carrots | Dried tomatoes | Garlic | White Wine | Homemade tomato pesto |

Our Classic Fish soup "Fischerwirt"
7,50 EUR

with traditional herbal schnapps

Salmon trout | Pike-perch | Fish stock | Herbal Schnapps | Celery | Carrots | Leek | White wine | Horseradish

Creamy Finnish fish soup served with rye crispy chips

5,90 EUR

Fish stock | Potato | Onions | Nutmeg | Cream | Dill

Best from the best 😊

Roasted salmon trout fillet

19,50 EUR

with baked apple and lemon sauce with wild rice

Salmon trout | Wild rice | Apple | Lemon | Salt | Pepper

The whole Trout from our fish pond

16,50 EUR with Zucchini pancakes and Fried Potatoes

freshly cooked your way:

- plain
- melted herb butter
- in fine almond butter

Trout | Zucchini | Potatoes | Flour | Egg | Muscat | Cumin |

Pike perch fillet baked with homemade tomato pesto

18,50 EUR baked vegetables and flavourful couscous

Pike perch | Couscous | Sunflower seeds | Tomatoes | Parmesan | Zucchini | Red onions |
Garlic | Carrots | Lemon | Sesame oil

Pork ribs (600-700gr)
EUR

14,10

Served with red cabbage- apple sauté with parsley potatoes and BBQ- sauce with coriander leaves

Pork ribs | Red cabbage | Apple | Parsley| Potatoes | Coriander leaves | Onion

Best from the best 😊

Giant HOLZHACKER Steak (about 400 gr.)

16,70 EUR with baked potatoes, green beans with ham chips

Pork Neck | Herbs | Potatoes | Country Ham | Beans | Onions | White Wine |

Entrecote Steak (320-350 gr.)

24,90 EUR

Sirloin steak | Mashed potatoes | Onions | Zucchini | Tomatoes | Horseradish | Herb Butter
|Vegetables |

Traditional Wiener schnitzel of veal with potato salad

19,50 EUR

Veal | Potato salad | Carrots | Pickles | Celery | Wholegrain mustard | Flour| Egg |
Breadcrumbs

Tagliatelle Aglio Olio with Prosciutto Bavarese

13,90 EUR Tagliatelle | Onions | Garlic | Olive oil | White Wine | Country Ham |
Parmesan

Tagliatelle Villa with turkey, zucchini & Ruccola

14.90 EUR

Tagliatelle | Turkey breast stripes | Zucchini |
Tomato | Ruccola | Soy sauce | Sesame oil

VEGGY Homemade celery schnitzel in Parmesan crust

13,50 EUR with French fries and light tomato salsa

Celery | Flour | Egg | Parmesan | Potatoes | Tomatoes | Onions | Pepper | Salt

VEGGY Pasta with homemade red pesto

12,50 EUR

Pasta | Dried tomatoes | Zucchini | Sunflower seeds | Parmesan | Salt | Pepper

Traditional

Creamy Homemade spaetzle (noodles) with mountain cheese

12,50 EUR Eggs | Flour | Butter | Cream | Onions | Chives | Austrian mountain cheese

Sour cream and herb baked potato with small salad

7,50 EUR

- with marinated Greek **feta**

+2,50 EUR

- with homemade **salmon trout**

+6,60 EUR

- with **turkey breast strips**

+5,50 EUR

Brotzeitbrett - traditional meat cuts & cheese platter

12,20 EUR

Selected butcher sausages, meat cuts * | Ham * | Mountain cheese | Cheese | Feta |
Butter | Mustard | Bread | Horseradish | Gherkins |

* Ingredients can be changed

Bavarian sausage salad served with brown bread

9,50 EUR

Sausage | Onions | Pickled cucumbers | Vinegar | Mustard | Salt | Pepper | Bread

Tyrolean Gröstl

13.50 EUR

is a traditional Austrian pan-fried dish,

made from boiled potatoes and sliced roast pork, with sunny side up egg on the top

Potatoes | Onions | Roast pork | Herbs | Egg

Dessert

Kaiserschmarrn

9,50 EUR

- caramelized shredded fluffy pancake with rum raisins& apple mousse
(preparation time approx. 20-30 minutes)

Flour | Milk | Eggs | Butter | Sugar | Rum | Rum raisins | Apple mousse

Bavarian "Tiramisu"

4,60 EUR

Flour | Milk | Cream | Eggs | Butter | Sugar | Chocolate | Ladyfingers | Pear schnapps | Red
tea with mint

"Hot love "- Dessert

Deliciously cold vanilla ice cream topped with hot raspberries 5,80
EUR

Trio of mini pancakes

6,50 EUR with ice cream, fruits & whipped cream

3 ice cream scoops topped with fruits

6,20 EUR

Homemade Strudel

EUR

3,80

Homemade Strudel with ice cream or vanilla custard

4,50 EUR

Please take a look at our cake display

Please let us know if you have any allergies