

Soups

Tagessuppe , soup of the day	€ 5,40
Maultaschensuppe , clear meat soup with filled pasta squares (minced meat, spinach)	€ 5,40
Bayrische Leberspätzlesuppe , clear meat soup with <i>Spätzle</i> (homemade noodles, with finely minced liver)	€ 5,40
Hausgemachte Flädlesuppe , clear meat soup with strips of herb pancake	€ 5,40
Kartoffelsahnesuppe , potato cream soup with slices of <i>Norwegian salmon</i> , cream and pieces of toasted garlic bread	€ 7,00
Gaisburger Marsch Stew clear meat soup with soft cooked pieces of beef, diced potatoes, and <i>Spätzle</i> (homemade noodles)	
small	€ 6,80
medium	€ 12,00
large as main course	€ 13,80

Salads - field fresh - crisp - natural

Our salad bar offers an enjoyment of fresh nature with its variety of many different kinds of salads - seasonal fresh from the market. *(An empty plate will be brought to your table!)*

1 x to choose from the salad bar	small	€ 6,40
	large	€ 8,90

“Salatplatte mit Haxenfleisch”, large plate of mixed salads with slices of fried pork, breaded in a herb mustard seasoning mixture, served with roasted onions € 13,90

“Vogersalat”, fresh field salad with pieces of roasted bacon and sliced red onions, served with toasted garlic bread € 9,90

“Salat Mozzarella”, large plate of mixed salads with crunchy fried breaded mozzarella sticks € 12,90

“Super Bowl”, large plate of different salads, with cooked ham and strips of roasted chicken breast filet (cold), served with toasted garlic bread € 13,80



Tasty Bites

“Ein Münchner im Himmel”, grilled pork filet pieces lay on top of a large baked potato that is filled with herb sour cream, served in an iron pan € 14,90

“Kräuterkartöffele”, breaded fried pork and beef pieces lay on top of a large baked potato filled with herb butter, fresh herbs and fried onions, served in an iron pan € 13,80

“Kleine Pfifferlinge”, small chanterelle mushrooms in a herb cream sauce, served with a *Specksemmelknödel* (homemade bread dumpling, with bacon pieces) € 14,50

“Knusper Sepp”, breaded fried pork and beef pieces lay on *Käsespätzle* (homemade noodles, with cheese), served in an iron pan € 13,90

“Allgäuer Kasrösti”, layered mushrooms, crispy fried potato hash brown, slices of ham and *Allgäu* cheese, oven roasted and served with cream sauce € 12,20



“Schwäbisches Haxenfleisch”, lean pork pieces, from the leg (without crispy skin), in a cream sauce, with *Butterspätzle* (homemade noodles) € 14,50

Something Special

Spare Ribs "MONTEZUMA",

broiled pork spare ribs with a spicy Mexican sauce - enjoy eating them with your fingers!

smaller single portion € 14,80

"all you can eat" portion per person € 19,50

OCHS´N WILLIS knusprige Riesenhaxe,

crispy grilled giant leg of pork, served with bread and horseradish

crispy grilled giant leg of pork, served with *Semmelknödel* (homemade bread dumpling) and white cabbage salad



€ 18,80

€ 19,80

Ochs vom Spieß, beef from the skewer, approx. 200g, fried juicy and pink, served with horseradish and a baked potato filled with sour cream (after 18.00h or pre-ordered)

€ 29,90

Bayrische Haxnpfanderl, fried lean pork leg pieces, breaded in a herb mustard seasoning mixture, with roasted potatoes, served in an iron pan

€ 16,50

Bayrische Haxnpfanderl mit Pfifferlingen, lean pork leg pieces, breaded in a herb mustard seasoning mixture, with roasted onions, roasted potatoes and chanterelle mushrooms in a herb cream sauce, served in an iron pan

€ 21,80

Stuttgarter Pfännle, three tender grilled pork loin steaks with *Käsespätzle* (homemade noodles, with cheese), fried onions, served with bacon cabbage salad

€ 22,50

Ochs´n Willi Grillpfännle, juicy beef and pork steaks served with homemade herb butter, bacon wrapped green beans and fries, served in an iron pan

€ 22,50

Entenpfännle, barbery duck breast, fresh from the oven, with a fried potato hash brown and chanterelle mushrooms in a herb cream sauce, served in a hot iron pan

€ 24,50

Zartes Putenbruststeak, grilled tender steak of turkey breast, served with broccoli, hollandaise sauce and baked breaded mushrooms

€ 18,50

Sahne-Champignon-Steak, two grilled pieces of lean pork steak, with mushrooms in a cream sauce, served with *Spätzle* (homemade noodles)

€ 14,90

Schwabenstreich, tender pork filets with mushrooms and cream sauce, served with *Spätzle* (homemade noodles) and broccoli with hollandaise sauce

€ 22,50

Kleine Ochs´n Filet-Medaillons, grilled small filet pieces from the ox, served with homemade herb butter and roasted potatoes

€ 24,50

Uracher Schäfertrog, lamb filets, served with homemade herb butter, fries, broccoli and hollandaise sauce

€ 24,20

Sportler-Steak, a lean pork steak, approx. 250g, with homemade herb butter and a salad of your choice from our salad bar (*An empty plate will be brought to your table!*)

€ 17,50

Schwäbische Maultaschen, pasta squares filled with pork and spinach, with buttered and roasted onions sprinkled on top, served with potato-cucumber salad

€ 11,50

Zartes Hähnchenbrustfilet, grilled tender chicken breast filet, served with crunchy fried country potatoes and herb sour cream

€ 13,80

Beef Steaks



We serve all our steaks with our special steak seasoning and a slice of toasted garlic bread (except Pfefferle).

Huftsteak , the best part from the joint, extra lean	approx. 180g	€ 14,40
	approx. 250g	€ 17,90
Rumpsteak , the rump steak for the expert	approx. 220g	€ 19,80
Filetsteak , the filet steak is from the best part of the beef, with homemade herb butter	approx. 220g	€ 27,90
Rib-Eye-Steak (Entrecôte), the rib-eye steak marbled with the typical fat eye that makes it so tender	approx. 250g	€ 19,90
T-Bone Steak , a rump steak and a filet steak, together approx. 500g, served with homemade herb butter and a baked potato filled with herb sour cream (served without a bone)		€ 41,50
Schlanke Linie , slim line, small steak from the hip, with a salad of your choice from our salad bar (<i>An empty plate will be brought to your table!</i>)	approx. 150g	€ 14,90
Ochs´n Willis Pfefferle , rump steak, with fresh, green Madagascar pepper in a cream sauce, served with fries	approx. 220g	€ 24,20

Side Dishes

Kräuterbutter, homemade herb butter	€ 1,00
Baked potato with herb sour cream	€ 4,40
Pommes frites, crispy fried fries	€ 4,00
Wildkartoffele, crunchy fried country potatoes (wedges)	€ 4,00
Maiskolben, corn on the cob with butter	€ 4,00
<i>Spätzle</i> (homemade noodles)	€ 4,00
<i>Specksemmelknödel</i> (homemade bread dumpling, with bacon pieces)	€ 4,00
Röstkartoffeln	€ 4,00
Kartoffelrösti, crispy fried potato hash brown	€ 4,00
Pfifferlinge in Kräuterrahm, chanterelle mushrooms in a herb cream sauce	€ 7,50
Hollandaise sauce	€ 1,70
Madagaskarpfeffer-Rahmsoße, Madagascar pepper cream sauce	€ 1,80
Champignonrahmsoße, button mushroom cream sauce	€ 2,50
Portion of bread or toasted garlic bread	€ 0,60
Side dishes without main course	€ 5,00
Cover charge for shared dish	€ 3,00



From The Sea

Norweger Fjord-Lachs , Norwegian salmon, cold and smoked, served with herb sour cream and a potato hash brown	small	€ 13,50
	large	€ 19,80
Lachsfiletspitzen , Norwegian salmon tips, served with broccoli, hollandaise sauce and a crispy fried potato hash brown		€ 19,90
Schlemmerle , fresh shrimp (<i>cold</i>) lay on top of a large baked potato filled with herb sour cream and scallions sprinkled on top		€ 13,90

Vegetarian

Hausgemachte Käsespätzle , <i>Spätzle</i> (homemade noodles) fried with cheese, with roasted onions, served with a salad of your choice from our salad bar (<i>An empty plate will be brought to your table!</i>)	€ 12,80
Käsebrot , bread with butter, slices of cheese and red onions	€ 8,80
Hausgemachte Kräuterflädle , herb pancake filled with fresh vegetables and chanterelle mushrooms in a cream sauce, with hollandaise sauce and baked breaded mushrooms	€ 12,20
”Saure Zenzi” , pieces of broccoli and cauliflower with hollandaise sauce, served with a baked potato that is filled with herb sour cream, garden-cress and scallions sprinkled on top	€ 11,40
Frühlingsröllchen , small crispy spring rolls with Thai sauce and Montezuma sauce	
	6 pieces € 5,90
	12 pieces € 10,90
Knuspriges Kartoffelrösti “Mozzarella” , broiled crispy fried potato hash brown covered with mushrooms and mozzarella cheese, served with a salad of your choice from the salad bar (<i>An empty plate will be brought to your table!</i>)	€ 12,80

Ask us about our daily vegetarian meal!

Dessert

Rote Grütze , homemade mixed red berries with vanilla sauce	€ 5,80
Crème Brulée	€ 3,90
Schwäbische Apfelküchle , battered fried apple slices, turned in cinnamon and sugar, served with warm vanilla sauce	€ 5,00
Zerrupfter Kaiserschmarrn , pancake pieces with raisins, roasted nuts and creamy walnut ice cream	€ 6,10
Maxikugel “Mövenpick Eis” , maxi size scoop of ice cream vanilla, chocolate, walnut, lemon, strawberry	each scoop € 2,30
Serving of whipped cream	€ 0,50

Ask us about our seasonal changing desserts!

Food Explanation

SPÄTZLE are south German homemade noodles, made out of dough

KARTOFFELRÖSTI is a fried potato hash brown, a speciality from Switzerland

SEMMELKNÖDEL is a south German homemade dumpling, made out of bread

Specksemmelknödel is a *Semmelknödel* that contains pieces of bacon.

