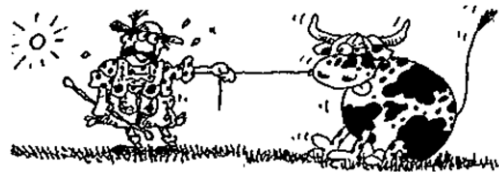


Ochs 'n Willi Menu



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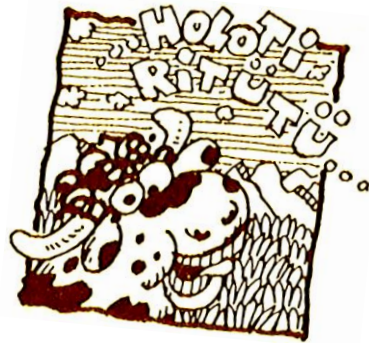
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Soups

Tagessuppe , soup of the day		€ 5,60
Maultaschensuppe , clear meat soup with filled pasta squares (minced meat, spinach)		€ 5,60
Bayrische Leberspätzlesuppe , clear meat soup with <i>Spätzle</i> (homemade noodles, with finely minced liver)		€ 5,60
Hausgemachte Flädlesuppe , clear meat soup with strips of herb pancake		€ 5,60
Kartoffelsahnesuppe , potato cream soup with slices of <i>Norwegian salmon</i> , cream and pieces of toasted garlic bread		€ 7,50
Gaisburger Marsch Stew clear meat soup with soft cooked pieces of beef, diced potatoes, and <i>Spätzle</i> (homemade noodles)	small	€ 7,20
	medium	€ 12,80
	large as main course	€ 14,80

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!)*

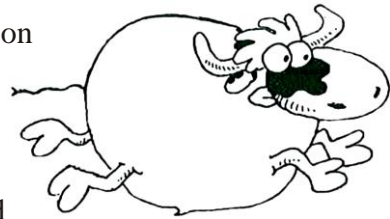
1 x to choose from the salad bar	small	€ 7,50
	large	€ 9,50

“Salatplatte mit Haxenfleisch”, large plate of mixed salads with slices of fried pork, breaded in a herb mustard seasoning mixture, served with roasted onions € 14,20

“Vogelersalat”, 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 € 13,60

“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 € 15,80

“Kräuterkartoffele”, 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 € 14,50

“Verschiedene Pilze” mushrooms in a herb cream sauce, served with a *Specksemmelknödel* (homemade bread dumpling, with bacon pieces) € 14,80

“Knusper Sepp”, breaded fried pork and beef pieces lay on *Käsespätzle* (homemade noodles, with cheese), served in an iron pan € 14,80

“Allgäuer Kasrösti”, layered mushrooms, crispy fried potato hash brown, slices of ham and *Allgäu* cheese, oven roasted and served with cream sauce € 12,90



“Schwäbisches Haxenfleisch”, lean pork pieces, from the leg (without crispy skin), in a cream sauce, with *Butterspätzle* (homemade noodles) € 15,20

Something Special

Spare Ribs "MONTEZUMA",

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

smaller single portion € 16,50

"all you can eat" portion per person € 19,90

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



€ 19,50

€ 20,50

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

€ 17,50

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

€ 22,80

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

€ 22,80

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

€ 23,50

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

€ 26,80

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

€ 19,20

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

€ 15,20

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

€ 23,50

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

€ 24,80

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

€ 25,20

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

€ 12,20

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

€ 14,60

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	€ 14,80
	approx. 250g	€ 18,30
Rumpsteak , the rump steak for the expert	approx. 220g	€ 20,50
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	€ 20,50
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)		€ 43,50
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	€ 15,50
Ochs´n Willis Pfefferle , rump steak, with fresh, green Madagascar pepper in a cream sauce, served with fries	approx. 220g	€ 24,90

Side Dishes

Kräuterbutter, homemade herb butter	€ 1,00
Baked potato with herb sour cream	€ 4,80
Pommes frites, crispy fried fries	€ 4,60
Wildkartoffele, crunchy fried country potatoes (wedges)	€ 4,60
Maiskolben, corn on the cob with butter	€ 4,60
<i>Spätzle</i> (homemade noodles)	€ 4,60
<i>Specksemmelknödel</i> (homemade bread dumpling, with bacon pieces)	€ 4,40
Röstkartoffeln	€ 4,40
Kartoffelrösti, crispy fried potato hash brown	€ 4,60
Pilze in Kräuterrahm, mushrooms in a herb cream sauce	€ 7,90
Hollandaise sauce	€ 1,70
Madagaskarpfeffer-Rahmsoße, Madagascar pepper cream sauce	€ 1,80
Champignonrahmsoße, button mushroom cream sauce	€ 2,80
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 , <i>Norwegian salmon</i> , cold and smoked, served with herb sour cream and a potato hash brown	small	€ 14,20
	large	€ 21,20
Lachsfiletspitzen , Norwegian salmon tips, served with broccoli, hollandaise sauce and a crispy fried potato hash brown		€ 20,90
Schlemmerle , fresh shrimp (<i>cold</i>) lay on top of a large baked potato filled with herb sour cream and scallions sprinkled on top		€ 14,90

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>)	€ 13,80
Käsebrot , bread with butter, slices of cheese and red onions	€ 8,80
Hausgemachte Kräuterflädle , herb pancake filled with fresh vegetables and mushrooms in a cream sauce, with hollandaise sauce and baked breaded mushrooms	€ 12,90
”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	€ 13,20
Frühlingsröllchen , small crispy spring rolls with Thai sauce and Montezuma sauce	
	6 pieces € 6,90
	12 pieces € 11,80
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>)	€ 13,80

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!

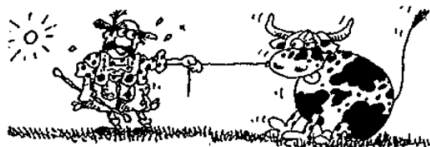
Food Explanation

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

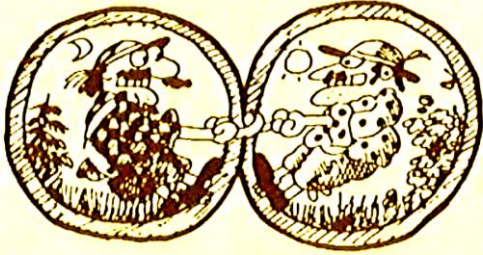
Specksemmelknödel is a *Semmelknödel* that contains pieces of bacon.



Freunde und Verwandte

von

Ochs'n Willi



ZWEI FREUNDE VOM OCHS 'N WILLI
BEIM FINGERHAK 'LN



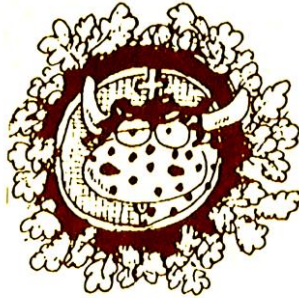
"OANS, ZWOA, DREI,
DÜDER 'T LIESL IS DÖ MEI!"



ORIGINAL

OCHS 'N SEPP

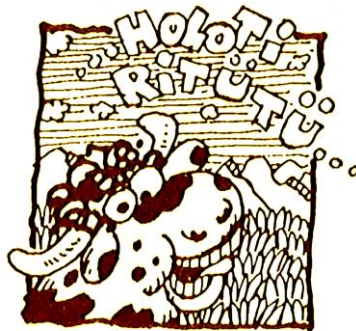
Achtung! Fälschung



ST. HUBERTUS OCHSE
(gibt 's nimmer)



OCHS 'N XAVERL
(KNÖDEL, WEISSWÜRSCHT UND BIER,
SIND SEIN ELIXIER)



HEUT IS ER LUSTIG, DA OCHS 'N WILLI



"I GLAUB 'I WERD A OCHS!"
(WIKINGER WILLI ??)



ARGENTINISCHER
OCHS'N FERNANDO, OLE!



OCHS 'N WOLPERTINGER