

Lunch treats
Week 1
11:30 a.m. to 2:00 p.m..
(while stocks last)

Monday, 22.09.
Juicy, crispy
rolled roast
from straw pig
with spicy onion filling
and potato-cucumber
salad^{a1,i,j}
18,50 €

Tuesday, 23.09.

¼ **grilled
Lugeder duck**
with
potato dumpling^{4,a1,c,l}
18,50 €

Wednesday, 24.09.
Veal cream goulash
with homemade
spaetzle
(Swabian egg noodles)
^{4,a1,c,l}
18,50 €

Thursday, 25.09.

Braised
deer knuckle
with homemade
Spaetzle and
cranberries^{4,a1,c,l}
18,50 €

Friday, 26.09.
Lean,
stuffed pork breast
with crust and homemade
potato-cucumber salad
^{a1,c,g,i,j}
18,50 €

Menu English



Starter platter (two persons)
beer radish, red radish, chives sandwich,
O’gmachter (spread of cheese and butter),
bacon, Regensburger (sausages), Fleischpflanzerl
(meatballs), lard, pretzel breadsticks and two
slices of farmer’s bread^{1,2,5,a1,a2,a3,c,g,l} 44,00 €
Tatar, well-seasoned (with egg, capers, onions,
cucumber), butter and 3 slices of farmer’s bread
^{4,a1,a3,c,i,j,g,l} 24,50 €
(daily from 2:00 p.m.)
Bacon platter with South Tyrolean bacon, hot-
smoked farmer’s ham, pepper bacon sausage,
alpine cheese, horseradish, butter, cucumber
and two slices of farmer’s bread^{1,2,4,5,7,a1,a3,l,g} 19,90 €
Beer radish platter, beer radish and
red radish with chive sandwich^{a1,a3,g} 9,90 €

Our soup specialities
Soup Hot pot with noodles, vegetables,
beef and chicken^{i,j} 13,80 €
Hearty goulash soup with bread roll^{a1,i,g,f} 12,80 €
Liver dumpling soup with chives ^{a1,a2,c,i,g,j} 8,20 €
Pancake soup^{a1,c,g,i,j} 7,50 €

Hearty snack platter with mixed brawn,
liver sausage, hot-smoked farmer’s ham,
Leberkäs (type of meat loaf), Emmental cheese,
butter, cucumber and two slices
of farmer’s bread^{1,4,5,a1,a3,g} 19,50 €

Sausage salad, Regensburger sausages
in vinegar and oil and onions with
farmer’s bread^{1,5,a1,a3} 12,90 €

Swiss sausage salad, Regensburger sausages
in vinegar and oil, with Emmental cheese,
onions and farmer’s bread^{1,5,a1,a3,g} 14,90 €

2 pairs of spicy pork sausages,
roasted with sauerkraut^{1,a1,l} 13,50 €

2 pairs of Franconian sausages, roasted
with homemade potato salad^{1,2,i,j} 14,50 €

XXL curry sausage (red) roasted with
spicy sauce and fries^{1,2,3,4,5,a1,f,i,j} 17,50 €

2 traditional Munich-style white sausages
from our in-house butcher
(available until 2 PM)¹ 8,90 €

Ox meat prepared by our family-owned butchery

Munich **Sauerbraten** (marinated pot roast from beef shoulder)
with homemade bread dumpling and cranberries^{a1,c,g,i,l} 25,50 €
Portion of grilled ox meat with natural sauce and
homemade potato-cucumber salad^{a1,i,j,l} 25,50 €
Spicy **ox goulash** with homemade bread dumpling^{a1,c,g} 23,50 €
Bavarian onion beef with spicy onion sauce, crunchy fried
onions and cheese spaetzle (Swabian egg noodles)^{a1,c,g,i,l} 25,80 €
Lean **boiled beef** with fresh creamed savoy cabbage, boiled
potatoes and fresh horseradish^{1,a,g,i,j,l} 21,90 €
Braised **ox cheek** in red wine sauce with mashed potatoes
and strips of vegetables^{a1,g,i,l} 26,80 €

**Our ox and young cattle meat is prepared by our family-owned
butchery and produced by local farmers around Munich.
The Kraus family from Ismaning supplies us with Sauerkraut,
Blaukraut (red cabbage), potatoes and vegetables.
As you can see, we attach great importance to quality and local
products.
Your host family Roiderer**

**Enjoy our delicious
Octoberfest
fried chicken!**

Freshly prepared every day! From Bavarian farmers and producers
running moderately-sized poultry-fattening farms. High-quality feeding
and species-appropriate husbandry make for outstanding quality.

½ grilled **Octoberfest fried chicken**
(half of 1200 gram chicken)
filled with butter^g and parsley, extra meaty and tender **17,50 €**

simply delicious with our
homemade potato salad^{i,j} **5,90 €**

Tuesday is family day - from noon to 5 p.m.
Just for children/kids:
Baked pork cutlet with french fries^{a1,c,g} 11,80 €



Schmankerl
aus dem Hacker-Festzelt



The Chef recommends

Grilled **roast pork** and crispy **Grillwammerl** (grilled pork belly)
with potato dumpling^{4,a1,g,i,l} 22,50 €
½ crispy grilled **pork knuckle** with potato dumpling^{4,a1,g,i,l} 25,50 €
Succulent **Cordon bleu** from pork loin,
filled with ham and spicy alpine cheese,
served with french fries and cranberries^{1,4,5,a1,c,g,l} 25,50 €
Crispy grilled pigling, „Zweierlei “ (cheek and fillet)
with potato dumpling^{4,a1,g,i,l} 28,50 €
2 grilled meatballs with our homemade potato salad^{1,a1,c,g,i,j} 17,50 €
¼ grilled **Lugeder duck** and crispy **knuckle of piglet**
with potato dumpling^{4,a1,g,i} 34,50 €
Fine deer goulash with homemade spaetzle (Swabian egg noodles)
and cranberries^{4,a1,c} 31,80 €
Shredded beef tenderloin
in pepper cream sauce with
roast potatoes^{a1,i,g,l} 35,50 €
Wiener Schnitzel (Kaiserschnitzel of top-round calf meat)
with roast potatoes and cranberries^{4,a1,c,g,l} 33,50 €



½ crispy grilled Bavarian
Lugeder duck
with potato dumpling 35,50 €

Freshly prepared, several times a day!

homemade spaetzle^{a1,c,g}
(Swabian egg noodles) each portion 5,90 €
**and as usual our tasty
homemade potato salad**^{i,j}
each portion 5,90 €

(no preservatives, no flavour enhancers)

Vegetarian/Vegan

Cheese spaetzle (Swabian egg noodles) with
Emmental cheese and spicy alpine cheese,
fried onions and green salad^{a1,c,g,j} 19,90 €
Ricotta-spinach-bread dumplings
roasted with tomato ragout^{a1,c,g} 18,50 €
Fresh mushrooms in herb cream sauce
with homemade bread dumpling^{a1,c,g,i,j} 19,50 €
Cesar Salad, roman salad with spicy
dressing, roasted white bread croutons
and grated parmesan^{a1,c,g,i,j,l} 14,50 €
Braised eggplant with peperonata,
polenta and basil oil^{3,7,a1,f}  17,80 €
Baked potato with vegan herbs sour cream,
marinated leaf salad, roasted cashews and
pumpkin seeds^{3,4,7,9,e,l,j}  17,50 €

Sweet treats

Homemade caramelized **Kaiserschmarrn**
(sliced pancake) with applesauce^{3,4,7,a1,c,g} 17,90 €
Big **Dampfnudel** (steamed yeast dumpling)
with honey crust and vanilla sauce^{a1,c,g,l} 12,50 €
Granny’s **apple strudel**
with vanilla sauce^{a1,c,g,e,l} 12,50 €

Cheese

Portion of O’bazza
(regional spread consisting of brie with 50% fat
and cream cheese with 70% fat)^g 14,80 €
Mild Emmental cheese (45% fat)
in cubes, garnished with grapes^g 14,80 €
Cheese platter with Bavarian cheese
specialties with butter and farmer’s bread,
garnished with grapes^{a1,a2,g} 24,50 €

Pretzel^{a1,a2} (until 2:00 p.m.) 2,50 €
Slice of farmer’s bread^{a1,a3} 1,00 €
Single bread dumpling
or potato dumpling (side dish)^{a1,c,g,l} 4,20 €
Portion of homemade spaetzle
(Swabian egg noodles)^{a1,c,g} 5,90 €
Roast potatoes (side dish)^{a1,c,g} 5,20 €
Blaukraut (red cabbage),
Sauerkraut, colesla^{a1,r} 4,80 €
Mixed green salad^j 7,50 €

Lunch treats
Week 2
11:30 a.m. to 2:00 p.m..
(while stocks last)

Monday, 29.09.

2 **front pork
knuckles
from pigling**
with Sauerkraut
and potato mash^{1,5,a1,g}
18,50 €

Dienstag 30.09.
2 freshly grilled
venison meatballs
with juniper cream
sauce, mashed
potatoes, and
lingonberries^{1,3,4,a1,c,l}
18,50 €

Wednesday, 01.10.

Pork tenderloin tips
in brandy-cream
sauce with homemade
spaetzle^{a1,c,g,l}
18,50 €

Donnerstag 02.10.

Braised **ox basket**
with a rich red wine
sauce, root vegetables,
and homemade
bread dumplings^{a1,i,j,g}
18,50 €

UM
WELT
PAKT
BAYERN



Menu Italian



Reginald Keller