

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

Monday, 21.09.
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.

2 freshly grilled
venison patties with
juniper cream sauce,
mashed potatoes and
cranberries
^{1,3,4,a1,c,i,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


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} 13,50 €
Liver dumpling soup with chives ^{a1,a2,c,i,g,j} 8,20 €
Pancake soup^{a1,c,g,i,j} 7,50 €

Starters
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 €
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 €

Vegetarian/Vegan
Cheese spaetzle (Swabian egg noodles) with
Emmental cheese and spicy alpine cheese,
fried onions and green salad^{a1,c,g,j} 22,50 €
Ricotta-spinach-bread dumplings
roasted with tomato ragout^{a1,c,g} 19,50 €
Fresh mushrooms in herb cream sauce
with homemade bread dumpling^{a1,c,g,i,j} 18,50 €
Braised eggplant with peperonata,
polenta and basil oil^{3,7,a1,f} ^{vegan} 18,80 €
Baked potato with vegan herbs sour cream,
marinated leaf salad, roasted cashews
and pumpkin seeds^{3,4,7,9,e,l,j} ^{vegan} 17,80 €

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 butter⁹ and parsley, extra meaty and tender **17,50 €**

Perfectly delicious with our
homemade potato salad^{i,j} **6,50 €**

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} 26,50 €
Portion of grilled ox meat with natural sauce and
homemade potato-cucumber salad^{a1,i,j,l} 26,50 €
Spicy ox goulash with homemade bread dumpling^{a1,c,g} 24,50 €
Bavarian onion beef with spicy onion sauce, crunchy fried
onions and cheese spaetzle (Swabian egg noodles)^{a1,c,g,i,l} 26,80 €
Lean boiled beef with fresh creamed savoy cabbage, boiled
potatoes and fresh horseradish^{1,a,g,i,j,l} 22,90 €
Braised ox cheek in red wine sauce with mashed potatoes
and strips of vegetables^{a1,g,i,l} 27,50 €

**Our ox and veal 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**

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



Schmankerl
aus dem Hacker-Festzelt

Delicacy From The 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} 26,50 €
Two types of crispy-grilled suckling pig (cheek and fillet)
with potato dumpling^{4,a1,g,i,l} 28,50 €
Crispy grilled suckling pig knuckle
with potato dumpling^{4,a1,g,i,l} 21,80 €
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} 34,50 €



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

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} 6,50 €
Roast potatoes (side dish)^{a1,c,g} 5,50 €
French fries 7,50 €
Blaukraut (red cabbage),
Sauerkraut, colesla^{a1,f} 5,00 €
Mixed green salad^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} 14,50 €
Swiss sausage salad, Regensburger sausages
in vinegar and oil, with Emmental cheese,
onions and farmer's bread^{1,5,a1,a3,g} 16,50 €
Portion of O'bazda
(regional spread consisting of brie with 50% fat
and cream cheese with 70% fat)⁹ 15,80 €
Emmental cheese (45% fat)
in cubes, garnished with grapes⁹ 15,50 €
Cheese platter with Bavarian cheese
specialties with butter and farmer's bread,
garnished with grapes^{a1,a2,g} 24,50 €

2 pairs of spicy pork sausages,
roasted with sauerkraut^{1,a1,i,l} 14,50 €
2 pairs of Franconian sausages, roasted
with homemade potato salad^{1,2,i,j} 15,50 €
XXL curry sausage (red) roasted with
spicy sauce and fries^{1,2,3,4,5,a1,f,i,j} 18,50 €
Roiderer's 2 traditional Munich-style
white sausages from our in-house butcher
(available until 2 PM)¹ 9,20 €

Sweet treats

Homemade caramelized **Kaiserschmarrn**
(sliced pancake) with applesauce^{3,4,7,a1,c,g} 18,50 €
Dampfnudel (steamed yeast dumpling)
with honey crust and vanilla sauce^{a1,c,g,l} 9.80 €
Granny's **apple strudel**
with vanilla sauce^{a1,c,e,g,l} 12,50 €
Dessert platter
(from 6 people, per person)^{3,4,7,a1,c,f,g,h,l,i} 11,80 €

Freshly prepared, several times a day!
homemade spaetzle^{a1,c,g}
(Swabian egg noodles) each portion 6,50 €
**and as usual our tasty
homemade potato salad**^{i,j}
each portion 6,50 €
(no preservatives, no flavour enhancers)

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

Monday, 28.09.

Crispy grilled
suckling pig knuckle
with potato dumpling
^{4,a1,g,i,l}
18,50 €

Dienstag 29.09.

Roast veal
with fresh mushrooms
in cream sauce and
homemade spaetzle
^{a1,c,g}
18,50 €

Wednesday, 30.09.

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

Thursday 01.10.

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

Friday 01.10.

Grilled **lamb shoulder**
with bacon-wrapped
green beans and
pan-fried potatoes
^{5,7,a1,l,i}
18,50 €

Menu Italian


Reginald Keller