

Schmankerl

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

### Monday, 23.09.

Grilled veal roast with fried mushrooms and homemade spaetzle in cream sauce<sup>a1,cg</sup>

### 12,50 €

### Tuesday, 24.09.

Lean, filled breast of pork with crackling and homemade potatocucumber salad <sup>a1.cgi,</sup>

12,50 €

Wednesday, 25.09.

Beef roulades with mashed potatoes and red cabbage 5,a1,gi,j,l

12,50 €

### Thursday, 26.09.

Bavarian cabbage with roast pork, smoked meat, dumplings and sauerkraut<sup>a1,g,i,I</sup>

12,50 €

#### Friday, 27.09.

Mildly salted ox breast with horseradish, creamed savoy cabbage and fried potatoes <sup>1,5,a1,g,i,I</sup> 12,50 €

# Menu English

	<b>Starter platter</b> (two persons) beer radish, red radish, chives sandwich, O'gmachter (spread of cheese and butter) bacon, Regensburger (sausages), Fleischpr (meatballs), lard, pretzel breadsticks	flanzerl
-	and two slices of bread <sup>1,2,5,a1,a2,a3,c,g,J</sup>	32,00 €
	<b>Tatar</b> , well-seasoned (with egg, capers, or cucumber), butter and 3 slices of bread <sup>4,a2</sup> (daily from 2:00 p.m.)	nions, L,a3,c,i,j,g,I 17,50 €
	<b>Bacon platter</b> with South Tyrolean bacon smoked farmers ham, pepper bacon sausa alpine cheese, horseradish, butter, cucum and two slices of bread <sup>1,2,4,5,7,a1,a3,l,g</sup>	, hot- age,
	<b>Beer radish platter,</b> beer radish and red radish with chives sandwich <sup>a1,a3,g</sup>	6,80 €
5	Our soup specialities	
	<b>Soup Hot pot -</b> with noodles, vegetables, beef and chicken <sup>ij</sup>	10 <u>,</u> 80 €
	Hearty goulash soup with bread rolla1,i.g.f	<mark>8,5</mark> 0 €
	Liver dumpling soup with chives a1,a2,c,i,g,j	<mark>5,8</mark> 0 €
	Pancake soup <sup>a1,c,g,ij</sup>	5,00 €
	<b>Hearty snack platter</b> with mixed brawn, liver sausage, hot-smoked farmer's ham, Leberkäs (type of meat loaf), Emmental cheese, butter, cucumber and two slices of bread <sup>1,4,5,a1,a3,g</sup>	14,80 €
	<b>Sausage salad</b> , Regensburger sausages in vinegar and oil and onions with bread <sup>1,5,a1,a3</sup>	9,80 €
	<b>Swiss sausage salad</b> , Regensburger sausa in vinegar and oil, with Emmental cheese, onions and bread <sup>1,5,a1,a3,g</sup>	ages 11,20 €
	<b>2 pairs of spicy pork sausages,</b> roasted with sauerkraut <sup>1,a1,i,i</sup>	9,90 €
	<b>2 pairs of Franconian sausages,</b> roasted with homemade potato salad <sup>1,2,ij</sup>	9,90 €
	<b>XXL curry sausage</b> (red) roasted with spicy sauce and fries <sup>1,2,3,4,5,a1,f,ij</sup>	9,80 €
	Portion of baked <b>Meatloaf</b> with <b>Müller pretzl</b> (until 2 p.m.) <sup>1,5,a1,a2</sup>	8,50 €
	<b>2 Munich veal sausages</b> with <b>Müller pretzl</b> <sup>1,a1,a2</sup> (until 2 p.m.)	7,50 €

Munich <b>Sauerbraten</b> (marinated pot roast), shoulder of beef with homemade bread dumpling and cranberries <sup>a1,cg,i,l</sup>	17,80 €
Portion of grilled ox meat with natural sauce and homemade potato-cucumber salad <sup>a1,ij,l</sup>	17,90 €
Spicy <b>ox goulash</b> with homemade bread dumpling <sup>a1,c,g</sup>	16,90 €
<b>Bavarian onion beef</b> with spicy onion sauce, crunchy fried	

Ox meat prepared by our family-owned butchery

onions and cheese spaetzle(Swabian egg noodles)<sup>a1,c.g.i,l</sup> Lean **boiled beef** with fresh creamed savoy cabbage, boiled

Braised **ox cheek** in red wine sauce with mashed potatoes and sliced vegetables<sup>a1,g,i,I</sup>

Our ox meat and meats from young cattle is prepared by our familyowned 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

potatoes and fresh horseradish<sup>1,a,g,i,j,l</sup>

# Enjoy our delicious Octoberfest fried chicken!

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

½ grilled Octoberfest fried chicken (half of a 1200 gram chicken) filled with butter <sup>9</sup> and parsley, extra meaty and tender12				
simply delicious with our homemade potato salad <sup>ij</sup>	4,00 €			
<b>Tuesday is family day</b> - from noon to 5 p.m. Just for children/kids:				

Baked pork cutlet with french fries<sup>a,l,c,g</sup> 9,50 €



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17,90 €

16,50 €

18,50 €

servec

<sup>1</sup>⁄<sub>4</sub> grill with po

<sup>1</sup>/<sub>2</sub> crisp Two kin with po

2 pork mashed

Fine de and cra 2 grille



Müller Slice of Single Portio Roast Blaukr Mixed

# aus dem Hacker-Sestzelt

## The Chef recommends

# our specialities from Bavarian straw bedded pigs prepared by the butchers Roiderer in Straßlach.

d <b>pork roast</b> from straw bedded pigs, dumpling <sup>4,a1,g,i,l</sup>	16, <mark>90</mark> €
d <b>pork cutlet</b> from straw bedded pigs, nomemade potato-cucumber-salad <sup>a1,c.g.ij</sup>	15,90 €
llent <b>Cordon bleu</b> from straw bedded pigs with ham and spicy alpine cheese, d with french fries and cranberries <sup>1,4,5,a1,c,g,l</sup>	<b>19,50 €</b>
py grilled <b>duck</b> with potato dumpling <sup>4,a1,g,i,l</sup>	22,90 €
led <b>duck</b> und crispy <b>knuckle of piglet</b> otato dumpling <sup>4,a1,g,i</sup>	<mark>22,90</mark> €
py grilled <b>knuckle of pork</b> with dumpling <sup>4,a1,g,i,l</sup>	18,50 €
inds of <b>crispy grilled piglet</b> otato dumplingl <sup>4,a1,g,i,l</sup>	<mark>21,80</mark> €
k <b>knuckles from piglet</b> with sauerkraut and d potatoes <sup>1,5,a1,g,l</sup>	15,90 €
<b>leer goulash</b> with hommade spaetzle (Swabian egg noodle: anberries <sup>4,a1,c</sup>	s) 21,50 €
ed meatballs with our hommade potato salad <sup>1,a1,c,g,ij</sup>	11,90 €

# Freshly prepared several times a day!

homemade spaetzle<sup>a1,cg</sup> (Swabian egg noodles) each portion 4,00 €

and as usual our tasty

homemade potato salad<sup>i,</sup> each portion 4,00 €

(no preservatives, no flavour enhancers)

er pretzl <sup>a1,a2</sup> (until 2:00 p.m.) of farmer´s bread <sup>a1,a3</sup>	1,50 €
of farmer's bread <sup>a1,a3</sup>	0,80 €
e bread dumpling or potato dumpling (side dish) <sup>a1,c,g,l</sup>	3,00 €
on of homemade spaetzle (Swabian egg noodles) <sup>a1,c,g</sup>	4,00 €
t potatoes (side dish) <sup>a1,c,g,</sup>	4,00 €
kraut (red cabbage), Sauerkraut, coleslaw <sup>a1,1</sup>	3,50 €
d green salad <sup>j</sup>	4,50 €

# Grilled and fried

10	Grilled and fried		
	<b>Sliced pork fillet</b> in cognac cream sauce with homemade spaetzle (Swabian egg noodles) <sup>a1,c,g,i</sup>	18,50 €	
	<b>Shredded ox,</b> fillet and sliced ox loin in pepper cream sauce with roast potatoes <sup>a1,i,g,l</sup>	23,50 €	(
	<b>Wiener Schnitzel</b> (Kaiserschnitzel of top-round calf meat) with roast potatoes and cranberries <sup>4,a1,c,g,l</sup>	25,50 €	
	State State	b	
	Vegetarian	62	
	Cheese spaetzle (Swabian egg noodles) with	and the	
	Emmental cheese and spicy alpine cheese fried onions and green salad <sup>a1,c.g.j</sup>	, 13,50 €	ſ
	<b>Ricotta-spinach-bread dumplings</b> roasted with tomato ragout <sup>a1,c,g</sup>	12,50 €	
	<b>Fresh mushrooms</b> in herb cream sauce with homemade bread dumpling <sup>a1,c,g,i,j</sup>	14,90 €	
	<b>Cesar Salad</b> , roman salad with spicy dressing, roasted white bread croutons and grated parmesan <sup>a1,c,g,i,j,l</sup>	9,80 €	
1	Sweet treats		4
11	Homemade caramelised <b>Kaiserschmarrn</b> (sliced pancake) with applesauce <sup>3,4,7,a1,c,g</sup>	11,90 <b>€</b>	
	Big <b>Dampfnudel</b> (steamed yeast dumplin with honey and vanilla sauce al.c.g.	g) <mark>8,80 €</mark>	
	Granny's <b>apple strudel</b> with vanilla sauce <sup>a1,c,e,g,l</sup>	8,80 €	
	Cheese		
	<b>Portion of O'gmachter</b> (regional spread consisting of brie with 50 and cream cheese with 70% fat) <sup>9</sup>	)% fat 9,80 €	
	<b>Mild Emmental cheese</b> (45% fat) in cubes, garnished with grapes <sup>9</sup>	9,80 €	
	Cheese platter with Bavarian cheese		

**Cheese platter** with Bavarian cheese specialties with butter and bread, garnished with grapes<sup>a1,a2,g</sup> Lunch treats Week 2 11:30 a.m. to 2:00 p.m. (while stocks last)

### Monday, 30.09.

Veal cream goulash with homemade spaetzle (Swabian egg noodles) 4,a1,c1

12,50 €

Tuesday, 01.10.

<sup>1</sup>/4 **grilled duck** with red cabbage and potato dumpling<sup>.4,a1,c,l</sup>

12,50 €

Wednesday, 02.10.

Braised veal cheeks in strong red wine sauce with mashed potatoes<sup>a1,g,i,j</sup>

12,50 €



Friday, 04.10.

**Grilled leg of lamb** with bacon, beans and fried potatoes 5,7,a1,i1

12,50 €



15,80 €