

# Armbrustschützenzelt – English menu 2022

## SOUPS

Consomme Celestine <small>Aa B G P</small> .....	<b>Pfannkuchensuppe</b>	5,95
Noodle soup with boiled beef <small>Aa B P 4</small> .....	<b>Nudelsuppe Ochse</b>	7,60
Liver dumpling soup <small>Aa B P 4</small> .....	<b>Leberknödelsuppe</b>	7,25

## SAUSAGES

Two white sausages (to 3 pm) <small>Aa G L 3 4 6</small> .....	<b>Weißwürste</b>	8,20
Two pair of pork sausages .....	<b>Schweinswürstl</b>	13,50
with "Sauerkraut" and potato salad <small>Aa L P 1 2 4 6</small>		
Two grilled sausages with "Sauerkraut" <small>Aa P 4 G</small> .....	<b>Bratwürste</b>	13,20

## FROM THE COLD KITCHEN

Cold meats and sausages .....	<b>Brotzeitbrettl</b>	40,00
with radish and cucumber <small>Aa B F G H L P 2 3 4 6 9</small>		
Cold roasted pork with fried potatoes <small>3</small> ..	<b>Schweinebr.kalt</b>	15,20
Sausage salad with oil and vinegar dressing .....	<b>Wurstsalat</b>	11,80
and onions <small>2 3 4 8</small>		
Cold Roastbeef, remoulade sauce .....	<b>Roastbeef</b>	19,80
and fried potatoes <small>Aa B G L 1 2 9</small>		
Radish and Radishes .....	<b>Radi, Radieserl</b>	7,90
Oven baked meat loaf, .....	<b>Leberkäs</b>	11,80
served cold with potato salad <small>L P 1 2 3 4 6 9</small>		

## FISH

Smoked salmon .....	<b>Räucherlachs</b>	19,25
and jacket potatoes with sour cream <small>D G</small>		
Matie herring garnished with apples, .....	<b>Matjes</b>	15,80
onions, sour cream sauce and boiled potatoes <small>Aa B D G L 2 3 9</small>		

## VEGETARIAN AND VEGAN DISHES

Mixed salad with mushrooms <small>Aa B G L 1 3 4 9</small> .....	<b>Schützensalat</b>	15,65
"Spätzle" with cheese, .....	<b>Käsespätzle</b>	17,80
onions and salad <small>Aa B G L 1 3 4 9</small>		
Vegetable "Strudel" with sour cream .....	<b>Gemüsestrudel</b>	15,00
and potatoes <small>Aa B F G P R 1 3</small>		
Fresh mushrooms in cream .....	<b>Schwammerl in Rahm</b>	20,90
and white bread dumpling <small>Aa B G R</small>		
Thick vegetable lentilsoup .....	<b>Linseneintopf</b>	13,50
with potatoes (vegan) <small>P 2 4</small>		
Seitan goulash .....	<b>Seitangulasch</b>	22,50
with potato dumplings (vegan) <small>Aa-F-R-2-3-5</small>		

## GARNITURES

French fried potatoes .....	<b>Pommes frites</b>	7,90
All other garnitures .....	<b>sonstige Beilagen</b>	4,80
Mixed salad <small>Aa B G L 1 3 4 9</small> .....	<b>Salatteller</b>	6,50

## BOILED AND ROASTED

1/2 duck grilled .....	<b>1/2 Ente</b>	29,50
with red cabbage and potato dumpling <small>Aa P R 1 2 3 5</small>		
Pork roast with potato dumpling .....	<b>Schweinebraten</b>	19,90
and cabbage salad <small>Aa P R 1 2 3 5</small>		
Boiled beef with horseradish .....	<b>Tellerfleisch</b>	19,50
and potato salad <small>L P 1 2 3 4</small>		
Braised beef, .....	<b>Sauerbraten</b>	21,75
previously marinated in vinegar with "Spätzle" <small>Aa B G P 1</small>		
"Farmers speciality" roasted pork .....	<b>Bauernschmaus</b>	19,90
with "Sauerkraut" pork sausage and liver dumpling <small>Aa B P R 1 4 5 8</small>		
Smoked loin of pork with potato salad <small>Aa L P 1 2 4</small> .....	<b>Bierbratl</b>	18,50
Escalope of pork "Vienna style" .....	<b>Wiener Schnitzel</b>	25,80
with potato salad <small>Aa B L P 1 2 4</small>		
Roast suckling pig .....	<b>Spanferkel</b>	25,80
with potato dumpling and cabbage salad <small>Aa P R 1 2 3 5</small>		
Goulash of venison .....	<b>Hirschgulasch</b>	24,25
with "Spätzle" and cranberries <small>Aa B G P R 3</small>		
Roast suckling pig and grilled duck .....	<b>Schmankerlteller</b>	30,50
with red cabbage and white bread dumpling <small>Aa B P R 1 3</small>		
Tournedo beef with mushrooms .....	<b>Ochsenlende</b>	30,90
and potatoes, sour cream <small>Aa G L P 1</small>		
<b>1/2 fried chicken</b> .....	<b>Hendl</b>	13,50
Roast knuckle of pork .....	<b>Schweinshaxe</b>	23,70
with potato dumpling <small>Aa P R 1 2 3 5</small>		

## SWEETS

"Apple Strudel" with hot custard <small>Aa B G Ha P 1</small> .....	<b>Apfelstrudel</b>	9,85
"Dampfnudel" sweet yeast dumpling .....	<b>Dampfnudel</b>	9,85
with hot custard <small>Aa B G 1</small>		
"Kaiserschmarrn" Cut-up pancake .....	<b>Kaiserschmarrn</b>	15,80
with raisins and apple sauce <small>Aa B G 3</small>		

## Drinks

Mass Paulaner Oktoberfest beer <small>Ac</small> .....	1 l	13,50
Mass Radler <small>Ac</small> .....	1 l	13,50
Mass Paulaner Original Münchner Alkoholfrei <small>Ac</small> .....	1 l	13,50
Non-alcoholic beer		
Non-alcoholic drinks <small>1 2 3 10</small> .....	0,5 l	5,65
Sparkling water .....	0,5 l	4,95
Sauvignon Blanc, A. Lageder (Südtirol, DOP) <small>R</small> .....	0,75 l	59,50
Grauburgunder, Rudolf Geil .....	0,75 l	36,80
(Rheinhessen, weiß, QbA, trocken) <small>R</small>		
Grauburgunder, Rudolf Geil, im Krügerl .....	0,4 l	19,95
(Rheinhessen, weiß, QbA, trocken) <small>R</small>		
Grüner Veltliner, Jamek (Südst.mark, weiß) im Krügerl <small>R</small> ..	0,4 l	19,20
Blauer Zweigelt, Winzer Krems (rot) im Krügerl <small>R</small> .....	0,4 l	17,80
Weinschorle <small>R</small> .....	0,5 l	10,50
Rilling Diadem Sekt (Hochgewächs) <small>R</small> .....	0,75 l	49,50
Rilling Diadem Sekt Piccolo <small>R</small> .....	0,2 l	19,25
Champagne Moët & Chandon Imperial <small>R</small> .....	0,75 l	112,00
Champagne Moët & Chandon Rose Imperial <small>R</small> ..	0,75 l	135,00
Schützengeist (Obstler 38% vol.) .....	3 cl	7,40
Williamschist Birnenbrand (40% vol.) .....	3 cl	8,20
Jaga Knutscher (Kräuterlikör 35% vol.) .....	3 cl	7,40
Walnuss-Likör (25% vol.) .....	3 cl	7,40
Weinberg-Pfirsich Likör (25% vol.) .....	3 cl	7,40
Cup of coffee or hot chocolate (cup to go) <small>G</small> .....		8,20

A grain	F soja	N lupin	5 sulfurized
Aa wheat	G milk / lactose	P celery	6 phosphate
Ac barley	H nuts	R sulfite	8 nitrate
B eggs	Ha almond	1 artificial colourin	9 sweetener
C shellfish	K peanuts	2 preservatives	10 coffeine
D fish	L mustard	3 antioxidant	11 chinin
E molluskan	M sesame	4 flavor enhancer	

Dear guest, we hope you will understand that cross-contamination cannot be completely ruled out!