

Our menu 2024

PLEASE HOLD THE SMARTPHONE IN LANDSCAPE MODE TO SEE ALL DETAILS OF THE MENU

ORIGINAL OX ROAST SPECIALTIES

Our oxes come from the Karlshof Municipal Estate

OX ROAST CLASSIC € 24,90
Roast ox in a strong red wine sauce with potato salad made from organic potatoes

FINEST MARBLED BEEF LOIN € 33,40
in a strong red wine sauce with potato salad made from organic potatoes

TENDER FILLET OF BEEF, ROSE ROASTED € 45,40
with gratin of organic potatoes, crunchy garden vegetables and light pepper sauce

OX PRIME RIB, ROASTED PINK - APPROX. 500 G € 39,80
with potato-cucumber salad from organic potatoes

BOILED SLICED OX (OX BRISKET) € 22,60
with organic root vegetables, grated horseradish and organic parsley potatoes

PORK SHANK FROM FREE-RANGE PIGS € 24,80
With crispy skin and grated potato dumpling

½ ROASTED WIESN CHICKEN (QUALITY FROM BAVARIA) € 16,90
stuffed with leaf parsley and grilled crispy with organic farm butter

ROAST ORGANIC PORK € 24,80
with crispy breadcrumbs, dark sauce and grated potato dumpling

BEEF CHEEKS BRAISED IN RED WINE SAUCE € 25,80
with organic potato gratin and organic wild mushroom vegetables

OX FILLET GOULASH € 25,60
with spicy pepper-red wine sauce, organic rosemary potatoes, organic zucchini bell pepper vegetables

OX BURGER - 200 G - MEDIUM ROASTED € 22,60
with organic Gouda, smoky BBQ sauce, potato chips, and onion marmalade.

HOMEMADE OX MEATBALLS € 17,90
with gravy and potato salad from organic potatoes

FROM THE SOUP KITCHEN

MUNICH LIVER DUMPLING SOUP € 8,20
with chives

MUSHROOM SOUP € 9,60
with noble mushrooms and leaf parsley

PANCAKE SOUP € 7,80
with chives

FROM THE SAUSAGE KITCHEN

WHITE SAUSAGE FROM FREE-RANGE PIG, 2 PIECES € 8,30
with sweet mustard (until 2 pm)

OX BRATWURST FIERY WITH CHEESE € 15,90
with potato salad from organic potatoes

PORK SAUSAGE FROM FREE-RANGE PIG, 2 PAIRS € 15,30
with sauerkraut

SALADS AND SIDE DISHES

CUCUMBER SALAD WITH JAR WITH DILL CREAM - ORGANIC € 5,80

POTATO DUMPLINGS WITH SAUCE, 1 PIECE € 5,80

POTATO SALAD FROM ORGANIC POTATOES € 5,80

COLESLAW WITH CARAWAY € 5,80

VEGAN DELICATIES WITH CHEF SEBASTIAN COPIEN

VEGAN SNACK PLATE € 19,40
Delicatessen salad like meat salad Lyon-style made from sunflower seeds, vegan sausage spread based on sunflower seeds, chili Landjäger based on wheat protein, pickles, organic radish, butter, 2 slices of organic sourdough bread from Julius Brantner.

VEGAN ONION ROAST, COOKED MEDIUM-RARE € 24,80
Made from planted.steak with fava beans-soy-rice, with mashed potatoes from organic potatoes, gravy, and fried onions.

VEGAN SAUSAGE MADE FROM PEA PROTEIN € 15,20
with potato salad made from organic potatoes, breadcrumbs, mushroom-marjoram gravy, young organic spring onion rings.

VEGAN SAUSAGE FROM PEA PROTEIN € 15,20
with mashed organic potatoes, buttered breadcrumbs, mushroom-mayoram- Gravy, young organic spring onion rings

VEGAN MUSHROOM GOULASH € 18,50
with pulled on pea base with potato dumplings

VEGETARIAN DELICACIES

ORIGINAL ALLGÄUER CHEESE SPAETZLE € 17,40
With Bavarian grated organic mountain cheese and organic Tilsite

FRESH CREAMED MUSHROOMS € 22,60
Porcini, chanterelles, mushrooms, boletus with pretzel dumplings

HOMEMADE SPINACH PRETZEL DUMPLINGS € 16,80
with organic spinach and tomato ragout

COLD DISHES - SNACKS AND CHEESE

BEEF TARTARE € 24,80
Freshly prepared, richly garnished, with organic butter and 2 slices of organic sourdough bread from Julius Brantner.

RADITELLER € 8,20
salted free-range organic radish and radishes

REGIONAL CHEESE, DICED PER 100G – ORGANIC € 12,00
Emmental, mountain cheese, beer cheese, blossom-herb cheese, richly garnished, 2 slices of organic sourdough bread from Julius Brantner.

OBATZTER IN A JAR – ORGANIC € 14,50
garnished with organic radishes and blue onions, 2 slices of organic sourdough bread

BROTZEITBRETTL – SNACK BOARD € 20,90
Regensburg sausage, cold roast pork, ox pastrami, ox Landjäger, organic mountain cheese, tomato, organic butter, and 2 slices of organic sourdough bread from Julius Brantner.

SAUSAGE SALAD € 14,60
Regensburg sausage in vinegar and oil, with blue onions, chives, cucumber, and 2 slices of organic sourdough bread from Julius Brantner.

WIESN PRETZEL FROM THE BAKERY PILLER € 6,90
continuously freshly baked in the ox fryer

SWEETS

KAISERSCHMARRN – ORGANIC € 18,20
with rum raisins and cranberries

HAY MILK PANNA COTTA € 13,40
With caramelized almond crunch and organic plum compote in a jar.

SWEET STEAM DUMOLING WITH HONEY CRUST € 12,00
served with vanilla sauce

CREAM APPLE STRUDEL € 10,30
served with vanilla sauce

CHEERS

Our drink menu 2024

1 SPATEN WIESN-MASS € 14,90

1 RADLER-MASS € 14,90

1 SPATEN MASS NON-ALCOHOLIC € 14,90

AFRI COLA / BLUNA ORANGE € 5,70
je 0,5 l

AFRI COLA MIX € 5,70
je 0,5 l

SPARKLING WATER € 5,20
je 0,5 l

SPECIALS 2023

Children and family offers

PORK SAUSAGE FROM FREE RANGE PIG, 2 PIECES € 6,20
with mashed potatoes from organic potatoes

SPAETZLE WITH TOMATO SAUCE € 6,20

PICHELSTEINER STEW WITH BRISKET OF OX €14,20

SECOND WEEK OF OKTOBERFEST € 12,50
Ox goulash cooked creamy with butter spaetzle