

Starters & Soups

Carpaccio of the octopus with lemon-vinaigrette € 14,90
a small salad and roasted seeds

Firm grilled vegetables € 8,40
with fresh bread and hummus

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Creamy tomato soup € 6,90
with orange-ginger dumplings

Hearty beef bouillon € 6,90
with veal dumplings and vegetable stripes

Vegetarian dishes



Truffle-risotto € 16,90
with oven vegetables on a spit
and freshly grated seasonal truffle

Homemade Bavarian bread dumplings € 10,90
on a creamy mushroom sauce

Vegan dishes



Zucchini halves € 15,90
filled with tofu-ratatouille-vegetables
served with quinoa from Bavarian harvest
and cold pressed olive oil with fresh herbs

Chickpeas-vegetable-BOWL € 14,90
with coconut milk, coriander
and roasted, vegan whole grain baguette

Spelt tarte flambée € 10,90
topped with hummus, colorful vegetables
and cherry tomatoes

Salads

Seasonal salad with „Teriyaki Chicken“ € 15,90
 with soy sauce, honey, garlic
 and spicy marinated strips of chicken

Salad of wild herbs from the Keltenhof farm € 13,90
 five types of herbs, young spinach, Swiss chard
 dried tomatoes and roasted kernel
 in a raspberry-hempoil vinaigrette

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**Pearl barley and vegetable salad with
 a spicy lime and fresh cream vinaigrette
 and optionally with: ...**

... smoked and grilled tofu € 12,90
 ... goat cheese fried in bacon € 14,90

Mixed side salad € 4,90
 optionally with French or balsamic (vegan) dressing

All salads are served with bread

Fish dishes

From a local fisherman at the nearby lake „Ammersee“

Whitefish fillet € 24,90
 with lemon foam, served with fresh vegetables
 and rosemary potatoes

From a local fish farm in Landsberg am Lech:

Char fillet baked on the skin € 22,90
 with steamed spinach leaves and buttered potatoes,
 a spicy crustacean cream

Steaks & more

Bavarian Beef Burger (ca. 200 grams*) € 12,90
 with cheddar cheese, tomatoes, cucumber, bacon
 and red onions in a homemade bun
 served with a smoky-nippy sauce

Veggie Burger € 12,90
 with quinoa vegetable patty 
 in a whole meal roll with wild herbs, tomatoes
 and red onions with goat cream cheese fig dip

Super-Food Burger € 12,90
 with chicken breast fillet, grilled pineapple, salad
 and red onions in a pumpkin seed roll,
 served with an almond-spinach-dip

Lumberjack Steak (ca. 200 grams*) € 13,90
 from Bavarian neck of pork
 with bacon roasted onions and tomatoes

Roastbeef from the Allgäu heifer
 with homemade herbs-and-garlic-butter

Super Size (ca. 400 grams*)	€ 33,90
King Size (ca. 250 grams*)	€ 21,90
Queen Size (ca. 160 grams*)	€ 14,90

Suitable side dishes for steaks and burgers

Lukewarm vegetable salad,
 piquantly marinated with chili and coriander

Small, salted baked potatoes
 with a lime-and-herbs-curd

Crispy baked steakhouse fries

Typically American coleslaw salad
 white cabbage-carrot-salad
 with creamy-nippy marinade

Every side dish € 4,90

***the weight indications refer to the gross weight**

Meat dishes

<p>Breaded pork's escalope from the loin € 13,90 baked in lard, served with lukewarm roasted potato salad with red onions <u>or</u> fries</p>
<p>Medaillons of the pork's fillet € 18,40 on a creamy mushroom sauce with steamed vegetables and potato-herb-cookies</p>
<p>Chicken breast fillet € 18,90 roasted with lemon and fresh herbs with vegetables and truffled white wine risotto</p>
<p>Boiled beef with horseradish cream € 15,40 and butter potatoes</p>

Light meals

<p>Swiss sausage salad € 8,90 Nippy meat loaf^{2,5} - and Emmenthaler-strips with pickles, tomatoes and onions</p>
<p>Two small meatballs € 8,90 with Sauerkraut⁵ and bacon, served with mustard and bread</p>
<p>Three kinds of sandwiches € 7,50 with bacon^{2,5}, pepperoni and Emmenthaler cheese</p>
<p>Cheese platter € 10,50 with different sorts of cheese and grapes, served with savory biscuits, butter and bread</p>
<p>Bavarian „Obatzter“ € 8,40 with red onions, pretzel sticks and fresh chive</p>
<p>6 Nuremberger sausages € 8,50 with Sauerkraut⁵ and bacon</p>

1=Farbstoff; 2= Konservierungsstoffe; 3=Antioxidationsmittel; 4=Schwefeldioxid; 5=Phosphat

Desserts

- Vegan blueberry pancake** € 7,90
with a creamy coconut dip 
- 2 „Apfelkücherl“** € 7,90
in a beer batter-cinnamon-sugar-coating
marinated with orange liquor served with vanilla ice cream
and whipped cream
- Mövenpick walnut cup** € 7,90
walnut ice cream with eggnog and cream
- Homemade raspberry parfait** € 9,20
with mint-rosemary-pesto
and chocolate crunch
- Small chocolate cake** € 8,90
with a fluid core
on a creamy vanilla-pistachio-sauce
- Affogato** € 4,10
espresso & 1 spoon of vanilla ice cream

Feel free to ask about our seasonal Mövenpick ice cream creations.

In case of allergies or intolerances please contact our staff.