



SUNDAY
MENU

april to june 2025

SOUP

Brezensuppe

Pretzel soup | veal soup | cream | white wine
crispy pretzel pieces | roasted bacon | 8,0

Spargelcremesuppe

Creamy soup of asparagus | pieces of asparagus
whipped cream | chives | 8,0

STARTERS

Eisvogel Dreierlei

Mixed bread | various dips | 7,5



Spargelsalat

Asparagus salad | vanilla lemon vinaigrette
red onions | cress | 12,0

Terrine von Tomate,

Bio Mozzarella und Bärlauch

Terrine of tomato | organic mozzarella and ramson
(wild garlic) | cream cheese | balsamic caviar | 11,0



Vegan

SALAD

gemischter Salat

mixed salad

balsamic dressing or house dressing | 6,5

Salat Garnelen

Mixed salad | fried prawns | asparagus | ramson
(wild garlic) vinaigrette | Croutons | 25,0

Salat Schafskäse

Baked sheep's cheese (ewe's milk cheese)
croustinis mixed salad spinach
balsamic - olive oil dressing | 17,0

VEGETARIAN

Spargel Ravioli

Asparagus Ravioli | ramson (wild garlic) sauce
cherry tomatoes | sugar snap peas
Gorgonzola (blue cheese) | 18,0

VEGAN



Gebratener Abensberger Spargel

Fried Asparagus | colourful lentil vegetables
with potatoes | beetroot chips
spring leek | 18,0

BURGER

Eisvogel Burger

Eisvogel burger | juicy patty from black Angus beef
Gouda | bacon | tomatoes | roasted onions
pickled cucumber | burger sauce | coleslaw
romaine lettuce | Rösti French fries potatoes
or salad | 20,0

Spargel Burger

Asparagus burger | patty from Black Angus beef
green and white Abensberger asparagus | tomato
chutney | Cheddar cheese | leaf salad
Rösti French fries potatoes or salad | 25,0

FISH

Zanderfilet vom Grill

Grilled pike perch fillet | vegetables with tomato
sauce | rosemary potato rösti
sliced Parmesan cheese | 23,0

LAMB

Lammhaxl geschmort

Leg of lamb braised in ramson jus | bacon beans
mashed potatoes | onion crunch | 19,0

STEAKS

Rumpsteak

Tender rump steak from local pasture – raised beef
with typical fat edge | juicy medium roast
herb butter | roast potatoes | 200 g | 30,0

Pfeffersteak

Tender rump steak from local pasture – raised beef
with typical fat edge | juicy medium roast
homemade spicy pepper cognac sauce
French fries potatoes | 200 g | 30,0

ROAST FROM THE OVEN

Sauerbraten

Sour beef from flat shoulder | sweet – sour red wine
sauce | typical spices | red cabbage | potato
dumpling | 18,0

Rinderroulade

Beef roulade | filled with bacon – onions, vinegar
cucumbers, carrots and onions | red wine sauce
turnip vegetables | mashed potatoes | 20,0

MAIN DISHES

Schwabi

Tender medallions of pork fillet | creamy white mushrooms | vegetables | homemade cheese noodles (small flour dumplings) onion crunch | 25,0

Paniertes Schnitzel

Paniertes Schnitzel | baked in sweet cream butter Pommes frites | 16,0

Tournedos vom Rinderhüftfilet

Tender tournedos of beef rump fillet homemade spicy cognac pepper sauce | bacon beans vegetables with onions Rösti French fries potatoes | 26,0

Zwiebelrostbraten

Grilled steak of beef | medium | roast onions natural sauce | bacon beans | roast potatoes with bacon & onions | 28,5

ASPERAGUS

Portion Abensberger Spargel

Portion Abensberger asparagus
parsley potatoes melted butter or SC. Hollandaise
or chives sauce | 19,5

optionally
served with...

paniertes Schnitzel

Breaded escalope of pork | pan fried in butter | 8,0

gekochter und roher Schinken

Boiled ham and raw ham | 7.0

Rote Bete Räucherlachs

Beet Root | smoked salmon | 10,0

Medaillons vom Schwein

Medaillon from the loin of pork | 10,0

Zanderfilet vom Grill

Grilled pike perch fillet | 12,0

DESSERTS

Sweets in a glass

Weißes Schokoladenmousse

White Chocolate mousse | berries | 7,0

Panna Cotta

Panna Cotta | raspberry sauce | 7,0

Cassis Parfait

Cassis parfait | 7,0

Apfelkücherl

Homemade apple fritters baked in dough

cinnamon sugar | vanilla ice cream

whipped cream | berry ragout | 10,0