



SUNDAY
MENU

april to june 2025

SOUP

Brezensuppe

Pretzel soup çveal soup çcream çwhite wine
crispy pretzel pieces çroasted bacon ç8,0

Consommé von der Ochsentomate

Consommé from the ox tomato
polenta dumplings çcress ç8,0

STARTERS

Eisvogel Dreierlei

Mixed bread çvarious dips ç7,5



Roulade vom Bachsaibling und Zander

Roulade of brook trout and pike perch
marinated chanterelles çlime pepper pearls
wasabi crab chips ç12,0

Kichererbsen-Avocadomousse

Chick peas avocado mousse çshallots çpeppers
rocked salad ç12,0



Vegan

SALAD

gemischter Salat

mixed salad

balsamic dressing or house dressing €6,5

Salat Pfifferlinge

Mixed salad €fried chanterelles beef tenderloin strips boiled egg €cranberry vinaigrette €28,0

Salat Bachsaibling

Mixed salad €fried brook trout filet €radishes cherry tomatoes €cucumber peppers €marinated white mushrooms €garlic croutons €red onions balsamico dressing €21,0

Salat Schafskäse

Baked sheep's cheese (ewe's milk cheese) croustinis mixed salad spinach balsamic - olive oil dressing €17,5

VEGETARIAN

Pfifferlinge in Rahm

fried chanterelles in a creamy white wine cream sauce €bread dumplings €onion crunch €18,0

VEGAN



Kichererbsen Broccoli Curry

Chickpea and broccoli curry €broccoli €peppers spring leek €yellow curry €flavoured rice €18,0

BURGER

Eisvogel Burger

Eisvogel burger ꞑjuicy patty from black Angus beef
Gouda ꞑbacon ꞑtomatoes ꞑroasted onions
pickled cucumber ꞑburger sauce ꞑcoleslaw
romaine lettuce ꞑRösti French fries potatoes
or salad ꞑ20,0

Pfifferling Burger

Chanterelle burger ꞑchanterelle potato rösti
fried chanterelles ꞑtruffled mayonnaise ꞑtomatoes
onions ꞑgouda ꞑsalad or rösti french fries ꞑ19,0

FISH

Bachsaibling vom Grill

grilled brook trout filet ꞑgreen herb sauce
chanterelle leek vegetables ꞑcherry tomatoes
polenta taler ꞑ22,0

STEAKS

Rumpsteak

Tender rump steak from local pasture – raised beef
with typical fat edge çjuicy medium roast
herb butter çroast potatoes ç200 g ç30,0

Pfeffersteak

Tender rump steak from local pasture – raised beef
with typical fat edge çjuicy medium roast
homemade spicy pepper cognac sauce
French fries potatoes ç200 g ç30,0

Pfifferlingssteak

tender rump steak from local pasture - raised beef
with typical fat edge çjuicy medium roast
fried chanterelles çbraised onions
natural sauce çhomemade cheese noodles
onion crunch ç200 g ç32,0

ROAST FROM THE OVEN

Sauerbraten

Sour beef from flat shoulder çsweet – sour red wine
sauce çtypical spices çred cabbage çpotato
dumpling ç18,0

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

Zwiebelrostbraten

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

Dreierlei vom Grill

Tender beef, chicken & pork & cognac pepper sauce
grilled vegetables & mashed potatoes 25,0

Sauerbraten

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

DESSERTS

Sweets in a glass

Dunkles Schokoladenmousse

Dark Chocolate mousse coats youghurt crumble
strawberry gel €7,0

Veganes Mango Kokos Mousse

vegan mango coconut mousse €berries €7,0

Apfelkücherl

Homemade apple fritters baked in dough

cinnamon sugar €vanilla ice cream
whipped cream €berry ragout €10,0