



MENU

january to april 2026

SOUP

Leberknödelsuppe

Liver dumpling soup çbeef broth (clear soup from beef) çliver dumpling vegetables ç7,0

Brezensuppe

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



Tomatenconsomme

Tomato consommé çmushroom and prawn pancake stripes çchives ç8,0

Rote Bete Ingwer Kokoscremesuppe

Beetroot - ginger - coconut cream soup çpoached carrots çspring onions çblack sesame ç8,0



Vegan

STARTERS

Eisvogel Dreierlei

Mixed bread çvarious dips ç8,5

Gebeizte Entenbrust

Marinated breast of duck çred cabbage salad
orange filets çwalnut dressing ç12,0

Tuna Tataki

Yellowfin tuna tataki çwasabi Aioli
mango salad çcrab chips ç12,0



Rote Bete Schnitte

Beetroot slice çpumpernickel (wholemeal rye
bread) çbeetroot çhorseradish peas ç10,0

SALAD

gemischter Salat

mixed salad

balsamic dressing or house dressing €7,0

Salat + Pute

Salad with breaded turkey stripes & leaf salad with
fried onions – bacon & cucumber & tomatoes &
peppers & herb vinaigrette €20,0

Salat + Zander

Salad with grilled pike perch medallions
marinated mushrooms & mixed salad & red onions
garlic croutons & currant balsamic vinegar €21,0

Salat + Schafskäse

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

VEGETARIAN

Linguine

Linguine çcherry tomatoes ragout çcourgette
aubergines çblack salsify çfresh basil
roasted pine nuts ç16,0

Rote Bete Gnocchi

Beetroot Gnocchi çfried in nut butter çfeta cheese /
grilled vegetables çcress arugula ç19,0

Ravioli

Ravioli filled with Burrata (typical Italian soft
cheese) çcreamed pointed cabbage çwith truffles
roasted mushrooms çParmesan ç20,0

VEGAN



Kartoffel Curry mit roten Linsen

Potato curry with red lentils çroasted sweet
potatoes çpeppers coconut cream ç16,0

Spinat-Kichererbsen-Gemüseragout

Spinach chickpea vegetable ragout çlemongrass
Cous Cous çherb salad ç17,0

BURGER

Eisvogel Burger

Eisvogel burger & juicy patty from black Angus beef
Gouda & bacon & tomatoes & roasted onions
dill cucumber & burger sauce & coleslaw romaine
lettuce & Rösti French fries potatoes or salad & 21,0

Lachs Burger

Salmon burger & juicy salmon patty & pretzel bun
tomato & dill cucumber & Gouda & mixed salad
honey mustard créme & Rösti French fries
potatoes or salad & 23,0

Vegi BIO Käse Burger

Vegetarian BIO (organic) cheese burger
potato rösti & BIO Camembert (soft cheese)
fried courgette & leaf salad & chickpea purée
Rösti French fries potatoes or salad & 20,0

FISH

Medaillons vom Zanderfilet

Medaillons of Pike - perch fillet fried in bacon
creamed pointed cabbage with truffles & cherry tomato
chutney & potato rösti & 24,0

Fischvariation

Fish variation & cod and salmon & lobster butter
sauce & black salsify & broccoli & Tagliarini verde & 25,0

MAIN DISHES

Wildererpfandl

Medium roasted saddle of venison ꞑvenison
goulash (roe) ꞑwild boar sausage ꞑroast
mushrooms ꞑpotato gratin ꞑpear
wild cranberries ꞑ31,0

Schwabi

Tender medallions of pork fillet ꞑcreamy white
mushrooms ꞑvegetables ꞑhomemade cheese
noodles (small flour dumplings)
onion crunch ꞑ28,5

Wiener Schnitzel

Wiener Schnitzel (Vienna Schnitzel) ꞑfrom
topside thinly sliced ꞑbaked in sweet cream butter
roast potatoes with bacon & onions
cranberries ꞑ26,0

Zwiebelrostbraten

Grilled steak of beef ꞑmedium ꞑroast onions
natural sauce ꞑbacon beans ꞑroast potatoes
with bacon & onions ꞑ29,0

MAIN DISHES

Dreierlei vom Grill

Tender beef, chicken & pork cognac pepper sauce
grilled vegetables & mashed potatoes 25,5

Sauerbraten

Sour beef from flat shoulder
sweet – sour red wine sauce & typical spices & red
cabbage & potato dumpling €18,5

Lammhaxl geschmort

Leg of lamb & braised in rosemary & port wine jus
butter beans & Bacon & onion mashed potatoes
onion crunch €21,0

Rehgulasch

Venison goulash (roe) & red wine sauce & white
mushrooms & homemade noodles (Spätzle - small
flour dumplings) & pear & wild cranberries €22,0

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

Entrecote

Entrecote çtender rump steak from local pasture
juicy medium roast çbraised onions
kohlrabi broccoli vegetables çhomemade pumpkin
cheese noodles (small flour dumplings)
onion crunch ç200 g ç34,0

DESSERTS

Sweets in a glass

Dunkles Schokoladenmousse

Dark Chocolate moussé çberries
raspberry sauce çnut brittle ç7,5

Bayerisch Creme

Bavarian Crème çsour cherry ragout
oat crunch ç7,5

Maracuja-Mangoparfait

Passions fruit - Mango Parfait (frozen whipped
cream mixture) çCassis (black currant) çcoconut
sauce çberries çchocolate chips ç12,0

Kaiserschmarrn

Kaiserschmarrn (omelette cut up into pieces) a la
Crêpe Suzette çFlambé with Grand Manier and
orange çalmonds çapple ragout çplum ragout ç12,0

Apfelkücherl

Homemade apple fritters baked in dough
cinnamon sugar çvanilla ice cream
whipped cream çberry ragout ç10,5

Käse

Small cheese dessert çvarious from typical
Bavarian cheese çBIO cheese çgoat cheese
(Picandou) çBavaria Blue çfig mustard
olives çfruits çbaguette ç15,0

Dessertvariation

Dessert variation ça little bit of everything
without cheese ç19,0

SMALL DISHES

Wurstsalat

Sausage salad (sausage in sauce vinaigrette)
from original Regensburger sausage ç pickle
egg onions ç wood oven bread ç 11,0

Biergartenkäse

Homemade beer garden cheese
(typical Bavarian cheese with Camembert-
butter-fresh cream cheese - onions- condiments)
wood oven bread ç baguette ç 13,5

Bratwürstel

2 pairs of coarse sausages (Bratwurst)
barrel sour cabbage ç mustard
wood oven bread ç 12,0

Club Sandwich

Club sandwich with grilled chicken breast
sandwich toast ç crispy fried bacon ç mixed salad
tomato ç sandwich sauce ç Rösti French Fries ç 12,0