



SUNDAY

men

October to December 2026

STARTERS

Eisvogel Dreierlei

Assorted breads | vegetarian spreads | 8,5

Duck breast and Italian Bacon Terrine

With pistachios | cranberry chutney | horseradish
mousse and pistachio brittle | 12,0

Baked Hokkaido Pumpkin and Sage Truffles

In a pumpkin seed - hazelnut coating goat
cheese cream | olives | 10,0

SOUPS

Brezensuppe

Pretzel soup | veal soup | cream | Riesling (white
wine) | crispy pretzel croutons bacon | 8,0

Pumpkin Soup

with roasted pumpkin seeds | seed oil
sour cream and croutons | 8,0

SALAD

gemischter Salat

Mixed salad | seasonal greens

balsamic or house dressing (joghurt dressing) | 7,5

Salat + Sheep's Cheese

Mixed salad with sheep's cheese croustinis

balsamic olive oil dressing | 18,0

Salat + Duck

Crispy duck strips served on a bed of mixed leaf salad

Hokkaido pumpkin | tomatoes | black sesame

sweet chilli fig dressing | 22,0

VEGETARIAN

Pumpkin Ravioli

Served with Bavaria Blue cheese sauce

grilled vegetables | roasted pumpkin | 19,0

Grantinated Organic Goats Camembert

with Mediterranean vegetables | extra virgin olive oil

thyme potatoes | rocket | 19,0

vegan

Pumpkin Seed – Potato Rösti

with pumpkin vegetable | pan seared king oyster

mushrooms | savoy cabbage | blue onions

organic tofu | 19,0

FISH

3 King Prawns

Grilled | with lime – herb sauce | pan fried vegetables
pumpkin | Tagliarini | 26,0

BURGER

Eivogel Burger

Eisvogel “king fisher” burger | juicy beef patty (black
Angus beef) | Gouda | bacon | tomato | roasted onions
dill cucumber | burger sauce | coleslaw
romaine lettuce | Rösti fried potatoes or salad | 21,0

Pumpkin Burger

Pan fried prawns, pumpkin seed – potato rösti
Hokkaido pumpkin mayonnaise | crispy fried onions
tomatoes | Gouda cheese | mixed salad | 19,0

STEAKS

Rumpsteak

Juicy medium rump steak from local pasture beef
with typical fat edge | herb butter | fried potatoes
with bacon and onions | 200g | 30,0

Pfeffersteak

Juicy medium fried rump steak from local pasture
beef with typical fat edge | homemade spicy cognac
pepper sauce | French fried potatoes | 200g | 30,0

GAME

Braised Vension Haunch

Slow braised roe vension | port and juniper red wine
sauce | apple red cabbage | potato dumpling
wild cranberry relish & pear | 22,0

classic

Tranchen of Duck Breast

Sous Vide | Hokkaido pumpkin ragout | grilled courgettes | creamy mashed potatoes | 31,0

Schwabi

Medallions of pork fillet | white mushrooms in cream sauce | vegetables | homemade cheese noodles (Spätzle - small flour dumplings) | 26,0

Paniertes Schnitzel

Paniertes Schnitzel | baked in sweet cream butter
Pommes frites | 16,5

Zwiebelrostbraten

Pan fried beef steak | from the sirloin of beef medium fried | roast onions | natural sauce | fried potatoes with bacon & onions | 29,0

Dreierlei vom Grill

Tender pieces of beef, chicken & pork
Cognac pepper sauce | pan -fried vegetables
bacon & onion mashed potatoes | 25,5

Sauerbraten

Marinated pot roast from the flat shoulder of beef
sweet and sour red wine sauce | typical spices
red cabbage | potato dumpling | 18,5

DESSERTS

Sea Buckthorn Mousse in a Glass

Pistachio Cream | Blueberries | 7,5

Raspberry Panna Cotta in a Glass

fresh berries | coffee crumble | 7,5

Peanut Butter Tartlets

Sweet and Salty | Sponge Cake | White Chocolate
Pear Compote | 10,0

Apfelkücherl

Apple cake | cinnamon sugar | vanilla ice cream
whipped cream berry ragout | 10,5