



menu

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

Smoked Salmon Tartare

In cucumber consommé
wasabi cream and mint | 13,0

Baked Hokkaido Pumpkin and Sage Truffles

In a pumpkin seed - hazelnut coating goat
cheese cream | olives | 11,0

SOUPS

Leberknödelsuppe

Liver dumpling soup | beef consommé
liver dumpling vegetables | 7,0

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

Vegan Celeriac Apple soup

with apple ragout and walnuts | 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

Salat + King Prawn

Pan seared king prawns infused with garlic | thyme

and extra virgin olive oil | served on a bed of crisp

mixed leaves salad | 26,0

VEGETARIAN

Pumpkin Ravioli

Served with Bavaria Blue cheese sauce

grilled vegetables | roasted pumpkin | 19,0

Potatoe - Pumpkin Gratin

with kohlrabi – broccoli vegetables | gratinated cherry

tomatoes | rocket | balsamic | roasted pine nuts | 18,0

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

Miso – Potato Vegetable Bowl (hot and cold)

with vegan yoghurt | kohlrabi slaw | crispy roasted chickpeas | 17,0

FISH

Zanderfilet

Grilled pike perch fillet | Chardonnay sauce | potato pumpkin crust | savoy cabbage – potato vegetables | 22,0

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

Wild Burger

Juicy venison patty | pretzel bun | Bavarian organic soft cheese | cranberries | red onions | mixed leaf lettuce | tomatoes | rösti fries potatoes or salad | 24,0

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

Beef Tenderloin

with braised onions | kohlrabi – broccoli vegetables pumpkin cheese Spätzle (homemade noodles) crispy onions | 34,0

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

Vension Lion Medallions

With a blueberry - tyme jus | pumpkin seed - butter crust | bacon Brussels sprouts potato mash | 36,0

Local Vension Goulash

With red wine sauce | white mushrooms homemade egg Spätzle (homemade noodles) 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

Wiener Schnitzel

Wiener Schnitzel (Vienna Schnitzel) | thinly from pounded topside of veal | in sweet cream butter baked | fried potatoes with bacon & onions cranberries | 28,5

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

Nougat Moussé

Fig jelly | hazelnut brittle | 7,5

Veganer Blueberry Cream

Yuzu Espuma | berries | 7,5

Pistacio and white Chocolate Tartlet

German Baumkuchen | raspberry ragout | 10,0

Kaiserschmarrn

Kaiserschmarrn (omelette cut up into pieces)
caramelized apple and plum ragout | 12,0

Apfelkücherl

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

neu! Wein & Käse

Wine & cheese | glas of eisvogel wine 0,1 (red, white or rosé) | cheese | olives | 25,5

Käse

Small cheese dessert | various from typical Bavarian cheese | organic cheese | goat cheese | Bavaria Blue fig mustard | berries | baguette | 15,0

Dessert Variation

Dessert variation | if you want a little bit of everything (without cheese) | 19,0

break time

Wurstsalat

Bavarian sausage salad | from original Regensburger Knacker | pickles | boiled egg | onions | wood fired bread | 11,0

Biergartenkäse

Beer garden cheese made from Camembert-butter-fresh cream cheese onions-spices | wood fired bread | 13,5

Bratwürstel

2 pairs of roasted sausages (Bratwurst) | barrel sour cabbage | mustard | wood fired bread | 12,0

Pausenbrot

Break time bread (lunch) | wood fired bread | cooked ham or cheese | pickle | boiled egg | tomato | 8,0