

*A warm welcome
to the Bio-Hotel and Restaurant
Alter Wirt*

Would you like to taste something special ?

Our Bavarian temptation

*Minced meat patties of ox
with roasted vegetables
and pearl barley
€13,50*

STARTERS & SALADS

*Terrine of cream cheese and cress
with radish-herb salad €9,00*

*Raw vegetables
with soy sprouts, sour cream marinade
and spring salad €7,00*

*Sirloin steak of veal
with yoghurt-mint sauce and lukewarm potatoes €12,00*

*Crispy salad with herbs
either with Balsamico dressing or yoghurt-herb dressing
as starter €6,00
as enclosure €4,00*

SOUPS

Fennel soup with thyme croutons €5,00

Consomme of ox with vegetable stripes and herbs €4,00

MAIN DISHES

<i>Cilantro–rice patties with roasted vegetables and coconut foam</i>	€13,00	small 10,50
<i>Roll of eggplant and millet with fennel and thyme (vegan, gluten–free)</i>	€12,50	small 10,00
<i>Pasta with cherry tomatoes and smoked tofu</i>	€10,50	small 8,50
<i>Escalope of pork with herbs, roasted mushrooms and noodles with vegetables</i>	€15,00	small 12,00
<i>Beef fillet steak under a crust of cream cheese and vegetables, with a compote of eggplant and tomatoes with mashed potatoes</i>	€21,00	small 16,50
<i>Pasta with a roasted breast of poulard, fresh mint and leek</i>	€14,50	
<i>Strips of venison with glazed strawberries and homemade egg noodles</i>	€22,00	
<i>Medium roasted lamb's leg with ginger sauce, mashed potatoes with balsamico and glazed green onions</i>	€24,00	small 19,50
<i>Roasted pork with dark beer sauce served with dumpling and coleslaw</i>	€12,00	small 9,50
<i>"Wiener Schnitzel" breaded escalope of veal – fried in butter served with roasted potatoes</i>	€18,00	small 14,50
<i>escalope of pork</i>	€12,50	small 9,80
<i>Grilled trout with herb potatoes</i>	€18,00	

All our dishes are only from organic origin. If you want more, you will get more, for free!

Enjoy your meal.

Family Portenlänger and staff

OUR BAVARIAN SPECIALITIES

Roast in aspic with pumpkin oil and fried potatoes	€7,50
Two Bavarian "Weißwürste" veal sausages with sweet mustard	€5,00
Rocket "Obazda" with red onion and olive oil	€6,50
Herb cheese egg noodles with roasted onions and salad	€8,50
Bavarian sausage salad with herb dressing, gherkins, onions and delicious farmhouse bread	€8,00
Toast with smoked trout served with sour cream, borage and salad	€9,00
Bread with south Tyrolian bacon, capes of dandelion and radish	€4,50
Our specialty of gracing pork: blood sausage, rilette, lard, apricot-liver pie and delicious farmhouse bread	€9,00
„Grünwalder Brotzeit" A snack consisting of bread cold cuts, cheese and specialties	€10,50

DESSERT

<i>Mousse of dark chocolate served from a large bowl</i>	€9,00
<i>Vanilla curd in a strudel with poached apricot and nut brittle</i>	€7,50
<i>Parfait of rhubarb with amaranth and vanilla sauce</i>	€6,00
<i>Cream of white chocolate with caramel basket and Balsamico strawberries</i>	€8,00
<i>Homemade cake</i>	€2,70 / piece
<u><i>A small, sweet final...</i></u>	
<i>A piece of chocolate cake with cappuccino or espresso</i>	€4,50
<i>Some mousse of dark chocolate with cappuccino or espresso</i>	€9,00

ICE-CREAM

<i>Ice after choice Vanilla, chocolate, lemon, strawberry, mango, coconut</i>	Scoop €0,90
<i>Iced coffee with vanilla ice-cream and whipped cream</i>	€4,80
<i>Iced chocolate with vanilla ice-cream and whipped cream</i>	€4,80
<i>Summer berries on elderberry marinade with lemon sorbet</i>	€8,00
<i>Pineapple carpaccio with coconut ice-cream</i>	€7,50
<i>Chocolate ice-cream with hot cherries and custard</i>	€7,00
<i>Melon-mint salad with two different sorbets</i>	€8,00