



Wirtshaus am See

FOOD MENU



WELCOME

We are delighted to bring you a little closer to our Bavarian gem. a little closer. True Bavarians, nature lovers and our Hessian friends will take it to their hearts. You can expect lots of delicacies from southern German cuisine, all kinds of freshly tapped beer and selected distillates in a wonderfully idyllic atmosphere.

Immerse yourself and enjoy a pleasant and entertaining time with us. We hope you have an unforgettable time. Thank you for your visit. Our prices include the statutory value added tax.

OPENING HOURS

WIRTSHAUS AM SEE

Mon. | Rest Day
Tue. - Sun. | 12 p.m. - 1 a.m.

WIRTSHAUS-WIESN

Mon. | Rest Day
Tue. - Sat. | 4 p.m. - 10 p.m.
(sometimes a bit longer)
Sundays and holidays | 11 a.m. - 10 p.m.

WIRTSHAUS KITCHEN

Mon. | Rest Day
Tue. - Sun. | 12 a.m. - 10 p.m.
Hot meals all day long

WIESN KITCHEN

Mon. | Rest Day
Tue. - Fri. | 5 p.m. - 9 p.m.
Sat. BBQ Buffet | 5 p.m. - 9 p.m.
Sundays and holidays | 12 p.m. - 3 p.m. &
BBQ Buffet 5 p.m. - 9 p.m.

ADDRESS

WIRTSHAUS AM SEE

Emmerichshofen 3 | 63796 Kahl

www.wirtshaus-kahl.de

Reservations please use the contact form on our homepage.

Our prices include VAT.

 vegetarian

 vegan

Please note that we charge € 0.90 for food changes.

You are welcome to ask our service team for our allergen list.

CELEBRATING PARTIES AT THE WIRTSHAUS

The Wirtshaus and the Wirtshaus-Wiesn with their breathtaking view of the lake are also available for events. You can rely on our professional support regarding every aspect of your event.

Deneese and the event team look forward to your inquiry at:
veranstaltung@wirtshaus-kahl.de

Visit us also on Facebook at:
www.facebook.com/Wirtshaus-Kahl/

Visit us also on Instagram at:
www.instagram.com/wirtshaus.am.see/



A VOUCHER TO ENJOY YOURSELF!

Our vouchers are available from € 15!
The great thing is that you can also redeem
the voucher at all other HTFG – Holle The
Food Group (www.htfg.de) locations.

HOLLE
The Food Group





TUESDAY IS THE DAY OF THE MASS

Light & Dark each	1,00 l	€ 8,-
For the girls Aperol Sprizz		€ 6,-

ORIGINAL MUNICH LIGHT 0,40 l € 4,10
delicately spicy & wonderfully full-bodied 1,00 l € 9,50

ORIGINAL MUNICH DARK 0,40 l € 4,10
strong tartness with balanced spiciness 1,00 l € 9,50

WHITE BEER NATURALLY CLOUDY 0,50 l € 4,50
unfiltered, sparkling & fruity

RADLER 0,40 l € 4,10
 $\frac{2}{3}$ Original Munich light & $\frac{1}{3}$ lemonade

RUSS 0,50 l € 4,50
 $\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ lemonade

WHITE BEER & GRAPE 0,50 l € 4,50
 $\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ grapefruit juice

WHITE BEER & BANANA JUICE 0,50 l € 4,50
 $\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ banana juice

WHITE BEER & COLA 0,50 l € 4,50
 $\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ Cola

UPPER AND
SUB-FERMENTED PAULANER (TAPPED)

YEAST WHITE BEER "LEICHTE WEISSE" 0,50 l € 4,50
light taste and "reduced alcohol content" 3.4%.

YEAST WHITE BEER DARK 0,50 l € 4,50
strong aroma

YEAST WHITE BEER CRYSTAL CLEAR 0,50 l € 4,50
clear, clear, crystal clear

**PAULANER BEERS
(FROM THE BOTTLE)**

PAULANER YEAST WHITE BEER 0,50 l € 4,50
naturally cloudy

WHITE BEER LEMON 0,50 l € 4,50
non-alcoholic Russ

ORIGINAL MUNICH LIGHT 0,50 l € 4,50

NATURE RADLER 0,50 l € 4,50

**PAULANER BEERS
(NON-ALCOHOLIC)**

SCHOPPEN 0,50 l € 4,50

8ER-BEMBEL 2,00 l € 16,50

12ER-BEMBEL 3,00 l € 24,-

SCHOPPEN-WATER/-LEMONADE 1,00 l € 4,50

**HOCHSTÄDTER-
CIDER**



RIESLING „DER WINZER & DER WIRT“	0,20 l	€ 7,-
from the Nackenheimer Rothenberg. Handpicked by the Wirtshaus team in one of the prime locations in Rheinhessen. With an aroma of peaches and apricots, dry	0,75 l	€ 22,50
„DER WINZER & DER WIRT“ TO GO	0,75 l	€ 9,50
for home or for good friends		

GRAUER BURGUNDER from Bodenheim	0,20 l	€ 7,-
from the Westerheymer Hof, full-bodied, with a nice fruity note, off-dry	0,75 l	€ 21,-

SAUVIGNON BLANC from Bodenheim	0,20 l	€ 7,-
from the Westerheymer Hof. Full-bodied effervescence, pleasant sweetness, lovely	0,75 l	€ 22,50

MIXED SET "HARMONY"	0,20 l	€ 7,-
from Lower Austria from the winery R&A Pfaffl. In the nose fragrant-fresh, aromas of elderflower, on the palate long and spicy, notes of honeydew melon and clementines, dry	0,75 l	€ 23,-

GRAUER BURGUNDER 🍷 from Rheinhessen	0,20 l	€ 8,-
From the Eppelmann Winery. Slim style, organic Certification and vegan production, fine tart	0,75 l	€ 25,-

PINK ST. LAURENT ROSÉ from the Pfalz	0,20 l	€ 8,-
from the winery Tina Pfaffmann. Light and fruity, with typical red wine character, fine tart	0,75 l	€ 25,-

PINOT NOIR ROSÉ from Rheingau	0,20 l	€ 8,-
from the winery Baltasar Ress. Light herbal nuances, Rhubarb compote and a touch of red apple, dry	0,75 l	€ 25,-

SPÄTBURGUNDER from the Pfalz	0,20 l	€ 7,-
from the winery Ludi Neiss. Juniper aroma and strong red berries, dry	0,75 l	€ 23,-

PRIMITIVO PUGLIA San Marzano, Italy. 0,20 l € 7,50
Soft and intense 0,75 l € 24,-

PURE VELVET MARSELAN from France 0,20 l € 8,-
From the Sieur d'Arques winery. Aromas of red 0,75 l € 25,-
Fruits like cherry or blackberry, dry

WIRTSCHAUS-SCHORLE 0,30 l € 7,-
sparkling & refreshing on ice. Your choice, either
with Riesling, Pinot Gris, Sauvignon Blanc or
Gemischter Satz (0,2 l wine + 0,1 l mineral water)

WIRTSCHAUS-SCHÖRLCHEN 0,20 l € 5,-
Wine of your choice (0.1 l wine + 0.1 l mineral water)

ALMSCHORLE 0,30 l € 7,50
Wine of your choice (0.2 l wine + 0.1 l Almdudler)

APEROL SPRIZZ € 7,-
Aperol | Prosecco | Orange

HUGO € 7,-
Elderflower syrup | Prosecco | Lime | Mint
... also available **non-alcoholic** € 6,-

LILLET WILD BERRY € 7,-
Lillet Blanc | Wild Berry | Berries

LILLET ROSÉ WHITE PEACH € 7,50
Lillet Rosé | Schweppes White Peach |
Rosemary | Orange

PROSECCO ON ICE 0,10 l € 4,50
0,20 l € 7,-

WINZERSEKT "Riesling brut" from the winery 0,75 l € 24,-
Thomas Lorch, Westerheymer Hof in Rheinhessen,
sparkling, refreshing and invigorating

WINES



NEWS & SPARKLING WINE

MISPELCHEN	3 cl	€ 3,50
Calvados, fruit juice and medlar		
AVERNA, RAMAZZOTTI, JÄGERMEISTER	pro 2 cl	€ 3,50

HOUSE LIQUOR APRICOT 34 % vol.	2 cl	€ 3,20
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The old varieties from the fine distillery Prinz vom Vorarlberg, located on the edge of the Austrian shore of Lake Constance, are all matured for 16 to 36 months in stoneware and then for a further 6 to 24 months in wooden barrels! The barrel ageing and the choice of wood for the barrel are decisive for the fine character and the golden yellow colour.



OLD APRICOT	2 cl	€ 4,20
OLD WILLIAMS-CHRIST-PEAR	2 cl	€ 4,20
OLD FOREST-RASPBERRY	2 cl	€ 4,20
OLD HAZELNUT	2 cl	€ 4,20
OLD BODENSEE-APPLE	2 cl	€ 4,20
OLD HOUSE-PLUM	2 cl	€ 4,20
OLD CHERRY	2 cl	€ 4,20

CHOOSE ONE OF OUR FINEST GINS

NEXT LEVEL GIN

Simon's Fine Distillery from Alzenau. Caribbean by Tahitian vanilla, lemon myrtle, Jamaica pepper.

€ 8,50

SUMMER GARDEN GIN

Simon's fine distillery from Alzenau. Juniper, lavender blossom, red berry fruits and fine summer botanicals.

€ 8,50

THE DUKE DRY GIN

from the heart of Munich. The gin-typical botanicals are joined by hop blossoms and malt.

€ 8,50

HUCKLEBERRY

FROM THERESIENSTRASSE 33

Next to fresh blueberries, the botanicals typical for gin with a little cinnamon and a touch of lavender.

€ 8,50

THE INTERNATIONAL GUEST IN THE PAULANERGARTEN:

HENDRICK'S GIN

from the southwest of Scotland. A wonderful infusion of rose and cucumber.

€ 9,-

FILLERS FOR CHOICE:

Thomas Henry Tonic Water

Thomas Henry Ginger-Ale

Thomas Henry Wildberry

Thomas Henry Mystic Mango

More long drinks on request

€ 8,50

BAVARIAN GIN
ON ICE



HOMEMADE LEMONADES

LEMON ELDERBERRY Mint Lemon	0,50 l	€ 5,90
KIWI-LIME Mint Lime Blue Curaçao (non-alcoholic)	0,50 l	€ 5,90
STRAWBERRY-CHERRY Mint Strawberries	0,50 l	€ 5,90
MANGO-PASSION FRUIT Mint Mango	0,50 l	€ 5,90

SOFTDRINKS

TABLE WATER	0,40 l	€ 3,50
SELTERS „Natural" or „Classic"	0,75 l	€ 6,80
RAPP'S APPLE SPRITZER	0,40 l	€ 3,80
ALMDUDLER	0,35 l	€ 3,80
COLA, COLA ZERO, FANTA OR SPRITE	0,40 l	€ 3,80
PAULANER SPEZI	0,33 l	€ 3,50
PAULANER ORANGE-LEMONADE	0,33 l	€ 3,50
CHERRY BANANA or ORANGE JUICE	0,40 l	€ 4,50
PASSION FRUIT-, RHUBARB- or CURRANT SPRITZER	0,40 l	€ 4,50
KARAMALZ	0,33 l	€ 3,50



NEW: ICED COFFEE LATTE

€ 4,90

Espresso | milk | brittle | vanilla | ice cubes | whipped cream

CAFÉ CRÈME

€ 3,-

ESPRESSO

€ 2,20

ESPRESSO MACCHIATO

€ 2,50

DOUBLE ESPRESSO

€ 2,50

CAFÉ AU LAIT

€ 3,50

CAPPUCCINO

€ 3,50

WARMTH

FROM THE WIRTSHAUS-
SOUP KITCHEN



KAHLER BREZN SOUP € 7,50

Veal broth, pretzels, white sausage and fresh herbs

LIVER DUMPLING SOUP € 7,50

of young bull in veal broth and chives

SALAD „NATURE“ € 14,80

a mix of leaf salads and wild herbs with orange vinaigrette
orange vinaigrette, tasty roasted vegetables and king oyster
mushroom, served with two types of baguette

SALAD „FIG GOAT“ € 15,80

a mix of leaf salads and wild herbs with balsamic dressing
dressing accompanied by grilled goat's cheese with rosemary honey
rosemary honey, pickled figs and two kinds of baguette

SALAD "BACKHENDL" € 16,80

baked pieces of Bavarian country chicken with
wild cranberries on romaine lettuce, pumpkin seed
dressing and two kinds of baguette

FRESH FROM
THE FIELD

CUCUMBER SALAD € 4,50

in dill sour cream

MIX OF LETTUCES € 4,50

with pumpkin seed or balsamic dressing

HOMEMADE COLESLAW € 4,50

with caraway

SIDE SALADS

THURSDAY IS "HAXN" PORK KNUCKLE DAY

Enjoy Haxn Thursday!

Order pork knuckle and save € 2!



Crispy **PORK KNUCKLE ... „SOLO“**
approx. 1100 g, with bavarian mustard and Wirtshaus bread

€ 16,-

Crispy **PORK KNUCKLE ... „COMPLETE“**
approx. 1100 g with its own sauce, original
bavarian cabbage and pretzel dumplings

€ 19,80

... how about a
HOMEMADE COLESLAW with it?

€ 4,50

A BEAUTIFUL EYE-CATCHER

with advanced order (2 days in advance)

COOKED SOUS VIDE FOR 14 HOURS

€ 96,-

crispy **CALF'S KNUCKLE approx. 2,5 kg**

per piece for 4 people, with cream sauce and planned horseradish.

Please choose your side dishes from French fries, pretzel dumplings, fried potatoes, roasted vegetables, spinach leaves and Bavarian cabbage. (please choose 3 side dishes). There's always a bowl of colorful market salad with balsamic dressing served in in the center of the table. And afterwards, everyone gets a digestif by Lantenhammer from Schliersee.

THE COMPLETE
WIRTSHAUS "HAXN"

FOR A SNACK OR MORE

Greetings from the Main metropolis:

HANDKÄS, two pieces of Harz cheese 🌿 € 7,50
with music (onions), butter and Wirtshaus bread
On request also without caraway!

MAXI-PRETZEL 🌿 € 2,20
... also with butter 🌿 € 2,90
... also with Wirtshaus-Gestöber 🌿 € 7,50

A pair of **WHITE SAUSAGES** by vinzenzmurr € 9,40
in veal broth (can or must be slurped at the end)
with Händlmaier's sweet mustard and and a Maxi-Pretzel

HOMEMADE DUMPLINGS

TYROLEAN NAPKIN DUMPLINGS 🌿 € 13,80
with spinach and pumpkin seeds, served
on a cherry tomato sauce, topped with a little basil pesto

KAASPRESS DUMPLINGS 🌿 € 13,80
of hearty mountain cheese with sage butter,
pine nuts and parmesan

BACON DUMPLINGS € 13,80
on homemade Bavarian cabbage and our gravy

THE "DUMPLING DUO" 🌿 € 15,80
the variation of a Tyrolean napkin dumpling and
a Kaaspress dumpling, of course with the corresponding sauces

VEGAN

BARLEY AND LEEK PATTIES 🌿 € 14,80
served with cherry tomato sauce and
a sprinkling of wild herbs on top



NEW: OUR POTATO TAILS

A type of finger pasta made from coarse potato dough, which has its origins in old Bavarian cuisine.

Mostly from Frankfurt Oberrad:

THE 7 HERBS OF FRANKFURT 🌿

€ 13,80

four half boiled organic eggs on Frankfurt's "Grie Soß" with parsley potatoes

Fresh from the oven:

WALNUT CHEESE SPAETZLE 🌿

€ 14,80

gratinated with a strong mountain cheese with cream mushrooms

Butter soft ROAST PORK

€ 15,80

of Murroc pork with its own sauce, apple-red cabbage and potato tails

ROASTBEEF approx. 200 g

€ 16,80

roasted pink, thin slices (served cold) of Bavarian pasture-fed ox, optionally with horseradish-mustard, Sc. remoulade or Frankfurt's "Grie Soß", served with roast potatoes

Stewed BEEF ROULADE Grandma's style

€ 22,-

with its own sauce, apple-red cabbage and potato tails

DELICACIES

THE CLASSIC

Original Wiener schnitzel from the topside of local veal

... with wild cranberries, carp and anchovy garnish
and a small cucumber salad with dill sour cream € 26,-

or "FRANKFURT STYLE" with "Grie Soß" € 26,-

Our wine recommendation The Orig. Wiener Schnitzel united with the "Wiener Gemischten Satz". The white wine from Lower Austria from the winery Pfaffl is for the "Viennese" a must and for the "Bavarian" a can! Convinces with its fruity aromas, dry

0,20 l € 7,- | 0,75 l € 23,-

„JÄGERSCHNITZEL“ nature € 18,40
of "Bavarian Murroc pork" with a mix of fresh mushrooms in cream sauce

SIDES FOR CHOICE

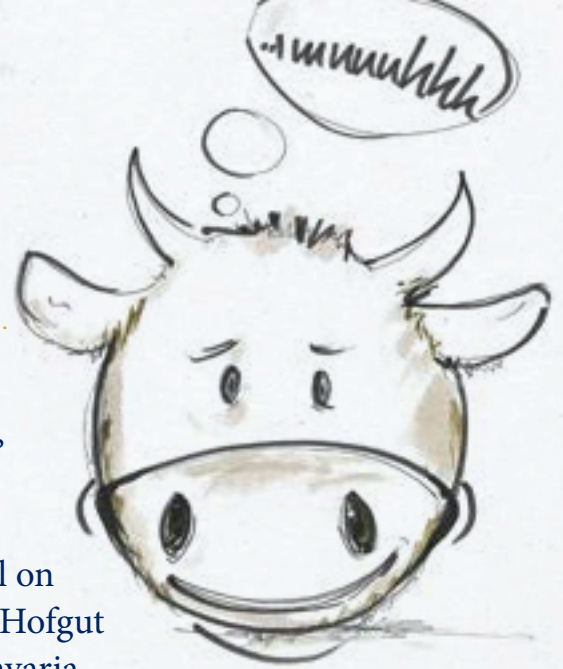
- ... Butter spaetzle
- ... French fries
- ... Parsley potatoes
- ... Fried potatoes
- ... Potato tails



"Bavarian Murroc pig" is a special crossbreed with the Duroc pig which is highly valued for its special quality, marbling, tender and aromatic meat – and the robust German Pietrain country pig. Of course the animals are raised exclusively in Bavaria!

Also available as a senior portion. Discount: € 4,-

Our beef comes exclusively from our homeland! We believe it is in keeping with the times to use local, to fall back on local, succulent goods. South America, Ireland etc. undoubtedly have great beef, but why go far away far away when we have something special on our doorstep. on our doorstep. We say thank you to "Hofgut Schwaige" with their cattle from Upper and Lower Bavaria and a little bit of Swabia.



ONION ROAST

€ 19,40

from the beef rump with braised onions, dark gravy and butter spaetzle

ROASTBEEF 250 g

€ 32,-

from the heifer of the Bavarian beef "Höhenfleckenvieh"

INCLUDING 2 SIDE DISHES & 1 TOPPING OF CHOICE ...

Beilagen: Grilled Vegetables | Spinach | Small Salad |
Fried Potatoes | French Fries

Toppings: Herb Butter | Braised Onions | BBQ Sauce

FLESH DESIRE FROM THE
THE BAVARIAN HOMETLAND

FILLET OF LOCAL RIVER PIKEPERCH

€ 24,-

fried on the skin with horseradish shavings, leaf spinach, pine nuts and parsley potatoes

Grilled CHAR (ONE PIECE)

€ 26,-

from the Röll trout farm with parsley potatoes and cucumber salad with dill sour cream

FISCHERS FRITZ
FISHES FRESH FISH,
FRESH FISH ...

FOR OUR LITTLE GUESTS

„PIRATE PLATE“



€ 0,-

„PUMUCKL“

Spaetzle with cream sauce



€ 6,-

„KÄPT’N IGLO“

Fish sticks with fries

€ 7,-

„MAX AND MORITZ“

Pieces of fried chicken with fries

€ 8,80

„ROBBER HOTZENPLOTZ“

small schnitzel with cream sauce,
served with french fries or spaetzle

€ 7,70

„HELDENSCHMAUS“

small "Wiener Schnitzel" with lemon,
served with fries or spaetzle

€ 10,80

FROM OUR
DESSERT KITCHEN

WIRTSCHAUS CRÈME BRÛLÉE

Flamed at the table

€ 7,-

KAISERSCHMARRN for 2 persons

with apple sauce and powdered sugar

€ 16,40

... for each additional person

Extra charge

€ 7,40

APPLE SWIRL

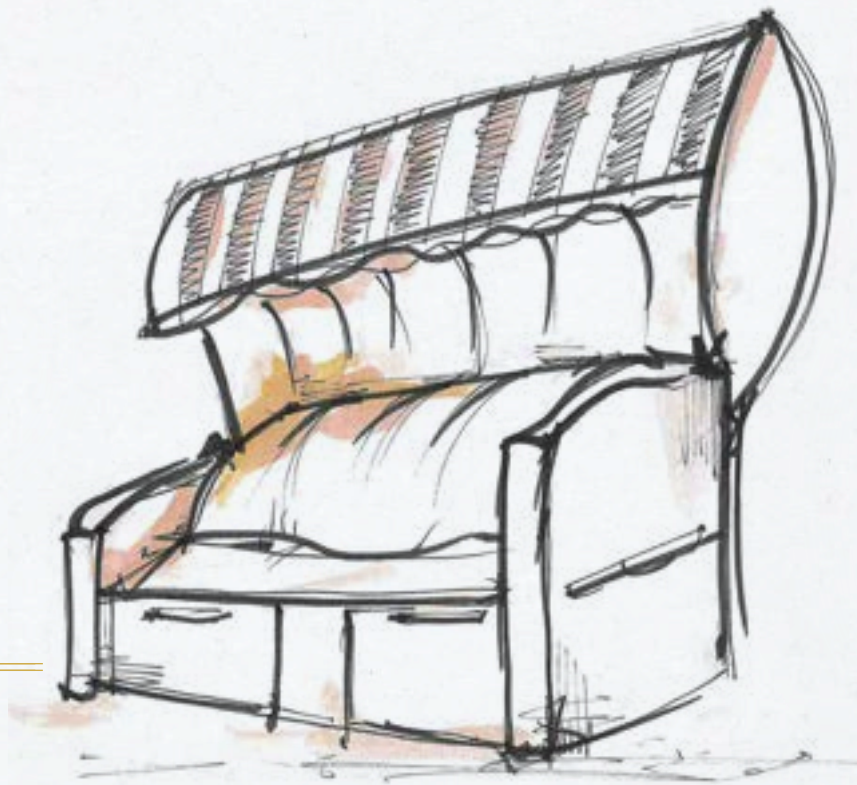
with vanilla sauce

€ 7,40

You are welcome to order the following extras:

TWO TYPES OF BAGUETTE	€ 1,-
2 slices WIRTSHAUS-BREAD	€ 1,30
GRILLED VEGETABLES , KING OYSTER MUSHROOMS or SPINACH LEAVES	€ 4,-
APPLE RED CABBAGE or BAVARIAN CABBAGE	€ 4,-
PRETZEL DUMPLING, LIVER DUMPLING or FRIED POTATOES	€ 4,-
PARSLEY POTATOES	€ 3,30
FRENCH FRIES, POTATO TAILS or BUTTER SPAETZLE	€ 4,-
BUTTER (20 g)	€ 0,70
HERBAL BUTTER (ca. 40 g), HORSERADISH FLAKES or SWEET MUSTARD	€ 2,-
BRAISED ONIONS	€ 3,-
BBQ-SAUCE, SC. REMOULADE, or HORSERADISH MUSTARD	€ 2,20
BALSAMIC DRESSING, PUMPKIN SEED DRESSING or ORANGE VINAIGRETTE	€ 2,40
CREAM SAUCE, GRAVY, MUSHROOM CREAM or "GRIE SOSS"	€ 4,-
APPLESAUCE, WILD CRANBERRIES or VANILLA SAUCE	€ 2,40

EXTRAS



PURE RELAXATION **BEACH BASKET**

Book one of our beach chairs
by the water for 3 hours including

- an aperitif to welcome you
(Lillet Wild Berry or Sommergarten Gin)
- 1 bottle of wine of your choice from our wine list
- 1 bottle of mineral water 0,75 l
- a delicious Wirtshaus snack platter or
- a delicious Wirtshaus fish platter

Package for 2 persons

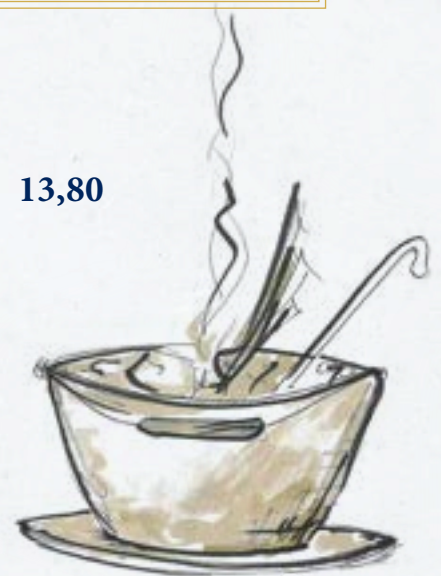
€ 122,-

SPECIAL **RINDERGULASCH**

homemade beef goulash granny's style served in
the cauldron. Optionally with Wirtshaus pretzel
dumplings or spaetzle, served with cucumber salad
in dill sour cream.

From 6 persons on advance booking (1 day before)

p. P. € 13,80



WIRTSCHAUS-WIESN

From **May to October**, our self-service area is open for our guests from 4 p.m. on Tuesdays to Saturdays and from 11 a.m. on Sundays and public holidays!

WIESN KITCHEN

Open Tuesday to Friday from 5 to 9 p.m.

Big barbecue buffet on Saturdays, Sundays and public holidays at our "Wirtshaus-Wiesn"!

BREAD

WIRTSCHAUS BREAD HOME MADE RECIPE

spicy sourdough bread with a dash of pale and a pepper-salt crust, made in Gabi's Backstube

ART

ILLUSTRATIONS

The beautiful illustrations in our menu were created by Kunst auf Maß – Sebastian Filber from Hanau!

Member of
HOLLE
The Food Group



Wirtshaus am See

Holle's
AM SCHLOSSGARTEN
EVENTS · CATERING



DER WINZER
& DER WIRT

vor·zimmer
Bruchköbel



Handwritten: Keine 2 Stunden vor Beginn startet man das Bierfest

vorzimmer · 

VORZIMMER ^{2.0}
MEETS STADTHAUS

Handwritten: save the date ↘

30.08 - 01.09 2024
Stadtplatz Bruchköbel

Helium 6
am 30.08 | ab 19:00 Uhr

Alpenfuzzis
am 31.08 | ab 19:00 Uhr

Holtrio
am 01.09 | ab 11:00 Uhr

vorzimmer · 

Weitere Infos findet
Ihr auf unserer Website
vorzimmer-bruchkoebel.de

EVENTS



GÄNSEZEIT

Ob einzelne Spezialitäten, ein
ganzes Menü oder doch lieber
alles zum Mitnehmen für zu
Hause. Ab dem 11.11. ist wieder
Gänsezeit im Wirtshaus.

AB DEM 11.11.2024



WEIHNACHTSFEIER im Wirtshaus

Bist auf der Suche nach dem
perfekten Platz für deine
Weihnachtsfeier? Dann ab ins
Wirtshaus am See!

Reserviere schon jetzt und
mach die Feier unvergesslich!

WHAT TO EXPECT IN WINTER



SEEWIESN OKTOBERFEST

27.09. - 27.10.24

VORVERKAUF DER TICKETS AUF

SEEWIESN.DE

(LIMITIERTE ANZAHL AN TICKETS)

Wirtshaus am See

LIVEMUSIK IM GROßEN FESTZELT



Stand: 10.04.2024



seewiesn.de