



Wirtshaus am See

FOOD MENU



WELCOME!

We're very pleased to welcome you at our Bavarian gem. It will touch the hearts of true Bavarians, nature lovers and our Hessian friends. Enjoy a variety 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.

OPENING HOURS

WIRTSHAUS AM SEE

Mo. | Rest day
Tue. | 4 p.m. – 1 a.m.
Wed. – Sun. | 11 a.m. – 1 a.m.

WIRTSHAUS KITCHEN

Mo. | Rest day
Di. | 5 p.m. – 10 p.m.
Mi. – Sa. | 11.30 a.m. – 10 p.m.
So. | 11.30 a.m. – 9 p.m.

ADDRESS

WIRTSHAUS AM SEE

Emmerichshofen 3 | 63796 Kahl
Telefon 06188-449 33 22
www.wirtshaus-kahl.de

For reservations please use the contact form on our homepage.

Book here!



Our prices include the statutory value added tax.
A complete list regarding additives and allergens can be found at the end of the menu.

 vegetarian  vegan

Please note that we charge € 0.90 for food change orders.

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 already available from € 15,-!
The nice thing about it, you can also redeem
the voucher at all other locations of the HTFG -
Holle The Food Group (www.htfg.de).

HOLLE
The Food Group





TUESDAY IS THE DAY OF THE MASS

Light & Dark each	1,00 l	€ 8,00
For the girls Aperol Sprizz		€ 5,50

ORIGINAL MUNICH LIGHT

delicately spicy & wonderfully full-bodied

0,40 l € 4,10

1,00 l € 9,50

ORIGINAL MUNICH UR-DUNKEL

strong tartness with balanced spiciness

0,40 l € 4,10

1,00 l € 9,50

YEAST WHITE BEER NATURALLY CLOUDY

unfiltered, sparkling & fruity

0,50 l € 4,40

RADLER

$\frac{2}{3}$ Original Munich Light &
 $\frac{1}{3}$ lemonade

0,40 l € 4,10

RUSS

$\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ lemonade

0,50 l € 4,40

WHITE BEER & GRAPE

$\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ grapefruit juice

0,50 l € 4,40

WHITE BEER & BANANA JUICE

$\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ banana juice

0,50 l € 4,40

WHITE BEER & COLA

$\frac{2}{3}$ Yeast white beer naturally cloudy &
 $\frac{1}{3}$ Cola

0,50 l € 4,40

YEAST WHITE BEER "LEICHTE WEISSE" 0,50 l € 4,40
light taste and "reduced alcohol content" 3.4%.

YEAST WHITE BEER DARK 0,50 l € 4,40
strong aroma, drinkable

YEAST WHITE BEER CRYSTAL CLEAR 0,50 l € 4,40
clear, clearer, crystal clear

PAULANER ZWICKEL 0,40 l € 4,10
naturally cloudy cellar beer,
wonderfully drinkable aroma

PAULANER BEERS
(FROM THE BOTTLE)

PAULANER YEAST WHITE BEER 0,50 l € 4,40
naturally cloudy

WHITE BEER LEMON 0,50 l € 4,40
non-alcoholic Russ

ORIGINAL MUNICH LIGHT 0,50 l € 4,40

NATURE RADLER 0,50 l € 4,40

PAULANER BEERS
(NON-ALCOHOLIC)

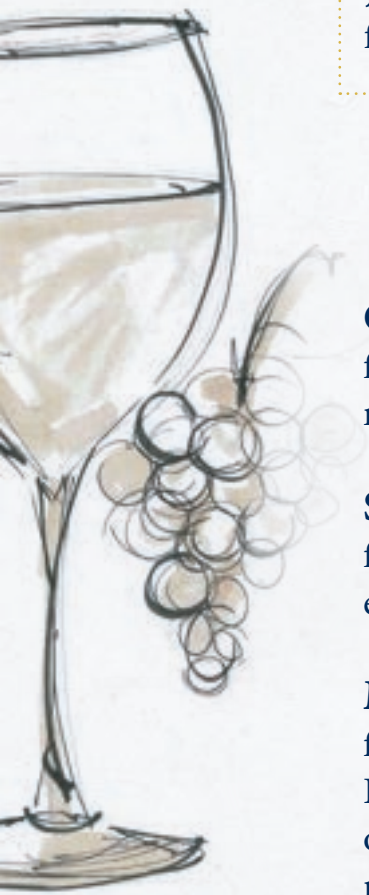
SCHOPPEN 0,50 l € 4,-

8ER-BEMBEL 2,00 l € 15,50

12ER-BEMBEL 3,00 l € 22,-

SCHOPPENWATER/LEMONADE 1,00 l € 4,50

HOCHSTADT
CIDER



RIESLING „DER WINZER & DER WIRT“ 0,20 l € 7,-
from the Nackenheimer Rothenberg. Handpicked 0,75 l € 22,50
by the Wirtshaus team in one of the best sites in
Rheinhessen. With an aroma of peaches
and apricots, dry

„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 0,75 l € 21,-
nice fruity note, off-dry

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

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

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

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

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

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

WIRTSHAUS-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).

WIRTSHAUS-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)

WINTER-APEROL € 7,50
Aperol | Prosecco | Orange | Pomegranate | Cinnamon

APEROL SPRIZZ € 7,-
Aperol | Prosecco | Orange

WINTER-LILLET € 7,50
Lillet Blanc | Ginger Beer | Currant juice | Cinnamon

LAVENDER-RASPBERRY-SPRIZZ € 7,-
Prosecco | Berries | Mint

PROSECCO ON ICE 0,1 l € 4,50
0,2 l € 7,-

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

WINE



NEWS & CHAMPAGNE

MISPELCHEN 3 cl € 3,50
Calvados, fruit juice and medlar

AVERNA, RAMAZZOTTI, JÄGERMEISTER 2 cl € 3,50

HOUSE LIQUOR APRICOT 34 % vol. 2 cl € 3,20



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

€ 8,50

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

SUMMER GARDEN GIN

€ 8,50

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

THE DUKE DRY GIN

€ 8,50

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

HUCKLEBERRY

€ 8,50

FROM THERESIENSTRASSE 33

Next to fresh blueberries, the gin-typical
botanicals are joined by with a little cinnamon
and a touch of lavender.

THE INTERNATIONAL GUEST IN THE PAULANERGARTEN:

HENDRICK'S GIN

€ 9,-

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

FILLER FOR CHOICE:

Thomas Henry Tonic Water
Thomas Henry Ginger-Ale

Thomas Henry Wildberry
Thomas Henry Mystic Mango

Other long drinks on request

€ 8,50

BAVARIAN GIN
ON ICE





HOMEMADE SOFTDRINKS

Our lemonades:

POMEGRANATE-ORANGE

Mint | Orange

0,50 l € 5,50

LAVENDER-RASPBERRY

Mint | Berries

0,50 l € 5,50

GREEN APPLE-PEAR

Mint | Lime | Blue Curaçao Syrup | Cinnamon

0,50 l € 5,50

WATER

0,40 l € 3,50

SELTERS WATER „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

0,50 l € 4,-

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 € 3,80

SOFTDRINKS

WINEMAKER MULLED WINE

€ 5,50

red or white

... gladly also with shot (Amaretto, Baileys, dark rum
or straw rum 80%)

extra charge € 2,-

HOT "SCHOPPEN" (HOT CIDER)

€ 3,50

Cloves | Cinnamon

HOT APPLE GINGER MAGIC

€ 3,50

Cinnamon | Cloves (non-alcoholic)

CAFÉ CRÈME

€ 3,-

ESPRESSO

€ 2,20

ESPRESSO MACCHIATO

€ 2,50

DOUBLE ESPRESSO

€ 2,50

CAFÉ AU LAIT

€ 3,50

CAPPUCCINO

€ 3,50

HOT COCOA

€ 3,50

with cream

... gladly also with shot (Amaretto, Baileys, dark rum
or straw rum 80%)

extra charge € 2,-





FROM THE WIRTSHAUS
SOUP KITCHEN

CARROT-ORANGE-SOUP 🍂

with coconut milk, ginger and chili threads

€ 7,40

Fine **VEAL BROTH**

with Kaaspressknödel and vegetable julienne,
served with Wirtshaus bread

€ 8,40

PAULANER UR-DUNKEL LENTIL STEV

with sauerkraut, bacon and beef sausage

€ 13,80

SALAD „APPLE“ 🍂

Lamb's lettuce with orange dressing,
caramelized walnuts and roasted apple wedge

€ 13,80

SALAD „FIG GOAT“ 🍂

Lamb's lettuce with balsamic dressing accompanied
by grilled goat cheese with rosemary honey,
pickled figs and two kinds of baguette

€ 15,80

SALAD "DUCK"

Lamb's lettuce with cranberry vinaigrette,
pretzel dumpling carpaccio and smoked duck breast

€ 16,80

SALAD „FRIED CHICKEN“

Romaine lettuce hearts with pumpkin seed dressing,
served with baked pieces of Bavarian country chicken
with cranberry dip and two kinds of baguette

€ 16,80

FRESH FROM
THE FIELD

ENDIVE SALAD 🍃

with sour cream dressing

€ 4,50

CUCUMBER SALAD 🍃

in dill sour cream

€ 4,50

LAMB'S LETTUCE 🍃

with balsamic dressing

€ 4,50

Crispy **PORK KNUCKLE ... „SOLO“**

with fresh horseradish (Kren),

Bavarian mustard and Wirtshaus bread

€ 16,-

Crispy **PORK KNUCKLE ... „COMPLETE“**

with own sauce, original Bavarian kraut and a

Pretzel dumpling

€ 19,50

**THURSDAY IS “HAXN” PORK KNUCKLE DAY**

Enjoy Haxn Thursday! Order pork knuckle and save € 2!

A BEAUTIFUL EYE-CATCHER

with advanced order (2 days in advance)

COOKED SOUS VIDE FOR 14 HOURS

€ 122,-

in the finish crispy shot **VEAL'S KNUCKLE approx. 2,5 kg**
in one piece for 4 persons, with cream sauce and shaved horseradish.

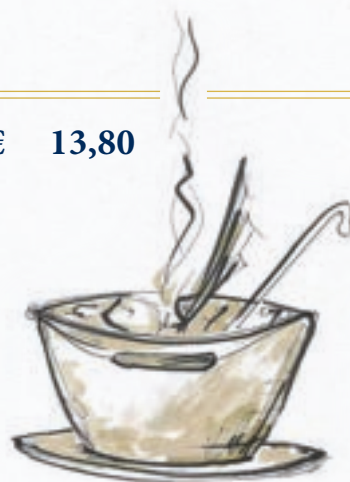
The side dishes please choose from fries, pretzel dumplings, fried potatoes, roasted vegetables, spinach leaves and Bavarian cabbage. (please choose 3 side dishes). A bowl of colorful market salad with balsamic dressing is always served in the middle of the table.

And afterwards to digest for each eater a digestive from the Lantenhammer at Schliersee.

SPECIAL**BEEF GOULASH**

p. P. € 13,80

homemade beef goulash granny's style
served in a cauldron. Optionally with Wirtshaus
pretzel dumplings or spaetzle,
served with cucumber salad in dill sour cream
From 6 persons on advance order (1 day in advance)

**WIRTSHAUS-GESTÖBER** 🍃

€ 8,40

with twisted radish, radishes and pretzel

MAXI-PRETZEL

€ 2,20

... also with butter

€ 2,70

A pair of **WEISSWÜRSCHTL** from vinzenzmurr
in veal broth (can or must be slurped at the end) with
with Händlmaier's sweet mustard and a Maxi pretzel

€ 9,40

Buttery **ROAST PORK**

€ 15,80

from Murroc pork with our own sauce,
apple-red cabbage and pretzel dumplings

„HEAVEN AND EARTH“

€ 13,50

fried black pudding with fried onions,
marjoram mashed potatoes and apple sauce

VEAL BOILED BEEF

€ 21,40

cooked in root broth with horseradish sauce and chips,
parsley potatoes and beet



LUNCH AT THE WIRTSHAUS

Wednesday to Saturday we offer from 11.30 a-m.
to 3:45 p.m. a 14-day changing lunch menu (5 dishes)
with two or three courses from € 12,50. Try it out!

OX SHRED BURGER

€ 15,80

In a brioche bun from Gabi's Backstube,
BBQ ox shreds 200g with fried onions, horseradish chips,
coleslaw, served with French fries

VEGAN BURGER

€ 15,-

In a pretzel bun, a potato and mushroom patty
with fresh herbs and cabbage, served with fries with aioli

DELICACIES

TYROLEAN NAPKIN DUMPLINGS

€ 13,80

with spinach, pumpkin seeds, served on a cherry-
tomato sauce, on top a bit of basil pesto

BEET DUMPLINGS (CREAM DUMPLINGS)

€ 13,80

on warm apple-celery vegetables with sour cream sauce

KAASPRESS DUMPLINGS

€ 13,80

of hearty mountain cheese with sage butter,
pine nuts and parmesan

THE „DUMPLING TRIO“

€ 16,80

the variation with one of each
and of course the corresponding sauce

HOMEMADE DUMPLINGS
A ROUND THING ...

THE „HEARTY DUET“

€ 13,80

Potato dumplings stuffed with liver or blood sausage
on Bavarian cabbage and gravy

„THE CLASSIC“ Original Wiener Schnitzel
from the topside of domestic veal with game
cranberries and caper and anchovy garnish

€ 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
Schnitzel from "Bavarian Murroc-Pork"
with a mix of fresh mushrooms in cream sauce

€ 18,40

SIDES FOR CHOICE ...

- ... Spaetzle
- ... Potato cress mash
- ... Fries
- ... Parsley potatoes
- ... Fried potatoes



„THE HOCHSTAPLER“
a turret of the original Wiener Schnitzel from the topside
of the local veal, potato and cress mash, pub grub and fine
red onion rings

€ 23,80

The "Bavarian Murroc pig" is a special crossbreed with the Duroc
pig - which, due to its special meat-quality, its marbling, the tender
and aromatic meat - and the robust meat - and the robust German
country pig Pietrain. And of course the pigs grow up exclusively in
Bavaria!

also available as senior portion

discount € 4,-

Our beef comes exclusively from the homeland!
It seems contemporary to us to fall back on domestic,
to fall back on domestic, delicious goods. South America,
Ireland etc. have undoubtedly great beef, but why go to to
go far away, if we have the special nevertheless at our doors-
tep. We say thank you to "Hofgut Schwaige" with their lives-
tock from Upper and Lower Bavaria and a bit of Swabia.



RUMP STEAK 250 g

€ 30,-

ENTRECÔTE 350 g

with the typical marbling

€ 33,80

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

Sides: Grilled vegetables | Leaf spinach | Endive salad
Cucumber salad | Lamb's lettuce
Fried potatoes | Fries | Potato cress mash

Toppings: Herb butter | Braised onions | BBQ sauce

ONION ROAST

€ 19,40

from beef rump with braised onions,
dark gravy and buttered spaetzle

MEAT LUST FROM THE
SIMMENTAL CATTLE

And where does he fish? -

At the trout farm Röhl in Blankenbach of course!

GRILLED CHAR IN WHOLE

€ 26,-

with parsley potatoes in sage butter and
a small cucumber salad in dill sour cream

SALMON TROUT FILLET

€ 28,-

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

FISCHERS FRITZ
FISHING FRESH
FISH ...

FOR OUR LITTLE
GUESTS

„PIRATE PLATE“

€ 0,-

„PUMUCKL“

Spaetzle with cream sauce

€ 6,-

„CAPTAIN IGLO“

Fish sticks with fries or mashed potatoes

€ 7,-

„MAX AND MORITZ“

Pieces of fried chicken with fries

€ 8,80

„ROBBER HOTZENPLOTZ“

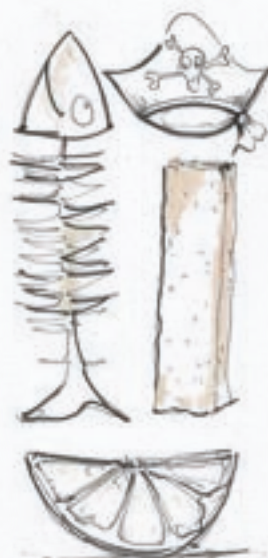
small schnitzel natural with cream sauce,
served with french fries or spaetzle

€ 7,70

„HEROES FEAST“

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

€ 10,80



FROM OUR
DESSERT KITCHEN

HOT LOVE

€ 7,-

Vanilla ice cream with hot raspberries and cream

Homemade APPLE STRUDEL

€ 7,40

with vanilla sauce and cream

CHOCOLATE CAKE

€ 8,-

with liquid core, berry grits and egg sauce

KAISERSCHMARRN from 2 persons

€ 16,40

with applesauce and powdered sugar

... for each additional person

extra charge

€ 7,40

You are welcome to order the following extras

TWO BAGUETTE	€ 1,-
2 slides WIRTSHAUS-BREAD	€ 1,30
GRILLED VEGETABLES	€ 4,-
LEAF SPINACH	€ 4,-
APPLE RED CABBAGE, BAVARIAN-CABBAGE	€ 4,-
PRETZEL DUMPLING or FRIED POTATOES	€ 4,-
PARSLEY POTATOES, POTATO CRESS MASH	€ 3,30
FRIES or BUTTER SPAETZLE	€ 4,-
BUTTER (20 g)	€ 0,70
HERB BUTTER (ca. 40 g), HORSERADISH- CHIPS, SWEET MUSTARD	€ 2,-
BRAISED ONIONS	€ 3,-
BBQ SAUCE or AIOLI	€ 2,20
CREAM SAUCE, CREAM SAUCE, GRAVY	€ 4,-
APPLESAUCE, VANILLA SAUCE, WILD CRANBERRIES	€ 2,40
EGG LIQUEUR SAUCE	€ 2,80

EXTRAS

EVENTS

24.10.-10.11. GAME WEEKS

Wild-Special – it's a wild thing!

FROM 11.11. GOOSE TIME AT THE WIRTSHAUS & GOOSE TO GO

Look forward, as every year, to the special fowl.

25. & 26.12. CHRISTMAS MENU

Enjoy our delicious Christmas menu on the 1st and 2nd Christmas Day!

31.12. NEW YEAR'S EVE

New Year's Eve at the Wirtshaus am See with exclusive menu, DJ and fireworks! ticket sale starts from 1 November.

FONDUE DAYS

January to April by reservation from 5 pm.

More information will be available soon on our website and social media channels.

Visit us also on Facebook at:

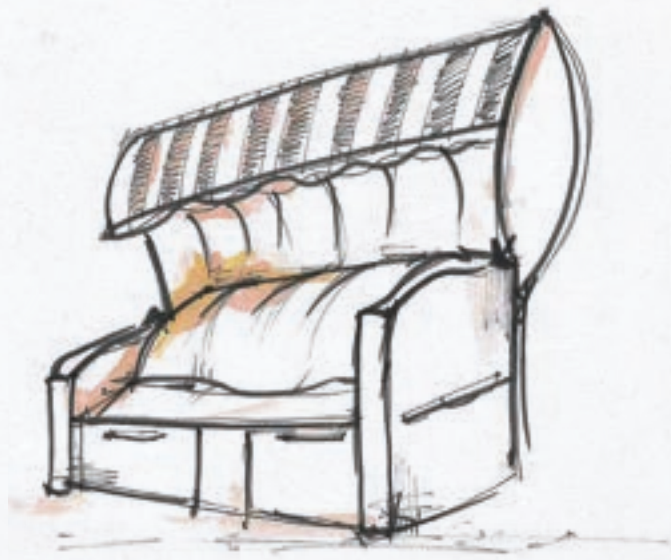
www.facebook.com/Wirtshaus-Kahl/



Visit us also on Instagram at:

www.instagram.com/wirtshaus.am.see/





WIRTSHAUS WIESN

Look forward to our Wirtshaus-Wiesn again next year
from **May 1 to September 30!**

WIRTSHAUS BREAD MADE WITH A HOMEMADE RECIPE

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

BREAD

ILLUSTRATIONS

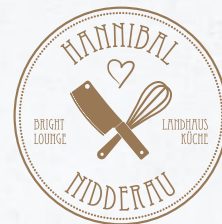
The beautiful illustrations of our menu card are made
by Kunst auf Maß - Sebastian Filber from Hanau!

ART

ALL COMPANIES OF HOLLE THE FOOD GROUP



Wirtshaus am See



DER **WINZER**
& DER **WIRT**

vor·zimmer
Bruckköbel

AMTSSTUBE
coming soon

Member of...
HOLLE
The Food Group

ALLERGENS AND ADDITIVES FOODSTUFFS

	Wheat	Rye	Barley	Oats	Spelt	Kamut	Eggs	Peanuts	Soybeans	Milk	Lactose	Almonds	Hazelnuts	Cashew nuts	Brazil nuts	Pistachios	Macadamia nuts	Celery	Mustard	Sesame seeds	Crustaceans	Fish	Sulfur dioxide / Sulfites	Lupines	Molluscs	Alcohol	Pickling salt
Aioli																											
Applesauce																											
Apple red cabbage																							x			x	
Apple strudel vanilla sauce cream	x						x			x	x	x															
Baguette	x	x		x	x																						
Bavarian cabbage																											x
BBQ sauce	x																	x									x
Leaf spinach	x									x	x												x				
Gravy	x																	x									
Fried potatoes																											
Pretzel dumplings	x						x			x	x																
Butter											x	x															
Butter spaetzle	x						x			x	x																
Mushroom sauce	x									x	x																x
The „hearty duet“	x						x											x									x
Der Hochstapler potato cress mash Wirtshaus Gestöber onion	x	x					x			x	x																
Egg liqueur sauce							x																				x
Endive salad sour cream dressing							x			x	x								x								
Entrecôte																											
Fine veal broth																											
Lamb's lettuce balsamico dressing							x												x								
Grilled vegetables																											
Cucumber salad dill sour cream											x									x							
Hot Love raspberries cream											x	x															
Heaven and earth marjoram mashed potatoes applesauce fried onions											x	x															
Jägerschnitzel	x	x					x			x	x												x				x
Kaaspress dumplings	x						x			x	x																
Veal shank	x									x	x												x				x
Kaiserschmarrn applesauce	x						x			x	x																
Captain iglo fries	x	x					x																				
Captain iglo potato mash	x	x					x			x	x																
Potato cress mash											x	x															
Crispy pork knuckle „complete“	x	x					x			x	x							x					x				x
Crispy pork knuckle „solo“	x																		x								
Herb butter											x	x															
Salmon trout fillet horseradish shavings leaf spinach pine nuts parsley potatoes	x										x	x															
Max and Moritz	x						x				x	x															
Maxi pretzel	x																										
Maxi pretzel with butter	x										x	x															
Horseradish sauce	x										x	x															
Ox shred bugs fries	x	x									x	x							x	x							
Original Wiener Schnitzel	x	x					x				x	x								x							
Paulaner ur-dunkel lentil stew																											
Parsley potatoes											x																
Fries																											
Pumuckl							x				x	x															x
Cream sauce	x										x	x						x						x			x
Robber hotzenplotz fries											x	x															x
Robber hotzenplotz spaetzle											x	x															x
Beet dumplings	x	x	x	x	x		x				x	x							x					x			x
Rumpsteak																											
Char in whole parsley potatoes sage butter cucumber salad	x										x	x								x							
Salad „apple“	x	x																		x							
Salad „fried chicken“	x	x	x	x	x		x				x	x								x							
Salad „fig goat“	x	x					x													x							
Salad „duck“	x						x				x	x															
Braised onions																											
Chocolate cake berry grits egg liquor sauce	x						x				x	x															x
Roast pork apple-red cabbage pretzel dumplings own sauce	x						x				x	x							x	x				x			x
Sweet mustard																					x						
Tyrolean napkin dumplings	x	x	x	x	x		x				x	x															
Vanilla sauce											x	x															
Vegan burger fries	x																										
Weisswürschtl veal broth pretzel sweet mustard	x										x	x							x	x							
Wild cranberries																											
Wirtshaus bread	x	x																									
Wirtshaus Gestöber	x										x	x															
Onion roast braised onions gravy buttered spaetzle	x						x				x	x							x								x

Due to cross-contermination in a catering kitchen, it is always possible that traces of anything can be in anything!

	Sweetener	Dye	Caffeine	Taurine	Quinine	Acidifier	Stabilizers	Antioxidantien	Gluten	Laktose	Sulfites	Vintages may vary
8er- und 12er- Bembel								X				
Almdudler	X	X										
Almschorle	X	X								X		X
Old Hazelnut												
Old House-Plum												
Old Cherry												
Old Apricot												
Old Forest-rRaspberry												
Old Williams-Christ-Pear												
Old Apple												
Aperol Sprizz		X		X						X		
Averna, Ramazotti, Jägermeister												
Café au lait			X						X			
Café Crème			X									
Cappuccino			X						X			
Cola		X	X		X		X					
Cola Zero	X	X	X		X		X					
Double Espresso			X									
Espresso			X									
Fanta		X					X					
Mixed Set										X		X
Grauer Burgunder (Bodenheim)										X		X
Grauer Burgunder (Rheinessen)										X		X
Homemade Pomegranate-orange lemonade					X							
Homemade lavender-raspberry lemonade					X							
Homemade green apple-pear lemonade					X							
House liquor apricot												
Yeast white beer dark								X				
Yeast white beer crystal clear								X				
Yeast white beer „leichte weisse“								x				
Yeast white beer naturally cloudy								X				
Hendricks Gin												
Hot apple ginger magic					X							
Hot „Schoppen“ (hot cider)							X					
Huckleberry Gin												
Currant juice												
Karamalz	X	X						X				
Cherry banana juice												
Lavender-raspberry-sprizz					X					X		
Passion fruit juice												
Mispelchen												
Nature Radler (non-alcoholic)	X				X	X		X				
Next Level Gin												
Orange juice												

	Sweetener	Dye	Caffeine	Taurine	Quinine	Acidifier	Stabilizers	Antioxidantien	Gluten	Laktose	Sulfites	Vintages may vary
Original Munich light									X			
Original Munich light (non-alcoholic)									X			
Original Munich ur-dunkel									X			
Paulaner xeast white beer (non-alcoholic)									X			
Paulaner Spezi		X	X				X	X				
Paulaner Zwickl									X			
Pinot Noir Rosé											X	X
Prosecco on ice											X	
Pure Velvet											X	X
Primitivo Puglia											X	X
Radler						X			X			
Rapp's apple spritzer												
Rhubarb juice												
Riesling "Der Winzer und der Wirt"											X	X
Russ						X			X			
Sauvignon Blanc											X	X
Schoppen								X				
Selters „natural“ and "classic"												
Summer garden Gin												
Spätburgunder											X	X
Sprite								X				
Water												
The Duke Dry Gin												
Thomas Henry Ginger-Ale		X	X			X						
Thomas Henry Maystic Mango		X	X			X	X	X				
Thomas Henry Tonic Water		X			X	X		X				
Thomas Henry Wildberry		X				X						
White beer & cola		X	X			X			X			
White beer & grape									X			
White beer lemon (non-alcoholic)		X				X	X		X			
White beer & banana juice									X			
Winter-Aperol			X		X						X	
Winter-Lillet											X	
Winemaker mulled wine											X	X
Winzersekt											X	
Wirtshaus-Schorle											X	X
Wirtshaus-Schörlchen											X	X

ALLERGENS AND ADDITIVES BEVERAGES



WILD WOCHEN

24.10. - 10.11.23



WEIHNACHTS- MENÜ

25.12. & 26.12.23



SILVESTER IM WIRTSHAUS

31. DEZEMBER 2023



GÄNSEZEIT

AUCH TO GO

AB 11.11.23



FONDUE TAGE

JANUAR - APRIL 2024



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