Monday, 23.09.
Lunch treats (while stocks last)
- Two pairs of Franconian sausages,
  with homemade potato salad
  (meatballs), lard, pretzel breadsticks
  and two slices of bread
  (half of a 1200 gram chicken)                  filled with butter and parsley, extra meaty and tender
  each portion   4,00 €

Monday, 24.09.
Baked pork cutlet with french fries
  in vinegar and oil, with Emmental cheese,
  Regensburger sausages
  and cranberries
  (sliced pancetta)  13,50 €

Tuesday, 25.09.
2 Munich veal sausages
  with Müller pretzel
  (until 2 p.m.)  12,50 €

Round of 2 Munich veal sausages
  with Müller pretzel
  (until 2 p.m.)  7,50 €

Ox meat prepared by our family-owned butchery
Munich Sauerbraten (marinated pot roast),
shoulder of beef with homemade bread dumpling and cranberries
  (regional spread consisting of brie with 50% fat
  and cream cheese with 70% fat)g   9,80 €

Portion of ox meat with natural sauce
and homemade potato-cucumber salad 12,50 €

Spicy ox goulash with homemade bread dumplings
  (daily from 2:00 p.m.)  14,90 €

Bavarian onion beef with spicy onion sauce,
  crunchy fried onions and cheese spatzel
  (Swabian egg noodles)  17,90 €

Lean boiled beef with fresh creamed savoy cabbage,
  boiled potatoes and fresh horseradish 16,50 €

Braised ox cheek in wine sauce with mashed potatoes
  and sliced vegetables  18,50 €

Our ox meat and meats from young cattle are prepared by our
  family-owned butchery and produced by local farmers around Munich. The
  Kraus family from Ismaning supplies us with Sauerkraut, Blaukraut
  (red cabbage), potatoes and vegetables. As you can see, we
  attach great importance to quality and local products.
Your host family Roiderer

Enjoy our delicious
Octoberfest Fried chicken!
Freshly prepared every day!
from Lower Bavarian farmers and producers
running moderately sized poultry-fattening farms. High quality feeding and
appropriate breeding make for outstanding quality.
½ grilled Octoberfest fried chicken
(half of a 2201 gram chicken)
  filled with potato-cucumber-salad
  and cranberries
  (two persons)
  in cognac cream sauce, topped with ham
  and spicy alpine cheese;
  served with fried potatoes
  and appropriate breeding make for outstanding quality.
Mild Emmental cheese
  and cream cheese with 70% fat)g   9,80 €

and as usual tasty
homemade potato salad
  (regional spread consisting of brie with 50% fat
  and cream cheese with 70% fat)g   9,80 €

Pizza or burger
(cubes, garnished with grapes
  and cranberries)

Cheese platter
with Bavarian cheese specialties
  with bread and butter, garnished with grapes
  (no preservatives, no flavour enhancers)
  each portion   4,00 €

Grilled pork rost from straw beefed pigs,
with dressing
  (while stocks last)
  (half of a 1200 gram chicken)                filled with mashed potatoes
  and roasted white bread croutons
  in cognac cream sauce
  (Swabian egg noodles)  18,50 €

Two kinds of crispy grilled piglet with
  potato dressing and
  sauce
  (two persons)  21,80 €

Fine deer goulash with homemade spatzel
  (Swabian egg noodles) and cranberries
  each portion   21,50 €

2 grilled meatballs with our homemade pasta salad
  (Swabian egg noodles)  11,90 €

Grilled and fried
Sliced pork fillet in cognac cream sauce
  with homemade spatzel
  (Swabian egg noodles)  18,50 €

Shredded ox, fillet and sliced ox loin in pepper cream sauce
  with roast potatoes
  (while stocks last)
  (half of a 1200 gram chicken)                filled with mashed potatoes
  and appropriate breeding make for outstanding quality.
Mild Emmental cheese
  and cream cheese with 70% fat)g   9,80 €

Winner Schiltz (a selection of top-rung calf meat) with roast potatoes
  and cranberries
  (Swabian egg noodles)  25,50 €

Vegetarian
Cheese spatzel (Swabian egg noodles)
  with Emmental cheese and
  Swiss cheese salad,
  fried onions and green salad  13,50 €

Ricotta-spinach-bread dumplings
  roasted with tomato ragout
  (Swabian egg noodles)  14,90 €

Fresh mushrooms in herc cream sauce
  with homemade bread dumpling
  (two persons)  9,80 €

Cedar Salad, roman salad with spicy
dressing, roasted white bread croutons
  and grilled pear
  (Swabian egg noodles)  14,90 €

Sweet treats
Homemade caramelised Kaiserschmarrn
  (sliced pancetta) with apple sauce
  (Swabian egg noodles)  11,90 €

Bry Dampfnudel (steamed yeast dumpling)
  with honey and vanilla sauce
  (Swabian egg noodles)  8,80 €

Grilled leg of lamb with red cabbage
  and cranberries
  (regional spread consisting of brie with 50% fat
  and cream cheese with 70% fat)g   9,80 €

Menu English
Lunch treat
11:30 a.m. to 2:00 p.m.

Choose from our soups
- Springtime goulash soup with meatballs
  and sliced vegetables
  each portion   4,00 €

- Liver dumpling soup with
  sliced vegetables
  each portion   4,00 €

Our soup specialities
- Our soup specialities
  (until 2 p.m.)  8,50 €

- Our soup specialities
  (from straw bedded pigs)
  each portion   12,50 €

- Single bread dumpling or potato dumpling
  (Swabian egg noodles)
  each portion   3,00 €

- Portion of O’gmachter
  (Swabian egg noodles)  4,00 €

- Portion of homemade spaetzle
  (Swabian egg noodles)
  each portion   4,00 €

- Portion of homemade spatzel
  (Swabian egg noodles)
  each portion   4,00 €

- Portion of Homemade O’gmachter
  (Swabian egg noodles)  4,00 €

- Portion of Kaiserschmarrn
  (sliced pancetta) with apple sauce
  (Swabian egg noodles)  11,90 €

- Portion of O’gmachter
  (regional spread consisting of brie with 50% fat
  and cream cheese with 70% fat)g   9,80 €

- Portion of beef with homemade bread dumpling and cranberries
  (regional spread consisting of brie with 50% fat
  and cream cheese with 70% fat)g   9,80 €

- Portion of Homemade O’gmachter
  (Swabian egg noodles)  4,00 €

- Portion of innkeeper’s potato salad
  (Swabian egg noodles)  4,00 €

- Portion of Kaiserschmarrn
  (sliced pancetta) with apple sauce
  (Swabian egg noodles)  11,90 €

- Single bread dumpling or potato dumpling
  (Swabian egg noodles)
  each portion   3,00 €