

hugo

elderflower syrup filled with prosecco and sparkling water,
lime and mint 7.50

alpen sprizz

apricot brandy, lime juice, elderflower syrup
prosecco and tyrolean **organic ice tea** 8.20

crostini with olive pesto and tomatoes

roasted bread with homemade pesto made from **organic olives**
and dry tomatoes, served with parmesan 7.50

foamed cream soup

with grilled fine fish filet 9.-
without fish 4.90

handmade ravioli of the day

refined with butter and rasped parmesan cheese 12.90

bavarian risotto

made with **organic-„urkorn“ (chiemgau)**

with seasonal vegetables, peas and herbs 13.90

vegetables from the wok

mixed **organic** vegetables with strips of grilled turkey breast,
organic basmati rice, **organic cashewnuts** and chili dip 13.90

seasonal pasta (also available gluten-free)

with a sauce of **organic tomatoes**, **organic olives** and cubed zucchini,
refined with chili and olive oil, served with parmesan 11.-



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Viennese Schnitzel

veal escalope, fried in butter,
served with **organic fried potatoes**, lingonberries and salad 24.90

fish filet (160g) and homemade ravioli of the day

glazed with white port wine, served with fresh herbs 19.90

pieces of ox meat in an organic roll (burger)

with cranberry-chili-crème-fraîche, rocket salad,
tomatoes and onions, served with salad 12.90

from the lava-stone barbeque

grilled roastbeef of simmentaler young bull

with **organic french-fried potatoes**, herb butter and salad

120g 16.90

200g 22.90

300g 31.90

veal steak

with rosemary, lemon mayonnaise and **organic french-fried potatoes**

200g 20.-

250g 25.-

300g 30.-

organic „bavarian leberkäse“ with organic fried egg,

served with **organic fried potatoes** and **sweet organic mustard** 11.-

organic fried sausage

with **organic pickled cabbage**, **organic fried potatoes** and **organic mustard** 11.-

grilled steak and tarte flambée

finest simmentaler roastbeef 160g

served with our classical **organic tarte flambée** with leek, onions,

„andechser“ **organic cheese** and tomatoes 17.90



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tarte flambée

tarte flambée is a kind of "french pizza" from alsace made from a very thin layer of **organic pastry, topped with sour cream**

classical

with sour cream, bacon, leek, cocktail tomatoes and **organic cheese** 10.50

vegetarian

with sour cream, leek, bell pepper, cocktail tomatoes, mushrooms, seasonal vegetables and **organic cheese** 12.-

noble

with sour cream, leek, salmon, garlic and **organic cheese** 12.50

spicy

with sour cream, leek, spicy salsiccia salami, onions, tomatoes, garlic and **organic cheese** 12.50

parma ham and rocket

with sour cream, leek, tomatoes, rocket, mozzarella cheese and parma ham 12.90

flambée bread

with sour cream and olive pesto 7.50



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salad

rocket spinach salad with organic cashewnuts

with balsamic dressing and parmesan 7.-

with strips of grilled turkey breast 10.-

with strips of roastbeef from simmentaler young bull 13.-

tomato salad with mozzarella cheese

marinated with salt and organic olive oil 8.-

mixed salad or green leaf salad

seasonal salad with homemade dressing 5.-

large mixed salad

with grilled turkey breast (with organic curry) or grilled strips of roastbeef from simmentaler bull, mushrooms, organic egg and pineapple 13.90

large mixed salad

with roasted organic goat cheese and organic olives 12.90

larged mixed salad

with tuna from sustainable inshore fishery, caught by single-rod, served with organic olives, capers and organic egg 14.-



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desserts

homemade kaiserschmarrn
and **organic apple puree** 11.-

crème brûlée
homemade vanilla cream gratinated with caramel
served with **cramer`s organic ice cream** 5.90

tartufo 6.90

cramer`s organic ice cream
per scoop 1.70



piece of cake 3.90

organic cheese from regional farmers
with different sorts of **organic bread** and butter 8.50

affoghato
organic vanilla ice cream with hot espresso
and **organic milk foam** 4.20

