

Starters



- Seasonal salads in yoghurt dressing
with roasted goat cheese
in a coat of bacon and rosemary* € 14,20
- Grilled slices of fillet of beef
with green asparagus
rocket salad and red wine sauce* € 15,80
- Graved salmon and smoked salmon
with mashed potatoes, cucumber-noodles
trout-caviar and dill mustard sauce* € 15,20
- Bavarian starters
with radish, radishes, chive buttered bread
bavarian bacon and obazter* € 12,90
- Carpaccio
with parmesan cheese
rocket salad ,olive oil and lemon* € 16,20

*From 05.30 p.m. we allow ourselves to charge a special
cover for pfister bread, butter and cream cheese
€ 2,40 per person*

Salad



- Seasonal salads with romana tomatoes
and light yoghurt dressing* € 8,90
Small portion € 5,00
- Seasonal salads with romana tomatoes
parmesan cheese
and roasted mushrooms with herb croutons* € 12,90
- Seasonal salads with tomatoes, parmesan cheese
1/2 panfried guinea fowl, red wine sauce
and herb croutons* € 15,20

Soups




- Parmesan cheese soup
with chorizo and leaf spinach* € 9,20
- Cream soup of balsamico
with lentils and grilled fillet of pike perch* € 9,20
- Clear consomme
with liver dumpling, semolina dumpling
pan cake stripes and fresh chive* € 7,20

Entremets



- Italian risotto*
with potatoes, leek
and parmesan € 14,20
- Noodles with fresh herbs*
and grilled scampi € 16,80
- Spaetzle gratinated with cheese,*
served with crispy onions and small salad € 15,20

From sea and river



- Kufflers fish-plate*
Grilled salmon, scampi, pike perch and brook trout
with anti-pasti-vegetables, 1/2 lemon
herb butter and rosemary potatoes € 26,20
- Grilled salmon*
with beetroot, leaf spinach
horse radish sauce and rice € 24,20
- Duo of pike perch and brook trout*
on balsamico-lentils
and potatoes € 25,20
- Rosefish*
baked in a crust of bread and fine herbs
served with potato salad
and Sauce Remoulade € 19,50

Bavarian Specialities



- Prime boiled beef
with apple- horse-radish, spinach
and roast potatoes* € 23,20
- Saddle of deer with cranberry sauce
with bread dumplings, roasted mushrooms
and apple red cabbage* € 28,80
- Saddle of lamb
with beans-bell peppers-ragout
thymejus and gratinated potatoes* € 24,80
- Kuffler Wiener Schnitzel
breaded escalope of veal with roast potatoes
cucumber salad and cranberries* € 24,90
- Fillet steak of Angus-Beef
with chorizo-bell pepper-letscho
and gratinated potatoes* € 35,90
- Crispy bavarian pork in dark beer sauce
apple red cabbage and different dumplings* € 16,50
- 1/2 crispy bavarian duck
with apple red cabbage, potato dumplings
and cranberries* € 24,90
- Bavarian sirlion steak
with roast potatoes, crispy onions
and fine vegetables* € 27,50

Bavarian Speciality plate

*Variety of different bavarian specialities
with different dumplings, apple red cabbage
and sauerkraut*

p.P. € 24,90

Chateaubriand

*of fillet of Angus-Beef
with anti-pasti-vegetables,
gratinated potatoes and red wine sauce*

p.P. € 35,90

Waiting time per 2 persons 25 Min.

Kufflers fish-plate

*Grilled salmon, pike perch, scampi
and brook trout
with anti-pasti-vegetables, 1/2 lemon
herb butter and rosemary potatoes*

p.P. € 26,20

Saddle of deer with cranberry sauce

*bread dumplings, roasted mushrooms
and apple red cabbage*

p.P. € 28,80

Dessert



- Duo of chocolat and passion fruit-mousse
in a coat of sponge
cassis sauce and fresh fruits* € 9,20
- Milk-cream strudel
with vanilla sauce* € 8,20
- Bavarian cream
with red wine pear* € 9,50
- Fresh fruit salad with Grand Marnier
and ice-cream* € 7,50
- Apple and pineapple fritters
with raspberry sauce and vanilla ice-cream* € 8,90

Cheese



- Cheese variation
with mustard of figs,
grapes and grissini* € 12,70

*Our banquet
is pleased to advise you for private bookings
of our rooms
VAT and service included*