

## Starters



- Plate of smoked fish  
(trout, brook trout, salmon trout and kingfish)  
with creamy horse radish, red onions  
and seasonal salads* € 14,50
- Bavarian starters  
with radish, radishes, chive buttered bread,  
sausages, bacon, obazter and liver wurst* € 10,90
- Goat cheese roasted with zucchini,  
rocket-tomato-salad and balsamico-dressing* € 11,80
- Tatar of beef  
with crispy bread  
served with cream fraiche* € 13,90
- Homesmoked breast of duck  
on beluga-lentils-salad* € 13,80
- Shrimps cocktail  
Marinated shrimps with mango-cocktail sauce  
and fresh salad* € 13,50
- Carpaccio „Classic “ of beef  
olive oil, lemon, parmesan cheese, sea salt  
and rocket salad  
in white balsamico herb dressing* € 15,80

*From 05.30 p.m. we´re allowed to charge a special cover bread,  
fresh pretzels, butter and cream cheese  
€ 2,20 per person*

## Salads



*Rocket salad and romana tomatoes  
with roasted cubes of beef  
white pepper sauce and parmesan cheese* € 15,20

*Mixed salads  
in herb-dressing  
with roasted mushrooms  
and crispy bread* € 11,90

*Original Kuffler s chicken salad  
Mixed salad in yoghurt-dressing  
with romana tomatoes, pamesan cheese  
and backed 1/2 poussin* € 13,80

*Mixed salads  
with romana tomatoes  
in light yoghurt-dressing* € 7,50  
*small portion* € 4,10

## Soups



*French fish soup  
with saffron, fresh herbs  
and garlic bread* € 9,70

*Tomato cream soup  
with croutons and basil pesto* € 7,50


*Clear consomme with liver dumpling  
and fine vegetables* € 5,80

## *Entremets*



- Italian risotto with green asparagus  
grilled scampi and parmesan cheese* € 17,50
- Portion of mushrooms in cream with herbs  
served with bread- and pretzles dumplings* € 14,80  
*small portion* € 11,80
- Noodles with leaf spinach, cubes of goat cheese  
and roasted pine seeds* € 14,80

## *From sea and river*



- Grilled fillet of brook trout  
with herb noodles and fine vegetables* € 23,20
- Fillet of loup de Mer  
grilled in a leaf of banana, coconut-curry-sauce  
and rice* € 25,80
- Fillet of pike perch on stewed vegetables  
chervil sauce and herb potatoes* € 23,80
- Rosefish baked in a crust of bread and herbs  
with potato salad and sauce remoulade* € 20,80
- Spatenhaus-fish plate  
with shrimps, scallop  
fillet of pike perch and salmon  
leaf spinach, ½ lemon,  
herb butter and rosemary potatoes* € 25,20

## Bavarian Specialities



- Breast of duck  
with vegetables „ Asia Style “,  
red thai curry sauce and rice* € 21,20
- Grilled fillet of hare  
with juniper sauce, roasted mushrooms,  
apple red cabbage and spaetzles* € 19,90
- Mignons of beef and pork  
on white pepper sauce, spaetzles  
and vegetables* € 22,20
- Kuffler „Wiener Schnitzel“  
breaded escalope of veal with roast potatoes  
creamy cucumber salad and cranberries* € 21,90
- Grilled calf´s liver „Berliner style“  
with mashed potatoes, apples, crispy onions  
and fresh vegetables* € 21,50
- Fillet steak of angus beef  
with stewed vegetables, red wine sauce  
and potato strudel* € 29,20
- ½ crispy bavarian duck  
with apple red cabbage, potato dumplings  
and cranberries* € 21,50
- Bavarian sirloin steak  
with roast potatoes and creamy  
cucumber salad* € 24,80

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### Prime boiled beef ( served in two courses )

#### First

*Clear soup with semolina dumplings and pancakes*

#### Secondly

*prime boiled beef with roast potatoes, leaf spinach  
and fresh horse radish*

€ 25,80

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## *Speciality plates*



### *Chateaubriand*

*with barolo sauce  
with fresh vegetables  
and potatoes*

*per person € 28,20*

*Waiting time per 2 persons app. 25min.*

### *Spatenhaus-fish plate*

*with shrimps, scallop  
fillet of pike perch and salmon  
with fresh vegetables, ½ lemon,  
herb butter and rice*

*per person € 25,20*

### *Bavarian Speciality plate*

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

*per person € 22,90*

## Dessert



<i>Orange cream brulée</i>	€ 8,20
<i>Bavarian cream with marinated strawberries</i>	€ 7,20
<i>Apple fritters with cinnamon-sugar raspberry sauce and vanilla ice-cream</i>	€ 7,50
<i>Cream Fürst Pückler served in glass</i>	€ 8,20
<u><i>Variation of fruits</i></u> <i>Fresh fruit salad with grand marnier fresh fruits and cashew-sour-cream ice-cream</i>	€ 7,90
<i>Different ice-cream without whipped cream</i>	€ 5,50
<i>with whipped cream</i>	€ 6,10

## Cheese



<i>International cheese variation parmesan cheese, brie, andechser, goat cheese served with mustard of figs, grapes and grissini</i>	€ 12,50
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*Our banquet  
is pleased to advise you for private bookings  
of our rooms  
VAT and service included*