



Hors D'oeuvres

- 12 The finest smoked various fish on a bed of green salad, served with cream of horse-radish sauce
- 7 Tomato and mozzarella, garnished with basil, in an olive oil and onion dressing, served with white bread
- 8 Scampi fried in garlic on a bed of crisp green salad, served with white bread

From the Soup Tureen

- 13 Liver dumpling soup
- 3 Cream of tomato soup
- 14 Cream of garlic soup with herb croutons
- 15 French onion soup
- 16 Goulash soup

Vegetarian – Light Cuisine

- 11 Ribbon noodles with lightly fried strips of salmon and courgette
- 609 Vegetable platter
- 818 Potato fritters with apple purée
- 452 Mixed salad

- 20 Greek salad
with goat's cheese, olives and a mixed salad
- 24 Salad bowl à la Niçoise
tuna fish, green beans and tomatoes on a bed of green salad,
mildly spicy



Fish Dishes

- 119 Baked fillet of saithe,
served with a remoulade sauce and potato salad
- 121 Fillet of plaice fried in butter,
served with boiled parsley potatoes and a mixed salad
- 124 Trout meunière
served with sauté potatoes and a green salad

Adam Delicacies

- 825 Kasnocken – cheese noodles in a hearty sauce,
served with fried onions and a green salad
- 33 Kaiserschmarrn – sugared pancake with raisins,
cut up into small pieces and served with apple purée
- 112 Venison goulash,
served with home-made spaetzle and cranberries
- 810 Mixed sausages with sauerkraut
- 836 Joint of pork in a natural gravy,
served with a bread dumpling and a Bavarian cabbage salad
- 106 Farmer' feast consisting of roast pork, smoked belly pork, meat loaf
and sausages on a bed of sauerkraut, served with a bread dumpling
- 108 ½ knuckle of pork roasted in a dark beer sauce,
served with sauerkraut and bread dumpling



From the Pan and From the Grill



- 805 Strips of turkey in a cream sauce, served with courgettes on butter rice
- 610 Tender turkey breast in breadcrumbs, served with hollandaise sauce, broccoli and fried grated potatoes
- 200 Viennese pork cutlet fried in butter, served with fried potatoes and a mixed salad
- 318 Fine strips of pork with mushrooms in a cream sauce, served with home-made spaetzle
- 77 Grilled back of pork “Münchener Art”, served with mushrooms, smoked bacon and fried grated potatoes
- 201 Gypsy kebab
small grilled pork fillets, finely garnished on curry rice
- 211 Veal cordon bleu fried in butter, served with chips and a mixed salad
- 213 Roast beef covered in fried onions, served with fried potatoes
- 212 Angus rump steak, coated in course pepper, medium grilled, served with green beans fried in bacon and fried potatoes
- 215 Peppered fillet steak, served with bouquets of green beans wrapped in bacon and a baked potato
- 115 Venison steak “Gutsherren Art”, served with potato croquettes and a pear
- 116 Venison médaillons “Schloß Hubertus”, served with mushrooms in a fine game sauce, green beans fried in bacon, potato croquettes and cranberries



For 2 People



- 219 Gourmet platter “à la maison”
- 220 Chateaubriand (450g fillet of beef carved at the table),
served with béarnaise sauce, various vegetables and baked potato

Toasts

- 302 Toast Hawaii
Ham and melted cheese with a slice of pineapple on toast,
served with cranberries and garnished with salad
- 307 Devil’s toast
Pork steak on toast covered in a fiery sauce
- 614 Gourmet toast
Small fillets of pork and beef, mildly spicy

Brotzeiten – Tasty Bavarian Snacks

- 406 Berchtesgaden bread with bacon, served with horse-radish,
finely garnished
- 401 Bread with roast pork, served with horse-radish, finely garnished
- 411 Salad of delicately sliced sausage meat and onions, finely garnished,
served with course rye bread
- 412 with cheese
- 418 Farmers’ “Brotzeit” platter – various cuts of meat and cheese,
finely garnished, served with course rye bread