



## *Gasthaus zum "Bier-Adam"*

### *Oldest beer tavern in the Berchtesgadener Land*

*There is evidence that it existed in the market  
in 1546 Berchtesgaden a so-called  
"Pierhaus" (beer pub). It is thus, documented,  
the today's Gasthaus "Bier-Adam" meant.*

*Thus the inn "Bier-Adam"  
is as the oldest beer tavern in  
the See the Berchtesgaden market.*

*It got its actual name  
"Bier-Adam" by Adam Haslinger, who in  
1695 was the landlord of the "Pierhaus am Egg".*

*The Huber family has been in charge since 1938,  
and now already in the third generation  
the "beer Adam".*

*We wish you a pleasant stay In our house.*

*We are available for requests and suggestions  
At your disposal at any time.*

*Wolfgang Huber*

### *Adam Delicacies*

*„Bier-Adam“ with the sausage – burger (180gr.) with fries*

*Beer-burger (180gr.) Best beef with sweet potato fries*

*Dumpling platt with bacon dumplings, vinegar dumpling and liver  
dumpling on sauerkraut*

*Bavarian country chicken breast baked with potato  
cucumber salad*

*Mixed sausages with sauerkraut*

*Venison goulash, served with home-made  
spaetzle and cranberries*

*Joint of pork in a natural gravy, served with a bread dumpling  
and a Bavarian cabbage salad*

*Farmer' feast consisting of roast pork, smoked belly pork, meat loaf and  
sausages on a bed of sauerkraut, served with a bread dumplin*

*½ knuckle of pork roasted in a dark beer sauce, served with sauerkraut  
and bread dumpling*

### **Hors D'oeuvres**

*Carpaccio from beef filet piquant with Parmesan cheese*

*Tomato and mozzarella, garnished with basil and olive oil and onion dressing,  
served with white bread*

*Mixed salad*

*Grilled Chicken breast with mixed salad, fresh Frites and Curry sauce*

*Steak-salad, beefsteak-strips with green salad and Parmesan-cheese*

### **From the Soup Tureen**

*Clear oxtail soup with pan cake strips*

*Liver dumpling soup*

*Cream of garlic soup with herb croutons*

*Goulash soup*



### *From the Pan and From the Grill*

*Devil's Pork steak, with chips covered in a fiery sauce*

*Viennese pork cutlet fried in butter, served with fried potatoes*

*Grilled back of pork "Münchener Art", served with mushrooms, smoked bacon  
and fried grated potatoes*

*Gypsy kebab small grilled pork fillets, finely garnished on with chips*

*Veal cordon bleu fried in butter, served with chips*

*Roast beef covered in fried onions, served with fried potatoes*

*Angus rump steak, coated in course pepper, medium grilled,  
served with green beans fried in bacon and chips*

*Lady-Filet steak, 150 gr. served with mixed salad*

*Gentleman-Filet steak, 200 gr. served with bouquets of green beans wrapped  
in bacon and on with chips*

*Gentleman-Filet steak, 250 gr.*

*Venison steak, served with mushrooms in a fine game sauce, green beans  
fried in bacon, potato croquettes*

*Gourmet toast Small fillets of pork and beef, mushrooms, mildly spicy*

### **Fish Dishes**

*Adam's smoked fish plate with salad Trout fillet and char fillet finely  
garnished with cream horseradish*

*Ribbon noodles with lightly Fillet Grilled pike perch, tomato and courgette*

*Grilled pike perch with White wine sauce boiled butter  
rice and vegetable*

*Trout meunière served with sauté potatoes*

*Char served with sauté potatoes*

### **Vegetarian – Light Cuisine**

*Spinach Dumplings with brown butter and parmesan shavings*

*Adam's Gröstl of bread dumpling with onions, zucchini and tomatoes*

*Kasnocken – cheese noodles in a hearty sauce, served with  
fried onions and a green salad*

*Kaiserschmarrn – sugared pancake with raisins, cut up into small pieces  
and served with apple purée*

*Potato fritters with apple purée*

### **Brotzeiten – Tasty Bavarian Snacks (to 20.30)**

*Bavaria Salad of delicately sliced sausage meat and onions, finely garnished,  
served with course rye bread with cheese*

*Obazda spicy dressed garnished with onion rings served with pretzels  
and farmhouse bread*