



Griß di!

STARTER

**VORWEG AUFGSCHMIERT** *Veggi*

8,9

*Homemade Bierbatzda with house bread, chives, pickled vegetables and radishes for everyone to spread on*

**WEIDERIND-TATAR VOM GAI** *glutenfrei*

15,9

*Grazing beef tartare from Gai  
Spicy beef tartare from the Chiemgau, with pickles, capers, wasabi whey mayo & parmesan fries*

**ORANGE PICKLED SALMON**

FUI 12,9  
16,9

*on hand-grated potato rösti, with pickled cucumber, lettuce and horseradish*

**BIO-ROAST PORK IN ASPIC** *glutenfrei*

10,9

*Radish vinaigrette, lettuce, potato straw*

**CHIEMSEE FISH WAN TAN**

9,9  
KLOA 7,9

*Aisa dip, spicy carrot salad with papaya*



Griass di!

## STARTER

### BURRATA FOR 2

*Burrata is a special form of mozzarella. Made mainly from cow's milk and very creamy. This time from the region.*

*served with marinated tomatoes, basil cream, lettuce and grissini*

Veggi  
glutenfrei

11,9

### BAKED TRISCHT'LN

*with goat's cream cheese and apricot filling  
on pickled cucumbers, with radishes & Wössner honey*

*Trischt'ln, also called Tirtler, are a traditional lard from the southern Alps*

Veggi

11,9

KLOA 8,9

### ORGANIC SPRING HERB SOUP

*Parmesan semolina dumplings*

Veggi  
glutenfrei

5,9

### BEEF BROUTH

*Hearty beef soup with Parmesan semolina dumplings,  
herb pancakes and vegetable strips*

5,9



gerne mit viel beim

WITHOUT FISH & MEAT

**SPINACH DUMPLINGS &  
MOUNTAIN CHEESE**

Veggi

11,9

*2 spinach dumplings with creamy apple and Parmesan sauce,  
chives and Parmesan topping*

**HANDMADE PASTA**

Veggi

12,9

*Fresh handmade lemon pasta with zucchini, toasted pine  
nuts, local rocket and parmesan*

KLOA 9,9

**ORIG. THAI-VEGETABLE  
CURRY**

Vegan  
glutenfrei

12,9

*by our colleague from Thailand  
colorful vegetables, lime leaves, Thai basil, basmati  
rice and roasted sesame*



# opa vom Gas!

## MAIN DISH

### ROASTBEEF STEAK FOR 2

glutenfrei

49,9

500g local beef sirloin steak, with herb and pepper topping, plus homemade herb butter, red wine sauce, bacon beans, truffled Parmesan fries and BBQ dip

### ROAST BEEF WITH ONION

glutenfrei

22,9

Onion roast beef cut from the loin (200g), served with a tasty sauce, roasted potatoes, onion mousse and roasted onions

### WOOLLY PIG FILLET TIPS

18,9

KLOA 15,9

juicy fillet tips with bacon & grapes in creamy mushroom sauce, with homemade potato rösti

### BÖFFLAMOTT VOM OX

18,9

KLOA 15,9

Ox cheek marinated and gently braised for 5 days, served with spinach dumplings and celery puree





# DO schaust!

## MAIN DISH

### CALV LIVER

18,9

*with pear dumplings (potatoes), bacon beans, pickled apples and roasted onions*

### CORDON BLEU "BAVARIA"

14,9

*Schnitzel from the woolly pig, filled with ham and creamy beer batzda, with roasted potatoes and cranberries*

### ORIG. THAI-CURRY *glutenfrei*

15,9

KLOA 12,9

*cooked by our colleague from Thailand, with organic chicken, colorful vegetables, basmati & lime leaves*

### PICATTA MILANESE

15,9

KLOA 13,9

*Tender woolly pork fried in a Parmesan egg shell, served with homemade lemon pasta & zucchini, with tomato sauce*



# mahlzeit!

## HAUPTGERICHTE

### SEESAIBLING-FILET

17,9

*mit Bio-Kräuter-Risotto & Weißbier-Buttermilch-Soße*

### GRILLED SALMON

18,9

*with homemade lemon pasta, zucchini, roasted pine nuts and wild rocket*

### CHIEMSEE-CURRY *glutenfrei*

17,9

*cooked by our colleague from Thailand, with arctic char, colorful vegetables, basmati & lime leaves*