

Armbrustschützenzelt – English menu 2019

SOUPS

Noodle soup <small>Aa B P</small>	Nudelsuppe	5,60
Consomme Celestine <small>Aa B G P</small>	Pfannkuchensuppe	5,60
Noodle soup with boiled beef <small>Aa B P 4</small>	Nudelsuppe Ochse	7,10
Liver dumpling soup <small>Aa B P 4</small>	Leberknödelsuppe	6,50
Inwards with white bread dumpling <small>Aa B G P</small>	Lüngerl	12,80

SAUSAGES

Two white sausages (to 3 pm) <small>Aa G L 3 4 6</small>	Weißwürste	7,40
Two pair of pork sausages	Schweinswürstl	12,20
with "Sauerkraut" and potato salad <small>Aa L P 1 2 4 6</small>		
Two grilled sausages with "Sauerkraut" <small>Aa P 4 6</small> .	Bratwürste	11,80

FROM THE COLD KITCHEN

Cold meats and sausages	Brotzeitbrettl	40,00
with radish and cucumber <small>Aa B F G H L P 2 3 4 6 9</small>		
Cold roasted pork with fried potatoes <small>3</small> ..	Schweinebr.kalt	13,90
Sausage salad with oil and vinegar dressing	Wurstsalat	10,75
and onions <small>2 3 4 8</small>		
Cold Roastbeef, remoulade sauce	Roastbeef	18,50
and fried potatoes <small>Aa B G L 1 2 9</small>		
Radish and Radishes	Radi, Radieserl	7,50
Oven baked meat loaf,	Leberkäs	10,60
served cold with potato salad <small>L P 1 2 3 4 6 9</small>		
Cold salad with beef and onions <small>2 3 8</small>	Ochsenmaulsalat	10,10

FISH

Pikeperch fillet	Zander	20,60
with potatoes and salad <small>Aa B D G L 1 3 4 9</small>		
Smoked salmon	Räucherlachs	17,80
and jacket potatoes with sour cream <small>D G</small>		
Matie herring garnished with apples,	Matjes	14,75
onions, sour cream sauce and boiled potatoes <small>Aa B D G L 2 3 9</small>		

VEGETARIAN DISHES

Mixed salad with mushrooms <small>Aa B G L 1 3 4 9</small>	Schützensalat	14,90
"Spätzle" with cheese,	Käsespätzle	15,95
onions and salad <small>Aa B G L 1 3 4 9</small>		
Vegetable "Strudel" with chanterelles	Gemüsestrudel	13,80
and potatoes <small>Aa B F G P R 1 3</small>		
Fresh chanterelles in cream	Reherl in Rahm	20,50
and white bread dumpling <small>Aa B G R</small>		
Fresh salad with herbs,	Marktsalat mit Käse	14,25
vinaigrette, cheese and boiled egg <small>A B G L 1 3 4 9</small>		
Thick vegetable lentilsoup	Linseneintopf	12,90
with potatoes (vegan) <small>P 2 4</small>		

GARNITURES

French fried potatoes	Pommes frites	7,35
Portion "Sauerkraut" <small>Aa B G</small>	Sauerkraut	4,50
All other garnitures	sonstige Beilagen	4,50
Mixed salad <small>Aa B G L 1 3 4 9</small>	Salatteller	5,90

A grain	F soja	N lupin	5 sulfurized
Aa wheat	G milk / lactose	P celery	6 phosphate
Ac barley	H nuts	R sulfite	8 nitrate
B eggs	Ha almond	1 artificial colouring	9 sweetener
C shellfish	K peanuts	2 preservatives	10 caffeine
D fish	L mustard	3 antioxidant	11 chinin
E mollusk	M sesame	4 flavor enhancer	

Dear guest, we hope you will understand that cross-contamination cannot be completely ruled out!

BOILED AND ROASTED

1/2 duck grilled	1/2 Ente	26,50
with red cabbage and potato dumpling <small>Aa P R 1 2 3 5</small>		
Pork roast with potato dumpling	Schweinebraten	18,25
and cabbage salad <small>Aa P R 1 2 3 5</small>		
Knuckle of pork with "Sauerkraut" and	Surhaxe	17,65
white bread dumpling <small>Aa B G P R 5 8</small>		
Boiled beef with horseradish	Tellerfleisch	17,80
and potato salad <small>L P 1 2 3 4</small>		
Braised beef,	Sauerbraten	19,00
previously marinated in vinegar with white bread dumpling <small>Aa B G P 1</small>		
"Farmers speciality"	Bauernschmaus	18,50
smoked and roasted pork with "Sauerkraut" pork sausage and liver dumpling <small>Aa B P R 1 4 5 8</small>		
Smoked loin of pork with potato salad <small>Aa L P 1 2 4</small>	Bierbratl	16,95
Escalope of pork "Vienna style"	Wiener Schnitzel	23,80
with potato salad <small>Aa B L P 1 2 4</small>		
Fried escalope with chanterelles,	Jägerschnitzel	18,90
Spätzle and cranberries <small>Aa B G P R</small>		
Roast suckling pig	Spanferkel	24,50
with potato dumpling and cabbage salad <small>Aa P R 1 2 3 5</small>		
Goulash of venison	Hirschgulasch	22,95
with mushrooms, "Spätzle" and cranberries <small>Aa B G P R 3</small>		
Roast suckling pig and grilled duck	Schmankerlteller	28,00
with red cabbage and potato cakes <small>Aa B P R 1 3</small>		
Tournedo beef with mushrooms	Ochsenlende	28,20
and potatoes, sour cream <small>Aa G L P 1</small>		
1/2 fried chicken	Hendl	11,70
Roast knuckle of pork	Schweinshaxe	21,50
with potato dumpling <small>Aa P R 1 2 3 5</small>		

SWEETS

Curd dumplings with plums and cinnamon <small>Aa B F G 3</small> .	Topfennödel	8,95
"Apple Strudel" with hot custard <small>Aa B G Ha P 1</small>	Apfelstrudel	8,95
"Dampfnudel" sweet yeast dumpling	Dampfnudel	8,95
with hot custard <small>Aa B G 1</small>		
"Kaiserschmarrn" Cut-up pancake	Kaiserschmarrn	13,95
with raisins and apple sauce <small>Aa B G 3</small>		
Big fritters with sugar <small>Aa B G K</small>	Auszogne	5,30

Drinks

Mass Paulaner Oktoberfest beer <small>Ac</small>	1 l	11,70
Mass Radler <small>Ac</small>	1 l	11,70
Mass Paulaner Original Münchner Alkoholfrei <small>Ac</small> ...	1 l	11,70
Non-alcoholic beer		
Water and non-alcoholic drinks <small>1 2 3 10</small>	0,5 l	4,95
Grauburgunder, Dr. Heger (Baden, white wine, QbA) <small>R</small> .	0,4 l	17,95
Grüner Veltliner, Jamek (Südst.mark, white wine, QbA) <small>R</small> .	0,4 l	17,20
Blauer Zweigelt („Winzer Kreams“ red wine, QbA) <small>R</small> .	0,4 l	16,20
Weinschorle <small>R</small>	0,5 l	9,80
Sauvignon Blanc, A. Lageder (Südtirol, DOP) im Krug <small>R</small> .	0,75 l	57,50
Rilling Diadem Sekt (Hochgewächs) <small>R</small>	0,75 l	45,00
Rilling Diadem Sekt Piccolo <small>R</small>	0,2 l	17,50
Champagne Moët & Chandon Imperial <small>R</small>	0,75 l	99,00
Champagne Moët & Chandon Rose Imperial <small>R</small> ..	0,75 l	124,00
Schützengeist (Obstler 38% vol.)	3 cl	6,75
Williamschrist Birnenbrand (40% vol.)	3 cl	7,50
Jaga Knutscher (Kräuterlikör 35% vol.)	3 cl	6,75
Walnusslikör (25% vol.)	3 cl	6,75
Weinberg-Pfirsich Likör (25% vol.)	3 cl	6,75
Cup of coffee or hot chocolate (cup to go) <small>G</small>		7,80

All prices in €, service and tax included