

Armbrustschützenzelt – English menu 2023

SOUPS

Consommé Celestine <small>Aa B G P</small>	Pfannkuchensuppe	6,40
Noodle soup with boiled beef <small>Aa B P 4</small>	Nudelsuppe Ochse	7,95
Liver dumpling soup <small>Aa B P 4</small>	Leberknödelsuppe	7,50

SAUSAGES

Two white sausages (to 3 pm) <small>Aa G L 3 4 6</small>	Weißwürste	8,60
Two pair of pork sausages	Schweinswürstl	14,50
with "Sauerkraut" and potato salad <small>Aa L P 1 2 4 6</small>		
Two grilled sausages with "Sauerkraut" <small>Aa P 4 G</small>	Bratwürste	14,50

FROM THE COLD KITCHEN

Obatzter	Obatzter	13,90
Bavarian special cheese with onions <small>G 2</small>		
Cold meats and sausages	Brötzeitbrettl	50,00
with radish and cucumber <small>Aa B F G H L P 2 3 4 6 9</small>		
Cold roasted pork with potato salad <small>L P 1 2 3 4 9</small> ...	Schweinebr.kalt	15,90
Sausage salad with oil and vinegar dressing	Wurstsalat	12,60
and onions <small>2 3 4 8</small>		
Radish and Radishes	Radi, Radieserl	8,50
Oven baked meat loaf.....	Leberkäs	12,50
served cold with potato salad <small>L P 1 2 3 4 6 9</small>		

FISH

Smoked salmon	Räucherlachs	20,50
and jacket potatoes with sour cream <small>D G</small>		
Matie herring garnished with apples.....	Matjes	16,25
onions, sour cream sauce and boiled potatoes <small>Aa B D G L 2 3 9</small>		

VEGETARIAN AND VEGAN DISHES

Large vegetarian cold platter	Vegetarisches Brettl	50,00
with potato creme, tomato creme, beetroot creme, cheese, corn patty <small>Aa F G H L R 2 3 9</small>		
Mixed salad with mushrooms <small>Aa B G L 1 3 4 9</small>	Schützensalat	16,90
"Spätzle" with cheese	Käsespätzle	19,45
onions and salad <small>Aa B G L 1 3 4 9</small>		
Vegetable "Strudel" with sour cream	Gemüsestrudel	16,50
and potatoes <small>Aa B F G P R 1 3</small>		
Fresh mushrooms in cream	Schwammerl in Rahm	22,50
and white bread dumpling <small>Aa B G R</small>		
Thick vegetable lentil soup	Linseneintopf	14,40
with potatoes (vegan) <small>P 2 4</small>		
Seitan goulash	Seitangulasch	23,80
with potato dumplings (vegan) <small>Aa F R 2 3 5</small>		

GARNITURES

French fried potatoes	Pommes frites	8,50
All other garnitures	sonstige Beilagen	5,00
Mixed salad <small>Aa B G L 1 3 4 9</small>	Salatteller	6,90

BOILED AND ROASTED

1/2 duck grilled	1/2 Ente	32,00
with red cabbage and potato dumpling <small>Aa P R 1 2 3 5</small>		
1/4 duck grilled	1/4 Ente	22,50
with red cabbage and potato dumpling <small>Aa P R 1 2 3 5</small>		
Pork roast with potato dumpling	Schweinebraten	21,60
and cabbage salad <small>Aa P R 1 2 3 5</small>		
Boiled beef with horseradish	Tellerfleisch	21,50
and potato salad <small>L P 1 2 3 4</small>		
Braised beef	Sauerbraten	23,25
previously marinated in vinegar with "Spätzle" <small>Aa B G P 1</small>		
"Farmers speciality" roasted pork.....	Bauernschmaus	21,80
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	19,80
Escalope of pork "Vienna style"	Wiener Schnitzel	27,50
with potato salad <small>Aa B L P 1 2 4</small>		
Roast suckling pig	Spanferkel	28,30
with potato dumpling and cabbage salad <small>Aa P R 1 2 3 5</small>		
Goulash of venison	Hirschgulasch	26,00
with "Spätzle" and cranberries <small>Aa B G P R 3</small>		
Roast suckling pig and grilled duck.....	Schmankerlteller	32,50
with red cabbage and white bread dumpling <small>Aa B P R 1 3</small>		
Tournedos beef with mushrooms	Ochsenlende	32,80
and potatoes, sour cream <small>Aa G L P 1</small>		
1/2 fried chicken	Hendl	14,40
Roast knuckle of pork	Schweinschaxe	25,25
with potato dumpling <small>Aa P R 1 2 3 5</small>		

SWEETS

"Apple Strudel" with hot custard <small>Aa B G Ha P 1</small>	Apfelstrudel	10,30
"Dampfnudel" sweet yeast dumpling	Dampfnudel	10,30
with hot custard <small>Aa B G 1</small>		
"Kaiserschmarrn" Cut-up pancake	Kaiserschmarrn	16,90
with raisins and apple sauce <small>Aa B G 3</small>		

Drinks

Mass Paulaner Oktoberfest beer <small>Ac</small>	1 l	14,40
Mass Radler <small>Ac</small>	1 l	14,40
Mass Paulaner Original Münchner Alkoholfrei <small>Ac</small> ...	1 l	14,40
Non-alcoholic beer		
Non-alcoholic drinks <small>1 2 3 10</small>	0,5 l	5,95
Sparkling water	0,5 l	5,30
Sauvignon Blanc, A. Lageder (Südtirol, DOP) <small>R</small>	0,75 l	59,80
Grauburgunder, Rudolf Geil	0,75 l	39,00
(Rheinessen, weiß, QbA, trocken) <small>R</small>		
Grauburgunder, Rudolf Geil, im Krügerl	0,4 l	20,90
(Rheinessen, weiß, QbA, trocken) <small>R</small>		
Riesling, Reichsrat von Buhl, im Krügerl.....	0,4 l	19,95
(Pfalz, weiß, QbA) <small>R</small>		
Blauer Zweigelt, Winzer Krems (rot) im Krügerl <small>R</small>	0,4 l	18,90
Weinschorle white or red <small>R</small>	0,5 l	11,25
Oppmann Gold Sekt (Franken, trocken) <small>R</small>	0,75 l	49,50
Champagne Moët & Chandon Impérial <small>R</small>	0,75 l	125,00
Champagne Moët & Chandon Rosé Impérial <small>R</small> ..	0,75 l	148,00
Schützengeist (Obstler 38% vol.)	3 cl	7,80
Williams Christ Birnenbrand (40% vol.).....	3 cl	8,60
Jaga Knutscher (Kräuterlikör 35% vol.)	3 cl	7,80
Walnuss Likör (25% vol.).....	3 cl	7,80
Weinberg-Pfirsich Likör (25% vol.)	3 cl	7,80
Cup of coffee or hot chocolate (cup to go) <small>G</small>		8,45

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 colourin	9 sweetener
C shellfish	K peanuts	2 preservatives	10 coffeine
D fish	L mustard	3 antioxidant	11 chinin
E molluskan	M sesame	4 flavor enhancer	

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

All prices in €, service and tax included