

ASPARAGUS MENU

We love spring

OUR RECOMMENDATION

White wine

PINOT BLANC KESSEL-
STATT RK | MOSELLE

0,2l

9,00 €

Homebrewed

BROTHER ALOISIUS 0,5L 6,50 €

*WHEAT BEER, BREWED WITH CITRA HOPS
BY OUR BREWMASTERS ULI AND OSKAR
13,5% ORIGINAL GRAVITY;
6,0% ALCOHOL VOL.*

OUR TEAM RECOMMENDS:

CREAMY ASPARAGUS SOUP € 10,00
lots of fresh asparagus | crispy butter croûtons | fresh herbs

ASPARAGUS SPEARS WITH „EGG BENEDICT“ € 26,00
glazed spinach | baked **Bavarian organic egg** | butter brioche |
sauce Hollandaise

ASPARAGUS FROM SCHROBENHAUSEN € 27,00
organic Bavarian butter potatoes | root vegetables | butter or sauce Hollandaise

with VEAL ESCALOPE VIENNA STYLE € 12,00

with SOUTH TYROL BACON^{2,15} & JUICY HAM^{2,15} € 8,00

with CHAR FILLET FRIED IN BUTTER € 10,00

with ROASTED STEAK FROM VEAL LOIN € 12,00

SALAD FROM SCHROBENHAUSEN € 25,00

ASPARAGUS

lettuce hearts | shrimps in dill cocktail sauce |
marinated tomatoes | baked asparagus

SWEET SIN:

THE FIRST BAVARIAN STRAWBERRIES € 14,00

marinated with orange sugar and tonka beans | homemade creamy
ice cream | butter crumble

