

Starters



- Bavarian starter plate
with radish, radishes, chive buttered bread
and bavarian bacon* € 11,80
- Variation of starters
Salad of seafood, beef tatar
and asparagus salad* € 15,80
- Grilled slices of fillet of beef
with green asparagus
lamb's lettuce salad and red wine sauce* € 16,10
- 2 pieces of grilled king prawns
on mango-chili-chutney
and rocket salad* € 14,80
- Carpaccio
with parmesan cheese
rocket salad, olive oil and lemon* € 16,20

*As of 17:30. we take a set charge of € 2,40 p.p.
for bread, butter and cream cheese.*

Salad



- Seasonal salads with romana tomatoes
and light yoghurt dressing* € 8,90
Small portion € 5,00
- Salad with panfried chicken*
Seasonal salads in special austrian oil dressing
pumpkin seeds, panfried chicken
and chive cream fraiche € 15,20
- Salad Munich Style*
Lambs lettuce salad, rocket salad, radishes
in herb dressing with crispy bacon and bread € 12,80
- Capri Salad*
Mozzarella cheese with tomatoes
spring onions-olive oil dressing and basil pesto € 13,20
- Schnitzel Salad*
Seasonal salads with cucumber, bell pepper
and carrots in mustard dressing
and slices of kuffler wiener schnitzel € 15,90
- Opfern Salad*
Seasonal salad with fennel, leaf spinach
in yoghurt dressing, grilled mushrooms
and goat cheese € 13,50

Soups




- Cream soup of fine herbs and quail egg* € 8,20
- Asparagus soup*
with asparagus and orange-pine seeds-pesto € 8,50
- Clear consomme*
with liver dumpling, semolina dumpling
pan cake stripes and fresh chive € 7,80

Entremets



- Italian risotto*
with watercress and asparagus € 14,20
- Penne with fresh asparagus. leaf spinach*
and roasted scampis € 18,20

From sea and river



- Kufflers fish-plate*
Grilled salmon, scampi, pike perch and brook trout
with anti-pasti-vegetables, 1/2 lemon
herb butter and rosemary potatoes € 26,20
- Grilled tranche of salmon*
with ragout of artichocke and tomatoes
served with rice € 24,20
- Fillet of brook trout*
with noodles and ragout of asparagus € 25,20
- Grilled pike perch*
with italian risotto, asparagus and chilli chips € 24,20
- Rosefish*
baked in a crust of bread and fine herbs
served with potato salad
and Sauce Remoulade € 19,50

Bavarian Specialities



- Prime boiled beef
with apple- horse-radish, leaf spinach
and roast potatoes* € 23,20
- Saddle of venison
with redwine sauce, apple red cabbage
and spaetzles* € 27,20
- Fillet plate Stroganoff (veal and beef)
with spaetzles and vegetables* € 28,50
- Kuffler Wiener Schnitzel
breaded escalope of veal with roast potatoes
cucumber salad and cranberries* € 24,90
- Fillet steak of Angus-Beef
with anti-pasti-vegetables, rosemary jus
and gratinated potatoes* € 35,90
- Crispy bavarian pork in dark beer sauce
apple red cabbage and different dumplings* € 16,50
- 1/2 crispy bavarian duck
with apple red cabbage, potato dumplings
and cranberries* € 24,90
- Bavarian sirlion steak
with roast potatoes, crispy onions
and fine vegetables* € 27,50

Bavarian Speciality plate

*Variety of different bavarian specialities
with different dumplings, apple red cabbage
and sauerkraut*

p.P. € 24,90

Chateaubriand

*of fillet of Angus-Beef
with anti-pasti-vegetables,
gratinated potatoes and red wine sauce*

p.P. € 35,90

Waiting time per 2 persons 25 Min.

Saddle of venison

*with redwine sauce, apple red cabbage
and spaetzles*

€ 27,20

Kufflers fish-plate

*Grilled salmon, pike perch, scampi
and brook trout
with anti-pasti-vegetables, 1/2 lemon
herb butter and rosemary potatoes*

p.P. € 26,20

Dessert



- Mascarpone Ice-cream*
with strawberries and almonds
served in a glass € 8,50
- Apple fritters with raspberry sauce*
and vanilla-ice-cream € 7,90
- Bavarian cream*
with marinated strawberries € 8,50
- Variations of fruits*
Fresh fruits with grand marnier, fresh fruits
and ice-cream € 8,50
- Cream Caramel*
with fresh fruits € 8,20
- Crepes stuffed with hazelnut-krokant*
and caramel sauce € 7,50

Cheese



- Cheese variation*
with mustard of figs,
grapes and grissini € 12,70

Our banquet
is pleased to advise you for private bookings
of our rooms
VAT and service included