



## STARTER

The French Classic  
6 Gillardeau Oysters served with lemon and chesterbread  
€ 29,00

Beef Tartare on Rocket  
Topped with a chive cream and quail egg | sunflower seed bread  
€ 19,50

6 Escargot  
Truffled Sauce Mornay, Baguette  
€ 14,00

Bavarian Prawn Carpaccio from Langenpreising  
Asian inspired with Wasabi Crème, Teriyaki Sauce and Edamame  
€ 22,50

Classic Carpaccio  
Rocket, fresh Parmesan and Olive oil  
€ 19,00

Bavarian Superfood Salad  
Wild herbs and sprouts with wild cauliflower, young dandelion blueberries,  
popped buckwheat, pumpkin seed  
and a lemon-parsley dressing  
€ 17,00 🌻

with roasted Goats' Cheese  
€ 19,00

with 3 Black Tiger Prawns  
€ 24,00



## SOUP

Green Paprika Soup  
Pastrami  
€ 9,50

Creamy Pumpkin Soup  
With Styrian Pumpkin Seed Oil  
€ 8,00 

Beef Consomme  
WITH

Pancake  
€ 8,00

Homemade Dumpling  
€ 9,00

Grießnockerl (Traditional Bavarian Pasta)  
€ 8,00

or

Holiday Soup (best of them all!)  
with Dumpling | Pancake | Pasta  
€ 9,50



### PASTA & VEGETARIAN

Red Lentil Pasta (low carb)  
With spinach, pine nuts and smoked tofu  
€ 19,00 

Creamy Leek and Potato Risotto  
Manchego and black Walnut  
€ 18,00 

### FISH AND CRUSTACEANS

Whole Baby Turbot  
Lemon potatoes and baby spinach  
€ 34,50

Char Fillets from the Grill  
Leek and Potato Risotto and Red Wine Butter  
€ 28,00

Black Tiger Prawns with Chili  
Grilled mediterranean vegetables, Malta potatoes, lemon  
€ 36,00



### SPATENHAUS CLASSIC

Bavette Steak on a LavaRock-Grill  
Bean casserole, roasted potatoes and jus  
€ 36,00

Half Bavarian Duck  
with braised red cabbage, potato dumpling and jus  
€ 29,00

Crispy Suckling Pig  
Braised red cabbage and assorted dumplings  
€ 25,50

Original Kuffler Wiener Schnitzel  
Pan-fried potatoes, cranberry sauce and cucumber salad  
€ 29,00

Berlin style Veal Liver  
Mashed potatoes, pan-fried apple slices and crispy onions, cucumber  
salad  
€ 26,50

Tafelspitz (traditional sliced beef in consommé)  
Classic with horseradish as well as vegetables  
and pan-fried potatoes  
€ 27,00

Charolais Fillet  
Green Pea Puree, Aronia Berry Sauce, gratinated potatoes  
€ 39,00

Venison Ragout  
Dumpling, braised red cabbage and cranberry  
€ 29,50



## DESSERT

Chocolate Lava Cake with a peanut butter centre  
Salted Caramel Ice Cream  
€ 10,50

Spatenhaus Bayerisch Creme  
(Bavaria's response to Crème Caramel)  
€ 10,00

Pineapple Ravioli  
Fruity ravioli with a pineapple coulis or Creme Patissier  
€ 10,50



### MILK ICE CREAM

NEW YORK CHEESECAKE  
VANILLA  
SALTED CARAMEL

### SORBET

STRAWBERRY  
CHOCOLATE

**PRICE PER SCOOP € 3,00**

The prices are included by law  
applicable sales tax.  
For questions about allergens and food ingredients  
please contact our service staff.