

## Seasonal & Regional

### Soups

- ★ Munich liver dumpling soup with chives 7,50 EUR
- ☆ Beef consommé with stripes of prime boiled beef and root vegetables 8,00 EUR
- Foamed up cream of asparagus soup with pieces of asparagus and garden cress 8,50 EUR

### Main courses

- ☆ Homemade veal meat balls with gravy and potato-rocket salad 12,90 EUR
- Greek farmer salad, salad with marinated feta cheese, cubes of red pepper, black olives and Tropea onions 14,80 EUR
- ☆ Potato gnocchi in short rib beef sugo, with freshly grated buffalo parmesan and small Greek farmer salad 17,80 EUR
- ☆ Peter & Wolff Burger, grilled beef steak (200g), with Brie-cheese, fried slices of bacon, fresh salad hearts, cranberries and sweet potato chips 18,80 EUR
- Munich escalope, from Iberian pork loin, in a horseradish-mustard coating with cranberries and sweet potato chips 19,50 EUR
- ☆ Tegernseer beer goulash from Bavarian young cattle, with fried dumpling slices and colourful mixed salad 19,80 EUR
- Corn fed chicken "Label Rouge" on a ragout of asparagus with handmade Tagliolini 21,50 EUR
- ☆ Roast beef, from our own butchering, cooked gently for 40 hours, in a strong Madeira sauce, colourful market vegetables and potato gnocchi 28,50 EUR
- Filet of monkfish Provençal, caught wild in the bay of Biskay, stewed in tomato sauce with capers, black olives and buttered rice 28,50 EUR

***Meat of the absolute top class from the region of Upper Bavaria***

***Taste the difference!***

★ *Charolais-calf from mother animal and pasture husbandry.*

*Species-appropriate reared with milk of the mother cow on the lush vernal meadows.*

*The herd eats only grass, in the middle of winter hay. Without supplementary feeding of grain or silage. Single slaughter without stress for the animal.*

☆ *Charolais-cattle from mother animal and pasture husbandry on our*

*lush meadows. From birth species-appropriate reared without feeding of grain or silage. In winter, only feeding hay. Single slaughter without stress for the animal.*