

## Seasonal & Regional

### Soups

- ★ Munich veal liver dumpling soup with chives 7,50 EUR
- ☆ Homemade spicy goulash soup, from our own butchering 8,50 EUR
- ☆ Beef consommé with stripes of pancakes and vegetables 8,50 EUR

### Main courses

- Hearty lentil stew with vegetables, potato cubes and Debrecziner sausages 15,50 EUR
- Allgäu cheese spaetzle with aromatic mountain cheese, fried onions and mixed salad 15,80 EUR
- ★ Handmade Casarecce pasta with veal ragout alla Bolognese, freshly grated parmesan and colourful mixed salad 16,80 EUR
- ☆ Peter & Wolff Burger, grilled minced beef steak (200g), with Brie cheese, fried slices of bacon, crisp rocket salad, cranberries and sweet potatoe fries 19,00 EUR
- ☆ Bouef à la mode, pot roast of Bavarian beef, cooked for 40 hours, with buttered potatoes and endive salad 20,50 EUR
- Munich escalope from Iberian pork loin, in a horseradish-mustard coating, with fried potatoes and Caesar salad 22,50 EUR
- Monkfish fillet provincial, caught wild in the bay of Biscay, cooked in tomatosugo, with capers, black olives and buttered rice 27,50 EUR
- ☆ Entrecote from Bavarian Charolais cattle (ca. 250g), from our own breeding, with truffle sauce, sautéed chard vegetables and fried new potatoes 32,80 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.*