

Menu

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Soups:

Consommé with liver spätzle

Bouillon with semolina dumplings

Consommé with pancake strips

Starters:

Honeydew melon with ham and baguette

Tomato and mozzarella with fresh basil and balsamico dressing

Small mixed salad with house dressing

Fresh green salad with smoked salmon and horseradish cream

Main dishes:

Oven-fresh roast pork with dumplings and cabbage salad

Baked fish fillet in tartar sauce, boiled potatoes and cucumber salad

Dachau Beer goulash with homemade noodles and vegetables of the day

Sliced turkey „Art Teacher“ with rice and vegetables

Escalope of pork Space out „Viennese style“ with French fries

Giant sausage with fries

Desserts:

Apple fritters in cinnamon sugar with vanilla ice cream and whipped cream

Parfait on the season in a fruit sauce, garnished with fresh fruit

Apple strudel with vanilla sauce

Mixed ice cream with cream

3-course meal	of soupe, main course, dessert	€	19,00
3-course meal	Salad, main course, dessert	€	20,50
4-course meal	Soup, appetizer, entrée, dessert	€	23,00
	Bread and ice water included		
1 drink	(soft drink 0,2 l, beer 0,3 l, wine 0,1 l)	+ €	2,50 p.p.
Coffee	Cup of coffee or espresso	+ €	2,00 p.p.