

WIRTSCHAUS MENÜ

Taufkirchen sausage salad a,i,j,3,5	11,5€
from the Regensburger with red onions, pickles and grey bread from the Götz bakery	
- with mountain cheese	12,5€
Tarte flambée a,g,i,j,k	13€
with smoked „Wammerl“ (belly of veal), young leek, sour cream and mountain cheese	
Tarte flambée a,g,i,j,k	13,5€
with smoked salmon, sour cream, chimichurri, fresh horseradish and rocket salad	
Tarte flambée a,g,i,j,k	13€
with dried tomatoes, rocket, mountain cheese and young leek	
„Wirtshaus“ carpaccio g,i,j	17€
of beef with Grana Padano, plucked lettuce, lime pesto and truffled sour cream	
Roast beef of the Bavarian ox c,g,i,j	18,5€
with tartar sauce, lettuce, pickled cucumber, grated horseradish and fried potatoes	
Happy Bros Habibi Bowl i,j 	14,5€
Colorful leaf lettuce, falafel, Happy's hummus, Broccoli, radish, corn, red onion, Tomato, cucumber, parsley, garden cress, pomegranate, Yogurt Mint Topping	


SOUPS

Strong ox broth with pancake strips and vegetables a,i	7€
Tomato-coconut soup with croutons a,i 	6,9€



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BURGER

- „Taufkirchner Wirtshaus“ Burger** a,g,i,j 16,5€
with beef, lettuce, tomato, pickle, melted cheese and fries
- Vegan Beyond Meat Burger** a,i,j  17,5€
with red pesto, lettuce, tomato, pickle and fries

FISH

- Baked fillet of hake** a,d,c,g,i,j,2,3 16,5€
potato-cucumber salad, lemon & sauce remoulade
- Grilled fillet from river pike-perch** i,j 24,5€
with rosemary potatoes an Ligurian vegetables with Amalfi lemon caper sauce

MEAT

- Munich Schnitzel from „schwäbisch hällischen“ country pork** a,c,i,j,g 17,5€
in horseradish mustard breading & fried potatoes
- Wiener Schnitzel of veal** a,c 27€
with baked parsley, handmade cranberries and fried potatoes
- Boiled Tafelspitz from Murnau-Werdenfels beef** i 22,5€
with bouillon potatoes, Baiersdorfer horseradish an market vegetables
- Braised ox shank** a,i,j,g,c,2 20,5€
in Pommery mustard sauce with mushrooms, buttered spaetzle and colorful garden vegetables
- Cordon Bleu** a,c,i,g 19€
with red onion jam and fried potatoes
- Filet pan Swabian style** a,i,c,g 18,5€
Pork filet with mushroom sauce, mountain cheese spaetzle and roasted onions



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MEAT

Styrian fried chicken <small>a,c,i,j,1,2,3</small> with hand-stirred cranberries, grated horseradish, seed oil, roasted nuts and potato-cucumber salad	17,5€
Mr. Gröstl <small>a,c,g,i</small> Pieces of pork, duck, potatoes, dumplings with fried egg and fried onions	16,5€
Zinners Currywurst <small>j,i,2,3,5</small> with fries	12,5€
Onion roast beef tenderloin <small>a,i,j,2</small> with onion sauce, roasted onions, fried potatoes and small salad	27,5€
Oven-fresh roast pork <small>a,g,i,2</small> with Ayinger dark beer sauce, potato dumplings and bacon and cabbage salad	17,5€
Altöttinger farm duck with own juice <small>a,g,i,2</small> Boskop-apple-blue cabbage and potato dumplings	
1/4 duck	18,9€
1/2 duck	23,9€



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STARTERS & SALADS


Cucumber-dill salad / Potato salad / Potato-cucumber salad / Half-pound leaf salad	5€
Zinners Caesar salad a,g,j with romaine hearts, Grana Padano and croutons	11,5€
- a little bigger with "Wiener" Bachhendl	16€
Colorful salad bowl to share (approx. 4 pers.) 3 with leaf salads, tomatoes, sprouts and seeds	17€
Homeade Obazda with red onions an pretzels	9,9€
Zinners Kasladen 2 baked goat cheese on young leek bread, leaf salads and curry nuts	14€
Smoked salmon with potato rösti with lime sour cream, fresh horseradish & plucked salad	14,5€


PASTA & VEGETARIAN

„Allgäuer“ mountain cheese spaetzle a,g,c,j,2,3 with fried onions and small salad	15,5€
„Kasnockerl Tyrolean style“ a,c,g,i with mountain cheese, leaf spinach and nut butter	15,5€
„Schlutzkrapfen“ (sloppy ravioli) a,c,g,i filled with baked tomato and buffalo ricotta, with young leek and meadow herbs tossed in butter	16€
Zinner´s ham pasta 2.0 a,c,g,i „Schlutzkrapfen“ stuffed with juniper ham and mountain cheese in melted butter and egg	16,5€



DESSERTS

Lukewarm chocolate cake <small>a,c,g</small> with berry roast (estimated time 20 min.)	9,5€
Zinners cheesecake with cherry ragout <small>a,c,g</small>	9,5€
Caramelized „Kaiserschmarrn“ <small>a,c,g,h</small> with almonds, raisins and apple sauce (estimated time 20 min.)	12,5€
Apple Tart <small>a, h</small>  made from Lake Constance apples with vanilla ice cream	10,5€
Del Fiore Gelato	5€
Affogato al caffè	5,5€

 = vegan

**Food additives:

1- Preservatives 2- Colorants 3- Antioxidants 4- Sweetener 5- Phosphate 6- Sulfurized 7- Flavor enhancer
8- blackened 9- waxed 10- genetically modified a- Cereals containing gluten b- Crustaceans c- Eggs d- Fish
e- Peanuts f- Soy g- Milk and dairy products h- Nuts i- Celery j- Mustard k- Sesame seeds l- Molluscs m-
Lupins n- Sulfur dioxide and sulfites 0- Hazelnuts

*All meals are incl. the legal VAT of 7%