

WIRTSHAUS

STARTERS & SALADS


Taufkirchen Sausage Salad a,i,j,3,5	11,5€
Regensburger pork sausage with red onion, pickles and farmhouse bread	12,5€
<i>Add on:</i> mountain cheese	
Tarte flambée a,g,i,j,k	14,5€
with smoked cured pork belly (“Wammerl”), baby leeks, sour cream, rocket and mountain cheese	
Tarte flambée a,g,i,j,k	14,5€
with smoked salmon, sour cream, chimichurri, fresh horseradish and rocket	
Tarte flambée a,g,i,j,k	14€
with dried tomatoes, rocket, mountain cheese and young leek	
„Wirtshaus“ carpaccio g,i,j	18,5€
with Grana Padano, mixed leaves, lime pesto and truffled sour cream	
Roast beef from the Bavarian ox c,g,i,j	19€
with remoulade, lettuce, pickled cucumber, grated horseradish and fried potatoes	
Happy Bros Habibi Bowl i,j 	17€
Mixed leaf salad, falafel, Happy’s hummus, broccoli, radish, corn, red onion, tomato, cucumber, parsley, garden cress, pomegranate and mint yogurt topping	
Zinners Caesar salad a,g,j	12,5€
with romaine hearts, Grana Padano and croutons	
<i>Also available as a larger portion with Wiener-style fried chicken</i>	17,5€
Homemade Obazda	9,9€
with red onions and pretzel	




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Zinners Kasladen 2 Baked goat cheese on leek bread with mixed leaf salads and curry nuts	16€
Smoked salmon with potato rösti with lime sour cream, fresh horseradish and mixed leaves	17€
Cucumber and dill salad Potato salad Potato and cucumber salad Large mixed leaf salad	5€
Colorful salad bowl to share (approx. 4 pers.) 3 with mixed leaf salads, tomatoes, sprouts and seeds	17€
Zinners Starter Special A surprise from our Wirtshaus kitchen - let our chef surprise you	
For groups of 5 or more	12,5 € p.P.
For groups of 5 or more including 0,5l Ayinfer Hell	15,5 € p.P.

SOUPS

Clear ox broth a,i with sliced pancakes and vegetables	7€
Tomato and Coconut Soup a,i  with croutons	7€

BURGERS

“Taufkirchner Wirtshaus” Burger a,g,i,j Beef burger with lettuce, tomato, pickle, melted cheese and fries	17€
Vegan Beyond Burger a,i,j  with red pesto, lettuce, tomato, pickle and fries	18€

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FISH

- Baked hake fillet** a,d,c,g,ij,2,3 17,5€
with potato and cucumber salad, lemon and remoulade
- Grilled pike-perch fillet** ij 24,5€
served with rosemary potatoes and Ligurian vegetables,
accompanied by Amalfi lemon and caper sauce

MEAT

- Zinners Currywurst** a,g,i,2 12,5€
Pork sausage served with Wirtshaus fries
- Roast pork, fresh from the oven** a,g,i,2 17,5€
served with Ayinger dark beer sauce, potato dumplings and bacon cabbage
salad
- “Herrengröstl”** a,c,g,i 16,5€
Pork, duck, potatoes and dumplings, topped with a fried egg and crispy
onions
- Munich-style schnitzel** a,c,ij,g 19€
Made from Swabian-Hall pork, coated in horseradish
and mustard breadcrumbs, served with baked potatoes
- Cordon Bleu** a,c,i,g 21,5€
Made from Swabian-Hall pork with red onion jam and fried potatoes
- Viennese schnitzel** a,c 27€
Veal schnitzel, traditionally breaded and pan-fried, served with caramelised
cherry tomatoes, homemade lingonberries and fried potatoes
- Swabian-style pork fillet** a,i,c,g 18,5€
Pork fillet with mushroom sauce, mountain cheese spaetzle
and roasted onions



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Styrian fried chicken <small>a,c,i,j,1,2,3</small> with lingonberries, grated horseradish, pumpkin seed oil, roasted nuts and potato and cucumber salad	17,5€
Braised ox strips <small>a,c,i,j,g,2</small> in Pommery mustard sauce with mushrooms, buttered spaetzle and garden vegetables	23,5€
Braised beef cheeks <small>g,i,j</small> in a red wine sauce with creamy mashed potatoes and glazed vegetables	25€
Altötting farm duck <small>a,g,i,2</small> Served with duck jus, blue cabbage with Boskop apple and potato dumplings	
¼ duck	18,9€
½ duck	23,9€
Roast sirloin with onion gravy <small>a,i,j,2</small> , made from beef sirloin, served with caramelised cherry tomatoes, homemade lingonberries, crispy onions, baked potatoes and a small side salad	27,5€


PASTA & VEGETARIAN

“Allgäuer“ mountain cheese spaetzle <small>a,g,c,j,2,3</small> with fried onions and small salad	16,5€
“Kasnockerl“ Tyrolean style <small>a,c,g,i</small> with mountain cheese, baby spinach and nut butter	16€
“Schlutzkrapfen“ (Tyrolean ravioli) <small>a,c,g,i</small> filled with baked tomato and buffalo ricotta, with leeks and fresh herbs, tossed in butter	17€
Zinners ham pasta 2.0 <small>a,c,g,i</small> Schlutzkrapfen stuffed with juniper ham (pork) and mountain cheese, tossed in melted butter and egg	17,5€



DESSERTS

Warm chocolate cake a,c,g with berry compote	9,5€
Zinners cheesecake with cherry compote a,c,g	9,5€
Caramelized „Kaiserschmarrn“ a,c,g,h with almonds, raisins and apple sauce	13,5€
Apple Tart a  made with Lake Constance apples, served with vegan vanilla ice cream	11,5€
Del Fiore Gelato Gelato selection – assorted flavours	5€
Affogato	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 prices include the statutory VAT. Additional charges may apply for side dish changes.