

A stylized, abstract graphic of a deer's head in profile, facing right. The graphic is composed of various geometric shapes in shades of beige, light grey, and a muted reddish-brown. The antlers are represented by several long, thin, light beige lines extending upwards and to the left. The main body of the head is a large, light grey shape with a dark grey triangular area on the side, possibly representing an ear or a shadow. The overall style is minimalist and modern.

À LA CARTE

GASSENHAUR

RESTAURANT & BEISL

SERVUS

Famhouse rye bread with
an apple onion spread

STARTERS

BRETTLJAUSE

Paté à la maison from organic galloway beef, South Tyrolean bacon, Landjäger sausage, hay milk cheese, Planggian mountain cheese, radish and pickled vegetables, with oven-fresh bread and butter

19.5 (for two) / 14

VEGETARIAN

WARM CHEESE NOODLES

in a clear Tomato stock with arugula

13

VEGETARIAN

SOUTH TYROLEAN CHEESE TARTLET

with red cabbage salad and glazed pear

13.5



FLECKERLSUPPN

Hearty beef bouillon with veal strips,
root vegetables and fresh horseradish

9.5

VEAL TARTARE

on toasted rye bread with chives
and cress

15.5

MAINS

LOCAL PRODUCE FROM HAMBURG FISHMARKET

FILLET OF FISH OF THE DAY

served with braised Hokkaido pumpkin
and fresh horseradish

23.5

NEW FROM LAKE BEBENSEE

DISH OF THE DAY WITH

ORGANIC GALLOWAY BEEF

Be sure to ask!

26.5

VEGETARIAN

TYROLESE ROAST

of cauliflower, carrot and napkin
dumpling with chive-egg
cream and croutons

17

KIDS' MEAL

Small Trutscherl with French fries

12.5

+++ Neapolitan wafers as nibbles +++

ON THE HOUSE:

lemon wafers and GASSENHAUR-lingonberries

SCHNITZEL

DAS GASSENHAUR

Original Wiener Schnitzel cut
from saddle of veal

28

TRUTSCHERL

Schnitzel from filet of
Kikok chicken breast

22

WITHOUT BREADING

Veal schnitzel or Kikok schnitzel
without batter

28 / 22

VEGETARIAN

FILLED POINTED

CABBAGE SCHNITZEL

in rye breading, served with orange
mustard and cabbage in soy cream

18.5

SIDE ORDERS

POTATO AND GREENS

roast potatoes with (or without)

bacon and onions

parsley potatoes in nut butter

warm potato salad

creamy cucumber salad with dill

mixed salad with sour cream dressing

Two sides included,
each additional side order

4

fried capers and anchovies

2.2

lingonberries

2.5

SOSSERL

pepper cream sauce

mushroom cream sauce

each 4

DESSERTS

KAISERSCHMARRN

sugared pancake with (or without) raisins,
served with plum jam and vanilla sauce

14.5 (for two) / 10.5

CURD-JOGHURT ICE CREAM

served with berry espuma
and chocolate mousse tartlet

10.5