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 clear tomato broth with melted onions and arugula

13

VEGETARIAN

GLAZED GOAT CHEESE

with "honey bread" and two types of jelly: tomato-basil and cucumber-mint

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
with leek-tomato vegetables, sour cream
potatoes, and lemon-caper butter
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

20

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

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