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## STARTERS

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### Pralina Parmigiano

PARMESAN | PICKLED WALNUT | GUANCIALE

Fried parmesan praline with black walnuts  
and North Italian bacon

*E,G,N,SD,WN*

**10.90**

### Orangen Lachs

ORANGE | SEA SALT | HERBS

Slices of stained gravad salmon with homemade  
sea salt orange butter and bouquet of herbs

*SD,F,SF*

**14.50**

### Honey B. ♣

FIG | TRUFFLE HONEY | PISTACHIO

Creamy burrata with fig compote,  
pistachios and truffle honey

*P,M*

**13.50**

### Ochsen Bällchen

PEA | RICOTTA | ONION

Fried ball filled with braised oxtail, ricotta,  
parmesan on cream of peas and  
onion chive confit

*M,G,E*

**13.90**

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## SALAD

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### Wanderer Salat ♣

Mixed salad with house dressing

*E,G,SF,S,SCH*

**6.90**

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## SOUP

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### Saggauer Kürbissuppe ♣

PUMPKIN | SEEDS | OIL

Pumpkin cream soup from nutmeg pumpkin,  
roasted pumpkin seeds and Styrian seed oil

*M*

**6.90**

===== PASTA & CO. =====

### Gorgonzola aglio olio ✦

WALNUT | GORGONZOLA DOLCE | PEAR

Smooth potato gnocchi in creamy gorgonzola  
garlic sauce with pickled pears and walnuts

*G,M,E,S,WN*

**22.50**

### Tiroler Spinatknödel ✦

TOMATO | MOUNTAIN CHEESE | SPINACH

Homemade spinach dumplings with tomatoes,  
mountain cheese and sage butter

*G,M,E,S*

**18.90**

### Japanese Cacio Pepe ✦

PARMESAN | PECORINO | PEPPER

Classic Italian dish with Japanese wheat noodles  
in creamy sauce from pecorino, grana padano  
and black pepper

*G,M,E,SO,SE*

**16.90**

**Add fresh truffle +12.00**

### Pasta Gamberi e Wodka

PRAWN | MEZZI RIGATONI | TOMATO

Grilled prawns on Lombardian pasta in creamy  
tomato sauce with wodka and fresh herbs

*G,M,S,K,SD*

**25.90**

===== BURGER =====

### Smashed Cheese Burger

GUANCIALE | CHEESE | CHIPOTLE

Juicy burger with crispy grilled beef,  
Italian bacon, aromatic cheese, chipotle  
sauce and french fries

*G,E,S,M,SE,SO*

**19.50**

### Veggie Burger ✦

ARUGULA | TOMATO | GOAT CHEESE

Grilled goat cheese with arugula, grilled bell  
pepper, mayonnaise of dried tomatoes and  
french fries

*G,E,S,M,SE,SO*

**17.90**

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## MAIN COURSE

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### Knuspriger Zander

CRUSTACEAN | PEARL BARLEY | SPINACH

Crispy roasted pike perch fillet with pearl barley  
spinach risotto and crustacean foam

*G,E,M,F,SO*

**25.90**

### Gegrillter Oktopus

BELL PEPPER | PARSLEY | LEMON FRUIT

Grilled octopus with smoked bell pepper potato  
cream with gremolata and pomegranate

*G,E,M,F,SO*

**23.90**

### Gebackenes Kalbskotelett

BEAN | POTATO | BACON

Fried veal cutlet with bacon beans on mashed  
potatoes with shallots buttery and gravy

*G,M,E,S*

**33.90**

### Steak Strindberg

ALMOND | MUSTARD | MARSALA

Medium roasted beef sirloin steak with onion  
mustard topping with marsala jus, almond  
croquettes and vegetables

*G,E,M,S,MA*

**32.90**

### Gebratene Entenbrust

DUMPLING | PUMPKIN | CASSIS

Pink roasted slices of duck breast with  
slice of dumpling, braised pumpkin and cassis

*G,E,M,SD,SF,S*

**28.90**

### Wildschwein Ragout

SPÄTZLE | ROSEMARY | CARROT

Braised wild boar Tuscan style with homemade  
spelt spätzle and buttery rosemary carrots

*G,F,SD,SF*

**25.50**

### Cheeks Aioli

PEA | GARLIC | SHALLOTS

Tender braised beef cheeks on  
buttery mashed aioli potatoes,  
braised onion, peas and red wine gravy

*G,F,SD,SF*

**29.50**

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## SWEETS

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### Palatschinken Royal ♣

CURD | RUM | BLUEBERRY

Baked and curd filled pancakes with blueberry  
compote and rum ice cream

*E,M,G*

**8.90**

### Maroni Brûlée ♣

CHESTNUT | PLUM | ALMOND BISKUIT

Chestnut creme brulee with  
homemade plum sorbet and crumble

*E,M,G,MA,HA*

**8.90**

### Ziegenkäse ♣

QUINCE | FRUIT BREAD | HONEY

Smooth goat cheese creme with blossom honey,  
fruit bread, French walnuts and  
compote of quinces

*E,M,G,WA*

**11.90**

## Our Supplier's

### TRUFFLE

Feinkost Pina, Hallbergmoos

### EGGS, VEGETABLE & FRUITS

Hofladen Michael Kattner, Notzing

### MEAT

Metzgerei Stöckle, Rain  
Metzgerei Rix, München

### BREAD

Die Brottheke  
Backsinfonie, Moosinning