



Hotel Zimmerhof

## Getting started

**Carpaccio of beef filet** 14,00  
*With balsamic vinegar & olive oil on Italian parmesan*

**Beet root carpaccio** 12,50  
*With rucola, feta and pine nuts*

## Fresh from the Field

**Small mixed salad** 7,50  
*With balsamic dressing of the house*

**Big mixed salad** 14,00  
*With gratinated goat's cheese and honey with house dressing*

## From the soup pot

**Hearty beef broth with inlay** 6,00  
*Garnished with fresh herbs*

**Creamy pumpkin soup** 6,00  
*With roasted pumpkin seeds and pumpkin seed oil*

## For the small appetite

**Tagliatelle with porcini mushroom sauce** 18,50

**Pasta with grilled octopus** 19,50  
*Garnished with a hearty tomato sauce*



## Out of the Water

**Pike-perch filet with white wine sauce** 27,00  
*garnished with noodles*

**Salmon filet with dill sauce** 29,00  
*on leaf spinach garnished with parsley potatoes*

## From the Land

**Wiener Schnitzel** 30,00  
*From the veal topside with wild cranberries and  
crispy fried potatoes*

**Duck leg in its own sauce** 27,00  
*with apple red cabbage and potato dumplings*

**Deer goulash** 29,50  
*served with mashed potatoes with bacon and croutons*

**Filet of beef on Madeira sauce** 40,00  
*with beans wrapped in bacon and fried potatoes*

## Traditionally Bavarian

**Bavarian cheese noodles** 16,50  
*With fried onions*

**Bavarian meatballs with potato salad** 18,00

**Spinach dumplings** 17,00  
*With brown butter & parmesan*

## The Best for last

**Chocolate soufflet** 8,00  
*With vanilla sauce and fresh fruits*

**Apple tart** 10,00  
*with vanilla ice cream*

**Affogato** 4,00