Lenten Season

Lent is the period of 40 days and is observed throughout the Church as a time of preparation for the great feast of Easter. In the past, Lent was meant to be a long, strict period of religious fasting when people were supposed to give up rich foods and alcohol. Nevertheless, one has always found ways to avoid this - so that enjoyment is not neglected. For example fish was no longer seen as meat or meat was wrapped so that it was no longer recognizable as such.

**SEMOLINA DUMPLING SOUP**
with fresh chives
5,50 €
Nothing warms the stomach and soul like a bowl of semolina dumpling soup which has its origin in Austrian and Bavarian cuisine.

**PICKLED HERRING FILETS „HOUSEWIFE STYLE“**
with apples, onions and sour cream with salted potatoes
9,90 €
A classic fish dish. But why “housewife style”? It can’t have been Hans Albers to name it, as he used to like his herring with shrimps. The term comes from the French language, where simple cuisine is referred to as “housewife style”.

**SALMON FILLET**
with herb sauce, served with colorful vegetables and steamed potatoes
15,90 €
Meat is prohibited during Lent, but any type of fish is permitted. Our salmon fillet is a really fine piece of a fish.

**ZANDER CORDON BLEU**
filled with salmon and cream cheese, with tomato sauce and butter rice
15,90 €
Fish with fish - that is pure Lent. This art of a Cordon Bleu is rich in healthy omega-3 fatty acids and still a low-calorie food.
ROAST BEEF with fried onions, vegetables and roasted potatoes

20,50 €

This meal was prepared as an exception for the hardworking population, but the meat is a bit hidden here too among the tasty roasted onions.

„GREEN KRÄPFEL“ noodles stuffed with potatoes, spinach and curd, on ratatouille vegetables and brown butter

12,90 €

These „green donuts“ are a perfect complement to our seasonal menu as a meatless option.

CREAM CHEESE STRUDEL with vanilla sauce

4,50 €

The oldest recipe comes from 1696 and meanwhile there are countless variations. This alternative with vanilla sauce is always worth a little sin.

HOFBRÄU URBOCK malty aromatic, full-bodied

an exclusive strong beer, alcohol content 7.2% Vol.

1,0 l - 9,20 €

The Hofbräu Bockbier is Munich’s oldest bock beer and was brewed in 1614 for the first time. Since then, the strong beer specialty is freshly brewed every spring.

Allergene: (a1) wheat, (a2) rye, (a3) barley (Containing gluten), (c) Eggs and products made from them, (d) Fish and products made from them, (e) Soy and products made from them, (g) Milk and products made from them, (h) Edible Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts) and products made from them, (i) Celery and products made from them, (j) Mustard and products made from them, (k) Sesame and products made from them, (l) Sulphur dioxide and sulphaes at concentrations of more than 10 mg/kg or 10 mg/litre, (m) Lupines and products made from them Food additives: (1) contains food coloring, (2) contains preservatives, (3) contains antioxidants, (5) sulphated (8) contains phosphate, (9) contains sweeteners