

Armbrustschützenzelt – English menu 2024

SOUPS

Consommé Celestine <small>Aa B G P</small>	Pfannkuchensuppe	7,20
Noodle soup with boiled beef <small>Aa B P 4</small>	Nudelsuppe Ochse	8,90
Liver dumpling soup <small>Aa B P 4</small>	Leberknödelsuppe	8,50

SAUSAGES

Two white sausages (to 3 pm) <small>Aa G L 3 4 6</small>	Weißwürste	9,60
Two pair of pork sausages	Schweinswürstl	14,90
with "Sauerkraut" <small>Aa L P 4 6</small>		
Two grilled sausages with "Sauerkraut" <small>Aa L P 4 6</small>	Bratwürste	16,20

FROM THE COLD KITCHEN

Obatzter	Obatzter	15,70
Bavarian special cheese with onions <small>G Z</small>		
Cold delicacies with sausages, cheese and vegetarian specialties	Brotzeitbrettl	58,00
with radish and cucumber <small>Aa B F G H L P 2 3 4 6 9</small>		
Cold roasted pork with potato salad <small>L P 1 2 3 4 9</small> ...	Schweinebr.kalt	17,80
Sausage salad with oil and vinegar dressing	Wurstsalat	14,50
and onions <small>2 3 4 8</small>		
Radish and Radishes	Radi, Radieserl	9,60
Oven baked meat loaf.....	Leberkäs	14,10
served cold with potato salad <small>L P 1 2 3 4 6 9</small>		

FISH

Smoked salmon	Räucherlachs	22,80
and jacket potatoes with sour cream <small>D G</small>		
Matie herring garnished with apples.....	Matjes	18,45
onions, sour cream sauce and boiled potatoes <small>Aa B D G L 2 3 9</small>		

VEGETARIAN AND VEGAN DISHES

Mixed salad with mushrooms <small>Aa B G L 1 3 4 9</small>	Schützensalat	18,90
"Spätzle" with cheese	Käsespätzle	22,50
onions and salad <small>Aa B G L 1 3 4 9</small>		
Vegetable "Strudel" with sour cream	Gemüsestrudel	18,50
and potatoes <small>Aa B F G P R 1 3</small>		
Fresh mushrooms in cream	Schwammerl in Rahm	24,95
and white bread dumpling <small>Aa B G R</small>		
Thick vegetable lentil soup	Linseneintopf	15,95
with potatoes (vegan) <small>P 2 4</small>		
Seitan goulash	Seitangulasch	26,90
with potato dumplings (vegan) <small>Aa F R 2 3 5</small>		

GARNITURES

French fried potatoes	Pommes frites	9,75
All other garnitures	sonstige Beilagen	5,50
Mixed salad <small>Aa B G L 1 3 4 9</small>	Salatteller	7,95

Beer

Mass Paulaner Oktoberfest beer <small>Ac</small>	1 l	14,95
Mass Radler <small>Ac</small>	1 l	14,95
Mass Paulaner Original Münchner Alkoholfrei <small>Ac</small> ...	1 l	14,95
Non-alcoholic beer		

A grain	F soja	N lupin	5 sulfurized
Aa wheat	G milk / lactose	P celery	6 phosphate
Ac barley	H nuts	R sulfite	8 nitrate
B eggs	Ha almond	1 artificial colouring	9 sweetener
C shellfish	K peanuts	2 preservatives	10 coffeine
D fish	L mustard	3 antioxidant	11 chinin
E molluskan	M sesame	4 flavor enhancer	

Dear guest, we hope you will understand that cross-contamination cannot be completely ruled out!

BOILED AND ROASTED

1/2 duck grilled	1/2 Ente	36,00
with red cabbage and potato dumpling <small>Aa P R 1 2 3 5</small>		
1/4 duck grilled	1/4 Ente	27,80
with red cabbage and potato dumpling <small>Aa P R 1 2 3 5</small>		
Pork roast with potato dumpling	Schweinebraten	23,95
and cabbage salad <small>Aa P R 1 2 3 5</small>		
Boiled beef with horseradish	Tellerfleisch	24,50
and potato salad <small>L P 1 2 3 4</small>		
Braised beef	Sauerbraten	25,90
previously marinated in vinegar with "Spätzle" <small>Aa B G P 1</small>		
Smoked loin of pork with potato salad <small>Aa L P 1 2 4</small>	Bierbratl	22,50
Escalope of pork in the pretzel crust.....	Schützenschnitzel	29,50
with potato salad <small>Aa B L P 1 2 4</small>		
Roast suckling pig	Spanferkel	31,90
with potato dumpling and cabbage salad <small>Aa P R 1 2 3 5</small>		
Goulash of venison	Hirschgulasch	28,90
with "Spätzle" and cranberries <small>Aa B G P R 3</small>		
Pulled venison burger	Pulled Hirschburger	23,90
with " Red cabbage, chili cranberries and chips <small>A G P</small>		
Roast suckling pig and grilled duck.....	Schmankerlteller	36,40
with red cabbage and white bread dumpling <small>Aa B P R 1 3</small>		
Tournedos beef with mushrooms	Ochsenlende	36,80
and potatoes, sour cream <small>Aa G L P 1</small>		
1/2 fried chicken	Hendl	16,50
Roast knuckle of pork	Schweinshaxe	28,45
with potato dumpling <small>Aa P R 1 2 3 5</small>		

SWEETS

"Apple Strudel" with hot custard <small>Aa B G Ha P 1</small>	Apfelstrudel	11,75
"Dampfnudel" sweet yeast dumpling	Dampfnudel	11,75
with hot custard <small>Aa B G 1</small>		
"Kaiserschmarrn" Cut-up pancake	Kaiserschmarrn	18,80
with raisins, applesauce and stewed plums <small>Aa B G 3</small>		
Dessert variation	Nachspeisenvariation	55,00
apple strudel, Kaiserschmarrn and red fruit jelly, served with apple sauce and stewed plums <small>Aa B G Ha P 1 3</small>		

Drinks

Non-alcoholic drinks <small>1 2 3 10</small>	0,5 l	6,20
Sparkling water	0,5 l	5,50
Sauvignon Blanc, A. Lageder (Südtirol, DOP) <small>R</small>	0,75 l	65,00
Grauburgunder, Rudolf Geil	0,75 l	39,90
(Rheinessen, weiß, QbA, trocken) <small>R</small>		
Grauburgunder, Rudolf Geil, im Krügerl	0,4 l	21,60
(Rheinessen, weiß, QbA, trocken) <small>R</small>		
Müller Thurgau, Divino, im Krügerl	0,4 l	19,95
(Franken, weiß, QbA) <small>R</small>		
Blauer Zweigelt, Winzer Krems (rot) im Krügerl <small>R</small>	0,4 l	19,60
Weinschorle white or red <small>R</small>	0,5 l	12,80
Oppmann Gold Sekt (Franken, trocken) <small>R</small>	0,75 l	49,80
Champagne Moët & Chandon Impérial <small>R</small>	0,75 l ..	135,00
Champagne Moët & Chandon Impérial <small>R</small>	1,5 l ..	258,00
Champagne Moët & Chandon Rosé Impérial <small>R</small> ..	0,75 l ..	155,00
Champagne Moët & Chandon Rosé Impérial <small>R</small> ..	1,5 l ..	295,00
Schützengeist (Obstler 38% vol.)	3 cl	7,95
Williams Christ Birnenbrand (38% vol.).....	3 cl	8,80
Jaga Knutscher (Kräuterlikör 35% vol.)	3 cl	7,95
Walnuss Likör (25% vol.).....	3 cl	7,95
Weinberg-Pfirsich Likör (25% vol.)	3 cl	7,95
Cup of coffee or hot chocolate (cup to go) <small>G</small>		8,75