

MENU



Vorspeisen & BROTZEIT

- KESSELFrische Weisswürste** 10,90
Bavarian Weißwurst with a pretzel and sweet mustard
- HAUSGEMACHTER WURSTSALAT** 11,90
Homemade hearty „Wurst salad“ with red onions, oil and vinegar served with Almresi bread
add Emmentaler cheese + 3,50
- BROTZEITBRETTL** 15,90
Black Forest ham, landjäger, small „Wurst salad“, mountain cheese, Obazda, cornichons, pretzel and Almresi Bio bread
- CARPACCIO VOM WEIDERIND** 15,80
Beef Carpaccio with arugula, freshly shaved Parmesan cheese and roasted pine nuts with Balsamico dressing and Almresi Bio bread



aus der SUPPENKÜCHE

served with our rustic Almresi Bio bread from BeckaBeck with regional ingredients

- RINDERCONSOMMÉ mt Flädle** 8,90
Beef consommé with pancake stripes
- PAPRIKA-SCHMAND-SUPPE**
Paprika sour cream soup with small rocket cheese ravioli *vegetarian* 8,90
- TOMATENSUPPE** *vegetarian* 8,90
Tomato soup with farmers cheese and croutons

Almresi SALADS

- ALMRESI HAUSSALAT** *vegan* 8,90
Fresh mixed leaf salad with radish, tomato and croutons
- CAESAR SALAT** *vegetarian* 15,90
Fresh romana lettuce and croutons topped with shaved Parmesan chicken stripes +4,90
- BACKHENDL SALAT** 18,90
with fried chicken bits, croutons and pumpkin seeds
- QUINOA SALAT** *vegetarian* 14,80
Swiss veggie potato pancakes served with Quinoa salad, carrots, almonds, zucchini, bell pepper, cashews, pumpkin seeds and grapes
- Balsamic-, Caesar- or Jogurtdressing – served with our rustic Almresi Bio bread from BeckaBeck with regional ingredients*

ALMRESI Special

- ALMRESI MAULTASCHEN** 17,80
Filled pasta cases with beef on veal jus with melted onions served with potato salad with bacon
- KALBSSCHNITZEL** *paniert* 25,80
Breaded veal escalope with spaetzle, veal cream sauce and cranberries

Herzhafte ALPENKÜCHE

- OKTOBERFEST HAXE** 19,90
Crispy pork shank with fresh baked German pretzel, Obazda cheese and radish
- KALBSRAHMGULASCH** 22,50
Veal goulash in mushroom sauce with spaetzle
- SCHWEIZER RÖSTI** 18,90
Swiss veggie potatoe pancakes with vegetable juliennes creamed horseradish and smoked salmon
- KÄESPÄTZLE** *vegetarian* 16,90
Cheese spaetzle with fried onions and small salad
- SCHWEINEBRATEN** 18,90
Braised pork neck in mustard-beer sauce served with mashed potatoes
- ALM PASTA SÜDTIROL** *vegetarian* 15,90
Pasta with South Tyrolean pesto, pine nuts, arugula and shaved Parmesan
- BAVARIAN SCHNITZEL** 17,90
Pork Schnitzel with potato salad, bacon and onions – or with spaetzle 20,90
- OFENKARTOFFEL** *vegetarian* 14,80
Baked potato with mixed salad, radish, cherry tomatoes, croutons and sour cream dip

Dessert & CAKES

- APFELSTRUDEL** with vanilla sauce & fresh fruits 8,90
- KAISERSCHMARRN** with cherry compot 10,80
- SCHOKONOCKERL** 8,90
Chocolate dumpling with cherry compote
- OMA'S LANDHAUSKUCHEN** 4,90
with whipped cream + 1,00