



# MENU & BEVERAGES

*Unser À la carte Restaurant sowie gemütliche Gaststube/Biergarten  
sind täglich ab 17:00 Uhr für Sie geöffnet.*



HERE YOU WILL FIND THE PERFECT  
COMBINATION OF TRADITIONAL  
BAVARIAN FOREST CUISINE AND  
MODERN DELIGHTS.

ENJOY YOUR MEAL!

*Our drink  
recommendations:*

## WINE SPRITZER WITH BERRIES

0,4l | € 6,50

COCKTAIL:

## WINTER GIN AND TONIC

GIN, TONIC WATER, PEAR JUICE, CINNAMON

€ 8.90

APERITIF:

## BEER EFFERVESCENT

BEER, GINGER ALE, CHERRY SYRUP, LIME  
PREFERABLY ALCOHOL-FREE

€ 7,20

# DAILY CULINARY HIGHLIGHTS

Treat yourself to delicious, traditional and versatile international  
delicacies on one of our culinary theme evenings.

## MONDAY

### TRADITION MEETS REGIONAL

**Highlight:** Burger from organic pasture ox and fish dish

Menu price  
p.P. (ab 16 J.)

**€ 39,00**

## TUESDAY

### ELEMENT EVENING

Traditional bavarian roast dishes as well as fish or  
poultry.

Menu price  
p.P. (ab 16 J.)

**€ 39,00**

## WEDNESDAY

### BAVARIAN BUFFET EVENING

(Barbecue evening from July 12th. See separate menu)

2 Pers.  
€ 26,90

Menu price  
p.P. (ab 16 J.)

**€ 39,00**

**Hint:** Roast pork with crackling from the saucepan for 2 people  
with dumplings and kraut

## THURSDAY

### LATE NIGHT EVENING

**Grill classics:** onion roast or grill plate as well

Fish dish to choose from.

Late night spa (the entire spa is here until 11:00 p.m.)

**TIP:** beer infusion

Menu price  
p.P. (ab 16 J.)

**€ 39,00**

We request children up to the age of 15 to  
choose from our à la carte menu!

# DAILY CULINARY HIGHLIGHTS

Treat yourself to delicious, traditional and versatile international delicacies  
on one of our culinary theme evenings.

## FRIDAY

### FISH EVENING "PLEASURE & SEA"

*It awaits you from the buffet: various salads, appetizers  
like antipasti and a soup.*

*This makes the hearts of fish lovers beat faster: locals  
Fish from us or from the Simandlhof fishery. the Seafood comes  
from sustainable catch. Waller or home smoked salmon.*

*Alternatively, a meat dish from the buffet.*

*Dessert buffet: cheese, ice cream or chocolate fountain with fruit.*

Menu price  
p.P. (ab 16 J.)

**€ 45,00**

## SATURDAY

### KRAMERWIRT DELICACIES EVENING

*A treat for the senses!*

*Help yourself to the salad buffet.*

*Then we serve an appetizer or a soup.*

*The finest delicacies await you at the buffet.*

*The crowning glory is the dessert buffet with ice cream and  
cheese, as well as various mousses and creams.*

Menu price  
p.P. (ab 16 J.)

**€ 42,00**

## SUNDAY

### KRAMERWIRT-GOURMET TRIP

*An exclusive 5-course menu of choice awaits you in a romantic  
setting atmosphere, followed by Late Night Spa (the entire  
The wellness area is open here until 11:00 p.m.).*

Menu price  
p.P. (ab 16 J.)

**€ 45,00**

We request children up to the age of 15 to  
choose from our à la carte menu!



You are welcome to reserve your table conveniently online.  
Simply scan the code and register online.



# À LA CARTE MENU

## STARTER

### Three spreads

Spinach cream cheese, herb butter and Salakis in the "Bougourdi style" (1,7,9,11,12)

€ 7,90

### Bruschetta

with olives, toasted white bread and rocket (1,9,12)

€ 7,90

## SOUPS

### Beef broth

with liver dumplings, semolina dumplings and Bratstrudel (1,3,7,9)

€ 5,90

### Chicken bouillon

with baked parmesan dumplings and vegetable insert (1,3,7,9)

€ 6,20

### Wild garlic cream soup

with tomato croutons and cream topping (1,7,9)

€ 5,90

### Soup of the day

varies daily

€ 5,90

## MAINS

### Corn chicken

of rocket risotto with glazed cherry tomatoes and mushrooms of poultry espuma (1,7,9,12)

€ 18,90

### Pork tenderloin

with potato rosti and glazed winter vegetables with pepper cream (1,3,7,9,12)

€ 22,10

### Surf & Turf

of beef fillet with black tiger prawns on creamy savoy cabbage and baked truffle potato balls with cognac cream (1,3,7,9,12) with shrimp (2) without shrimp

€ 39,00

€ 35,10

### Beef sirloin steak

with sweet potato puree and glazed bean vegetables with pepper cream (7,9,12)

€ 25,90

### Cordon Bleu - Pork stuffed

with ham and cheese, served with roasted potatoes, mixed salad and cranberries (1,3,7,9)

€ 18,90

### Pork cutlet

with french fries and side salad (1,3)

€ 14,40

### Wiener Schnitzel

with fried potatoes and side salad (1,3)

€ 22,10





# À LA CARTE MENU

## BURGER

### Raclette burger

Organic pasture ox patty with honey mustard sauce, raclette cheese, fried onions, tomatoes, rocket, with twister fries and coleslaw with BBQ dip (1,3,7,9,10,12)

€ 21,10

## FISH



### Roasted char filet

with Riesling foam and glazed fennel vegetables with tomato cous cous (1,4,7,9,12)

€ 23,40

### Bowl curry pot

with seasonal vegetables, homemade red curry sauce and pork fillet, with basmati rice (6,9,11,12)

€ 18,90

### Mixed salad plate

Cucumber, tomato, pepper, carrot, lettuce, onion  
with dressing of choice and white bread served with pink fried strips of beef sirloin and mushrooms

€ 18,90

### Choice of dressing

Balsamico dressing (3,9,10)

Cesar dressing (3,7,9,10)

Honey mustard dressing (3,9,10)

**Tipp** - Every tuesday and wednesday freshly caught trout (blue or miller art) from our own breeding or from fishing Simandlhof - served with parsley potatoes and salad

€ 19,90

### Side salad from the buffet

€ 6,50



# VEGAN & VEGETARIAN DISHES

## STARTER

### Bruschetta

with olives, toasted white bread and rocket  
(1,9,12)

€ 7,90

### Avocado salsa

with grilled mushrooms & white bread (1,9)

€ 7,50

## SOUPS

### Vegetable essence

with insert (9)

€ 5,90

## VEGAN

### Wild garlic cream soup

with tomato croutons and cream topping  
(1,7,9)

€ 5,90

## VEGETARIAN MAIN COURSES

### Bavarian threesome

cheese spaetzle, cheese press dumplings  
and cream cabbage (1,3,7)

€ 14,40

### Spaghetti aglio e olio

with garlic and olives, with rocket (1,3,9)

€ 10,60

## VEGAN MAIN COURSES

### Burger with potato and chickpea patty

with avocado dip, tomato, lettuce, roasted  
onion, plus sweet potato fries and grilled  
vegetables (1,12)

€ 17,80

### Vegan schnitzel

with French fries and side salad (1,6,9)

€ 14,40

### Thai Curry

with vegetables and vegan chicken on  
basmati rice (1,6,9,11,12)

€ 18,90

### Mixed salad

with fried vegan chicken strips  
(1,6,9)

€ 18,90

### Baked falafel

with Thaia sauce and oriental vegetables  
(1,6,9)

€ 14,40

### Fried vegan chicken

with pan-fried vegetables and roasted  
potatoes (1,6,9)

€ 18,90

## DESSERT

VEGAN & VEGETARIAN

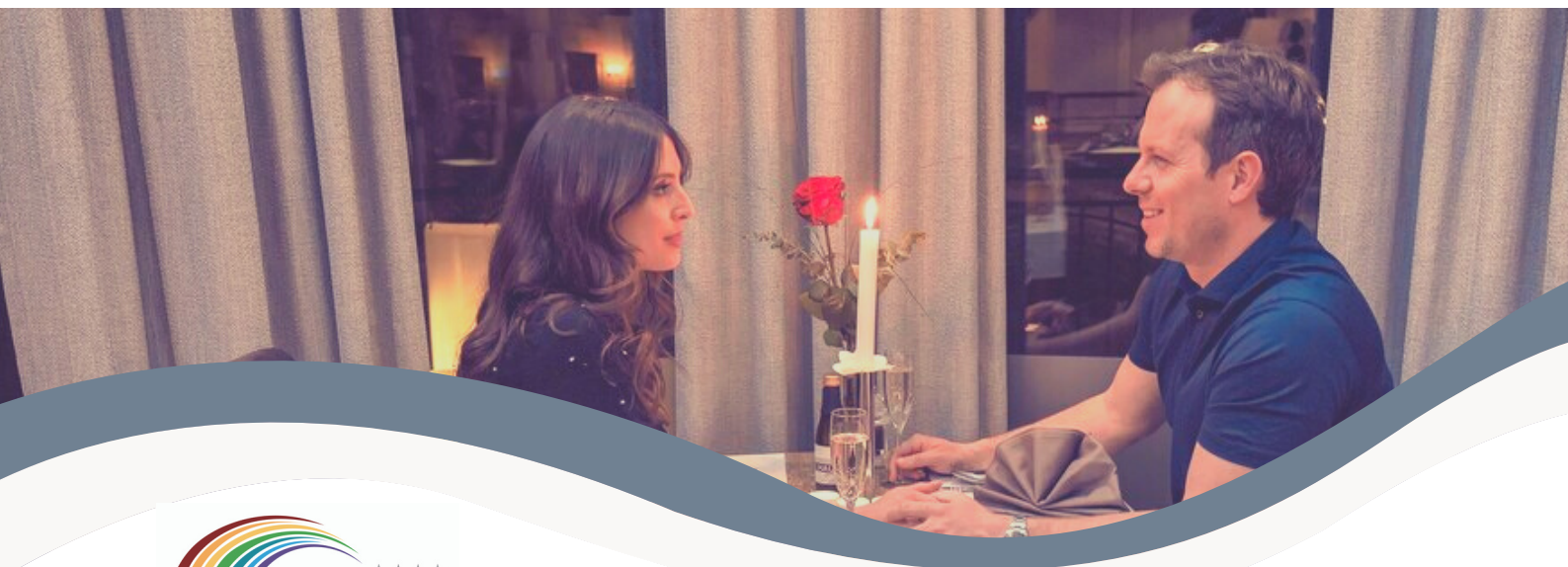
### Colorful fruit salad

€ 5,90

### Sorbet variation

with marinated fruits

€ 5,90



# SMALL DISHES

## Currywurst

with french fries (1,3,12)

€ 10,10

## Sausage bread

garnished with cucumber, egg and tomato  
(1,3,7,9,10)

€ 8,50

## Cheese bread

garnished with cucumber, egg and tomato  
(1,3,7,9,10)

€ 8,50

## Bavarian sausage salad

from the meat sausage, pickle and onion  
rings (1,3,7,9,10)

€ 9,90

## Swiss sausage salad

with cheese, egg, and onion rings  
(1,3,7,9,10)

€ 11,00

## Kiraschaufel Snack with our own house- brandy "Birndlkramer"

Variation from the house butcher with lard  
and Obatzda  
1,3,7,9,10)

€ 17,80

For all snacks we offer bread selection and butter.

# CHILDREN'S DISHES

## Spongebob

Chicken Nuggets crispy chicken breast  
with french fries (1,3)

€ 7,70

## Seeräuber

Homemade fish sticks of coal fish  
with french fries (1,3,4)

€ 7,90

## French fries

(1,3)

€ 5,90

## Dumpling or spaetzle

with roast sauce  
or creame sauce (1,3,7,9)

€ 5,90

## Rotkäppchen

small pork schnitzel baked  
with french fries (1,3)

€ 7,90

## Schneewittchen

Fried chicken breast with spaetzle,  
vegetables and cream sauce (1,3,7)

€ 8,90

1 Gluten | 2 shellfish | 3 eggs | 4 fish |  
5 peanuts | 6 soy beans | 7 milk |  
8 edible nuts | 9 celeriac | 10 mustard |  
11 sesame seeds | 12 sulphur dioxide  
and sylphids | 13 lupins | 14 molluscs

Since we can never rule out inadvertent  
cross contamination, we cannot accept  
any liability.

Some of our products originate from  
biologically controlled cultivation. DE-  
ÖKO-001





# DESSERT

## Dessert of the day

varies daily

€ 7,90

## Ice variation

3 balls from the buffet (1,3,7)

€ 6,40

## Cheese plate

from the buffet (1,7)

€ 8,90

## Baked apple tiramisu

(1,3,7,12)

€ 7,90

*No Enjoyment is temporary.  
The impression he leaves  
is permanent.*



## AFTERNOON BUFFET

### DAILY FROM 1 TO 3.30 P.M.

*Cake and strudel buffet, including coffee, selection of teas, juice bar, including soup of the day for refreshment and salat buffet with vegetable variations and small snacks.*

p.P. (from 16 J.)

**€ 19,90**

## BREAKFAST BUFFET HIGHLIGHT

### DAILY FROM 7 TO 10.30 A.M.

*Extensive breakfast buffet with all the tasty things that you like first in the morning!*

*Please book in advance by telephone.*

p.P. (from 16 J.)

**€ 21,00**

*Enjoy your  
meal!*



# SERVUS, GRIASS DI

In order to do justice to our claim to be innovative, we have really mixed things up.  
The watchword is „WITHOUT“ or „Less is MORE“



## TRADITION MEETS THE MODERN

When preparing our dishes we use regional and seasonal products with short delivery routes:

- Domestic butchers
- Fresh fruit daily from local suppliers
- Game from local huntsmen
- Refrigerated displays where you can see the freshness of the salad and vegetable products
- Fresh fish from the German Sea with MSC fishing (protective fishing method/sustainability award); own fish pond
- Eggs from free-range hens
- WIBERG spice mix specialities without artificial flavour enhancers and now: without yeast extract, stock, seasoning, artificial aromas and refined salt. Excellent taste and enjoyment need no flavour enhancers and artificial additives! With consideration for our environment and a redesigned kitchen (heat and energyoptimised), our team prepares culinary treats for you.

We attach great importance to skilled employees at our hotel - whether receptionists, waiters or kitchen staff - and we are proud to be able to work with them.

As a training company in the hotel and guesthouse trade, we look forward to being able to pass on our expertise to the next generation.

We wish you a pleasant stay at the Kramerwirt in Geiersthal.

# PRIVATE CANDLE LIGHT DINNER

## The enjoyment of togetherness and romance

Enjoy a romantic candle light dinner for two in our private snug with fire. We serve an exclusive 6 course menu in an extraordinary atmosphere. The combination of soothing seawater aquarium and cosy fire turns the evening into an unforgettable experience for you and your companion.

*Tip*

### MENU

#### Attention of the House/Amuse Gueule

Three spreads of the season (1,7,9,12)

\*\*\*

#### 1st course/cold appetizer

Variation of beef tartare and baked shrimp  
on marinated cucumber - spaghetti (1,4,7,9,12)

\*\*\*

#### 2nd course/soup

Chestnut cream soup with porcini mushroom dumpling  
under the whipped cream (7,8)

\*\*\*

#### 3rd course/warm starter

Rustico Pecorino

Filled dumplings with porcini, porcini mushrooms, cream cheese  
tossed in truffle butter,  
with glazed cherry tomatoes and mushrooms (1,3,7,9,12)

\*\*\*

#### 4th course/sorbet

Raspberry sorbet

with buttermilk vanilla espuma (4)

\*\*\*

#### 5th course/choice of 2 main courses

Surf & Turf

Pink fried beef fillet and black tiger prawns  
with duchess potatoes on glazed bean cassoulet  
plus pepper cream (1,2,3,7,9,12)

or

Fried char fillet with Riesling foam and glazed fennel vegetables  
with tomato cous cous (1,4,7,9,12)

\*\*\*

#### 6th course/dessert

Variation of baked apple tiramisu and chocolate mousse  
with marinated wild berries (1,3,7,8)

Menu price

p.P.

(excl.drinks)

**€ 94,00**

Surcharge for hotel guests

p.P. 60,00€

(excl. drinks)

Must be booked in advance,  
at which time you should  
inform us on any allergies and  
intolerances.

The menu cannot be changed.

There is a surcharge of €  
10,00 per person for changes  
of order.

Unfortunately we can menu  
not lactose and  
prepare gluten-free!

We ask for you  
understanding.





# BEER TABLE

Would you like to make the tap master yourself? Then we recommend an evening at our beer table in the dining room. A rustic and hearty evening can be celebrated in a relaxed atmosphere at the beer table. In addition, you tap your own selected beer (10l, 20l or 30l) directly at the table through the integrated dispensing system. Hearty marinated spare ribs with a side dish of potatoes and vegetables (to be ordered in advance) round off the cozy evening.

## THERE IS A CHOICE OF:

### CARL'S BEER FROM THE PITCHER

10Ltr	€ 84,00
20Ltr	€ 168,00
30Ltr	€ 252,00
pitcher	€ 10,90

a beer specially made for us by Teisnacher Ettl Bräu with regional hops and malt were brewed. When switching to our local beer we want to leave the smallest possible ecological footprint.

### TAP7 SCHNEIDER WEISSE KELHEIM

Schneider Weizen Original 20Ltr	€ 168,00
---------------------------------	----------

Tip: Hearty marinated spare ribs with potato and vegetables per person  
(from 7 persons, please order about 7 days in advance)

€ 13,40

Please order in advance!



# TAKE AWAY

## BEVERAGES



**BirndlKramer -**  
*Williams pear with pear juice*

0,5l € 24,00  
3l € 189,00  
**Hip flask** € 29,00

*"Hilda" beer in a six-pack*  
*incl. deposit (sold from 6 bottles)*



€ 14,90

*Kramer's house sparkling wine*

0,75l € 24,00

2019 Regenbogen-Rosè - Kramer's house wine

0,75l € 9,90

## FOOD

*Homemade spice bread*

0,49€ / 100g

*Dressing (honey mustard, balsamic or horseradish dressing)*

4,90€ / 0,25l

## GENERALLY

*Stone jug*

€ 10,90



You will also find exclusive decorative items from the companyräder and many other in-house brands in our sales corner at the reception.

- Voucher shop for individual gifts [www.gurado.de/kramerwirt](http://www.gurado.de/kramerwirt)
- Hotel shop with all sales items, which are also available at reception [www.kramerwirt.de/shop.html](http://www.kramerwirt.de/shop.html)





# DAY SPA

## THE FOLLOWING APPLIES TO ALL DAY SPA OFFERINGS:

- Welcome champagne
- Modern changing rooms
- The best start to the day
- For day wellness (day spa), the breakfast buffet is available for €21.00 per person. bookable. An extensive breakfast buffet awaits you at the Hotel Kramerwirt from 7:00 a.m. to 10:30 a.m. with all the delicacies you could want early in the morning.
- Peeling issue & sauna infusions on specific days & times
- Lunch buffet
- Daily lunch buffet from 1:00 p.m. to 3:30 p.m.: cake and ice cream buffet including coffee, tea selection and juice bar, soup of the day to strengthen you, salad buffet with vegetable variations and a lunch snack. Access with a bathrobe is possible.
- Bathrobe, sauna towels & bathing bag for the duration of your stay.
- Wellness area
- 5000 sqm paradise garden & 1250 sqm wellness world including indoor pool, 2 hot whirlpools (indoor & outdoor), steam bath, Tecalдарium, large log sauna, birch sauna with panoramic glass front, natural swimming pond and lagoon pool
- Included services: spring water, tea and soft drinks facilities in the wellness area
- Modern fitness room with Technogym equipment
- Late Night Wellness: Thurs + Sun the wellness area is open until 11 p.m

## REGENBOGEN DAY SPA

including the entire day spa program

**from 06.01. until April 30th**

**and from 01.10. until 31.12. 2024**

- Flat rate prices for 2 people WITH breakfast:  
MON to THURS €170,00, FRI to SUN & public holidays €190,00
  - Flat rate prices for 2 people WITHOUT breakfast:  
MON to THURS €130,00, FRI to SUN & public holidays € 150,00
- Children's prices (excluding breakfast):  
3-6 yrs. € 33,00 | 7-10yrs. €39,00 | 11-15yrs. €49,00

**from 01.05. until 30.09.2024**

- Prices per person WITH breakfast:  
MON to THURS €90,00, FRI to SUN & public holidays €100,00
- Prices per person WITHOUT breakfast:  
MON to THURS € 69,00, FRI to SUN & public holidays €79,00
- Children's prices (excluding breakfast):  
3-6 yrs. €38,00 | 7-10yrs. €44,00 | 11-15yrs. €59,00

## FLIRTATION FOR TWO

including the entire day spa program

- Versatile vital breakfast from the buffet
- Partner massage (aroma oil massage approx. 25 minutes) in the "Fire" treatment room
- Shared Turkish Rasul bath (approx. 30 minutes)
- Vitamin snack in the private relaxation island "Paradiso"

**Highlight:** Your personal cuddly shell is reserved for you all day long! (all services listed are per person)

For 2 people from 06.01. until 31.12.2024:

MON to THURS €309,00, FR and SA and public holidays €329,00

Not possible on Sunday

## SUNNY TOGETHERNESS

including the entire day spa program

- Versatile vital breakfast from the buffet
- Relaxing together in the sunny meadow, approx. 20 minutes including cream and glass of sparkling wine
- A vitamin snack awaits you in the private relaxation island "Paradiso"
- 1 bottle of Moët & Chandon champagne 0,2l to enjoy in your private cuddle
- Consumption voucher\* for a restaurant or bar
- (Value: €20,00)

**Highlight:** Your personal cuddly shell is reserved for you all day long!

For 2 people from **06.01. until 31.12.2024:**

MON to THURS €275,00, FRI to SUN & public holidays €295,00

**2 Pers.  
from  
€275,00**

## GIRLFRIENDS DAY

including the entire day spa program

- Versatile vital breakfast from the buffet
- Consumption voucher\* for a restaurant or bar (Value €20,00)
- Float away in the soft pack lounge (choice: Cleopatra pack, coffee peeling, Edelweiss cream pack "Anti Aging", Rügen healing chalk, alkaline body peeling with cocoa), approx. 35 minutes.

Prices per person from **01.05. until 30.09.2024:**

MON to THURS €152,00, FRI to SUN & public holidays €162,00

**2 Pers.  
from  
€304,00**

## FIT FOR THE BACK

including the entire day spa program

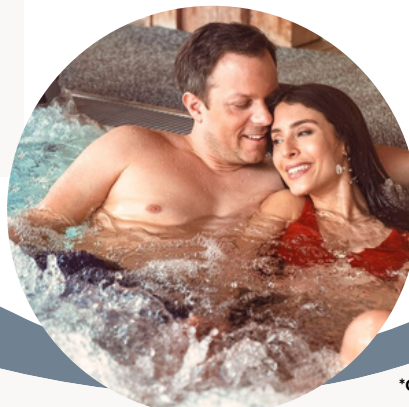
- Versatile vital breakfast from the buffet
- Consumption voucher\* for a restaurant or bar (Value €20,00)
- Back massage with honey-ginger oil - the back muscles are optimally relaxed from the neck to the pelvis and you feel wonderfully relaxed.

Prices per person from **01.05. until 30.09.2024:**

MON to THURS €151,00, FRI to SUN & public holidays €161,00

**2 Pers.  
from  
€302,00**

**All day wellness offers  
after agreement by telephone  
or via email**





# EVENT/ MEETING

Pavillon  
Room with tiled stove



## CONFERENCES & EVENTS

*in a unique atmosphere*

*Whether weddings, conferences, seminars, birthdays, confirmations, communions or other solemn occasions - we design your event individually according to your wishes. We are happy to offer you exclusive arrangements, which you can modify or supplement as you like. Our brochure for meetings and events is available at our reception.*





# BEVERAGES



## APERITIFS

<b>Sherry Sandeman medium/dry</b>	5 cl   €4,50
<b>Martini Bianco / Rosato</b>	5 cl   €5,50
<b>Campari Orange / Soda</b>	5cl   €5,90
<b>Lillet</b> (Lillet Blanc, Schweppes Wild Berry, Waldfrüchte)	€7,20
<b>Aperol Spritz</b> (Aperol, Soda, Prosecco, Orange)	€7,20
<b>Hugo</b> (Holunderblütensirup, Soda, Prosecco, Minze, Limette)	€7,20
<b>Rosato Bella</b> (Ramazotti Aperitivo Rosato, Schweppes Wild Berry, Orange)	€7,20

## NONALCOHOLIC DRINKS

<b>Quellwasser spritzig (Soda)</b>	0,4l   €3,20
<b>Allgäuer Alpenwasser (Mineralwater) medium / still</b>	0,25l   €3,20 0,5l   €4,90
<b>Lemonades</b> <u>Grapos</u> Orange (1,2,3), Zitrone (2) Cola Mix (1,2,7.9)	0,2l   €2,90 0,4l   €4,20
<b>Juices</b> Apfel (1,2), Johannisbeere (2) Orange (1,2,3), Kirschnektar, Ananassaft, Maracujanektar, Banane	
<b>Juice mixed with soda</b>	0,2l   €2,90 0,4l   €4,20
<b>Juice</b>	0,2l   €3,40 0,4l   €5,50
<b>Coca Cola (Bottle)</b> Coca Cola Coca Cola light Coca Cola Zero	0,33l   €4,20
<b>Schweppes</b> Ginger Ale Tonic Water Bitter Lemon	0,2l   €3,90 0,2l   €3,90 0,2l   €3,90

## BEERS FROM THE BARREL

### Ettl Bräu - Heimattreu

Carl's Helles	0,3l   €3,20
Carl's Helles aus dem Steinkrug	0,5l   €4,20
Carl's Radler (süß/gelb/sauer)	0,5l   €4,20

### Schneider Weisse Kelheim

Schneider TAP7 - das Original	0,5l   €4,20
Schneider Weizen Radler	0,5l   €4,20
Schneider Colaweizen	0,5l   €4,20

## BEERS FROM THE BOTTLE

### Schneider Weisse Kelheim

Alcoholfree Schneider Weizen	0,5l   €4,20
Light Schneider Weizen	0,5l   €4,20

Aventinus Weizen-Doppelbock	0,5l   €4,90
-----------------------------	--------------

### Schlossbräu Zellertal Drachselsried

Kini dark beer	0,5l   €4,20
Löwenbräu Helles alcoholfree	0,5l   €4,20

### Ettl Bräu - Heimattreu

Pils "Hilda"	0,33l   €3,90
--------------	---------------

1 with colorant | 2 with preservative | 3 with antioxidants |  
4 with flavor enhancer | 5 sulhurized | 6 blackened | 7 with phosphate |  
8 with milk protein | 9 containing caffeine | 10 containing quinine | 11 waxed |  
12 with taurine | 13 contains phenylalanine | 14 with sweeteners



*Pitcher*

**€10,90**

please contact our team

## DIGESTIFS

### Spezialitätenbrennerei Liebl, Bad Kötzing

#### Liköre

Wildkirsch-Chili	2cl	€4,30
Walnuss	2cl	€4,30
Honig Grappa	2cl	€4,30
Roter Weinbergpfirsich	2cl	€4,30
Bratapfel	2cl	€4,30
Karamell-Salz	2cl	€4,30

#### Brände, Geiste & Edelbrände

Blutorange	2cl	€5,10
Haselnussbrand	2cl	€4,30
Pflaume Frucht (Brand mit Pflaumensaft)	2cl	€4,30
Schlehe Edelbrand	2cl	€5,60
Bergkirsch Edelbrand	2cl	€5,60
Birndlkramer	2cl	€3,60
Birndlkramer with pear	2cl	€4,10

#### Liköre/Kräuterliköre

Amaretto	2cl	€3,50
Baileys	2cl	€3,50
Sambucca	2cl	€3,50
Kaluha	2cl	€3,50
Jägermeister	2cl	€3,50
Ramazotti	2cl	€3,90
Fernet Branca	2cl	€3,90
Averna Amaro	2cl	€3,90
Amarula Wild Fruit Cream	2cl	€3,50

#### Brandy

Carlos I Brandy	2cl	€4,70
Remy Martin V.S.O.P. Cognac	2cl	€4,80
Hennessy Fine de Cognac	2cl	€5,20
Otard	2cl	€5,50
Carlos Brandy de Jerez	2cl	€4,70

#### Penninger

Bärwurz	2cl	€3,10
Blutwurz	2cl	€3,50
Granit Gin	2cl	€3,60
Waldbeerenlikör	2cl	€4,10
Haselnuss Brand	2cl	€4,10

#### Greindl - Die Bergdorfdestillerie

Williams Birnenbrand	2cl	€4,90
Zwetschgenbrand	2cl	€4,90

#### Whisky

Chivas Regal	2cl	€5,70
Glenfiddich 12 Jahre	2cl	€4,80
Glenfiddich 15 Jahre	2cl	€5,70
Glenfiddich 18 Jahre	2cl	€7,90
Macallan 12 Jahre	2cl	€5,20
Bushmills Single Malt Irish 10J.	2cl	€5,20
Slyrs Single Malt	2cl	€5,90
Coillmor American OAK - Bavarian		
Whisky Single Malt	2cl	€5,90

#### Lantenhammer

Obstbrand aus dem Holzfass	2cl	€4,10
Marillenbrand	2cl	€4,90
Waldhimbeergeist	2cl	€4,90

## DIGESTIFS

### Ziegler Edelbrände

Obstbrand (aus Äpfeln & Birnen)	2cl	€4,90
Nr.1 Wildkirschbrand	2cl	€9,90

### Nonino Grappa

Grappa Merlot	2cl	€4,80
Grappa Chardonnay	2cl	€4,80
Grappa Moscato	2cl	€4,80

### Gut Bäreendorf Wilhelm Marx

Ginger Liq - Edellikör aus frischem Ingwer	2cl	€5,90
Birnenquitte - Edellikör aus frischen Quitten	2cl	€5,90
Holunder- Edellikör vom schwarzen Holunder	2cl	€5,90
Aprikose-Edelgeist - von der Südtiroler Aprikose	2cl	€13,90
Himbeergeist - Edelgeist vom Himbeermark	2cl	€6,40

## COFFEE & TEA

### Azul Coffee

Kaffee Creme	€3,00
Entkoffeinierter Kaffee	€3,90
Capuccino	€3,90
Milchkaffee	€3,90
Latte Macchiato	€3,90
Espresso	€2,90
Espresso Doppio	€4,90
Espresso Macchiato	€2,90
Heiße Schokolade weiß/braun	€3,90
Heiße Milch	€3,00

### Dallmayr - Tea selection

Assam (Indische Mischung), Ceylon, Earl Grey, Wintertee Orange/Ingwer (nur in der kalten Jahreszeit erhältlich), Grüner Tee Zitrone (aromatisiert), Rooibusch Karamell (aromatisiert), Chai, Kamille, Pfefferminz, Alpenkräuter, Hagebutte mit Hibiskus, Früchtezauber, Waldbeere Früchtetee (aromatisiert)	€3,50
--	-------

*Enjoyment is worth every sin!*





# WINE & CHAMPAGNE

## Wein - Hausmarke

2020 Regenbogen-Rose

0,2l | € 6,40  
0,75l | €24,00

## Bioweine

2021 Kopfstand

Rivaner, Riesling, trocken

0,2l | € 7,20  
0,75l | €27,00

2018 Urschrei

Dornfelder/Cabernet Sauvignon/  
Portugieser, trocken

0,2l | € 7,20  
0,75l | €27,00

## OPEN WHITE WINES

### Deutschland

2021 Bottwartaler Winzer  
Riesling, trocken

0,2l | € 6,40  
0,75l | €24,00

2020 Bacchus Gutswein  
Bacchus, halbtrocken

0,2l | € 6,90  
0,75l | €25,00

2020 Fränkische Machart  
Silvaner, trocken (im Boxbeutel)

0,25l | €7,90

2019 Bottwartaler Winzer  
Kerner, halbtrocken

0,2l | € 6,40  
0,75l | €24,00

2021 Oberbergener Grauburgunder  
Kabinett, trocken

0,2l | € 6,90  
0,75l | €25,00

2020 Weinbiet  
Gewürztraminer, lieblich

0,2l | € 6,90  
0,75l | €25,00

### Österreich

2020 Forstreiter  
Grüner Veltliner, trocken

0,2l | € 6,40  
0,75l | €24,00

### Italien

2021 Linea 071  
Pinot Grigio, trocken

0,2l | € 6,40  
0,75l | €24,00

## OPEN RED WINES

### Deutschland

2020 Lust & Laune  
Trollinger, halbtrocken

0,2l | € 6,90  
0,75l | €26,00

2018 Heuchelberg  
Acolon, trocken

0,2l | € 7,20  
0,75l | €27,00

2018 Weinbiet  
Dornfelder, trocken

0,2l | € 7,20  
0,75l | €27,00

2020 Weinbiet  
Portugieser, lieblich

0,2l | € 6,90  
0,75l | €26,00

### Österreich

2020 Forstreiter  
Blauer Zweigelt, trocken

0,2l | € 6,40  
0,75l | €24,00

### Südfrankreich

2019 Jean d'Alibert  
Merlot, trocken

0,2l | € 6,40  
0,75l | €24,00

### Italien

2020 Bardolino Classico  
Corvina/Rondinella/Molinara  
trocken

0,2l | € 6,90  
0,75l | €25,00

### White wine on tap

Cuvée Pierre Vincent Vin Blanc  
Airen / Trebbiano / Ugni Blanc  
trocken, Frankreich

0,1l | € 3,90  
0,2l | € 6,90  
0,5l | €13,90

*Tipp*

Wine spritzer sweet/sour  
Wine spritzer with berries

0,4l | € 5,90  
0,4l | € 6,50

## SPARKLING WINE / CHAMPAGNE

### Champagne

Moët & Chandon

0,75l | €69,00  
0,2l | €29,00

### Sparkling wine

Glas Sekt/Prosecco  
Piccolo Sekt Hausmarke  
Sekt Hausmarke, halbtrocken  
Henkell, trocken  
Fürst von Metternich, trocken

0,1l | €4,50  
0,2l | €6,90  
0,75l | €24,00  
0,75l | €24,00  
0,75l | €24,00

### Prosecco

Piccolo Prosecco Hausmarke  
IT Ventien Machio Prosecco Treviso  
Spumante D.O.C.  
Cantine Riunite, extra dry  
feinfruchtig mit anregender Perlage,  
weiss

0,2l | €6,90  
0,75l | €24,00

*Note*

You are welcome to receive our detailed wine list  
with an even larger selection from the bottled  
wine range from our vinotheque. Please do not  
hesitate to contact us.



We wish you a pleasant stay in our hotel.

Bianca, Charly mit Carl Fischl  
& the complete Kramerwirt-Team

The small  
but fine

**Wellness-  
& Family-  
hotel**

*Nice that  
you're here!*

