



We put a smile on your face



THEME EVENINGS as part of the pampering <u>board</u>

Monday: Tradition meets regional

Highlight: Burgers made from organic pasture oxen and a fish dish \in 39.00 / 4 courses

Tuesday: Elements evening

Traditional Bavarian roast dishes as well as fish or poultry €39.00 / 4 courses

Wednesday: Bavarian buffet

(barbecue evening in summer) €39.00

Thursday: Late-night evening

Grill classics: onion roast or grill plate as well as a fish dish to choose from Late night spa (the entire wellness area is open here until 11 p.m. TIP: beer infusion)

€39.00 / 4 courses

Friday: Fish evening "Pleasure & Sea"

What awaits you from the buffet: a variety of salads, starters such as sushi and antipasti and a soup. This makes fish lovers' hearts beat faster: Fish from our own farm or from the Simandl fishery – Partner Land Genuss Bayerwald. The seafood comes from sustainable catches. Catfish or home-smoked salmon. Alternatively, a meat dish from the buffet Dessert buffet: cheese, ice cream or chocolate fountain with fruit

€45.00

Saturday: Kramerwirt delicacy evening

A delight for the senses! Help yourself to the salad buffet. We then serve a starter or 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. \in 42.00

Sunday: Kramerwirt pleasure trip

An exclusive 5-course menu of your choice in a romantic atmosphere awaits you, followed by late-night spa (the entire wellness area is open until 11 p.m.). €45.00



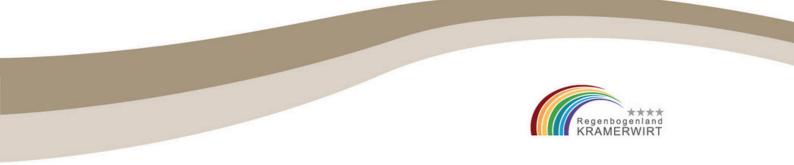


Tapas Greavement spread / radish spread / pickled char wild garlic spread / pretzels ^{1,3,4,7,9} 16,50 €



Wild Garlic Cream Soup Cream Topping 7,9 5,90 €

> Soup of the day varies daily 5,90 €



VEGETARIAN/ VEGAN

Starter Bruschetta / white bread / rocket 1 7,90 €



Soups Vegetable essence / vegetable insert 5,90 €

> Wild Garlic Cream Soup Cream Topping 7,9 5,90 €

> > Main courses



Vegan Burger 100%/EGAN Arugula / Chickpea Patty / Tomatoes / Fried Onions Cucumber / Burger Sauce / Sweet Potato Fries / Avocado Salsa 1,9 17,80 €

Vegetable curry Red curry sauce / vegetables / vegan chicken strips / basmati rice ^{9,10,11,12} 15,90 €

> Falafel Tahini sauce / Oriental vegetables 9,11,12 14,40 €

> > Dessert Sorbet variation 5,90 €



100%/VEGAN

Mixed fruit salad 5,90 €



CLASSIC

Surf and Turf

Beef Fillet / Black Tiger Prawn / Hollandaise Sauce Potato Fritters / Baby Carrots / Green Asparagus 1,3,7,9 with Prawns 39,00 € ² without Prawns 35,10 €

Grilled platter, house special

Sirloin steak / pork tenderloin / breaded pork schnitzel Vienna sausage / Sidewinder fries / Diavolo butter Vegetables / gratinated tomatoes 1,7,9 25,90 €

> Cordon Bleu Cranberries / fried potatoes / side salad 1,3,7,9,12 18,90 €

> > Pork schnitzel French fries / side salad 1,3,9,12 14,40 €

Veal schnitzel Cranberries / fried potatoes / side salad 1,3,9,12 22,90 €

Braised noble deer ragout

Porcini mushrooms / Bohemian dumplings / apple red cabbage 1,7,9 18,90 €



Roast pork fillet wrapped in bacon Purple potatoes / baby leeks and sweetcorn / rosemary jus 1,3,7,9 17,90 €

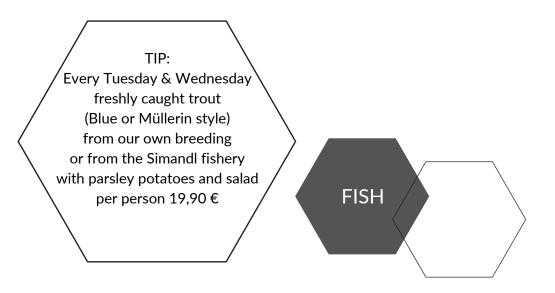


TIP: Every Wednesday Pork roast from the Reindl for 2 people with dumplings and cabbage 2 people 26,90 €

BURGER

Surf and Turf Organic Pasture-Fed Beef Burger

Tempora-Battered Shrimp / Beef Patty / Burger Bun / Gouda Cheese Arugula / Pineapple / Tomato / Onions / Burger Sauce Sidewinder Fries / Tomato Salad / BBQ Dip 1,3,7,9,10,12 with Shrimp 21,90 € 2 without Shrimp 18,90 €



Pan-fried cod fillet Sweet potato puree / fennel / Riesling foam 1,4,7,9 19,90 €





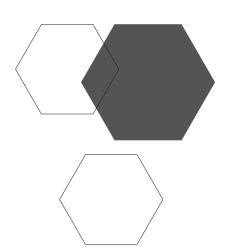
Mixed Salad

Cucumbers / Tomatoes / Radishes / Onions Peppers / White Bread / Chicken Strips ^{1,3,7,9} Choice of Dressing: Raspberry Dressing / Balsamic Dressing / Honey Mustard Dressing 15,90 €

> Buda Bowl Strips of beef sirloin / bulgur / hummus Vegetables / chickpeas 1,7,9 16,90 €

Red Curry Bowl Chicken strips / basmati rice / vegetables / red curry sauce 9,10 18,90 €

Side salad from the buffet 6,50 €





FOR THE SMALL HUNGER

Currywurst French fries 1,3,12 10,10 €

Sausage sandwich

Cucumber / egg / tomato 1,3,7,9,10 8,50 €

Cheese bread

Cucumber / egg / tomato 1,3,7,9,10 8,50 €

Bavarian sausage-salad

Meat sausage / onion rings / pickle 1,3,7,9,10 9,90 €

Swiss sausage salad

Meat sausage / Emmental cheese / egg / onion rings 1,3,7,9,10 11,00 €

Kramerwirt - Kiraschaufelbrotzeit with Stamperl Birndlkramer Variation of the house butcher / greaves lard / Obatzda 1,3,7,9,10 17,80 €





Spongebob Chicken breast in a crispy coating / French fries 1,3 7,70 €

Pirates Homemade pollock fish sticks / French fries 1,3,4 7,90 €

Little Red Riding Hood

Small pork schnitzel / French fries 1,3 7,90 €

Snow White

Chicken breast / spaetzle / vegetables / cream sauce 1,3,7 8,90 €

Bread dumplings or spaetzle

Roast or cream sauce 1,3,7,9 5,90 €

> A portion of chips 5,90 €





Buttermilk Lemon Mousse / Raspberry Panna Cotta

Financier / Almond Crumble / Rhubarb Ragout 1,3,7,8 7,90 €

Dessert of the day

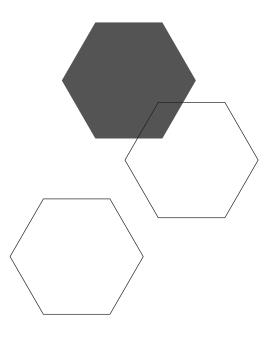
varies daily 7,90 €

Cheese selection from the buffet 1,7 8,90 €

Ice cream variation from the buffet 1,3,7 6,40 €

1 Gluten | 2 crustaceans | 3 eggs | 4 fish | 5 peanuts | 6 soybeans | 7 milk | 8 Shell Fear | 9 celery | 10 mustard | 11 sesame seeds | 12 Sulfur Dioxide & Sylphs | 13 lupins | 14 molluscs

Since we have unintentional cross-contamination can never be ruled out, we take care of this no liability. Some of our products come from organically controlled cultivation. DE-ÖKO-001





Menu price (without drinks) p.P. 94,00 €

Surcharge for house guests (without drinks) p.P. 60,00€ /



Attention of the house Amuse Gueule Three different spreads of the season

1st course / cold starter

Cured char / marinated wakame Lemon cream / fried glass noodles 1,3,4,7,9,12

2nd course / soup Wild garlic cream soup

Wild garlic cream soup Wonton chip / whipped cream ^{1,7,9}

3rd course / warm starter

Rustico Pecorino 1,3,7,9,12 Filled dumplings / pecorino / fig / mustard Rosemary honey / fried rocket / mushrooms

> **4th course / sorbet** Apricot sorbet Lemon buttermilk espuma 7,8

5th course / main course Surf & Turf Beef fillet / Black tiger prawn / Hollandaise sauce Potato fritters / Baby carrots / Green asparagus 1,2,3,7,9

or

Pan-fried cod fillet Sweet potato puree / fennel / Riesling foam 1,4,7,9

6th course / dessert Buttermilk Lemon Mousse / Raspberry Panna Cotta Financier / Almond Crumble / Rhubarb Ragout 1,3,7,8

Only by appointment
Can be ordered - please
indicate any allergies or
intolerances in advance.
The menu cannot be changed.
We charge an additional charge
for reorders
from 10,00 € p. P.
Unfortunately we can't change
the menu.
Do not prepare lactose or
gluten free!
We ask for
your confession.





Would you like to be the master tapper yourself? Then we recommend an evening at our beer table in the restaurant. At the beer table you can celebrate a hearty evening in a cozy atmosphere. You can tap your own beer (15l or 30l) directly at the table using the integrated dispensing system.

CARL'S HELLES "Respekt" 15ltr € 126,00 30ltr € 252,00 Stone jug € 10,90

JACOB Weissbier Bodenwöhr 20ltr 188,00 €

TAP7 SCHNEIDER WEISSE KELHEIM Schneider Weizen Original 20ltr € 196,00 (upon request)



Daily from 7:00 a.m. to 10:30 a.m Extensive breakfast buff et with all the delicacies you could want early in the morning. We ask that you reserve in advance by telephone.

p.p. (from 16 years) € 21,00



Daily from 1:00 p.m. to 3:30 p.m Cake strudel ice cream buff et including coff ee, tea selection & juice bar Soup of the day to strengthen you, salad buff et with vegetable variations & a lunch snack. Access with a bathrobe is possible.

p.P. (from 16 years) € 19.90





TIP: Hearty marinated spare ribs with potato and vegetable side dish (for groups of 7 or more, only by advance order) per person € 13.40



... check it out again!

PURE NATURE. PURE WELLNESS. PURE KRAMERWIRT.

