



RESTAURANT & BIERGARTEN

Alte Liebe
an der Amper

From the soup pot

Hearty beef bouillon

with fresh pancake slices

€ 4.50

Beef consommé

with homemade semolina dumplings

€ 4.50

Besides this, our chef has a special soup waiting for you every day!

Hot and cold appetisers

Side salad

Crispy salads of the season with homemade balsamic vinaigrette

€ 4.50

Homemade bruschetta

with marinated tomatoes on toasted white bread

€ 4.50

Fresh Lamb's lettuce

with breaded feta cheese and grilled mushrooms

€ 8.50

Italian trio

A variety of different starters with bruschetta, prosciutto di Parma and creamy buffalo mozzarella

€ 10.50

Alsace pizza

a la chef, for two persons

€ 10.90

Winter salad

with tender grilled scampi (tiger prawns) and the finest house dressing

€ 10.90

From frying pan and grill

Our special shoe-size schnitzels, famous well beyond the county boundaries (pork)

with French fries

€ 13.90



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Boiled fillet of beef

Boiled beef in horseradish and chive sauce with boiled potatoes and vegetable potpourri € 15.90

Turkey cutlets in a crust of cornflakes

with a sweet and spicy curry sauce and fresh fragrant rice € 13.30

Delicate pork tenderloin medallions

with homemade mashed potatoes, bacon cubes and a fine mushroom sauce € 18.90

King Ludwig roll

Pork fillet with Philadelphia cream cheese, filled with ham and finely chopped pickled gherkins. The whole thing rolled, breaded and baked, served with homemade wine remoulade and fried potatoes € 16.90

Heavenly frying pan

three different medallions with hand-scraped butter spaetzli noodles and mushroom sauce € 16.90

Original Wiener schnitzel (veal)

with roast potatoes and cranberries € 17.90

Berlin style calf's liver

and a delicate sauce with mashed potatoes, fried onions and stewed apple slices € 16.90

Fried beef with onions

from Argentine ox loin, pink-roasted. With beans and bacon, served with fried potatoes and fried or stewed onions € 19.90

Munich schnitzel

pork schnitzel turned into a lot of fresh horseradish and mustard, breaded with home-made fried potatoes € 14.90

Frying pan with turkey medallions

Three turkey medallions with braised paprika vegetables served with fresh fragrant rice € 14.90



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From Neptune's Kingdom

Fresh salmon trout

from local waters with grilled vegetables and rosemary potatoes € 16.90

Fresh grilled baby squid (caught in the wild)

with a garlic baguette € 16.90

Zander fillet

on a light lemon sauce with boiled potatoes and freshly steamed baby spinach € 18.90

Salads

Salad platter á la chef

a large plate of crispy salad with homemade balsamic vinegar dressing, optionally with

strips of turkey breast € 12.50

strips of beef sirloin € 12.50

grilled king prawns € 19.90

served with fresh homemade bread

Caesar's salad

Salad with strips of grilled turkey breast, crispy bacon, shavings of Parmesan cheese and Caesar dressing € 12.50

Meatless desire

Homemade vegetarian quiche

with spinach and feta cheese, garnished with salad € 9.90

Pan-fried vegetables a la chef

grilled and steamed vegetables of the season with a homemade spinach quiche, potato "krustis" and baked mushrooms with a dash of sour cream € 10.90

Homemade spinach risotto

with grilled king prawns € 19.90

Tagliatelle with roasted fungi of the season

with a pinch of garlic and freshly grated original Parmigiana from Bologna € 11.90



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Desserts

Crème brûlée

the finest homemade French cream with a warm caramel crust € 5.90

Hot love

Bourbon vanilla ice-cream with hot fruits of the forest and whipped cream € 5.90

Apple strudel

fresh from the oven, garnished with vanilla custard and fresh fruits, like grandmother used to bake € 5.90

Dessert plate ala “Old Love”

A composition of our sweet kitchen garnished with fresh fruits € 7.90

Luke-warm chocolate cake with a liquid core

together with a homemade ragout of fruits of the forest € 5.90

Gingerbread tiramisu

A creation of our chef, including his special gingerbread cream on espresso-soaked sponge fingers, the whole thing covered with a glaze of dark bittersweet chocolate € 6.90