



RESTAURANT & BIERGARTEN

Alte Liebe
an der Amper

From the soup pot

Hearty beef bouillon with fresh pancakes slice € 5.50
(*Kräftige Rindsbouillon mit frischen Pfannkuchenstreifen*)

Beef consommé with homemade liver ‘spaeztle’ € 5.50
(*Klare Rinderkraftbrühe mit hausgemachten Leberspätzle*)

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

Hot and cold appetisers

Homemade bruschetta (*Hausgemachte Bruschetta*) € 6.50
with marinated tomatoes on toasted white bread

Piccolo “Dolce Vita” (*Piccolo „Dolce Vita“*) € 8.50
Buffalo mozzarella on juicy slices of bush tomato

Lamb’s lettuce (*Leichter Feldsalat*) € 8.50
Lamb’s lettuce with breaded feta cheese and grilled mushrooms

Italian trio (*Italienisches Trio*) € 12.50
A variety of different starters with bruschetta, prosciutto di Parma and creamy buffalo mozzarella

Meatless desire

Allgäu cheese noodles (*Allgäuer Kässpätzl’n*) € 10.90
with Emmental cheese and fried onions

Gnocci (*Gnocci in Basilikumpesto oder Tomatensoße*) € 10.90
with homemade basil pesto or tomato sauce served with fresh Parmigiano cheese

Tagliatelle (*Tagliatelle mit gerosteten Pilzen der Saison*) € 12.90
type of pasta with roasted mushrooms of the season, a pinch of garlic and original Parmigiano cheese from Bologna

Pan-fried vegetables a la chef (*Gemüsepfandl à la Küchenchef*) € 12.90
Grilled and steamed vegetables of the season with a home-made vegetable quiche, potato “krustis” and baked mushrooms with a dash of sour cream



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Vitamin corner

Side salad (<i>Beillagensalat</i>)	€ 5.50
crispy salads of the season with homemade balsamic vinaigrette	
Dachau weekly market salad („Dachauer Wochenmarktsalat“)	€ 13.90
crispy salad with strips of grilled turkey and roasted pumpkin seeds	
Caesar's salad (<i>Caesar Salat</i>)	€ 13.90
salad with strips of grilled turkey breast, crispy bacon, shavings of Parmesan cheese and Caesar dressing	
Tonno Salad (<i>Salatteller „Tonno“</i>)	€ 13.90
colorful salad with tuna	
Green Island salad („Green Island“ – Salat)	€ 13.90
crispy salad of the season with chicken wings accompanied by an exotic chilli dip and spring rolls (mild to hot)	
Salad a la chef (<i>Salatteller „a la Kuchenchef“</i>)	€ 14.90
crispy salad with tender strips of beef sirloin and mushrooms cooked for a short time in the frying pan	
GNT salad (<i>Salatteller „GNT“</i>)	€ 20.90
large salad plate with grilled king prawns and a hint of garlic	

For the figure-conscious

Curried turkey (<i>Putencurrygeschmetzeltes</i>)	€ 14.90
curried turkey with fresh fruit and butter rice	
Turkey cutlets in a crust of cornflakes (<i>Putenschnitzel mit Cornflakesmantel</i>)	€ 15.90
served with a large salad and a homemade dressing	
Boiled fillet of beef (<i>Tafelspitz</i>)	€ 17.90
boiled beef in horseradish and chive sauce with boiled potatoes and vegetable potpourri	



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From frying pan and grill

Medallion Siciliano (Medaillons „Siciliano“)	€ 17.90
Tender grilled pork fillet with grilled vegetables and rosemary potatoes	
King Ludwig roll („König Ludwig Rolle“)	€ 18.90
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	
Heavenly frying pan („Himmlisches Pfanderl“)	€ 18.90
Three different medallions with hand-scraped butter “spaetzle” noodles and mushroom sauce	
Jägerschnitzel (escalope chasseur)	€ 18.90
Pork cutlet from the grill with homemade “spaetzle” noodles and mushroom sauce	
Munich schnitzel (Münchner Schnitzel)	€ 18.90
pork schnitzel turned into a lot of fresh horseradish and mustard, breaded with home-made fried potatoes	
Berlin style calf's liver (Kalbsleber „Berliner Art“)	€ 18.90
and a delicate sauce with mashed potatoes, fried onions and stewed apple slices	
Original Wiener schnitzel (veal)	€ 22.90
(Original Wienerschnitzel vom Kalb)	
with roast potatoes, cranberries and mixed salad	
Fried beef with onions (Zwiebelrostbraten)	€ 25.90
from Argentine ox loin, pink-roasted with beans and bacon, served with fried potatoes and fried or stewed onions	

Recommended by the master chef

Shoe-sized schnitzel (Schnitzel nach Schuhgröße)	€ 17.90
with French fries and salad	



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From Neptune's Kingdom

Trout meunière (grilled trout) (Forelle „Müllerin Art“) with boiled potatoes and parsley	€ 18.90
Golden-yellow grilled pike-perch fillet <i>(Goldgelbes Zanderfilet vom Grill)</i> with a light lemon sauce, boiled potatoes, and an aromatic vegetable potpourri	€ 21.90
Gilt-head bream (Orata Royal) from the grill <i>(Dorade Royal vom Grill)</i> with seared carp apples in a garlic sauce tossed, with Mediterranean vegetables and rosemary potatoes	€ 21.90

Desserts

Homemade mascarpone cream (Hausgemachte Mascarponecreme) in a glass with fresh strawberries	€ 6.90
Hot love („Heiße Liebe“) Bourbon vanilla ice-cream with hot fruits of the forest and whipped cream	€ 6.90
Apple strudel („Apfelstrudel“) fresh from the oven, garnished with vanilla custard and fresh fruits, like grandmother used to bake	€ 6.90
Nougatino (Nougatino) Delicately melting nougat ice-cream covered with exquisite espresso and Baileys	€ 6.90
Luke-warm chocolate cake with a liquid core <i>(Lauwarmer Schokokuchen mit flüssigem Kern)</i> together with a homemade ragout of fruits of the forest	€ 6.90
Crème brûlée (Crème brûlée) the finest homemade French cream with a warm caramel crust	€ 6.90