



RESTAURANT & BIERGARTEN

Alte Liebe
an der Amper

From the soup pot

Hearty beef bouillon with fresh pancake slices

Kräftige Rindsbouillon mit frischen Pfannkuchenstreifen € 5.50

Beef consommé with homemade semolina dumplings

Klare Rinderkraftbrühe mit hausgemachten Griesnockerln € 5.50

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

Hot and cold appetisers

Side salad (Beilagensalat)

Crispy salads of the season with homemade balsamic vinaigrette € 5.50

Homemade bruschetta (Hausgemachte Bruschetta)

with marinated tomatoes on toasted white bread € 6.50

Italian trio (Italienisches Trio)

A variety of different starters with bruschetta, prosciutto di Parma and creamy buffalo mozzarella € 14.50

Alsace pizza (Flammkuchen)

a la chef, for two persons € 12.90

Winter salad (Winterlicher Blattsalat)

with tender grilled scampi (tiger prawns) and the finest house dressing € 14.90

From frying pan and grill

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

with French fries € 18.90



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Boiled fillet of beef (Tafelspitz)

Boiled beef in horseradish and chive sauce with boiled potatoes and vegetable potpourri € 18.90

Turkey cutlets in a crust of cornflakes (Putenschnitzel im Cornflakesmantel)

with a sweet and spicy curry sauce and fresh fragrant rice € 17.90

Delicate pork tenderloin medallions (Zarte Schweinefiletmedaillons)

with homemade mashed potatoes, bacon cubes and a fine mushroom sauce € 19.90

King Ludwig roll („König Ludwig Rolle“)

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 € 19.90

Heavenly frying pan („Himmlisches Pfanderl“)

three different medallions with hand-scraped butter spaetzli noodles and mushroom sauce € 19.90

Original Wiener schnitzel (veal) (Original Wienerschnitzel vom Kalb)

with roast potatoes and cranberries € 22.90

Berlin style calf's liver (Kalbsleber „Berliner Art“)

and a delicate sauce with mashed potatoes, fried onions and stewed apple slices € 19.90

Fried beef with onions (Zwiebelrostbraten)

from Argentine ox loin, pink-roasted. With beans and bacon, served with fried potatoes and fried or stewed onions € 25.90

Munich schnitzel (Münchner Schnitzel)

pork schnitzel turned into a lot of fresh horseradish and mustard, breaded with home-made fried potatoes € 19.90

Frying pan with turkey medallions (Gegrillte Putenmedaillons)

Three turkey medallions with braised paprika vegetables served with fresh fragrant rice € 16.90



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From Neptune's Kingdom

Dorade Royal from the grill (Dorade Royal vom Grill)

With seared capers in a garlic sauce tossed with Mediterranean vegetables and rosemary potatoes € 22.90

Fresh grilled baby squid (caught in the wild)

with a garlic baguette € 22.90

Zander fillet (Goldgelbes Zanderfilet vom Grill)

with a light lemon sauce, boiled potatoes, and an aromatic vegetable potpourri € 22.90

Homemade spinach risotto (Hausgemachtes Spinat-Risotto)

with grilled king prawns € 22.90

Salads

Salad platter á la chef

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

strips of turkey breast € 15.90

strips of beef sirloin € 16.90

grilled king prawns € 22.90

served with fresh homemade bread

Meatless desire

Pan-fried vegetables a la chef (Gemüsepfandl à la Küchenchef)

grilled and steamed vegetables of the season with a homemade spinach quiche, potato "krustis" and baked mushrooms with a dash of sour cream € 14.90

Tagliatelle with roasted fungi of the season (Tagliatelle mit gerösteten Pilzen der Saison)

with a pinch of garlic and freshly grated original Parmigiana from Bologna € 14.90



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Desserts

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

Dessert plate ala “Old Love” (Dessertteller “Alte Liebe”)

A composition of our sweet kitchen garnished with fresh fruits

€ 7.90

Luke-warm chocolate cake with a liquid core (Lauwarmer Schokoladenkuchen mit flüssigem Kern)

together with a homemade ragout of fruits of the forest

€ 6.90

Gingerbread tiramisu (Lebkuchen – 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