



RESTAURANT & BIERGARTEN
Alte Liebe
an der Amper

From the soup pot

- Hearty beef bouillon with fresh pancakes slice** € 6.50
(*Kräftige Rindsbouillon mit frischen Pfannkuchenstreifen*)
- Beef consommé with homemade liver ‘spaeztle’** € 6.50
(*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*)** € 9.50
Lamb’s lettuce with breaded feta cheese and grilled mushrooms
- Italian trio (*Italienisches Trio*)** € 14.50
A variety of different starters with bruschetta, prosciutto di Parma and creamy buffalo mozzarella

Meatless desire

- Allgäu cheese noodles (*Allgäuer Kässpätzl’n*)** € 12.90
with Emmental cheese and fried onions
- Gnocci (*Gnocci in Basilikumpesto oder Tomatensoße*)** € 12.90
with homemade basil pesto or tomato sauce served with fresh Parmigiano cheese
- Tagliatelle (*Tagliatelle mit gerosteten Pilzen der Saison*)** € 14.90
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*)** € 14.90
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>)	€ 6.50
crispy salads of the season with homemade balsamic vinaigrette	
Dachau weekly market salad („<i>Dachauer Wochenmarktsalat</i>“)	€ 15.90
crispy salad with strips of grilled turkey and roasted pumpkin seeds	
Caesar's salad (<i>Ceasar Salat</i>)	€ 15.90
salad with strips of grilled turkey breast, crispy bacon, shavings of Parmesan cheese and Caesar dressing	
Salad a la chef (<i>Salatteller „a la Kuchenchef“</i>)	€ 16.90
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>)	€ 22.90
large salad plate with grilled king prawns and a hint of garlic	

For the figure-conscious

Turkey cutlets in a crust of cornflakes (<i>Putenschnitzel mit Cornflakesmantel</i>)	€ 18.90
served with a large salad and a homemade dressing	
Boiled fillet of beef (<i>Tafelspitz</i>)	€ 18.90
boiled beef in horseradish and chive sauce with boiled potatoes and vegetable potpourri	

From frying pan and grill

Medallion Siciliano (<i>Medaillons „Siciliano“</i>)	€ 19.90
Tender grilled pork fillet with grilled vegetables and rosemary potatoes	
King Ludwig roll („<i>König Ludwig Rolle</i>“)	€ 19.90
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	



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Heavenly frying pan („Himmlisches Pfanderl“) € 19.90
Three different medallions with hand-scraped butter “spaetzle” noodles and mushroom sauce

Jägerschnitzel (*escalope chasseur*) € 19.90
Pork cutlet from the grill with homemade “spaetzle” noodles and mushroom sauce

Munich schnitzel (*Münchner Schnitzel*) € 19.90
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“*) € 21.90
and a delicate sauce with mashed potatoes, fried onions and stewed apple slices

"Räuber-Kneißl-Skewer" („Räuber-Kneißl-Spieß“) € 19.90
Three different medallions from the grill with peppers, fried potatoes and roasted onions

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*) € 19.90
with French fries and salad

From Neptune's Kingdom

Trout meunière (grilled trout) (*Forelle „Müllerin Art“*) € 21.90
with boiled potatoes and parsley



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Golden-yellow grilled pike-perch fillet € 22.90
(*Goldgelbes Zanderfilet vom Grill*)
with a light lemon sauce, boiled potatoes, and an aromatic vegetable
potpourri

Gilt-head bream (Orata Royal) from the grill € 22.90
(*Dorade Royal vom Grill*)
with seared carp apples in a garlic sauce
tossed, with Mediterranean vegetables and rosemary potatoes

Desserts

Homemade mascarpone cream (*Hausgemachte Mascarponecreme*) € 6.90
in a glass with fresh strawberries

Hot love („*Heiße Liebe*“) € 6.90
Bourbon vanilla ice-cream with hot fruits of the forest and whipped
cream

Apple strudel („*Apfelstrudel*“) € 6.90
fresh from the oven, garnished with vanilla custard and fresh fruits, like
grandmother used to bake

Nougatino (*Nougatino*) € 6.90
Delicately melting nougat ice-cream covered with exquisite espresso
and Baileys

Luke-warm chocolate cake with a liquid core € 6.90
(*Lauwarmer Schokokuchen mit flüssigem Kern*)
together with a homemade ragout of fruits of the forest

Crème brûlée (*Crème brûlée*) € 6.90
the finest homemade French cream with a warm caramel crust