

Alle Liebe

AN DER AMPER
RESTAURANT UND BIERGARTEN

FROM THE SOUP POT

Hearty beef bouillon ^{A, C, G, I} € 6,50
(Kräftige Rindsbouillon mit Pfannkuchenstreifen)
with fresh pancake slices

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

HOT AND COLD APPETISERS

Homemade Bruschetta (Hausgemachte Bruschetta)^A € 6,50
with marinared tomatoes on toasted white bread

Burrata Caprese (Burrata Caprese)^G € 10,50
Burrata cheese on juicy slices of bush tomato

Burrata Trio (Burrata Trio)^{A, C} € 14,50
a variety of different starters with creamy burrata cheese, melon and thinly sliced ham

VEGETARISCHE SCHMANKERL

Allgäu cheese noodles (Allgäuer Kässpätz'n) <small>A, C, G</small>	€ 12,90
<i>with Emmental cheese and fried onions</i>	
Tagliatelle with roasted fungi of the season <small>A, G</small>	€ 14,90
(Tagliatelle mit gerösteten Pilzen der Saison) <i>with a pinch of garlic and freshly grated original Parmigiana from Bologna</i>	
Pan-fried vegetables a la chef <small>A, C, F, G</small>	€ 14,90
(Gemüsepfandl à la Küchenchef) <i>grilled and steamed vegetables of the season with a home-made vegetable quiche, potato "krustis" and baked mushrooms with a dash of sour cream</i>	

DIE VITAMINABTEILUNG

*Colorful salads, always freshly prepared with exquisite,
Local ingredients from traditional production, served with fresh bread
and our distinctive house dressing!*

Side salad (Beilagensalat)	€ 6,50
<i>crispy salads of the season with homemade balsamic vinaigrette</i>	
Dachau weekly market salad	€ 15,90
(Dachauer Wochenmarktsalat) <i>crispy salad with strips of grilled turkey and roasted pumpkin seeds</i>	
Salad a la chef (Salatteller „à la Küchenchef“)	€ 16,90
<i>crispy salad with tender strips of beef sirloin and mushrooms cooked for a short time in the frying pan</i>	
GNT salad (Salatteller „GNT“) ^B	€ 22,90
<i>large salad plate with grilled king prawns and a hint of garlic</i>	

FÜR DIE FIGURBEWUSSTEN

Turkey cutlets in a crust of cornflakes ^{A, C} (Putenschnitzel im Cornflakesmantel) <i>mit großem Salatbouquet, dazu Hausdressing</i>	€ 18,90
Boiled fillet of beef (Tafelspitz) ^{A, G, I} <i>boiled beef in horseradish and chive sauce with boiled potatoes and vegetable potpourri</i>	€ 18,90

AUS DER PFANNE UND VOM GRILL

King Ludwig roll („König Ludwig Rolle“) ^{A, C, G, J}	€ 19,90
<i>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</i>	
Heavenly frying pan („Himmlisches Pfanderl“) ^{A, C, G}	€ 19,90
<i>three different medallions with butter “spaetzle” noodles and mushroom sauce</i>	
Munich schnitzel (Münchner Schnitzel) ^{A, G, J}	€ 19,90
<i>pork schnitzel turned into a lot of fresh horseradish and mustard, breaded with home-made fried potatoes</i>	
Berlin style calf's liver (Kalbsleber „Berliner Art“) ^{A, G}	€ 21,90
<i>and a delicate sauce with mashed potatoes, fried onions and stewed apple slices</i>	
"Räuber-Kneißl-Skewer" („Räuber-Kneißl-Spieß“)	€ 19,90
<i>three different medallions from the grill with peppers, fried potatoes and roasted onions</i>	
Original Wiener schnitzel (veal) ^{A, C}	
(Original Wienerschnitzel vom Kalb)	€ 25,90
<i>with roast potatoes and cranberries</i>	
Fried beef with onions (Zwiebelrostbraten) ^A	€ 25,90
<i>from Argentine ox loin, pink-roasted with beans and bacon, served with fried potatoes and fried or stewed onions</i>	

RECOMMENDED BY THE MASTER CHEF

Shoe-sized schnitzel (Schnitzel nach Schuhgröße)^{A, C} € 19,90
with French fries

AUS NEPTUNS REICH

Golden-yellow grilled pike-perch fillet^{A, D, G, H, I} € 22,90
(Goldgelbes Zanderfilet vom Grill)
with a light lemon sauce, boiled potatoes
and an aromatic vegetable potpourri
Grilled salmon steak (Lachssteak vom Grill)^{A, D} € 21,90
steak sliced from the whole salmon with grilled vegetables
and rosemary potatoes

*Our chef often has a few special fish dishes ready for you.
Ask your waitress about this!*

DESSERT

Hot love („Heiße Liebe“)^{C, E, G, H} € 6,90
Bourbon vanilla ice-cream with hot fruits of the forest
and whipped cream
Nougatino (Nougatino)^{C, E, G, H} € 6,90
delicately melting nougat ice-cream covered
with exquisite espresso and Baileys
Apple strudel (Apfelstrudel)^{A, C, G} € 6,90
fresh from the oven, garnished with vanilla custard
and fresh fruits, like grandmother used to bake
Luke-warm chocolate cake with a liquid core^{A, C, F, G} € 6,90
(Lauwarmer Schokokuchen mit flüssigem Kern)
dazu ein hausgemachtes Waldfrüchteragout

Each supplement change costs € 1.50



FOOD - ALLERGENS LEGEND:

**A = grain containing gluten, B = crustaceans,
C = eggs, D = fish, E = peanuts, F = soybeans,
G = milk, H = nuts, I = celery, J = mustard,
K = sesame seeds, N = molluscs**