



BAUER

HOTEL & GASTHOF

Drink recommendation

Aperitif

Priseco BIO-Frühlingsduft, Manufaktur Jörg Geiger (alcohol-free)		6,50
Berry Floreale (non alcoholic)		8,50
Bauer's strawberry punch		8,50
Pampelle Ruby Rosé		8,50
White Port & Tonic		8,50
Prosecco Rose Brut, Bertholdi		8,50
Kessler Brut (sparkling wine), Sektkellerei Esslingen	0,1 l	8,50
Lemon Drizzle Spritz		9,50
Blackcurrant Gin & Tonic		9,80
Malfy Gin Rosa, or Con Limone, or Con Arancia & Tonic		10,80

please ask for the separate menu for a selection of exclusive Gin & Tonic

Ayinger cellar beer

Bottom fermented, light, naturally cloud bier 0,5 l 4,80

Rosèwein

2020 MiP Rosé, Puyloubier/Provence	0,2 l	10,00	/	0,75 l	35,00
2020 Bardolino Chiaretto, Monte del Fra	0,2 l	8,50	/	0,75 l	28,00
2019 Portugieser Weißherbst, lieblich, Deidesheimer Hofstück, Pfalz	0,2 l	7,20			

Weißwein

2019 Grüner Veltliner vom Fass, Neusiedler See	0,2 l				7,50
2020 Sauvignon Blanc, Emil Bauer/Landau, Pfalz	0,2 l				8,00
2020 Riesling, Reichsrat von Buhl/Deidesheim, Pfalz	0,2 l				8,00
2020 Silvaner, Zur Schwane/Volkach	0,2 l				8,00
2019 Weißburgunder/Chardonnay, Fürst von Hohenlohe Öhringen/Württemberg	0,2 l	8,00	/	0,75 l	26,00
*EXKLUSIV AUS DER 1,5L – MAGNUMFLASCHE:					
2019 Grauburgunder, vondermark*walter, Ortenau/Baden	0,2 l	8,50	/	1,5 l	56,00*

Rotwein

2018 Blauer Zweigelt „Lössterrassen“, Winzer Krems/Krems an der Donau	0,2 l				8,00
2016 Spätburgunder, Weinhaus Meßmer, Burrweiler/Pfalz	0,2 l				8,50
2018 Primitivo Luce del Sole, Apulien	0,2 l	8,50	/	0,75 l	29,00
2019 Gelso Nero, Nero di Troia, Apulien	0,2 l	10,00	/	0,75 l	35,00
*EXKLUSIV AUS DER 1,5L – MAGNUMFLASCHE:					
2016 „Ursprung“, Markus Schneider, Ellerstadt/Pfalz	0,2 l	9,50	/	1,5 l	64,00*

We seal our opened bottled wines with nitrogen, so the quality is optimally preserved.



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05. August 2022

Freshly squeezed beetroot apple ginger juice 4,80

Starters and salads

Home marinated graved salmon with mustard dill sauce, grated fried potatoes and salad 16,80

Dumpling in a napkin carpaccio with fried chanterelles 16,80

Gratinated goat's cheese with glazed apricots, peach wedges and salad 16,80

Tartar from Bavarian beef with crispy baguette 16,80

Fried chicken salad of the corn poulards 20,80

Soups

Bread soup 6,80

Chilled cucumber soup with baguette 7,80

Happy without meat

Vegetable rice in pastry pocket with mint cucumber salad 16,80

Roasted chanterelles in egg with potato pancake and green salad 18,80

Summer truffle with linguini in cream 21,80

Main courses

Bavarian roasted pork with bacon kraut salad and potato dumpling 16,80

Spareribs with salad, Barbecue sauce and baguette 17,80

Calf's liver slices, "sour", with green spinach and mashed potatoes 22,80

Shortly fried beef tartar with mustard sauce, beans and fried potatoes 23,80

Breaded veal cutlet, "Vienna style", with vegetables, cranberries and parsley potatoes 26,80

Lemon escalope from saddle of veal with mushroom risotto 28,00

Baked redfish fillet with sauce remoulade and potato cucumber salad 18,00

Medallions from salmon on vegetable roast 28,80

Desserts

Home-made sorbets 6,50

Ice coffee 6,80

Crème brûlée with strawberry sorbet 9,00

Lime parfait with marinated strawberries 9,00

Blueberry pancake with cinnamon sugar and vanilla ice cream 9,00

Home-made apricot dumpling on raspberry fruit sauce (preparation time: 20 minutes) 10,80

Dear guests, we kindly ask you not to modify the dishes.
If you have an intolerance, please contact us or our staff.
You are welcome to reserve a table and your order for take away dishes
under the following telephone number 089 90 98-0