

HOTEL  
**BAUER**  
RESTAURANT

03. December 2021

Freshly squeezed beetroot ginger juice 4,80

**Aperitif**

Lillet X-Mas Spritzz 0,2l 7,80

Pimm's Cup 0,2l 7,80

Pampelle Ruby Rosé 0,2l 7,80

White Port & Tonic 0,25l 7,80

Santa Claus – homemade fried apple liquor with prosecco on ice 0,25l 9,00

Blackcurrant Gin & Tonic 0,25l 9,50

**Starters**

Corn salad in tomato dressing with poached egg and bread crusts 16,80

Gratinated goat's cheese on colourful salads with quince ragout 16,80

Home marinated salmon with salad and mustard dill sauce 16,80

Black pudding sausages with mashed potatoes and apple wedges 16,80

Fitness salad - colourful salads with turkey stripes fruits and nuts starter 14,80

main course 17,80

**Soups**

Prime boiled beef consommé with semolina dumpling 6,80

Foamed bread soup 6,80

Creamed chestnut soup with spicy brittles 8,00

Dear guests,  
Would you like to come to us for a goose meal?  
We are happy to take your orders (for Wednesdays to Sundays)  
48 hours in advance  
We look forward to your reservation on Tel. 089 90980

**Happy without meat**

Caspess dumpling on green salads and yoghurt dip

Bavarian cheese noodles with glazed onions and small salad 16,80

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**Main courses**

Fried spring chicken with potato rocket salad and sauce remoulade	16,80
Bavarian roasted pork with red cabbage and potato dumpling	16,80
Calf's liver slices berlin style with glazed apple wedges, roasted onions, broccoli and mashed potatoes	20,80
Creamed veal goulash with broccoli and homemade Swabian noodles	22,00
Minute steak from loin of beef with bacon beans, potato gratin and herb butter	23,80
Original Viennese escalope, vegetables, parsley potatoes and cranberries	24,00
Fried beef and onions in gravy with roasted onions, fried potatoes and salad	24,00
Boeuf Bourguignon from venison with romanesco and pretzel dumpling slices	25,80
Baked redfish fillet with potato endive salad and sauce remoulade	18,80
Gilthead fillet, fried at the skin with grilled vegetables and Rosemary potatoes	24,80

**Desserts**

Home-made sorbets	6,00
Chocolate tart with liquid heart and vanilla ice cream	9,00
White mousse with caramelized pineapple	9,00
Crème brûlée with raspberry sorbet	9,00
Confit from two kind chocolate mousse with marinated berries	9,00
Caramelized emperor's pancake with apple compote	per person 10,80
(min 2 persons)	

Dear guests, we kindly ask you not to modify the dishes

Restaurant & Terrace

Wednesday – Sunday 11.30 – 14.00 & 17.30 – 21.00 hours

You are welcome to reserve a table and your order for take away dishes under the following telephone number  
089 90 98-0