

Aperitif

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Glass of sparkling wine, house brand	0,1l	5,50
Belsazar Sprizz	0,1l	8,50
Aperol Spritz (Aperol, sparkling wine, mineral water, orange slice)	0,2l	8,50
Lillet Wild Berry (Lillet, Schweppes Russian Wild Berry, berries)	0,2l	8,50

You can find more aperitifs on our bar menu!

Starter

Colorful mixed side salad with house dressing	7,50
Beef tartare from pasture-raised cattle with baked egg yolk, truffle mayonnaise, focaccia, marinated herb salad and pickled red onions	22,00
Dried kohlrabi marinated in olive oil and lime, served with ponzu sauce, parsley oil, marinated sprouts and radishes	16,00
Smoked trout tartare with cream cheese, toasted pumpernickel, pickled radishes and baby leaf greens	18,00

Soup

Potato and carrot soup with Vienna sausages and root vegetables	8,50
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If you have any questions about ingredients and allergies, please contact our staff.

Vegetarian and Vegan

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Green mountain cheese spaetzle with spinach, confit cherry tomatoes and homemade fried onions	15,50
Fried mountain cheese dumplings on wild mushroom ragout, confit cherry tomatoes and parsley white wine sauce	17,50
Miasch-Burger Regional organic patty made from beetroot and buckwheat in a pretzel bun with cucumber relish and vegan coleslaw with French fries and Ketchup	18,50 +3,50
with sweet potato fries and bell pepper jam	+6,50

Fish

Whole fried trout, boned, with melted lemon and parsley butter, confit cherry tomatoes, and boiled potatoes	27,50
Fried Black Tiger Prawns on ribbon noodles, with sun-dried tomatoes, shaved Parmesan, and arugula	26,00

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Meat

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Colorful mixed salad with roasted turkey strips and roasted seeds	16,00
Roast corn-fed chicken with homemade potato gnocchi, creamy wild mushroom ragout, and thyme	27,00
Vienna-style pork schnitzel with French fries, cranberries, and lemon	19,00
Viennese schnitzel made from veal topside with bacon-fried potatoes, cranberries, and lemon	30,00
Onion roast from pasture-raised beef on potato and garlic purée, with braised red wine shallots and homemade fried onions	32,50
Roast pork with dark beer gravy potato and bread dumplings and coleslaw	19,00
“Miesbach stories” Pork tenderloin roasted with bacon, onions, mushrooms, and garlic, with toasted breadsticks and mixed salad	27,00

Dessert

Fried vanilla ice cream in strudel dough on berry ragout	10,50
Three kinds of sorbet with exotic fruit salad	9,50
Homemade open chocolate cake with liquid center, berry ragout, and vanilla ice cream	11,50

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Kids menu

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French fries with mayonnaise and ketchup	4,50
Asterix and Obelix Potato and bread dumplings with gravy	6,00
Mickey Mouse Penne with tomato sauce and Parmesan cheese	7,00
Captain Bluebear Fish sticks with potato and cucumber salad and remoulade sauce	8,50
SchniPoSa Viennese-style pork schnitzel with French fries and salad	10,50
One scoop of ice cream with a waffle cone (vanilla/chocolate/strawberry)	1,30

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