



Restaurant, Bier & Wein Bar

Organic slow food made fresh from scratch in our kitchen and bakery

Daily Specials

Vorspeise - Appetizer

Feigen mit Ziegenkäse und Honig

Fresh Californian Black Mission Figs

with artisan goat cheese from Sonoma
honey, toasted almonds

7

Hauptgang - Entrée

Schnitzel vom Schwein aus der Region

Buttermais mit Minze, Kartoffelpuffer

Juicy Duroc Pork Loin Cutlet

pan fried premium Duroc pork local Sun Marin Farms

fresh sweet bi-color corn with mint

3 small potato pancakes

27

Butterzarte Seezunge Müllerinart

Whole Petrale Sole a la Meunière

fresh catch from Half Moon Bay

lightly floured and gently pan fried

drizzled with warm lemon-caper-parsley butter

mashed potatoes

house pickled carrot and parsnip shaves

30

Nachtisch - Dessert

Baiser

Almond Meringue *gluten free*

1.5 (with whipped cream 2)

Erdbeer-Rhabarber Streuselkuchen

Strawberry-Rhubarb-Rosemary Streusel

*This is not a Strudel (originated in Austria) but
a Streusel cake very popular and common in Germany.*

4.50 (with whipped cream 5)

Wunderbar saftiger Macadamianusskuchen

Meyer Lemon-Macadamia Nut

& Coconut Cake *gluten free*

5 (with whipped cream 5.5)

Schwarzwälder Kirschtorte

Black Forest Cake

chocolate Genoise, cherry filling, whipped cream

Kirschwasser (real German cherry brandy)

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Guten Appetit!



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Glühwein Eiskalt!

Deliciously Refreshing

original German mulled apple cider on the rocks

glass 6

Wein Empfehlung des Monats

Monthly Wine Special

Riesling Kabinett "Erdener Treppchen", Meulenhof
sweet, Mosel (at the village Erden), 2014

Impressive vintage.

Very clean, crisp, slightly peachy.

Since 1337 the property at Meulenhof has shifted between royalty and Cistercian monks, following Napoleonic secularization.

The fruit is hand harvested

glass 9 | bottle 37

Bier Empfehlung des Monats

Monthly Beer Special

A highly favorited seasonal Bock beer

Cloister Reutberger Josefi Bock 6.9%

Brewed with 50% dark roasted malt and 50% natural malt.

Golden amber appearance with nice complex malt note.

Josefi-Bock is a strong Bavarian Bock beer that is being poured traditionally on the Josefi Day which is the 19th of March in honor of Josef. Josef is the patron saint of the catholic church. (Josef Day is being called in Switzerland "Seppitag" and in Austria "Josephinentag".)

.5L for 9 | 1L Stein for 17

One of the most popular beer in South Bavaria

Schönramer Hell Lager

made since 1780 in a private brewery in Bavaria

- smooth, crisp, hoppy, with a note of acacia -

.3L for 6 | .5L for 8.5 | 1L Stein for 16

Hofbräu Sommerzwickl

unfiltered lager 5.1% with an herbal hoppy finish

Just arrived from Germany, only available for the summer!

Hofbräu in Munich is brewing beer since 1589.

.3L for 4 | .5L for 6.5 | 1L Stein for 12

Hacker-Pschorr Hubertus Maibock

clear pale gold color, malty character



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