



# „Zum Alten Markt“

## **DAHOAM SCHMECKT`S AM BESTEN**

Our team de cuisine presents you with traditional bavarian home-style food and invites you to our menu with classics and real homesickness remedies. Experince our down- to- earth bavarian dishes made from regional and seasonal products that nature give us.

The Restaurant „ Zum alten Markt“ serves you devoted to the delicacies fo our bavarian home

### **„SEELENSCHMEICHLER“ - STARTER**

#### **„Meeresküste“**

Vintage sardines „the best from one year“ with roasted bread with chives and butter € 15,85

#### **„Heimatgedeck – I schmier da oane“**

Selin`s spread cheese: Bruschetta Ajvar, spring onion- potato cream and radish spread with a crispy roll € 12,45

#### **„Frisch vom Markt“**

Small mixed salad with homemade peach - Prosecco Dressing (side salad) € 6,45

#### **„Sturrer OX“**

Tatar from beef marinad with eggolk, red onions, gherkins and chives with with a whiskey-mustard dip, butter and roasted bread € 22,95

#### **„Keep on Rolling“**

Roast beef rolls filled with green asparagus and honey-pesto-Dijon mustard sauce on a wild herb salad with Parmesan dressing, wasabi dip, quail egg and black truffle € 24,55

#### **„Gourmetbrettl“ – Vorspeisenvariation für 2 Personen (starter variation for 2 person)**

Home dried and marianted filtes from deer, beef, duck and pork, Alter Markt dried sausage, smoked fishfilet, homemade anti pasti vegetables, cheese and parmesan,quial egg, butter and fresh bread € 25,95

### **„MAGENWÄRMER“ – SOUP KITCHEN**

#### **„Rinderstoi“**

Consommé from boiled beef with vegetables, meat garnish and soup pancakes € 12,85

#### **„Grüße aus Schrobenhausen“**

Cream of asparagus soup with arctic shrimp and roasted pesto bruschetta € 13,85

### **„VON FELD & WIESE“- VEGETARIAN**

#### **„Pasta la Papp“**

Breaded cannelloni filled with sweet potato and wild garlic mousse on spring vegetables and mozzarella and basil sauce € 23,95

#### **„Feldarbeit“**

Fresh market salads in peach- prosecco dressing with baked chicken strips in a pumpkin- sunflower- herb coating with smoky mango dip € 26,95

#### **„Ein Teller Sonne“**

Pearl barley risotto "Alter Markt" with fresh king oyster mushrooms, baby spinach, mini mozzarella, peas and garden pesto sauce with fresh black truffle € 23,95



### **„MIT ALLEN WASSERN GEWASCHEN“ – FISH**

#### **„Fisch Ahoi“**

Grilled salmon fillet on Dijon mustard and garden pesto sauce with spring vegetables and cannelloni baked in a seed batter and filled with sweet potato and wild garlic mousse € 34,95

#### **„Frühlingsgefühle“**

Pearl barley risotto "Alter Markt" with fresh king oyster mushrooms, baby spinach, mini mozzarella, Peas and garden pesto sauce with arctic shrimp and black truffle € 29,95

### **„RUSTIKALES & ORIGINELLES“ – MAIN COURSE**

#### **„Schweinerei“**

Schnitzel from pork in pumpkin-sun seed-herb crust with rosemary-bacon potatoes and cranberry jam € 23,95

#### **„Rindvieh“**

Grilled veal fillet on scamorza cheese and port wine sauce with grilled king oyster mushrooms, spring onions, ajvar – potato gratin € 43,95

#### **„Bleede Kua“**

Veal Stroganoff - seared veal fillet tips in a white shallot and Dijon mustard sauce with fried king oyster mushrooms and fried brioche dumplings € 39,95

#### **„Schweinehund“**

Braised pork cheeks on fermented Kampot pepper and whiskey sauce with spring vegetables and peas- potato mash € 31,95

#### **„Saustoi“**

Grilled suckling pig loin from the Munich slaughterhouse on Scamorza and port wine sauce with spring vegetables and Ajvar – potato gratin € 31,95

#### **„Heimatliebe“**

Fresh meat ball with white shallots – Dijon mustard sauce, grilled king oyster mushrooms and spring onions, baby mozzarella and peas- potato mash € 23,95

### **Schrobenhausen asparagus spears, portion with new potatoes and your choice of:**

butter or hollandaise sauce	€ 26,95
Grilled veal fillet	€ 46,95
Pork-Schnitzel in a pumpkin and sunflower herb crust	€ 37,95
Trilogy of air-dried ham	€ 34,95

### **„NACHSCHLAG BITTE“ – DESSERT**

#### **„Merci Cherie“**

Strawberry mousse with mountain farmer's yogurt, fresh strawberries and „Raffaello“ (white chocolate and coconut) ice cream € 12,95

#### **„Seelenschmeichler“**

Homemade rhubarb crumble cake with fresh strawberries and „Yogurette“ (strawberry chocolate) ice cream € 13,95

#### **„Hausgemacht“**

Ask about our current sorbet topped with sparkling wine/vodka € 7,65