fürstenfelder

RESTAURANT | BEERGARDEN | EVENT LOCATION | HOTEL

Welcome - we're delighted to have you with us. Your culinary experience is about to begin.

WHAT WE DO

We work with seasonal and regional products, as well as carefully selected meat and fish from responsible, animal-friendly farming. Everything we serve is made in-house — from bread and chutneys to jus and pasta. For us, cooking is a true passion.

SUSTAINABILITY

We've been certified organic since 2003 and a Naturland partner for several years. That means: almost everything on your plate is organic. For certain ingredients like fish or game, there are exceptions – you'll spot them with a *.

BEING YOUR HOST

From service to kitchen, we want to offer you a truly enjoyable experience.

TEAMWORK

Our menus, dishes, and drinks are the result of collaboration. Can you taste it? We believe so. But why not find out for yourself?

ORIGIN

So that you know what's on your plate, feel free to take a look at our suppliers.

@fuerstenfelder

@pflanzenengel
@fischzucht_birnbaum
@dieheckerei
@oekoring
@wallnersbioputen

@chiemgaukorn
@die_honigsammler
@bergbauernmilch
@dein_biofino
@naturland_official

... AND NOW, ENJOY EXPLORING OUR MENU!

Something to get you started ...

"Rolf" our housebaked sourdough bread
Salted butter I Cress 6,50
Olive oil I Cress 6,50

Flame-seared char*
Celery I Beet root crisps I Dill I Babyleaf 15,50

Pumpkin bowl
Red cabbage I Plum I Cous Cous 14,50

Duck breast* pastrami
Black salsify I Lingon berry potatoes I Babyleaf 15,50

Pochiertes Ei
Beet hummus I Toasted bread I Salsa I Nuts 15,00

Mixed salad
House dressing I Seeds 8,90

Pumpkin-coconut soup
Pumpernickel I Seed oil 8,90

Starters to share
Can't decide? For two or more persons, we'll put together a colourful selection of our starters for you, per person 14,90

We are organic-certified under DE-ÖKO-006 | * not organic | Vegetarian | Vegan | Allergens: Please ask.

Next up: dishes from our Josper

Let's fire it up!

On our Spanish charcoal grill over open flames, full flavor is created. Build your dish exactly how you like: meat, fish, or vegetables – with the perfect side and sauce. We serve the sides in small bowls, perfect for sharing and tasting together at the table. And if you really love something, just order more!

Josper CHARCOAL OVENS

Beef steak 180 g & Shrimps	37,50
Pan-seared duck breast*, cooked pink	28,50
Flanksteak sous vide 200 g from the cooperatively supplied organic butcher Sonnberg, Austria	29,50
Rosé-roasted venison medallions* 180 g	31,00
Grilled salmon trout* 140 g	31,00
Grilled pumpkin Lentil salad I Herbs	20,50

Sides and sauces

Josper-grilled vegetables & potatoes I Whatever the season offers ...
Smashed Potatoes I Kräutersalat I Aioli
Roasted red cabbage I Celery cream I Crispy fried onions
Chestnut risotto I Plum I Parsley
Mixed salad I House dressing I Seeds
Beet root I Horseradish butter I Apple
Bread dumplings I Nutty brown butter crumble I Herbs
Fried brussels sprouts I Sesame I Pomegranate

Sauces I Lingon berry cream sauce I Jus I Chutney I Herb butter

Want more choice?

Share the sides! We serve them tapas-style in the center of the table - just help yourselves.

Each additional side € 6,50.

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We've got a few more ...

Braised beer
Creamy polenta I Roasted pumpkin I Cranberry jus 27,00

Homemade tagliolini
Smoked pumpkin I Palm kale I Burrata 21,50

Homemade Swabian pasta pockets filled with goat cheese and quince
Beet I Walnuts I Browned butter 21,50

Pan-fried semolina dumplings
Beet root I Potato crisps I Herb salad 20,50

Favorites

Baked carp*
Potato salad I Remoulade sauce I Lemon 26,50

Game Burger*
Sourdough bun I Cheese I Coleslaw I BBQ sauce 27,50
Choose your side from the previous page

Baked potato
Mustard-savoy cabbage I Onion I Walnut I Babyleaf 19,50

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Something sweet, anytime

Chocolate-gingerbread cream
Almond tarte I Mulled wine apple 10,00

Frozen Kaiserschmarrn
Roasted plum compote I Nut brittle 10,00

Baked pumpkin-quark dumplings
Seed oil ganache I Pear 10,00

Rice pudding
Apple purée I Raisins I Almond 7,50

Scoop of ice cream /
Various flavours, we'll tell you what's available 2,50

Sweet treats to share

Can't decide? For two or more persons, we'll put together a selection of our desserts for you, per person 11,50

Did you enjoy it?
Great! Then spread the word, and we'll see you next time!

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