

# Oktoberfest

## Elefant

### MENU





# DISHES

## Appetizer

### TRADITIONAL BAVARIAN POTATOSOUP

Marjoram / ripped horseradish / country bread / 9,20

### SAUSAGE SALAD

Sausage / onion rings / pickles / pretzel croutons / 12,90

### START WITH BREAD

small basket of bread / freshly made quark dip / 3,40

## Salad

### GÄRTNERIN \*

large mixed salad / aromatic herb dressing / 12,10

### VIENNA

large mixed salad / slices of crumbed fried chicken „vienna style“ / balsamic dressing / 17,60

### OH MY GOAT

large mixed salad / melted goat's cheese / honey / grapes / raspberry & lime dressing / 16,90

### JULIUS

large mixed salad / grilled shrimps / croutons / parmesan / Caesar dressing / 18,40

### GLÜCKSPILZ \*

large mixed salad / fried mushrooms / roasted seeds / balsamic dressing / 14,30

### SIDE SALAD "FELDSTUDIE"

small mixed salad / goes with simply everything / 7,20

## Bread Time

### COUNTRY BREAD "ROT-GRÜN" \*

roasted / sun-ripened tomatoes / basil / tomato-olive-compote / 7,80

### COUNTRY BREAD „O'BAZDA"

roasted / creamy Obazda cheese / South Tyrolean bacon / red onions / radish / parsley / 9,90

### COUNTRY BREAD "TONNO"

roasted / tasty tuna dip / pickled gherkin / radish / garden cress / 11,40

### COUNTRY BREAD "FLÖNZ"

roasted / fried blood sausage / fruity apple compote / apple mayonnaise / Swedish fried onions / 10,20

### COUNTRY BREAD „STRAMMER MAX MEETS MEAT LOAF"

roasted / tanned meat loaf / mustard cream / pointed cabbage salad / radish / 2 fried eggs / 11,70

## Main Courses

### GERMAN MEATBALLS LIKE GRANDMA USED TO MAKE

in caper sauce / fried capers / pickled beets / Basmati rice / 16,60

### ALM BURGER "SAUGUAD"

pork patty from the free-range Berkshire fine swine / freshly minced and hand pressed / crispy hash browns / melted mountain cheese / bacon / lingonberrymayonnaise / salad / on toasted whole grain bun / crispy fries / 19,40

### PASTA "SCHÖNE FÖRSTERIN"

steaming penne / cream sauce with mushrooms / fresh rocket / mountain cheese / 14,80  
+ add juicy grilled strips of beef rump? / 8,20

### SPAGHETTI HERB GARDEN \*

spaghetti / basil pesto / spring onions / roasted almonds / cashew parmesan / 11,70  
+ add stripes of grilled beef? / 8,20  
+ or with fried mushrooms? / 3,70

### TARTE FLAMBÉE "THE BAVARIAN"

Cream / pulled knuckle of pork / Bavarian kraut / 14,10

### TARTE FLAMBÉE „CHANTERELLE" \*

Cashew cream / chanterelles / red onions / spring leek / garlic oil / 13,20

### CASSLER-ROAST

salted pork rump with brown sauce / Bavarian cabbage / bread dumplings / 18,90

### SPINACH "EVERGREEN"

spinach / truffled mashed potatoes / two fried eggs / 13,80

## Desserts & Cake

### YEAST DUMPLING „BRICK"

Austrian dumpling / filled with plum compote / vanilla sauce / poppy seed sugar / 7,90

### TRADITIONAL BAKED APPLE RINGS

made according to an old recipe from Baden / with hot cherries / a scoop of vanilla ice cream / 10,20

### CRISPY VANILLA ICE CREAM

three scoops of vanilla ice cream / Styrian pumpkin seed oil / pumpkin seed brittle / 6,20

### COLD SEAL

creamy semolina porridge / in a jar / with fruity Cherry compote / chocolate sprinkles / 9,10

### PLUM DATSCHI

Plum cake / butter crumbles / whipped cream / 5,80



## Barbecue

*Good things take time! Don't hurry be happy*

We use only grass-fed beef from Argentina where the animals receive no additional grains to their diet. Living on the extensive pastures of Argentinian highlands they choose themselves between the juicy grass and wild herbs of the meadows.

In the preparation of the meat we apply a new grilling technique: supported with red-hot grilling weights made from cast iron, our steaks always receive the optimum amount of heat from all sides. During the process the core temperature is constantly measured for the best results. All our steaks are seasoned with sea salt and freshly round black pepper.

### SIRLOIN STEAK

**Black Angus Argentine Beef / Sirloin Steak / ca. 300g**  
classical cut from the rear end of the loin / 25,90

### PRIME RIB STEAK

**Black Angus Argentine Beef / Rib Eye Steak / ca. 300g**  
cut from the prime rib / balanced marbling / especially juicy / wonderful spicy flavour / 35,20

### STRIPLOIN STEAK

**Black Angus Argentine Beef / Rump Steak / ca. 250g**  
cut from the middle of the loin / delicate marbling / outstanding aroma / 29,80

### TENDERLOIN STEAK

**Black Angus Argentine Beef / Filet / ca. 200g**  
the tenderest piece of beef / low in fat / very juicy / 36,40

### DUKE OF BERKSHIRE CHOP

**Grilled Chop of the „Edelschwein“**  
Berkshire pigs have become (like Kobe beef), a preferred brand of a premium grade of pork. The animals are kept outdoors and as they are raised without growth accelerators, their meat is guaranteed to be of top quality. / 22,10

#### Sides

- 4,60 each -

- Crispy fries
- Truffled mashed potatoes
- mediterranean grilled vegetables
- Young leaf spinach with shallot
- Large baked potato with herbal quark

#### Sauces

- 2,10 each -

- Hickory BBQ sauce
- Pepper sauce
- Smoky cream sauce
- Aioli
- Herbal butter
- Café de Paris butter
- Ketchup / Mayo (0,80)



\*vegan or vegan possible

## Specials

### BREAD DUMPLINGS CARPACCIO

homemade dumplings / shortly fried in slices / mushroom cream sauce / wild herbs / cranberry / 12,40€

### MUNICH VEAL SAUSAGE DUET

Two pieces / oven fresh pretzel / sweet mustard / 8,90  
+ oven fresh pretzel extra / 2,80

\* \* \*

### ORIGINAL WIENER KALBSSCHNITZEL

lingonberry / optionally:  
lukewarm potato cucumber salad / or mashed potatoes with wild herbs / or crispy fries / 25,90

### POLLACK FILET IN BEER BATTER

in bite-sized pieces / deep fried / remoulade sauce / potato cucumber salad / 16,40

### VEAL SAUSAGE BURGER

tanned slice of veal sausage / mustard cream / radish / pointed cabbage salad / braised onions / pretzel bun / crispy fries / 15,60

### KRAUT ROULADE

with savoy cabbage / hand rolled and richly stuffed / bacon caraway sauce / mashed potatoes / bacon chip / 15,80

### BAVARIAN CHEESE NOODLES

served in a pan / Allgäu mountain cheese / braised onions / fried onions / parsley / 14,20

### BAVARIAN CREAM

in a jar with cherry compote / 9,10







# DRINKS



## It's tapped

<b>Allgäuer Büble Festbier</b>	0,5l	5,20	<b>Peters Kölsch</b>	0,2l	2,40
in the glass jug				0,3l	3,60
<b>Allgäuer Büble Festbier Maß</b>	1,0l	10,40	<b>Jever Pils</b>	0,3l	3,60
in the glass jug			<b>Malzbier</b>	0,33l	3,50
<b>Allgäuer Büble Weizen</b>	0,5l	5,20			



## Our wines by the glass in 1/4 liter

<b>Pinot gris</b>	0,25l	7,80	<b>Lemberger</b>	0,25l	7,40
Weingut Graf Adelman, Württemberg			Weingut Graf Adelman, Württemberg		
<b>Riesling</b>	0,25l	8,20	<b>Cuvee Pfau Anton IV</b>	0,25l	7,60
Weingut Graf Adelman, Württemberg			Weingut Graf Adelman, Württemberg		

## Booze

<b>Obstbrand 40% vol.</b>	2cl	4,40
Brennerei Hornstein am See		
<b>Oberbayrischer Gebirgs-Enzian 40% vol.</b>	2cl	4,40
Münchner Kindl		

## SHARING IS CARING

Order our original Elefant hip flask filled with 200ml of liquor to drink here or take home.  
26,40



## Refreshments

<b>Table water</b> still / sparkling	0,3l	2,50	<b>Spritzers:</b>	0,3l	3,90
	1l	5,90	<b>Apple spritzer / Grapefruit spritzer / Rhubarb spritzer</b>		
<b>Cola / Fanta / Sprite</b>	0,3l	3,90			

*For further drinks please refer to our normal drinks menu*

A list of allergens is available at the bar.