



*Nature on the doorstep, nature on the table. Light dishes for your health and wellbeing. Meat from local grazing animals, organically grown grain & herbs from our garden make our dishes a delight for the senses and the palate!*

*As an aperitif we recommend you:*

*Lillet wild Berry 6,50€*

*„Hugo“ sparkling wine & elderflower syrup 5,90€*

*„Amerie“ raspberry lique & wild strawberries filles with sparkling wine  
6,50€*

*Pomegranate spritz 5,90€*

## **Starter**

*Prawns in garlic oil  
with baguette 1,2 10,80€*

*Bruschetta „Royal“  
roasted garlic bread  
with marinated vine tomatoes  
and a shrimp skewer 1,2,6,9,14 10,80€*

*Carpaccio of home-pickled Angus beef  
on rocket salad with Parmesan shavings 3,10,9,12 10,90€*

*Gratinated goat cheese with vanilla honey  
on baked rocket  
in orange balsamic vinegar & home-baked bread 1,9,10,6 9,90€*

## Soups

### *„Soup Trio“*

*Three kinds of soups to try!*

*Pea soup & shrimps*

*asparagus cream & tomato soup 3,1,10,12,14 7,00€*

*Asparagus cream 1,3,5,9,10 5,90€*

*Hartmann's fish soup 3,8,12 8,80€*

### *Our wine recommendation:*

*2017 Lugana white wine Garda*

*dry & aromatic, light & sparkling*

*glass 0,2 7,50€*

*2017 Etrusco red wine Primitivo Italy*

*fruity & fresh, citrus aromas*

*glass 0,2 6,50€*

*2016 Großbottwarer Lemberger Württemberg red wine*

*full-bodied, velvety, round & harmonious*

*glass 0,2 6,50€*

## Fresh Pasta

### *„Three S“*

*spaghetti, shrimps & asparagus*

*parmesan sauce & wild garlic pesto 1,3,5,9,10 16,90€*

*Penne & cherry tomatoes with rumpsteak strips*

*in tomato sauce 1,5,9,10 17,90€*

*On request we also prepare our pasta dishes with gluten-free noodles.*

## *Fresh local asparagus!*

*Asparagus salad with cherry tomatoes & crayfish  
in balsamico dressing 1,2,6,9,12 12,90€*

*Tarte flambée ham, asparagus,  
tomatoes & mozzarella  
1,5,6,9,10,12 14,90€*

*Asparagusburger  
Angusbeef with tomatoes & asparagus  
gratinated with sauce hollandaise,  
rosemary potatoes 1,3,5,9,10 16,90€*

*1 pound (raw weight) local asparagus spears 14,80€*

- with cooked & raw ham 5,6,9,10 23,50€*
- with a pork schnitzel 5,6,9,10 23,50€*
- with a Angusrumpsteak 5,6,9,10 31,80€*

*served with sauce hollandaise or melted butter & boiled potatoes*

*Marinated lamb hip rosè & asparagus spears  
on tymian – olives – hollandaise  
with stewed potatoes 1,5,6,10 27,80€*

*Asparagus with roasted salmon fillet  
gratinated with sauce hollandaise  
and boilde potatoes 5,6,10,12 27,80€*

## *Lamb*

### *Lamb hip rosé fried*

*Barollo sauce*

*grilled vegetables & gratin potatoes 1,3,9,10,11,14 18,80€*

### *Saddle of lamb under herb crust*

*mediterranean vegetables & gratin potatoes 1,3,9,10,11,14 26,70€*

### *Stewed leg of lamb*

*buttered parsley & gratin potatoes 1,3,9,10,11,14 18,70€*

## *Dry Aged Beef*

*matured 60 days on the bone*

### *Entrecote of the Irish Ox 300 gr.*

*with pink pepper sauce, salad & rosemary potatoes 3,9,10,14 31,90€*

### *Angusrumpsteak of the Irish Ox 300 gr.*

*with BBQ-sauce, salad & rosemary potatoes 3,9,10,14 31,90*

### *Angusrumpsteak 220 gr.*

*with Szechuan – pepper crust*

*on barola sauce with crispy salads & roast potatoes 1,3,9,10,12 25,90€*

## *Our burgers*

### *Dry-Aged-Beef-Burger*

*with red onions, tomatoes & cheddar cheese*

*with rosemary potatoes, sour creme & salad 6,1,2,9,10,12 15,90€*

### *Pulled-Pork-Burger*

*with red onions, tomatoes & BBQ sauce,  
cheddar cheese*

*with rosemary potatoes, sour creme & salad 6,1,2,9,10,12 15,90€*

### *Veggie-Burger*

*with red onions, tomatoes & sliced mountain cheese*

*with rosemary potatoes & sour creme 6,1,2,9,10,12 13,80€*

## *Vegan & Vegetarian*

*Tarte Flambée with wild mushrooms, tomatoes,  
red onions, smoked tofu & rocket pesto with  
crunchy salads in vianigrette*

*(vegan) 1,12,13 14,70€*

*Aubergine schnitzel with gratinated goat cheese*

*on spaghetti & tomato jus with crispy salads 1,5,9,10 15,30€*

## *Our classics*

### *Bacon-, Mettwurst- or buckwheat pancakes*

*with crispy salads or black bread & turnip greens 1,5,6,9,10,12 9,80€*

### *Farm pan*

*fried eggs, bacon, roasted potatoes & crunchy salad 1,5,6,9,10 9,70€*

### *Schnitzel „Cordon bleu“*

*filled with cheese & ham*

*served with fresh vegetables & roasted potatoes 1,3,5,10 16,80€*

### *„Westfalen – Schnitzel“*

*a schnitzel with ham, fried egg,*

*daily fresh vegetables & roasted potatoes 1,3,5,10 14,90€*

### *Stuffed poulard breast*

*with serrano ham, rocket & mozzarella on barolo sauce*

*with ribbon noodles & fresh vegetables 1,3,5,6,9,10 17,70€*

### *Marienthaler grill plate*

*3 small steaks of pork, beef & turkey with bacon,*

*onions & herb butter with roasted potatoes & crunchy salads 3,6,9,10 20,80€*

## *Salads*

### *Saladbowl „Olga“*

*salads of the season*

*with rumpsteak strips, salm & shrimps 1,2,3,5,9,10 15,90€*

### *Salad plate „Amadeus“*

*salads of the season*

*with strips of turkey breast 1,3,5,9,10 12,80€*

## *Fish*

### *Pike perch fillet & porcini mushrooms fried in butter*

*with cherry tomatoes & ribbon noodles 3,1,5,8,9 24,90€*

### *Filet of lemon sole in olive oil with herbs*

*fried on mediterranean vegetables*

*with ribbon noodles 1,3,5,8,9 20,50€*

### *Fresh sea bass*

*with herbs, tomatoes and garlic*

*with braised potatoes & crunchy salads 1,3,5,8,9,10 23,90€*

*As we are supplied with fresh fish several times a week, you are also welcome to ask for other types of fish.*

## *Desserts*

*Three kinds of sweets:*

*Mousse au Chocolate,*

*Panna Cotta & Crème brûlée* 5,10 7,00€

*Herrencreme* 10 4,80€

*Cherry sorbet & apple fritters*

*on vanilla sauce* 5,10 6,60€

*Walnut ice cream with vodka cafe figs* 10, 12 5,90€

*Buttermilk mousse & strawberry-rhubarb compote*

*nut crunch* 5,9,10 6,50€

*Vanilla ice cream with wild berries & zabaglione* 5,9,10 5,90€

*Small cheese selection*

*with house bread & fruits* 1,6,9 9,80€

*...and then an espresso or a degisitf?*

*„Großes Bauernfrühstück“*

*from 9:00 am till 11:30am at*

*Marienthaler Inn*

*If you like it hearty, enjoy our large farmer breakfast  
with bred & rolls, cold cuts, ham, cheese selection,  
cooked meat, mettwurst, aspic, potato fritter & panhas,  
fried blood sausage, egg dishes, bacon & sausages,  
home-smoked fish and much more!*

*Orange juice & sparkling wine, coffee, chocolate & tea.*

*per person 16,50€*



*Numeric listing of allergens ingredients (Legende der Allergenen Inhaltsstoffe)*

*1 = Cereals containing gluten and products (Glutenhaltiges Getreide (Weizen))*

*2 = Crustaceans (Krebstiere)*

*3 = Celeriac (Sellerie)*

*4 = Sesame seed (Sesamsamen)*

*5 = Egg (Eier)*

*6 = Mustard (Senf)*

*7 = Molluscs (Weichtiere)*

*8 = Fish (Fisch)*

*9 = Sulphur dioxide and sulphite (Schwefeloxide und –sulfit)*

*10 = Lactose / milk (Laktose / Milch)*

*11 = Peanuts (Erdnüsse)*

*12 = Lupine (Lupine)*

*13 = Soybeans (Sojabohnen)*

*14 = Edible nuts (Schalenfrüchte)*