

STARTERS & SOUPS

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Wild garlic Quiche with raw Vulcano ham, sour cream dip and salad	13,90
Thin slices of medium-rare roasted veal topside with marinated green and white asparagus, capers and parmesan	15,90
In tempura baked green and white asparagus with in beetroot marinated salmon, tomato pesto and Romaine lettuce	16,90 *
Wild garlic cream soup with croutons	8,90 *
Consomme with semolina dumpling and chives	7,50

MAIN COURSE

Juicy braised creamy veal goulash with mixed vegetables and garlic dumplings in a napkin	25,90 *
Fried crispy corn chicken breast on spring "Gröstl" with asparagus, tomatoes, mushrooms and gnocchi	25,90
Pink roasted medallion of beef fillet (approx 180g raw) with wild garlic crust, glazed beans and Duchess potatoes	38,90 *
Pork loin cordon bleu stuffed with ham and Taleggio cheese, served with French fries	24,90
White asparagus with small Wiener Schnitzel of veal, sauce hollandaise and herb potatoes	34,90
Mixed leaf salads with roasted steaks from leg of lamb, Aioli, asparagus, feta, olive, croutons and baguette	27,90
Wiener Schnitzel of veal with fried potatoes and lingonberries	33,90 *
"Aschbacher Roast beef with onions" Pink roasted sirloin beef with crispy fried onions and homemade cheese spaetzle	33,90
Fried medallions of bavaria pork tenderloin with mushrooms in cream, mixed vegetables and homemade curd spaetzle	28,90 *

with * selected meals you may order as a small portion

All information on "Food information Regulation" available upon request.

FISH AND VEGETARIAN DISHES

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Inntaler golden trout (approx 350g raw) from the basin, fried "Müllerin Art" with herb potatoes	29,90
Fried pikeperch fillet on risotto of green and white asparagus served with tomato pesto	32,90 *
Tortelloni stuffed with asparagus and ricotta served with baby spinach and parmesan	21,90 *
Spring "Gröstl" with white and green asparagus, mushrooms, tomatoes, rocket, gnocchi and parmesan	22,90 *
Homemade spaetzle with mountain cheese and Allgäu Emmental cheese, with it crispy fried onions	18,90 *
Homemade caramelized "Kaiserschmarrn" with raisins and apple compote - smaller portion -	15,50 12,90

DESSERT

Tarte de Santiago Almond tart with orange sorbet and mascarpone-caramel-cream	9,90
Vanilla - Crème brûlée with strawberry-rhubarb ragout and white chocolate ice cream	10,90
Parfait with caramelized hazelnut brittle, served with marinated sour cherries	9,90 *
Lechner´s Aschbacher Cream - <i>Classic of the house: Cream with sponge cake and rum</i> -	6,90
Affogato al caffè - <i>Vanilla ice cream with Espresso</i> -	5,60
Two scoops of vanilla ice cream with hot raspberries and whipped cream	7,50

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