

Sommer Mittags Karte – Summer Lunch Menu

During summer Bavarians enjoy a variety of lighter foods with farm fresh Summer Vegetables

Hühner Salat „Winzer Art“

Oven roasted Chicken tossed with fresh Grapes, tart green Apples, juicy Mandarin Orange filets, poached Pear, zesty Lingonberries, crisp Romaine Lettuce and our low-fat Yogurt Ranch dressing 9.75

Im Apfelholz geräucherte Entenbrust

Thin slices of medium rare Duck breast smoked in Apple wood, on a zesty Lingonberry sauce.
As an appetizer with two rolls 9.95
As an entrée with two cheesy Potato Pancakes 15.75

Sommer Schmankerl mit Sonja's gemischtem Salat und...

Summer favorites served with Sonja's five marinated mixed salads and Seth's cool refreshing Potato salad made with fresh Dill, sliced Radishes, Chives and a tangy Quark dressing

...mit Fränkischem Biergarten Schaschlik

Two skewers loaded with tender Pork, smoked Bratwurst, Onions, Peppers and Mushrooms braised in a Lager beer marinade and topped with the spicy Tomato-Paprika "Zigeuner Soße". 10.75

... mit hausgemachtem Confit von der Ente

A crispy Duck leg confit, great as an appetizer or as a light meal 10.50



Schwammerlzeit! It's Mushroom Time!

„Schwarzwald Teller“ mit Bechtle Makaroni, Rahm Schwammerl und echtem Adler Räucherschinken

A giant Bowl from the cool Black Forest: Traditional German Egg Noodles tossed with our classic Mushroom Ragout and authentic Adler Black Forest Ham 16.50

Schnitzel Schwammerl Salat

Seven salads on your plate: Lean Schnitzel fingers with sautéed Mushrooms on top of Romaine Lettuce with Seth's Potato salad and Sonja's five marinated salads: Tomato, Cucumbers, Carrot, Beet and Bean
Classic Pork or Chicken 12.50 or Canadian Veal 18.50

Schwammerl mit Semmelknödel

A classic! Our wild forest Mushroom Ragout served with a Bread dumpling, great as an appetizer. 9.75

Schwammerl Schnitzel

A pan-seared Schnitzel topped with our wild Mushroom Ragout and served with a Bread dumpling and a medley of fresh sautéed summer Vegetables 16.75

Spätzle „Försterin Art“ mit Wildschweinbratwurst und gemischtem Salat

Fresh Pasta dumplings topped with wild Mushroom Ragout and grilled, sliced wild Boar Bratwurst. Wildly popular in Bavaria during the summer! 15.75

Hausgemachtes Confit von der Ente auf frischem Schwammerl Ragout

Our crispy Duck leg confit on a wild forest Mushroom Ragout served with a Bread dumpling and a medley of fresh sautéed summer Vegetables 15.50

Geschmorte Lammkeule „Oberammergau“ mit Semmelknödel und Spinat Gemüse

Our Schwammerlfest signature dish: Juicy, slowly braised, tender Lamb Shank, coated in the Mushroom Ragout, with a Bread Dumpling and Lemon-Garlic Spinach 18.75



All above pricing is for our classic Mushroom Ragout with Chanterelle, Crimini, Portabella, Shitake and Champignons blended with Thyme, Lemon, Bay leaves, Salt, Pepper, Cream, Garlic and our dry white house Wine. Upgrade to a cup of "Nur Pfifferling" = only Chanterelles 7.25



Windbeutel mit Vanille Eis und Asbach Kirschen oder warmen Waldbeeren

Airy Puff Pastry filled with Bavarian Vanilla Ice Cream, freshly whipped Cream and topped with your choice of a dozen tart Cherries soaked in Asbach brandy 14.75
or a scoop of our warm Berries Jubilee 12.75

