

# Gasthof zum Oberen Wirt

*Dear Guests,*

We are delighted to welcome you  
to our establishment and wish you a pleasant stay.

We offer hot meals daily  
on Mondays, Thursdays, and Fridays:  
11:30 am – 2:30 pm & 5:30 pm – 9:30 pm

On weekends and public holidays,  
our kitchen is open continuously.

You can look forward to fresh, seasonal,  
and regional dishes, as well as  
hearty Bavarian specialties.

Your team at

*Gasthof zum Oberen Wirt*



## *Fine Starters*

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	EUR
<b>Pancake Soup</b> Pancake strips in a clear beef broth, refined with herbs	5,50
<b>Liver Dumpling Soup</b> In a clear beef broth, refined with herbs	5,50
<b>Homemade Goulash Soup</b> Spicy and hearty, with tender beef and paprika	7,20

## *Snacks & Small Delicacies*

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<b>Bavarian Sausage Salad</b> In a hearty style, with pickles, red onion rings, and country bread	10,90
- Also available as Swiss Sausage Salad	11,90
<b>Golden-Brown Fried Spleen Sausage</b> Served with potato salad	13,90
<b>Giant Currywurst</b> Served with French fries	13,90
<b>Baked Camembert</b> Served with fruity lingonberries, a fresh salad bouquet, and crispy homemade bread	12,50
<b>Cold Roast Platter</b> Thin slices of roasted pork, served with horseradish, pickles, and homemade bread	13,90

## *Assorted Greens*

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<b>Small Mixed Seasonal Salad</b> With house dressing	5,50
<b>Crisp Fresh Seasonal Leaf Salads</b> With house dressing	12,50
<b>Fitness Salad</b> Seasonal leaf salads with grilled turkey strips	17,90
<b>"Oberer Wirt" Salad Platter</b> With grilled shrimp skewer, fried calamari, and salmon rolls	19,90
<b>Grilled Goat Cheese Medallions</b> In a honey-sesame glaze, served on a bed of seasonal mixed leaf salad	17,90
<b>Shrimp in Potato Crust</b> Crispy fried, with fried calamari, served on a bed of seasonal mixed leaf salad, with dip	18,90

## Meat-Free Delights

	EUR
<b>Allgäu Cheese Spätzle</b> Egg spätzle with mountain cheese and Emmental, served with crispy fried onions and a colorful mixed seasonal salad	14,90
<b>Mediterranean Vegetables</b> Gently sautéed with herbs in oil, served with boiled potatoes and an aromatic dip	15,90
<b>Bread Dumplings with Creamy Mushroom Sauce</b> With fresh mushrooms and fine herbs	13,80
<b>Red Thai Curry „Vegan“</b> Colorful stir-fried vegetables in a finely aromatic red curry coconut sauce, refined with ginger, Thai basil, and lime juice, served with basmati rice	16,90

## Seafood Selections

<b>River Pike-Perch Fillet</b> Tenderly fried in a pan with homemade herb butter and boiled potatoes and a colorful mixed seasonal salad	22,90
<b>Baked Redfish Fillet</b> Served with tangy remoulade sauce and potato salad	15,50
<b>Grilled Black Tiger Prawns</b> Served with crisp seasonal vegetables and tender boiled potatoes	28,60

## Poultry Delicacies

<b>Crispy Duck à la Oberer Wirt</b> Boneless and crispy baked duck, on homemade apple red cabbage, with duck sauce, served with potato dumplings	20,80
<b>Turkey Schnitzel "Vienna Style"</b> From turkey breast fillet, with golden-brown French fries	18,80
<b>Turkey Breast Strips in Thai Curry Cream Sauce</b> With colorful wok vegetables, refined with ginger, Thai basil, lime juice, lemongrass, and lime leaves, served with aromatic basmati rice	18,80

## Delights from the Forest

<b>Venison Roast</b> Tenderly braised in juniper-red wine sauce, with egg spätzle and lingonberries	21,40
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## Local Pork

	EUR
<b>Freshly Baked Pork Crackling Roast</b> From the shoulder, in Augustiner dark beer sauce, served with homemade bread dumplings and bacon coleslaw	16,90
<b>Freshly Baked Suckling Pig Roast</b> In Augustiner dark beer sauce, served with potato dumplings topped with butter breadcrumbs and bacon coleslaw	18,40
<b>„Guichinger Schnitzel“</b> With coarse farmer's mustard and horseradish in a pretzel crust, served with roasted potatoes	19,90
<b>Pork Schnitzel "Vienna Style"</b> From pork loin, served with golden-brown French fries	19,90
<b>Cordon Bleu</b> Tender pork schnitzel, stuffed with ham and melted cheese, served with golden-brown French fries	24,90
<b>Swabian Pan</b> Grilled medallions of pork fillet on Allgäu cheese spätzle, with mushroom cream sauce, served in a pan	

## Noble Beef

<b>Viennese Onion Roast Beef from the Grill</b> From Bavarian young bull in dark beer jus, with crispy fried onions, served with bacon beans and roasted potatoes	28,90
<b>„Sportlersteak“</b> Grilled beef loin steak with homemade herb butter, on a salad bouquet, with house bread	22,90
<b>Hungarian Paprika Goulash</b> Tender and lean meat in spicy paprika sauce, served with homemade bread dumplings	17,90
<b>Munich-Style Sauerbraten</b> From Bavarian pasture-raised ox, served with potato dumplings and homemade apple red cabbage	19,50

## Side Dish Charge

For any changed side dish, we charge an extra fee of	1,90
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## Sweet Temptations

	EUR
<b>Espresso &amp; Ice Cream</b>	3,80
A strong espresso served with a scoop of vanilla ice cream	
<b>„Ice &amp; Hot“</b>	8,90
Three scoops of vanilla ice cream with warm raspberries	
<b>Mixed Ice Cream</b>	5,90
One scoop each of chocolate, vanilla, and strawberry ice cream, served with whipped cream	
- Or without whipped cream	5,50
<b>Fluffy Kaiserschmarrn</b> (Bavarian Shredded Pancake)	11,90
Dusted with powdered sugar, served with plum compote	
<b>Warm Chocolate Cake</b>	9,90
Chocolate cake with a molten center, topped with whipped cream and a scoop of yogurt ice cream	
<b>Homemade Apple Fritters</b>	9,90
Freshly baked, tossed in cinnamon sugar, served with bourbon vanilla ice cream and whipped cream	
<b>Single Scoop of Ice Cream</b>	1,80
Flavors: Vanilla, Chocolate, Strawberry, Walnut	

## *Beers*

		<b>EUR</b>
Draft Pale Lager „Helles“ <sup>20</sup> , Augustiner	0,5 l	4,40
	0,25 l	3,30
Non-alcoholic Pale Lager <sup>20</sup> , Augustiner	0,5 l	4,40
Dark Lager <sup>20</sup> , Augustiner	0,5 l	4,50
Pilsner <sup>20</sup> , Augustiner	0,3 l	4,30
Wheat Beer <sup>20</sup> , Augustiner	0,5 l	4,50
Dark Wheat Beer <sup>20</sup> , König Ludwig	0,5 l	4,50
Light Wheat Beer <sup>20</sup> , König Ludwig	0,5 l	4,50
Non-alcoholic Wheat Beer <sup>20</sup> , König Ludwig	0,5 l	4,50
Shandy (Lager Beer - Lemonade Mix) <sup>2,20</sup>	0,5 l	4,40
Dark Shandy <sup>2,20</sup>	0,5 l	4,50
„Russ“ (Wheat Beer - Lemonade Mix) <sup>2,20</sup>	0,5 l	4,50
„Cola-Weizen“ (Wheat Beer - Cola Mix) <sup>1,11,20</sup>	0,5 l	4,60

## *Non-Alcoholic Beverages*

Table Water	0,5 l	3,80
Lemonade <sup>2</sup>	0,5 l	4,30
Cola Mix <sup>1,2,11</sup>	0,5 l	4,30
Apple Juice Spritzer	0,5 l	4,50
Juice Spritzer Orange, Passion Fruit, Black Currant, or Rhubarb	0,5 l	4,80
Coca Cola <sup>1,11</sup> / Cola Cola Zero <sup>1,11</sup> / Fanta <sup>1,2</sup>	0,25 l	3,40
	0,5 l	4,80
Adelholzener Classic or Natural (Bottle of Still or Sparkling Water)	0,25 l	3,20
	0,75 l	6,90
Fruit Juices / Nectars	0,25 l	3,60
Apple, Orange, Passion Fruit, Black Currant, or Rhubarb		

1) Contains coloring, 2) Contains preservatives, 11) Contains caffeine

20) Our beers contain barley malt (gluten). Our wheat beer specialties also contain wheat malt (gluten)

## *Aperitif*

		<b>EUR</b>
Aperol Sprizz <sup>1,12,L</sup>	0,2 l	7,50
Hugo <sup>1,12,L</sup>	0,2 l	7,50
Lillet Wild Berry <sup>1,2,12,L</sup>	0,2 l	7,50
Prosecco Terra Serena Frizzante <sup>L</sup>	0,1 l 0,75 l	4,00 23,50

## *Hot Drinks*

Cup of Coffee <sup>11</sup>		2,70
Large Coffee <sup>11</sup>		3,80
Large Cappuccino <sup>11,G</sup>		4,10
Espresso <sup>11</sup>		2,60
Double Espresso <sup>11</sup>		4,00
Café au Lait (Milchkaffee) <sup>11,G</sup>		4,20
Latte Macchiato <sup>11,G</sup>		4,60
Hot Chocolate <sup>G</sup> with whipped cream		4,00
Large Tea (Black <sup>11</sup> , Chamomile, Peppermint, Fruit, Green)		2,90
Tea with Rum <sup>11</sup> (2 cl)		4,70

## *Spirits*

Enzian (Gentian) / Obstler (Fruit Brandy)	40%	2 cl	3,20
Himbeergeist (Raspberry Brandy)	40%	2 cl	3,20
Williamsbirnenbrand (Williams Pear Brandy)	40%	2 cl	3,20
Williams Pear Brandy with Honey	35%	2 cl	3,20
Marillenschnaps (Apricot Brandy)	35%	2 cl	3,20
Haselnussschnaps (Hazelnut Brandy)	33%	2 cl	3,20
Ramazotti	30%	2 cl	3,20
Jägermeister	35%	2 cl	3,20

## *White Wines*

	<b>EUR</b>
<b>Pfalz Landwein</b> <sup>L</sup> Wachtenburg Winzer eG, Wachenheim, semi-dry A light, fresh white wine, vibrant in aroma and smooth on the palate	0,1 l 2,40 0,2 l 4,20 1,0 l 21,90
<b>Riesling Louis Guntrum</b> <sup>L</sup> , Nierstein; Rheinhessen, QbA dry Classic Riesling: zesty character, very harmonious and juicy	0,1 l 3,70 0,2 l 6,50 1,0 l 31,90
<b>Spitalschoppen</b> <sup>L</sup> QbA White Wine Cuvée, dry, Bürgerspital Zum Heiligen Geist, Würzburg; Franconia, Fragrant, fresh, and lively	0,1 l 3,50 0,2 l 5,90 1,0 l 22,90
<b>Grauburgunder</b> <sup>L</sup> Louis Guntrum, Nierstein; Rheinhessen, QbA dry Aromas of yellow fruits; full-bodied, good richness, pleasant acidity	0,1 l 3,60 0,2 l 5,90 1,0 l 28,90
<b>Grüner Veltliner</b> <sup>L</sup> Kremser Sandgrube; Family Winery Thierry-Weber Rohrendorf/Krems; Peppery, fruity, typical, dry	0,1 l 3,60 0,2 l 5,90 1,0 l 28,90
<b>Weißer Burgunder</b> <sup>L</sup> Bechtolsheimer Petersberg QbA dry Estate of Ernst Bretz, Bechtolsheim; Rheinhessen Classically dry, with fine aromas of ripe apricots	0,1 l 4,30 0,2 l 7,00 0,75 l 25,90

## *Rosé Wine and Sparkling*

<b>Bardolino Chiaretto</b> <sup>L</sup> Classico DOC Family Winery Lenotti, Bardolino Fruity, floral aroma; Gold Medal 2012 "Best Bardolino Chiaretto"	0,1 l 3,90 0,2 l 6,90 0,75 l 23,90
<b>Winzer-Secco</b> <sup>L</sup> Louis Guntrum, Nierstein; Rheinhessen	Glas 0,1 l 4,00 Bottle 0,75 l 23,50
<b>Wine Spritzer</b> <sup>L</sup> White or red, with Pfalz Landwein	0,5 l 6,50

## *Red Wines*

<b>Trollinger with Lemberger</b> <sup>L</sup> Schlosskellerei Affaltrach, Obersulm Württemberg Quality Wine, semi-dry; fresh, easy-drinking, earthy, mild	0,1 l 3,10 0,2 l 5,30 1,0 l 25,90
<b>Merlot</b> <sup>L</sup> QbA dry Estate Wine Winery Lerchenmüller, Hainfeld; Pfalz First-class, full-bodied Merlot with elegance, fruit, and spice	0,1 l 5,60 0,2 l 8,70 0,75 l 32,90
<b>Zweigelt</b> <sup>L</sup> Kremser Sandgrube; Family Winery Thierry-Weber Rohrendorf/Krems; very smooth and harmonious, typical cherry aroma	0,1 l 3,70 0,2 l 6,40 0,75 l 31,90
<b>Primitivo</b> <sup>L</sup> Anticaia Primitivo Salento IGT Winery San Donaci A warm, velvety wine with excellent structure	0,1 l 4,30 0,2 l 6,80 0,75 l 26,50



## *Allergens & Additives*

	Gluten-containing cereals	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk	Nuts	Celery	Mustard	Sesame Seeds	Sulfur Dioxide and Sulphites	Lupins	Molluscs
Pancake Soup	X		X				X		X					
Liver Dumpling Soup	X		X				X		X					
Homemade Goulash Soup	X		X			X			X	X	X	X	X	
Bavarian Sausage Salad	X						X			X				
Swiss Sausage Salad	X						X			X				
Golden Brown Fried Spleen Sausage	X		X				X							
Giant Currywurst	X		X				X		X		X		X	
Baked Camembert	X		X				X			X				
Cold Roast Platter	X		X						X					
Crispy Duck à la Oberer Wirt	X								X	X		X	X	
Turkey Schnitzel "Viennese Style"	X		X				X							
Turkey Breast Strips in Thai Curry Sauce	X								X					
"Guichinger Schnitzel"	X			X			X		X	X	X			
Pork Schnitzel "Viennese Style"	X		X	X			X		X	X	X			
Cordon Bleu	X	X												
"Schwabepfandl"	X		X				X							
Roast Venison														
Viennese Onion Roast Beef from the Grill	X		X				X		X	X	X			
Hungarian Paprika Goulash	X								X					
Athlete's Steak	X								X					
Munich-Style Sauerbraten	X								X					
Oven-Fresh Crispy Pork Roast	X		X				X							
Suckling Pig Roast	X		X				X							
Filet of River Pike-Perch	X		X				X							
Baked Redfish Fillet	X		X				X							
Giant Grilled Prawns	X		X				X							
Shrimp in Potato Crust	X								X					
Allgäu Cheese Spaetzle	X		X			X	X			X	X	X	X	
Mediterranean Vegetables	X						X		X	X		X		
Bread Dumplings with Creamy Mushrooms	X						X		X	X		X		
Red Thai Curry "Vegan"										X				
Grilled Goat Cheese Medallions										X				
Small Mixed Salad	X	X		X			X			X				
Large Mixed Salad	X	X					X			X				
"Oberer Wirt" Salad Platter	X									X				
Fitness Salad	X									X	X			
Espresso & Ice Cream							X							
Hot & Cold with Raspberries							X							
Mixed Ice Cream							X							
Airy Kaiserschmarrn	X		X				X							
Warm Chocolate Cake	X		X			X	X							
Homemade Apple Fritters	X		X				X							
Solo - Single Scoop of Ice Cream							X							