

## Our home specialities

Cold dishes:	
Homemade O'batzter with Ammergau farmhouse bread AI, A6	€ 7.50
Bavarian sausage salad with chive bread 1,2, A5, 11, 3, A11	€ 7,90
1 pair of sausages (Landjäger or Pfefferbeisser) served with Ammergau farmhouse bread and mustard A1, A4, 3	€ 4,90
Mixed side salad A5, A9, 2, A6, A14, 3, A4, A11, A8, A12	<i>€</i> 3,90
Tomato - Mozzarella with baguette A1, A6,	€ 9,90
Chef salad plate vegetarian with mozzarella	<i>€</i> 17,90
each with lettuce, cucumber, tomato, avocado, Two kinds of dressings and herbal baguette AI, A3, A6, A7, A9, A11	
Hot dishes:	
Homemade goulash soup with Ammergau farmhouse bread AI, A4, A5	€ 7,90
Port. Schübling with Ammergau farmhouse bread and mustard 1, AI, 2, 3, A4, A11	€ 4,50
Chef salad plate with turkey escalope each with lettuce, cucumber, tomato, avocado, Two kinds of dressings and herbal baguette A1, A3, A6, A7, A9, A11	€ 18,90



Main course of the day Please ask the service staff	<i>€</i> 14,90
Burger "Ludwig Residenz" served with French fries 2, 3, AI, A6, A7, A9, A12	€ 15,90
Baked escalope of pork "Vienna Style" served with French fries Al. A6, A9	€ 16,90
Roasted Premium Sirloin with fried potatoes A6	€ 24,90
Tarte flambée "Ludwig Residenz" with sour cream, cheese, onion, tomatoes, rocket A1, A5, A6, 3, A4, A12	€ 12,90
Roasted pork tenderloin with cream sauce and homemade spaetzle AI, A6	€ 19,90
Dessert: Panna cotta with strawberry pulp  A6	€ 4.90
Crème Brûlée A6	€ 4.90
Additives: 1) Artificial colouring 2) Antioxidants 3) Preservatives All Gluten A2) Fish A3) Crustaceans A4) Sulphur Dioxide and Sulphite A6) Milk and Lactose A7) Sesame Seeds A8) Nuts A9) Eggs A11) Mustard A12) Soy A13) Mollusks A14) Peanuts	A5) Celeriac A10) Lupins