



Gastronomy
EICHENHEIM

STARTERS

Classic Beef Tatar / lamb's lettuce / hash browned potatoes € 17,50
quail fried egg / onion / capers

Yellowfin tuna tartar € 19,50
mango / avocado / ginger / teriyaki

Burrata / tomato / arugula salad € 16,90
wild garlic pesto / balsamic glaze / roasted pine nuts

Grilled scallop / glass noodle salad / cilantro-sesame dip € 17,50
wasabi cream / char caviar

Vitello Tonnato / tuna cream € 16,80
melted cherry tomatoes

SOUPS

Beef broth / semolina dumpling or sliced pancakes / vegetables € 5,20

Cream of Hokkaido pumpkin soup / milk foam / cress € 5,50

"Eichenheim" lobster bisque / grilled prawn € 7,50

SALADS

Small / big mixed leaf salad € 5,50 / 7,50
house dressing

Fried chicken salad € 13,90
house dressing / pumpkin seed oil / apple

Cesar Salad / parmesan cheese / anchovies / bacon / bread croutons € 9,80
with grilled chicken breast € 14,80
with 5 grilled prawns € 18,80

PASTA

Spaghetti aglio e olio pepperoncini / parmesan cheese € 12,50
with 5 grilled prawns € 21,50

Homemade tagliatelle pasta / creamy truffle sauce € 18,50
fresh summer truffle / parmesan cheese



Gasthaus
EICHENHEIM

EICHENHEIM CLASSICS

Clubsandwich / grilled chicken breast / Cocktail sauce / bacon € 16,50
fried egg / tomato / cucumber / French fries

“Eichenheim” Burger / 150g beef patty / BBQ Sauce € 16,50
onion / bacon / tomato / cucumber / mountain cheese / French fries

MAIN COURSES

Pink roasted rack of lamb / ratatouille vegetables / olive gnocchi € 28,50
Rosemary-honey jus

Fillet of pork wrapped in bacon / stewed beer vegetables € 23,50
fried potato pastry / beer-caraway jus

Rissoles of veal / truffled mashed potatoes € 16,50
Calvados jus / broccoli

Classic escalope of veal “Viennese style” € 25,50
parsley potatoes / lingonberries / lemon

Roasted sirloin of beef with onions in gravy / sautéed chanterelle mushrooms € 29,50
roasted potatoes / bacon-onion sauce

FISH

Prawns grilled in a pan / dried tomatoes / lime-chili oil € 22,50
Fleur de Sel / parsley / garlic bread

Whole roasted trout / parsley potatoes € 19,90
lemon butter / small mixed leaf salad

HOT STONE DISHES

200g Dry aged fillet of beef € 36,00

300g Grainfed saddle of veal € 34,00

Surf´n Turf / 150g Dry aged fillet of beef / 5 prawns € 36,00

Side dishes are: French fries / small Cesar salad / BBQ Sauce / truffle-mustard sauce



DESSERT

Chocolate tower filled with raspberries € 12,50

Orange-Grand Marnier ragout

Lemon sorbet mixed with Vodka 7,50

Creme Brûlée served in a small pan € 8,80

green apple sorbet

Homemade Gin Tonic Sorbet € 6,50

Ginger beer

SNACKS

“Frankfurter” or “St. Johanner” sausages / homemade mustard € 4,80

horseradish / bread

Ham and cheese toast / small leaf salad / ketchup € 7,50

“Knackwurst” salad / onion / bell pepper / cheese € 9,30

pumpkin seed oil / bread

“Knackwurst” in vinegar / onion / chives € 8,50

bread

Tarte flambée / prosciutto / arugula / mozzarella cheese € 10,50

cherry tomatoes