



Wirtshaus Rechthaler Hof



Ayinger Beer fresh from barrel

Ayinger Lager Hell: full-bodied, light maltiness, pleasant hop bitterness	0,5 l 5,20
Ayinger Bräuweisse: light wheat beer, velvety soft with notes of banana and citrus	0,5 l 5,40
Ayinger Urweisse: our dark, amber-colored Wheat beer, yeasty and malty	0,5 l 5,40
Ayinger Altbairisch Dark: nutty aroma with fine cocoa and coffee note	0,5 l 5,40
Ayinger Kellerbier: naturally cloudy, light Full beer, freshly malty with a fine note of yeast	0,5 l 5,40

Ayinger beers from the bottle

Ayinger Light Bräuweisse: light and sparkling with 40% less alcohol and calories despite full flavor	0,5 l 5,40
Ayinger Bairisch Pils: elegant, lean and hoppy	0,3 l 5,40
Schneider Weisse: non-alcoholic wheat beer	0,5 l 5,40
Hopfenthaler non-alcoholic light beer: light color, slightly hoppy	0,5 l 5,40

Thirst quencher Beer mix

Ayinger Russ – freshly tapped with the Ayinger Bräuweissen mixed with lemon Kracherl	0,5 l 5,40
Ayinger Radler – freshly tapped with the Ayinger Lager mixed with lemon Kracherl	0,5 l 5,20

Aperitif

Aperol Spritz – Prosecco, soda and Aperol	0,25 l 8,90
Campari Spritz – with Prosecco, Tonic, Orange and Campari .	0,25 l 8,90
Prosecco with rhubarb and icecubes	0,4 l 8,90
Bavaria – Ayinger Weißbierspritz with Prosecco and Aperol	0,4 l 7,50

Wine selection

Open white wines

Grüner Veltliner by Weingut Wimmer, Austria	0,2 l 7,50
Lugana Lago di Garda by Zenato, Veneto	0,2 l 8,50

Open red wines

Barbera by Fratelli Dogliani, Piedmont	0,2 l 8,50
Zweigelt by Markowitsch, Lower Austria	0,2 l 8,90
Wine spritzer white or red, sweet or sour	0,5 l 8,50

For selected bottled wines please ask your waiter.

Non-alcoholic beverages

Non-alcoholic juices: apple, currant, rhubarb, elderberry pure	0,2 l 4,10
or as a spritzer with water	0,4 l 5,10
Afri Cola	0,4 l 4,90
Orange Kracherl	0,4 l 4,90
Cola Fanta mix	0,4 l 4,90
Lemonade	0,4 l 4,90

Mineral water

Original Munich table water still or sparkling	0,4 l 3,90
Gourmet water in gastro bottles still or sparkling	0,75 l 7,50

Liquid, spirited desserts

Tasty fruit brandy – the Bavarian "vitamin bomb"	38% 2 cl 4,10
Williams pear brandy – mild as God created "him"	40% 2 cl 4,90
Happily harvested raspberry	42% 2 cl 4,90
Ice cold hazelnut – the liquid Manner cuts	38% 2 cl 4,90
Bavarian apricot brandy – wonderfully harmonious	40% 2 cl 4,90
Slyrs, Bavarian Whiskey – strong, beautiful, unique	43% 2 cl 7,90
Jägermeister, best ordered in iced glasses	35% 2 cl 4,20
(Eros) Ramazotti on ice with lemon	36% 2 cl 4,90
Original Absolut Vodka with Redbull	43% 4 cl 4,50 10,90
Bombay Sapphire Gin Tonic with cucumber	40% 4 cl 10,90
Jack Daniels with cola and ice cubes	42% 4 cl 10,90

Hot drinks

Mug of coffee	4,50
Mug of milk coffee	4,90
Italian espresso/double	3,20/4,50
Large Italian cappuccino	4,90
Latte macchiato	4,90
Mug of Eille's tea	4,70
Earl Gray, Green Tea, Fruit Tea, Chammile, Peppermint	

Prices are in € | Dear guests, if you have any food intolerances, please speak to our service staff. They will be happy to provide you with a menu listing additives and allergens

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Starters, Soup and Salad

Savoury Beef broth with pancakes or liver dumpling and chives	6,90
Original Hungarian goulash soup	8,90
Munich Potato soup with bacon and Vienna sausage	8,90
Crispy colorful seasonal salad	12,90
with mushrooms and seeds	16,90
with grilled goat cheese, fig mustard	18,90
with fried chicken and mushrooms	17,90
with roasted chicken in a pumpkin seed jacket	18,90

Schnitzels

Schnitzel "Viennese style" with cranberries	15,90
Schnitzel from turkey in a cornflakes jacket with sweet chilli sauce	16,90
Hunter's schnitzel with bacon and mushrooms	16,90
Munich schnitzel in a mustard-horseradish coat	17,90
Brewer Cordon bleu – with juniper ham, Emmental and Obatzda with cranberries	19,90
Wiener Schnitzel from veal loin baked in clarified butter with lemon and wild cranberries	27,90

Main courses

Roast pork in Ayinger dark beer sauce with hand-rolled potato dumplings and bacon cabbage salad	18,90
Hunter roasted pork with bacon and mushroom sauce and spaetzle tossed in butter	21,90
Grilled Pork shoulder with bacon, fried egg, mushrooms, herb butter and french fries	24,90
Grilled pike-perch fillet in olive oil with herbs, with lemon, tartar sauce and salads	25,90
Viennese onion roast beef loin with crispy roasted onions and creamy cheese spaetzle	27,90
Tender sliced turkey „Zurich style" with fresh mushrooms and creme fraiche with croquettes	23,90
Original Spaghetti Bolognese made with 100% Beef mince	15,90

XL burger

XL classic Hamburger – 230 g juicy Black Angus beef burger, a crisp salad mix, and burger sauce	15,90
XL Bacon Cheeseburger – 230 g juicy Black Angus beef and bacon grilled with onions and cheddar cheese	16,90
XL goats cheese burger – 230 g juicy Black Angus beef and goat's cheese, cranberries, fig mustard and bacon	16,90

Vegetarian

Allgäu cheesey pasta with mountain cheese, roasted onions	15,90
Fresh creamy mushrooms stew with mushrooms, herbs and 2 bread dumplings	16,90
VEGAN Pasta with Thai Curry and fresh vegetables	15,90

The Kitchen chef recommends:

Bavarian Sausage Plate – fiery Debrenziner, grilled sausages, horseradish, sauerkraut and potato salad	18,90
Tavern Spareribs, juicy grilled and freshly sliced, served with coleslaw salad	23,90
Oven-fresh, tender roast suckling pig with Bavarian potato cucumber salad	23,90
1/4 or 1/2 grilled bavarian Duck with potato dumplings and red cabbage	22,90/27,90
Slices of ox from Angus beef with pepper Sauce, rocket and Fried Potatoes	27,90
800 g Oven-fresh Pork knuckle with potato cucumber salad	21,90
Venison ragout with cranberries and spaetzle tossed in butter	25,90
Bavarian boiled veal Tafelspitz cooked in its own broth with horseradish sauce and potato-cucumber salad	21,90

Snacks

Bavarian or Swiss sausage salad with brezn	13,90/14,90
Freshly baked pork meatloaf with fried egg, potato cucumber salad and mustard	14,90
Creamy Obatzda with red onions	12,90
6 Nurnberg Sausages with sauerkraut	14,90
XL grilled curry sausage with spicy curry sauce, fries and cabbage salad	15,90
Tiroler Gröst'l – fried meat, potatoes, bacon, sausage, egg and cabbage salad	17,90
Home-made meatball with pepper-mustard sauce and potato salad	18,90

Alsatian Flammkuchen

Alsatian style with smoked bacon and onions	15,90
Viva Italia – with mozzarella, rocket salad and cocktail tomatoes	16,90

Side Orders

small mixed salad	6,50
spätzle or Potato salad, each	4,90
cabbage salad or sauerkraut, each	4,90
Fried potatoes or fries or sweet potato, for each	5,50
Bread or Potato dumpling, each	3,30

Dessert

Homemade pancakes filled with marmalade, served with Ice cream and cream	9,90
Apple strudel with warm vanilla sauce	8,90
Baked apple rings in beer dough, served with sugar, cinnamon and vanilla icecream	8,90
Vanilla ice cream with hot raspberries	8,90

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