

Menu

Mongdratzerl/Starters

Pumpkin carrot soup with a hint of ginger (vegan)	5,90
Potato soup with bacon	5,90
Kreuzschänken Bazi with salt sticks and bread (cheese spread with butter, blue cheese, onions, beer and spices) (vegetarian)	8,90

Schnitzel – The Kreuzschänken classics (Viennese style of pork)

Kreuzschänkenschnitzel with crispy breading, homemade potato salad and cranberries

Normal Serving Size	18,70
Large portion for real hunger	22,70

Kreuzschänkenschnitzel with crispy breading, French fries and ketchup

Normal Serving Size	18,70
Large portion for real hunger	22,70

Waldler schnitzel with crispy breading and homemade spaetzle in mushroom cream (mushroom cream sauce)

Normal Serving Size	19,70
Large portion for real hunger	23,70

The summer hit – even if the sun doesn't shine

The Kreuzschänkenschnitzel with crispy breading on a large colorful salad with house dressing

18,70

Large schnitzel filled à la Cordon Bleu (with cooked ham and cheese), served with either French fries or potato salad

23,90

Kohlrabi schnitzel several slices of blanched kohlrabi with crispy breading, served with a colorful salad with house dressing (vegetarian)

14,90

Prices in Euro incl. currently valid VAT

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Salads

Side salad (vegetarian)	5,20
Colorful salad (seasonal leaf salads, cucumber, tomato)	
with fried oyster mushrooms and nuts (vegetarian)	17,90
with smoked trout fillets and gren (horseradish)	18,30
Farmer's salad with sheep's cheese and pepperoni (vegetarian)	17,50
<i>We serve it with toast - all salads are served with our house dressing (contains cream) on request you can get vinegar/oil for a vegan alternative</i>	

Mains

Homemade bread dumplings with mushroom cream sauce (vegetarian)	12,90
Baked Camembert with cranberries & mixed salad (vegetarian)	13,90
Spinach and ricotta lasagna au gratin with Italian hard cheese (vegetarian)	15,40
Homemade cheese spaetzle with fried onions and colorful salad (vegetarian)	15,70
Oven-fresh roast pork in beer sauce with bread dumplings and cabbage	16,90
Gröstl with fried dumplings, onions and roast, with egg	14,90
Venison goulash cooked in red wine with homemade spaetzle, cranberries	19,90

Supplements

Our homemade potato salad (vegan)	4,90
Portion of French fries with ketchup (vegan)	4,90
Homemade spaetzle with mushroom cream sauce (vegetarian)	6,10
Bread dumplings with gravy	6,90
Extra cranberries	1,50

Wos Siass' / Desserts

Bieramisu (the classic with a Bavarian touch, contains alcohol)	6,80
Pancakes with vanilla ice cream and fresh fruit	6,90
Crème brûlée garnished with fresh fruit	6,90
Hot Forest Love (Vanilla Ice Cream with Hot Wild Berries and Cream)	7,20
Apple strudel with raisins	
With cream	7,50
With a scoop of vanilla ice cream and cream	9,10

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Beverages

Alcoholic

Bottled water	0.5l	4,20
Cola Mix	0.4l	4,60
Lemon soda	0.4l	4,60
Spritzers (apple juice, passion fruit nectar, currant nectar, rhubarb nectar)	0.4l	4,80
Labertaler Gourmet still	0.5L	4,30
	0.7L	6,20
Labertaler Gourmet classic	0.7L	6,20
Coca-Cola Zero	0.4l	4,80

Lemonades on ice cubes (with Lumo from Bischofshof)

Lemon-ginger with lemon slices and ginger	0.3L	4,80
Raspberry cranberry with wild berries	0.3L	4,80
Orange with fresh orange slices	0.3L	4,80
Elderberry mint with fresh mint	0.3L	4,80

Beer (see beer menu for more details)

Bishop's Court Regensburger Hell	0.5L/1L	4,80/9,10
Bischofshof Helles Weizen	0.5L/1L	4,90/9,50
Bischofshof Light Wheat	0.5L	4,90
Bischofshof Freigeist – alcohol-free Zwickl naturally cloudy	0.5L	4,80
Weltenburg Monastery Dark Wheat	0.5l	4,90
Weltenburg Monastery Non-Alcoholic Wheat Beer	0.5l	4,90
Weltenburg Monastery Baroque Dark	0.5l	4,90
Weltenburg Monastery Kellerbier naturally cloudy	0.5l	4,90
Light/Dark Radler with Lemon Lemonade	0.5l	4,70
Wheat Radler	0.5l	4,80

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Wines

White wines by the glass

Grüner Veltliner – Winzerhaus Kitzler Kremsthal Dry, ripe acidity, the classic	0.2l	6,80
Riesling – Weingut Manz Rheinhessen Dry, fruity, animating acidity	0.2l	6,90
Pinot Blanc – Winery Manz Rheinhessen Dry, pleasant, mild acidity	0.2l	7,10

Bottled white wines

Silvaner dry QbA -Winery Christine Pröstler Franconia A fresh and fruity white wine, pleasantly dry and elegant	0,75l	24,10
Riesling Insight No1 dry – Weingut Köwerich Mosel Lively, harmonious, uncomplicated. Holidays for the palate	0,75l	24,10
Pinot Gris dry -Winery Manz Rheinhessen Aromas of yellow fruit such as melon and pear, creamy and elegant on the tongue with a particularly fine mineral finish	0,75l	26,20
Ried Steinsetz Kamptal DAC Grüner Veltliner – Schloss Gobelsburg Ried Steinsetz is located south of Gobelsburg. The special thing here is the ground made of fist-sized pebbles and not just loess, as in the rest of the Kamptal. Due to its long growing season, it is characterized by a lot of extract, a variety of aromas and a beautiful acid structure.	0,75l	36,00
Wine spritzer (white or red, sour or sweet)	0.2l 0.5l	5,90 9,30

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Red wines by the glass

Cabernet Sauvignon Pays d'Oc - Catalan Winegrowers Rusillon Dry and rich	0.2l	6,80
Zweigelt – Weingut Auer Thermenregion Dry, light, mild wine	0.2l	6,90
Primitivo Il Mio Puglia IGT – Pellegrini Apulien Powerful with a great finish	0.2l	6,90

Bottled red wines

Pure goosebumps – Weingut Manz Rheinhessen Pure goosebumps! Ripe spicy nose of dark wild berries, mineral tannin structure on the palate with hints of cocoa and vanilla. Matured for 18 months in large wooden barrels.	0,75l	25,20
Pinot Noir – Winery Auer Tattendorf Thermenregion Radiant ruby red, fruity aromas of raspberries and sour cherries on the nose, fresh on the palate with a pleasantly silky tannin structure and fruity finish.	0,75l	26,60
Blafränkisch Rust – Triebaumer Burgenland Winery Emphasizes neat purple, rich opacity with violet edges. Intense fragrance appearance with crisp cherries and black pepper. Sour cherry compote, plus a hint of violet and gentian, spicy-dense, sun-warmed blackberries.	0.75l	29,20

Appetizers

Hugo Prosecco with mint and elderberry	0.2L	6,50
Hugo Rosé	0.2l	6,50
Aperol Spritz	0.2l	6,80
Rhubarb or passion fruit spritz (nectar, prosecco, Aperol)	0.2L	6,80
Aperol tree with 4 spritz or wine 0.2l of your choice	4 x 0.2l	25,00
Prosecco	0.1L	3,60
	0.7L	21,60
Non-alcoholic sparkling wine	0.1L	3,60

Hot

Espresso	2,20
Double Espresso	4,10
Café Creme	2,90
Cappuccino (with cow's milk)	3,40
Latte Macchiato (with cow's milk)	3,80
Glass of tea (various varieties)	2,90

Spirits

Herbal balm of the Dominican Sisters of the Holy Cross	2cl	3,40
Spignel	2cl	3,60
Tormentil	2cl	3,80
Ramazotti	4cl	4,60
Schnapps	2cl	3,60
Obstler	2cl	3,10
Williamsbirne	2cl	3,20
Specialties from the Liebl distillery in Bad Kötzing:	2cl	5,60
<i>Please ask our service staff about the available varieties</i>		

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