



126 Years

english

Menu
fall / winter 2019

Starting October 2019



„Saubrett´l“ served on the table:

“Mixed Bavarian Butcher Platter“ with homemade ham, special sausages, small meat balls, red and white radish, fresh horseradish

Butter and house bread

p.P. 13,90 €

Tatar of filet of smoked salmon with crème fraîche,
chives, red onions and fried potatoes

15,90 €

„Das Glöckl streicht dir eine auf“

Selection of fresh cheese with walnut bread

p.P. 8,50 €

Mixed fresh salad from “Viktualienmarkt”, balsamico-dressing,
With pomegranate-seeds, chunks of goat-cheese

14,90 €

Pink grilled slices of supreme duck breast with glazed apple, topped on
Lamb`s lettuce salad with Hazelnut - dressing

16,50 €





Horseradish cream soup with dark bread croutons 6,90 €

Potato cream soup with root vegetable, roasted bacon cubes 6,90 €

Homemade chestnut soup with quince chutney 6,90 €

Clear ox tail soup with sherry and
homemade cheese sticks 8.50 €



Ossobuco (veal shank) with salsify, red wine gravy
truffeld mashed potatoes
22,90 €

Pheasant breast wrapped in bacon served on
Champagne-pineapple-cabbage, sidedish south tirolian pasta
25,90 €

Sirloin steak with parmesan chilli crust, grilled vegetables
and rosemary potatoes
27,90 €



Sauerbraten" beef tenderloin stewed in red wine with red cabbage and
homemade yeast dumplings
21,50 €

Rack of lamb in a herbal crust, string beans with bacon
and gratin of zucchini- potatoes
28,90 €

Filet of Sea Bass, grilled carrots and
Risotto with beetroots
24,50 €

The Bratwurst-Glöckl-Platter
With Roast Pork, crispy Pork Belly ,oven baked duck, our famous pork
sausages, Sauerkraut, Potato- and Bread Dumpling
26,50 €



Lukewarm apricot dumpling with custard sauce
8,50 €

Shredded Pan cake with apple compote
9,50 €

Choices of shredded pancake, cheese pie (Strudel) and apple rings with
custard sauce and stewed apples
12,50 €

If you have any questions about the menu,
please do not hesitate
to ask our team