

# WIESN FEST SPECIAL

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## SHARING PLATTERS

<b>Charcuterie platter</b>	19,00	<b>Simple green salad</b>	7,00
Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot		With fresh herbs, nuts, lemon vinaigrette and roasted grapes	
<b>Cheese platter</b>	19,00	<b>Bio Joseph Brot</b>	4,00
Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey, fig mustard served with Bio Joseph Brot		<b>Roasted beet salad</b> 10,00	
		With arugula and pumpkin seed oil	
<b>Aufstrich</b>	2,00 each	<b>Bretzel and mustard</b>	2,00 each
Liptuer, egg salad, red beet & kurbis			

## MAINS

<b>Schweinbraten</b>	15,00
<b>Sausages</b>	3,50 each
Weisswurst, Bratwurst or Kasekrainer	
<b>Pork ribs</b>	18,00
<b>Roasted chicken thighs</b>	14,00
<b>Knödel</b>	15,00
With wild mushrooms	

## SIDES | € 5,00 each

<b>Sauerkraut</b>
<b>Potato pancakes</b>
With apple sauce and sour cream
<b>Cabbage salad</b>
<b>Cucumber salad</b>
<b>Knödel</b>
<b>French Fries</b>

## DESSERTS

<b>Kaiserschmarrn</b>	9,00
With plum confit	
<b>Apple strudel</b>	9,00

## THE LIVING KITCHEN

Any allergies? Please let a Chef or Sidekick know  
All prices include VAT