

# Bischof

Daily recommendation Our evening menu for the house guests. Three courses 26.00 😊

## Appetizers

mixed salad	4.00
Tomato bruschetta with mozzarella and almond basil pesto	6.90
Homemade ham sample, four canapés with green olives	6.90
Sample (pulled deer, with pepper sauce, cranberries and small pointed cabbage salad)	7.90
Starter selection Variation of small things “surprise” (happy to share)	9.90
Shrimp pan with liquid herb butter, tomatoes and bread for dipping	12.90
Carpaccio “Bresaola” Air-dried beef ham with parmesan and basil pesto	11.90

## Soups

Hearty homemade goulash soup	7.50
Sauerland beef soup with pancakes and butter dumplings	6.50
Wild garlic soup with herbs, freshly mixed	6.50
Tyrolean dumpling soup with fluffy bread dumpling and broth	7.50

## Salads

“bowl” colorful mixed salad bowl vegi with sprouts, green kernels or chickpeas. Depending on the daily offer. Addition: French fries 3,- Croquettes 3,- Crusts 3,- Tuna 3,-	11.90
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## Vegetarian vegi

Cheese rosti with mushrooms, tomatoes, herbs and cheese gratinated, with salad	12.90
Omelette with mushroom cream filling and homemade crusts	11.90

## “Small dishes”

Currywurst grilled without fat, chili, French fries, mayo	8.90
Smoked trout fillet with dip and colorful mixed salad	14.90
Homemade butter gnocchi vegi (with cherry tomatoes, herb cream sauce and parmesan)	14.90
Kröstchen (schnitzel with cream mushrooms, “bread crust” and salads)	17.90

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## main courses

Grandma's pork knuckle brawn with remoulade, gherkin, salad and fried potatoes	13.90
Chicken breast "Curry" with fruity curry cream sauce, fragrant rice and baked fruit	17.90
"Fish and Chips" (breaded sea fish fillet with herb remoulade, lemon wedge and French fries)	17.90
Thursday trout day! "blue", smoked, or "Müllerin" potato, butter, lemon	18.90

## Game from local territory

Wild boar burger homemade, with cucumbers, onions, lettuce, tartar sauce, BBQ sauce and French fries	17.90
Venison goulash with cranberries filled pear half, red cabbage and croquettes	19.90
Venison saddle/steaks, fried tender pink with red wine sauce, red cabbage, pear and potato crusts	28.90
Juicy pork schnitzel with French fries, mayo...	
Schnitzel "pepper cream sauce" or "cream mushrooms"	17.90
Swiss schnitzel with ham, mushrooms, peppers and cheese gratinated...	18.90
Cordon bleu with ham and cheese filling, lemon, vegetables and potato crusts	21.90
Wiener Schnitzel (saddle of veal fried in clarified butter with lemon, cranberries and fries)	24.90

## BBQ & grilled food

Pulled pork (pulled pork with BBQ sauce, sour cream and hash browns)	17.90
Juicy pork steak with gravy, homemade herb butter and French fries	17.90
"200g Angus steak"                      "300g Angus steak"	23.90                      27.90
Grilled medium, with gravy, herb butter, French fries and mayo	
Pepper Steak" 200g plus flambéed at the table with pepper cream sauce and fried potatoes	27.90

Dessert of the day		4.00
Homemade passion fruit sorbet with Prosecco	8.00	with yoghurt 7.00
Quark waffle with cherries and cream		5.00
Warm chocolate cake with vanilla ice cream		8.00
"Kaiserschmarren" as a dessert	6.90	as a main course 11.90
according to the original recipe with powdered sugar and addition		

