Zum Alten Markt

Dreifaltigkeitsplatz 3, 80331 muenchen
+49 89 299 995

KOMPLETTE SPEISEKARTE

“SEELENSCHMEICHLER“ - STARTER

“Meeresküste“ **15,85 €**
Vintage sardines „the best from one year“ with roasted bread with chives and butter

“Heimatgedeck – I schmier da oane“ **12,45 €**
Selin`s spread cheese: Bruschetta Ajvar, spring onion- potato cream and radish spread with a crispy roll

“Frisch vom Markt“ **6,45 €**
Small mixed salad with homemade peach - Prosecco Dressing (side salad)

“Sturrer OX“ **22,95 €**
Tatar from beef marinad with eggyolk, red onions, gherkins and chives with with a whiskey-mustard dip, butter and roasted bread

“Keep on Rollling“ **24,55 €**
Roast beef rolls filled with green asparagus and honey-pesto-Dijon mustard sauce on a wild herb salad with Parmesan dressing, wasabi dip, quail egg and black truffle

“Gourmetbrettl“ – Vorspeisenvariation für 2 Personen **25,95 €**
Home dryed and marianted filtes from deer, beef, duck and pork, Alter Markt dryed sausage, smoked fishfilet, homemade anti pasti vegetables, cheese and parmesan,quial egg, butter and fresh bread

“MAGENWÄRMER“ – SOUP KITCHEN

“Rinderstoi“ **12,85 €**
Consommé from boiled beef with vegetables, meat garnish and soup pancakes

“Grüße aus Schrobenhausen“ **13,85 €**
Cream of asparagus soup with arctic shrimp and roasted pesto bruschetta

“VON FELD & WIESE“- VEGETARIAN

“Pasta la Papp“ VEGETARISCH **23,95 €**
Breaded cannelloni filled with sweet potato and wild garlic mousse on spring vegetables and mozzarella and basil sauce

“Feldarbeit“ **26,95 €**
Fresh market salads in peach- prosecco dressing with baked chicken strips in a pumpkin- sunflower- herb coating with smoky mango dip

“Ein Teller Sonne“ VEGETARISCH **23,95 €**
Pearl barley risotto “Alter Markt” with fresh king oyster mushrooms, baby spinach, mini mozzarella, peas and garden pesto sauce with fresh black truffle

“MIT ALLEN WASSERN GEWASCHEN“ – FISH

“Fisch Ahoi“ **34,95 €**
Grilled salmon fillet on Dijon mustard and garden pesto sauce with spring vegetables and cannelloni baked in a seed batter and filled with sweet potato and wild garlic mousse

“Frühlingsgefühle“ **29,95 €**
Pearl barley risotto “Alter Markt” with fresh king oyster mushrooms, baby spinach, mini mozzarella, Peas and garden pesto sauce with arctic shrimp and black truffle

“RUSTIKALES & ORIGINELLES“ – MAIN COURSE

“Schweinerei“ **23,95 €**
Schnitzel from pork in pumking-sun seed-herb crust with rosemary-bacon potatoes and cranbeerry jam

“Rindvieh“ **43,95 €**
Grilled veal fillet on scamorza cheese and port wine sauce with grilled king oyster mushrooms, spring onions, ajvar – potato gratin

“Bleede Kua“ **39,95 €**
Veal Stroganoff - seared veal fillet tips in a white shallot and Dijon mustard sauce with fried king oyster mushrooms and fried brioche dumplings

“Schweinehund“ **31,95 €**
Braised pork cheeks on fermented Kampot pepper and whiskey sauce with spring vegetables and peas- potato mash

“Saustoi“ **31,95 €**
Grilled suckling pig loin from the Munich slaughterhouse on Scamorza and port wine sauce with spring vegetables and Ajvar – potato gratin

“Heimatliebe“ **23,95 €**
Fresh meat ball with white shallots – Dijon mustard sauce, grilled king oyster mushrooms and spring onions, baby mozzarella and peas- potato mash

Schrobenhausen asparagus spears, portion with new potatoes and your choice of:
AUF WUNSCH VEGAN
butter or hollandaise sauce (€ 26.95), Grilled veal fillet (€ 46.95), Pork-Schnitzel in a pumpkin and sunflower herb crust (€ 37.95), Trilogy of air-dried ham (€ 34.95)

“NACHSCHLAG BITTE“ – DESSERT

“Merci Cherie“ VEGETARISCH **12,95 €**
Strawberry mousse with mountain farmer's yogurt, fresh strawberries and „Raffaello“ (white chocolate and coconut) ice cream

“Seelenschmeichler“ VEGETARISCH **13,95 €**
Homemade rhubarb crumble cake with fresh strawberries and „Yogurette“ (strawberry chocolate) ice cream

“Hausgemacht“ **7,65 €**
Ask about our current sorbet topped with sparkling wine/vodka