



A very warm welcome in our Restaurant

Seasonal and regional products form the basis of our kitchen and can be found in our dishes. Our love of products can be recognized from the constant “hunt” for high-quality seasonal ingredients from “close proximity”. For us, new German cuisine means combining local products with international products and dishes. Depending on the season and offer, we put together our menu. We source our food from the following regional partners, among others:

Meat and sausages - Ehler butcher shop, Bischofswiesen and Franz Brandner, Mitterweinfeld Berchtesgaden
Game meat – hunting cooperative, Schönau am Königssee
Fish - Resch fish farm, Stanggass
Dairy products - Berchtesgadener Land dairy, Bischofswiesen
Cheese - Bergader private cheese dairy, Waging am See
Eggs - Andreas Mitterer, Traunreut
Bread - Zechmeister bakery, Schönau am Königssee
Fruit & Vegetables - Grafetstetter, Traunstein
Pasta and pasta products - Pastafino, Schonstett
Ice cream - Schokoladenmanufaktur, Berchtesgaden
Watzmann lemonades - Stadler organic wine press, piding
Tonic, Bitter Lemon, Ginger Ale - Lobsters, Salzburg
Beer - Hofbräuhaus, Berchtesgaden
Spirits - Gentian distillery Grassl
Coffee - Dinzler Coffee Roaster, Irschenberg

Since we prepare our dishes freshly, depending on the restaurant occupancy, there may be longer waiting times, we apologize for this. If you are in a hurry, we ask you to inform our service staff of this and recommend our daily menu to you. Our dishes can generally contain all allergens that have to be declared. We ask you to inform our service team and always have an allergy card and information on food allergies ready for you.

We wish you "bon appetit" and a joyfull time with us

The Wenig family and the Alpenhotel Fischer team

Menu of the Season

Soups

Chestnut cream soup
whipped cream | nuts topping

Small portion €4.90
Large portion €6.90

Consommé from free-range beef
liver dumpling | chives

Small portion €4.90
Large Portion €6.90

Starters

Pan hash brown
homemade stained salmon | herbal dip | cherry tomatoes | lamb's lettuce
€15.90

Beetroot mousse
winter salad | char filet | wild berry dressing
€16,90

Main Courses

Venison steak from family Irlinger
butter gnocchi | pan-cooked vegetables | thyme butter
€ 27.90

Bavarian duck breast
finger-shaped potato dumplings | homemade red cabbage | redwine sauce
€26.90

Deer goulash from Berchtesgaden
bread napkin dumpling | sprouts
€22.90

Climber's schnitzel (pork)
chili curd cheese-, bacon-, onion-, pepper stuffing | fried potatoes | cranberries
€19.50

Dessert

Baked apple parfait
raspberry sauce | fruit garnish
€8,50

Soups

Cream of tomato soup
almond cream | basil

Small portion €4.90

Large Portion €6.90

Grazing beef consommé
Herb Pancake Strips | chives

Small portion €4.90

Large Portion €6.90

Soup of the day

Small portion €4.60

Large Portion €5.90

Starters

Various salads from the buffet | Dressings | Seeds
€6.90

Winter salad plate with raspberry dressing optionally with:

Chicken Breast Strips | Honey and chilli marinade €13.90

Smoked trout filet €15.90

Goat cheese baked golden brown in sesame coating
winter salad | Lemon olive vinaigrette

€14.90

Bruschetta a la Bavaria
smoked fish mouse | potato cheese | obazda | red onions | lamb's lettuce | oven baguette
€13.90

Main dishes

Wiener Schnitzel
or Berchtesgadener Cordon bleu from veal (filled with homemade bacon and Obazda)
fried potatoes | cranberry | small leaf salad (+3.90 € surcharge for salad from the buffet)
€23.90

Filet of Bavarian straw pig baked with homemade bacon and mountain cheese
mushroom cream | homemade spaetzle
€21.90

Grill plate (prepared by our Croatian chef Denis)
homemade cevapcici | Rasnici | small beef steak (80 g)
french fries | Ajvar | Djuvec Rice
€25.90

Roasted corn-fed chicken breast from the Salzburg region
mushroom pasta | parmesan | rucola
€20.90

Tender rump steak "Jacks Creek" from Black Angus 250g
(Other sizes on request from the service staff)
tomato butter | grilled vegetables | potatoe wedges
€35.90

Fish dishes

Fried salmon steak
Herb crust | White wine risotto made from Bavarian organic rice from Chiemgau
baby spinach | caramelized cherry tomatoes
€23.90

Crisp fried char filet from the Stanggass
Shrimp | Stir-fried vegetables | mashed peas | white wine foam
€22.90

Vegetarian dishes

Berchtesgaden cheese spaetzle
homemade fried onions | small leaf salad (+3.90 € surcharge for salad from the buffet)
€15.90

Spinach dumplings
nut butter | rocket | parmesan
€15.90

Dishes for in between

Alpenhotel Fischer special toast
small rump steak | crispy bacon | red wine onions | alpine cheese
freshly toasted slices of black bread from the Zechmeister bakery
french fries | mango curry dip | salad bouquet
€18.90

“Devil's toast” Berchtesgaden style
Pork loin steak | fiery cocktail sauce
french fries | salad bouquet
€16.90

Ravioli filled with sweet chestnut from the Pasta Fino factory
brown butter | Parmesan | cherry tomatoes
€17.90

Desserts

Dessert of the day
€6.90

Caramelized pancake slices
raisins | apple compote | fresh fruits
Small portion €12.90 / Large portion €15.90

Creme brûlée
fresh fruits
€8.50

Vanilla ice cream in pumpkin seed coating
wild berry ragout | chocolate mousse shapeless dumpling
€8.90

Cheese from the board
€10.90

[You can find our ice cream specialties in
our ice cream menu](#)