



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 - Bayerhammer fish farm, Oberalm
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

Beef consommé
homemade liver dumpling | chives

Small portion €4.90
Large portion €6.90

Asparagus cream soup
whipped cream | asparagus tip

Small portion €4.90
Large Portion €6.90

Starters

Smoked trout filet of the fish farm Bayerhammer
leek-warm asparagus salad | fresh oven baguette
€16,90

Beef carpaccio
rucola | Grana Padano | balsamic essence
€15.90

Main Courses

Sucking calf steak (200g) from Family Irlinger
butter gnocchi | grilled vegetables | thyme butter
€ 27.90

Beef filet steak (200g) of Pinzgauer alp bull from Family Brandner
potato fritter | two different sauté asparagus | sauce hollandaise
€31.90

Portion Schrobenhausener asparagus spears
Sauce Hollandaise | salted potatoes
€19.90

+ add homemade bacon € 3,90

Asparagus Cordon bleu of straw pig
stuffed with chili, asparagus, curd cheese, ham | spring salad | cranberries
€19.50

Dessert

Strawberry-Curd dumpling
sourcream 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

Summer salad plate with raspberry dressing optionally with:

- chicken breast stripes | honey and chilli marinade € 14.90
 - Smoked trout filet €16.90
 - Smoked char filet € 17,90

Goat cheese baked golden brown in sesame coating
spring 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 of veal
or Berchtesgadener Cordon bleu of veal (stuffed 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 | ruccola
€20.90

Sirloin steak of Black Angus 250g
(other sizes on request from the service staff)
tomato butter | pan vegetables | potatoe wedges
€35.90

Fish dishes

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

Crisp fried char filet from the fish farm Bayerhammer
Shrimp | mediteranean 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 | spicy cocktail sauce
french fries | salad bouquet
€16.90

Ravioli stuffed with asparagus 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
€9.90

Cheese from the board
€10.90

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