



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

Carrott ginger soup
whipped cream | chilli

Small portion €4,90
Large portion €6,90

Consommé of free-range beef
cheese dumpling | chive

Small portion €4,90
Large Portion €6,90

Starters

Pan potato fritter
smoked salmon | herbal dip | cherry tomato | lamb's lettuce
€15,90

Beef carpaccio
Rucola | Grana Padano | balsamic essence
€15,90

Main Courses

Sucking calf steak (200g)
butter gnocchi | market vegetables | red wine reduction
€ 27,90

Deer Stew of domestic hunt
sprouts | dumpling of Berchtesgadener Stuck
€20,90

Bavarian duck breast medium roasted
red cabbage | finger-shaped sweet potato dumpling | Aperol bitter orange
€21,50

Dessert

Nougat parfait
Amarena cherry | pistachio
€7,90

Soups

Cream of tomato soup
almond cream | basil

Small portion €4,90
Large Portion €6,90

Consommé of free-range beef
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

Wintry salad plate with raspberry dressing optionally with:

chicken breast stripes honey and chilli marinade	€ 14,90
Falafel ball	€13,90
home stained char filet	€ 16,90

Goat cheese baked golden brown in sesame coating
wintry salad | honey mustard dressing
€14,90

Bruschetta a la Bavaria
crackling fat | 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 cream | pasta | parmesan | rucicola
€20,90

Onion Roast Beef from Black Angus
("Jacks Creek" has been awarded multiple times as the world's best beef producer)
Crispy fried onions | Bacon green beans | Pan-fried potatoes | Red wine reduction
€30,90

Filet steak (200 g) of Black Angus
(„Jacks Creek“ Awarded multiple times as the best beef producer in the world)
herbal butter | pan vegetables | potatoe wedges
€39,90

Fish dishes

Roasted salmon steak of Iceland salmon
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
prawn | 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

Dumpling trio
(Spinach dumpling, red cabbage dumpling, mountain cheese dumpling)
nut butter | rocket | parmesan
€15,90

Vegan mango vegetable curry
coconut milk | asia vegetables | rice | sesame
€ 14,90

Ravioli stuffed with porcini
truffle oil | parmesan | cherry tomatoes
€ 17,90

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

Mountain climber toast
turkey steak | roasted onions | mountain cheese | creamy mushroom sauce
salad bouquet | cucumber dill salad
€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

Homemade curd dumplings
butter crumbs | sourcream sauce | strawberry puree
€9,90

3 pieces of fried apple slices
cinnamon sugar | vanilla ice cream | garnish
€7,90

Cheese from the board
€10,90

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