



Welcome!

Seasonal and regional products form the basis of our cuisine and are reflected in our dishes. Our passion for produce is evident in our constant search for high-quality seasonal ingredients sourced as locally as possible. For us, modern German cuisine means combining local and international products and dishes. We create our menu according to the season and availability. We source our food from the following regional partners, among others:

*Meat and Sausage Products – Metzgerei Ott, Wismühl
Game – Jagdgenossenschaft, Schönau am Königssee
Hunter – Martin Unterburger, Berchtesgaden
Fish – Fischzucht Bayerhammer, Oberalm
Dairy Products – Molkerei Berchtesgadener Land, Piding
Cheese – Dorfkäserei, Schönau am Königssee
Eggs – Andreas Mitterer, Traunreut
Bread – Bäckerei Niedermayer, Ramsau near Berchtesgaden
Fruit & Vegetables – Grafetstetter, Traunstein
Watzmann Lemonades & Fruit Juices – Biokelterei Stadler, Piding
Tonic, Bitter Lemon & Ginger Ale – Lobsters, Salzburg
Beer – Hofbräuhaus, Berchtesgaden
Spirits – Enzianbrennerei Grassl, Destellerie Angelika Scheid, Guglhof Hallein
Coffee & Tea – Dallmayr Coffee Roastery, Munich*

As all our dishes are freshly prepared, waiting times may occasionally be longer depending on how busy the restaurant is. We apologise for any inconvenience. If you are in a hurry, please let our service team know; we recommend choosing a dish from our daily menu. Our dishes may contain any of the allergens that must be declared by law. Please inform our service team of any allergies. An allergen menu and information on food allergies are always available.

***We wish you an enjoyable meal and a wonderful time with
us
The Wenig Family and the Alpenhotel Fischer Team***



Seasonal Menu

Soups

Porcini Cream Soup
Cream | Croutons

Small Portion 5,90 €
Large Portion 7,90 €

Pumpkin Cream Soup
Pumpkin Seed Oil | Pumpkin Seeds

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

Starters

Pan-Fried Rösti
Smoked Salmon | Sour Cream Dip | Lamb's Lettuce
15,90 €

Beef Carpaccio
Rocket | Grana Padano | Balsamic Reduction | Olive Oil
15,90 €

Main Courses

Milk-Fed Veal Loin Steak (200 g)
Buttered Gnocchi | Pumpkin Ragout | Red Wine Reduction
29,90 €

Bread Dumpling
Porcini Cream Sauce | Fresh Herbs
16,90 €

Pork Cordon Bleu with Porcini Mushrooms
Cream Cheese | Porcini Mushrooms | Bacon | Sautéed Potatoes | Cranberries
18,90 €

Dessert

Pumpkin Seed and Vanilla Parfait
Amarena Cherries | Pistachio
9,90 €

Soups

Tomato Cream Soup
Almond Cream | Basil
Small Portion 4,90 €
Large Portion 6,90 €

Consommé of Pasture-Raised 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

Selection of Salads from the Buffet | Dressings | Seeds
6,90 €

Autumn Leaf Salad with Raspberry Dressing, with Your Choice of:

<i>Chicken Breast Strips Honey and Chilli Marinade</i>	<i>14,90 €</i>
<i>Falafel Balls</i>	<i>13,90 €</i>
<i>Smoked Salmon</i>	<i>16,90 €</i>

Golden-Brown Goat's Cheese in a Sesame Crust
Autumn Salad | Honey-Mustard Dressing
14,90 €

Bruschetta à la Bavaria
Crackling Lard | Bavarian Potato Spread | Obazda | Red Onions
Lamb's Lettuce | Oven-Baked Baguette
13,90 €

Main Courses

Veal Wiener Schnitzel
or Berchtesgaden-Style Veal Cordon Bleu (Filled with Bacon and Obazda)
Sautéed Potatoes | Cranberries | Small Mixed Leaf Salad (+3,90 € for Buffet Salad)
23,90 €

Fillet of Bavarian Straw-Fed Pork Topped with Bacon and Mountain Cheese
Porcini Cream Sauce | Homemade Spaetzle
21,90 €

Balkan-Style Mixed Grill
Homemade Cevapcici | Ražnjići | Small Beef Steak
French Fries | Ajvar | Djuvec Rice
25,90 €

Pan-Fried Corn-Fed Chicken Breast from the Salzburg Region
Porcini Pasta | Parmesan | Rocket
20,90 €

Black Angus Fillet Steak (200 g)
("Jacks Creek", Repeatedly Named the World's Best Beef Producer)
Herb Butter | Pan-Fried Vegetables | Potato Wedges
39,90 €

Black Angus Sirloin Steak with Onions (200 g)
("Jacks Creek", Repeatedly Named the World's Best Beef Producer)
Crispy Onions | Green Beans with Bacon | Sautéed Potatoes | Red Wine Reduction
30,90 €

Fish Dishes

Pan-Fried Icelandic Salmon Steak
Herb Crust | Risotto Made with Bavarian Organic Rice from Chiemgau | Baby Spinach
Caramelised Cherry Tomatoes
23,90 €

Crispy-Skinned Char Fillet
Prawn | Mediterranean Vegetables | Pea Purée | White Wine Foam
22,90 €

Vegetarian Dishes

Berchtesgaden-Style Cheese Spaetzle
Homemade Crispy Onions | Small Mixed Leaf Salad (+3,90 € for Buffet Salad)
15,90 €

Dumpling Trio
(Spinach Dumpling, Beetroot Dumpling, Tomato Dumpling)
Brown Butter | Rocket | Parmesan
15,90 €

Vegan Mango and Vegetable Curry
Coconut Milk | Asian Vegetables | Rice | Sesame
14,90 €

Porcini Ravioli
Truffle Oil | Parmesan | Cherry Tomatoes
17,90 €

Light Bites

Alpenhotel Fischer Special Toast
Small Rump Steak | Crispy Bacon | Red Wine Onions | Mountain Cheese
Freshly Toasted Rye Bread from Bäckerei Niedermayer
French Fries | Mango Dip | Salad Garnish
18,90 €

Berchtesgaden-Style Spicy Toast
Pork Loin Steak | Spicy Cocktail Sauce
French Fries | Salad Garnish
16,90 €

Mountaineer's Toast
Turkey Steak | Crispy Onions | Mountain Cheese | Porcini Cream Sauce
Salad Garnish | Cucumber and Dill Salad
17,90 €

Desserts

Dessert of the Day
6,90 €

Caramelised Kaiserschmarrn
Raisins | Apple Compote | Fresh Fruit
Small Portion 12,90 € / Large Portion 15,90

Crème Brûlée
Fresh Fruit
8,50 €

Nougat and Quark Dumplings
Buttered Breadcrumbs | Sour Cream | Strawberry Coulis
9,90€

Light Chocolate Soufflé
Chocolate Sauce | Vanilla Ice Cream | Whipped Cream
8,90 €

Cheese Board
10,90 €

***Our Ice Cream Specialities Can Be Found in
Our Ice Cream Menu***