




Soups

Beef broth from the Happinger ox (Rinderkraftbrühe) 5,20 €
with strudel

Onionsoup (Zwiebelsuppe). 6,80 €
garnished with cheese croutons and fresh baguette

Starter

horseradish shrimp (Meerrettich Garnele) . . .  11,80 €
with marinated tomato cucumber paprika vegetables and horseradish dip,
with fresh baguette

G´röste dumplings 11,80 €
with fried mushrooms, pumpkin seed oil and homemade vinaigrette,
plus a bouquet of lettuce

Crunchy *Market Salads*

Green gardener salad 4,80 €

Mixed salad
with seasonal salads, roasted kernels and croutons
small portion 5,80 €
big portion 7,80 €

Black salsify lamb's lettuce with walnuts. 15,80 €
with fine venison, pomegranate and homemade balsamic dressing,
with fresh baguette (Schwarzwurzel -Vogersalat)

Smoked Fore (Geräucherte Forelle). 14,80 €
with a bouquet of lettuce and beetroot mousse, plus a fresh baguette

Fish & Poultry dishes



Hake (Seehecht) 15,80 €

on red risotto, with curcuma sauce and pomegranate

Char fillet with pepper crust (Saiblingsfilet) 18,80 €

on grilled vegetables

Chicken breast glazed with soy and honey 15,80 €

Spicy roasted with fine leaf spinach and creamy polenta (Hähnchenbrust)

Vegetarian

Homemade cheese spaetzle with mountain cheese 10,80 €

served in a Pfandl, with roasted onions, fried golden brown,

with a small green salad (Käsespätzle)

small portion 9,80 €


Creamed mushrooms grandmother's style 12,80 €

with homemade bread dumplings (Rahmschwammerl)

Crispy zucchini shells 11,80 €

with fried mushrooms and lettuce posy (Zucchiniplanzerl)

vegan

Bulgur stir-fry  12,80 €

with braised bell pepper tomatoes zucchini mushrooms peas vegetables,

with arugula

Meat dishes

from Pork



Oven – fresh roast pork (Schweinsbraten) 14,80 €

traditionally a slice of shoulder and stomach with hearty dark beer sauce,
homemade bread and potato dumplings
and bacon coleslaw

small portion 12,80 €

Crispy half pork knuckle (Schweinshaxe) 15,80 €

with homemade bread and potato dumplings,
bacon coleslaw and Flötzing dark beer sauce

Stockhammer's tavern plate (Wirtshausteller) 16,80 €

with meat pancakes, pork sausages, roast pork, bacon savoy cabbage, mashed potatoes,
sauerkraut and hearty dark beer sauce

Pork schnitzel Viennese style (Schweineschnitzel) 15,80 €

fried in butter, *optionally with: french fries or potato salad*
and wild cranberries

small portion 13,80 €

Sesame Schnitzel 16,80 €

Pork schnitzel with sesame nut breading, with avocado cauliflower puree

Shredded (Geschnetzeltes) 16,80 €

from the pork fillet, with green noodles with Bavaria Blu sauce

Stockhammers Filetpfandl 18,80 €

Medallions from Bavarian pork fillet
with homemade cheese spaetzle, creamed mushroom and winter vegetables

An Wirt sei Leibspeis ...

Smoked Wammerl 12,80 €

on sauerkraut, with homemade bread dumplings



Meat dishes

from *Veal & Beef*

- Meatballs** (Fleischpflanzerl) 12,80 €
on cream, bacon and savoy cabbage
and homemade mashed potatoes *small portion* 10,80 €
- Stockhammer's roast beef** (Rostbraten) 21,80 €
made from Bavarian beef tenderloin, fried medium, with potato gratin and
creamy black salsify vegetables
- Boiled beef** (Rindfleisch) 17,80 €
with horseradish, roasted potatoes and vegetable julienne
- Stockhammer's beer coach goulash** 15,80 €
of beef, with noodles (Bierkutschergulasch) *small portion* 13,80 €

Happinger Ox steaks

Ox loin
roasted pink
300g 29,80 €



with strong marbling, perfect for all steak lovers!

with either roast potatoes or french fries
and paprika beans

Unless otherwise ordered, our steaks are cooked medium.

from the Sausage pot



until 2 p.m.

2 pieces of Munich white sausage (Weißwüst) 6,80 €

from the butcher's Holnburger in Miesbach
with sweet mustard and pretzels

2 pairs of Vienna sausages (Wiener) 6,80 €

with mustard and a slice of farmhouse bread

all day

2 pairs of pork sausage (Schweinwürstl) 8,80 €

with sauerkraut and a slice of rustic bread

2 G`schwoine (Wollwürste) 8,80 €

with homemade mashed potatoes and hearty gravy

Snack

Stockhammer's bacon and cheese board 10,80 €

with regional cheese and bacon, pickles, horseradish, chili peppers,
butter and fresh farmhouse bread (Speck-Käse-Brett)
(on request also for several people)

Bavarian Obazda with leek cheese 8,80 €

fresh onion rings, cucumber and pretzel

Vinegar dumplings with red onions (Essigknödel) 10,80 €

Rocket, Kerndl, croutons and homemade vinaigrette

Reorders are possible for a fee of €1.50.




For our *little guests*

(bis 14 Jahre)

Portion of chips	4,80 €
with ketchup (Pommes)	
2 dumplings	4,80 €
with gravy (2 Knödel)	
Homemade spaetzle	4,80 €
with a delicate sauce	
Small roast pork	7,80 €
with potato dumplings (Kleiner Schweinebraten)	
Baked pork schnitzel	8,80 €
with french fries and ketchup (Gebackenes Schweineschnitzel)	
Ice Bee	3,20 €
Vanilla and chocolate ice cream, topped with Smarties	



Dessert

Double espresso	4,80 €
with a scoop of vanilla ice cream	
Sherbet trilogy ... 	6,80 €
with vegan, homemade fruit sorbets	
Apple strudel	6,80 €
with blueberry sorbet	
Weißbier-Tiramisu	5,80 €
Stockhammers homemade Kaiserschmarrn	9,80 €
with raisins, <i>optionally with:</i> plum roaster or applesauce (on request also for several people)	

Beverages



Aperitif

Glas Prosecco	0,10 l	3,00 €
Hugo.	0,25 l	6,20 €
Aperol Sprizz.	0,25 l	6,20 €
Lillet Wild Berry (<i>Lillet, Schweppes Wild Berry, Beeren & Eis</i>)	0,25 l	6,50 €
Gin Tonic (<i>Gin, Schweppes Tonic Water & Eis</i>)	0,25 l	7,80 €
Rosenheim Mule (<i>Absolut Vodka, Limettensaft, Ginger Beer, Gurkenscheiben & Eis</i>)	0,25 l	7,80 €
Alkoholfreier Gimber Apfel-Spritz	0,25 l	5,90 €
<i>(Apfelsaft, Gimber Ingwerkonzentrat, Minze, Mineralwasser, Eiswürfel)</i>		

Flötzinger Bräu Beer on tap

süffige und ausgezeichnete Biere

Flötzinger Bräu Helles	0,25 l	3,40 €
Flötzinger Bräu Helles	0,50 l	4,20 €
Flötzinger Bräu Radler ⁽⁷⁾	0,50 l	4,20 €
Flötzinger Bräu Dunkles Bier	0,50 l	4,40 €
Flötzinger Bräu 1543er Weißbier	0,50 l	4,40 €
Flötzinger Bräu Leichte Weiße	0,50 l	4,40 €
Flötzinger Bräu Hefe Weißbier	0,50 l	4,40 €
Naturtrüb Hell		
Flötzinger Bräu Russ´n ⁽⁷⁾	0,50 l	4,40 €
Flötzinger Bräu Hefe Weißbier mit Coca Cola ^(8,9)	0,50 l	4,40 €
Flötzinger Bräu Alkoholfreies Helles	0,50 l	4,40 €

Flötzinger Bräu Beer out of the bottle

und besondere Bierspezialitäten

Flötzinger Bräu Pils	0,33 l	3,80 €
Flötzinger Bräu Alkoholfreies Weißbier	0,50 l	4,40 €
Flötzinger Bräu leichtes Helles	0,50 l	4,40 €
Flötzinger Bräu Natur Radler	0,50 l	4,40 €

*Fragen Sie nach unseren weiteren,
saisonalen Bierspezialitäten.*

Unser Servicepersonal informiert Sie gerne.

Soft drinks

Flötzinger Bräu Tafelwasser	0,25 l	2,60 €
Flötzinger Bräu Tafelwasser	0,50 l	3,20 €
Flötzinger Bräu Apfelschorle Naturtrüb	0,25 l	3,20 €
Flötzinger Bräu Apfelschorle Naturtrüb	0,50 l	3,80 €
Orangensaftschorle	0,50 l	3,80 €
Orangen-Maracujasaftschorle	0,50 l	3,80 €
Rhabarbersaftschorle	0,50 l	4,40 €
Holunderschorle	0,50 l	4,40 €
Ingwer-Minz-Schorle	0,50 l	4,40 €
Flötzinger Bräu Johannisbeerschorle	0,25 l	3,20 €
Flötzinger Bräu Johannisbeerschorle	0,50 l	3,80 €
Flötzinger Bräu Cola Mix ^(8,9)	0,25 l	2,80 €
Flötzinger Bräu Cola Mix ^(8,9)	0,50 l	3,60 €
Flötzinger Bräu Zitronenlimo ⁽⁷⁾	0,25 l	2,80 €
Flötzinger Bräu Zitronenlimo ⁽⁷⁾	0,50 l	3,60 €
Fanta ^(8,9)	0,33 l	3,60 €
Coca Cola ^(8,9) , Coca Cola light ^(7,8,9,10)	0,33 l	3,60 €
Stockhammers Kräuterlimo	0,50 l	3,80 €
Schweppes Tonic Water	0,20 l	3,00 €
Apfelsaft, Orangensaft	0,20 l	3,20 €
Adelholzener Mineralwasser „Gourmet“ classic/still	0,25 l	3,00 €
Adelholzener Mineralwasser „Gourmet“ classic/still	0,75 l	5,20 €





Sparkling wine & Prosecco

Valdo Prosecco di Valdobbiadene.	0,75 l	22,00 €
Laurent Perrier Champagner, La Cuvee Brut	0,75 l	75,00 €

Schnäpse & Digestif

Obstler Brand.	41 % 2 cl.	3,40 €
Orig.Feilnbacher Zwetschgenwasser.	40 % 2 cl	3,40 €
Haselnuss Schnaps	40 % 2 cl	3,60 €
Williams Brand, Mirabellenschnaps	41 % 2 cl	3,60 €
Ramazotti mit Eis und Zitrone.	30 % 2 cl	4,20 €
Hirschkuss Kräuterlikör, <i>Kernlos Zwetschgenlikör</i>	38 % 2 cl	3,50 €
„Birndl“ Birnenbrand <i>vom Hirschkuss</i>	25 % 2 cl	3,80 €
Jack Daniels mit Coca Cola.	40 % 2 cl	7,50 €



Lantenhammer Edelbrände & Liqueure

Waldhimbeerliqueur, Mirabellenliqueur	25 % 2 cl	4,40 €
Williamsbirnenbrand unfiltriert.	42 % 2 cl	5,20 €
Haselnussbrand	42 % 2 cl	5,20 €



Slyrs Single Malt Whiskey

vom Schliersee	43 % 2 cl	5,20 €
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Coffee

Espresso.		2,50 €
Doppelter Espresso		3,60 €
Tasse Cremè Kaffee.		3,20 €
Haferl Cremè Kaffee		3,80 €
Haferl Milchkaffee		3,80 €
Tasse Cappuccino.		3,40 €
Haferl Cappuccino		4,20 €
Latte Macchiato		3,80 €
Dallmayrs heiße Schokolade aus edlen Kakaobohnen.		3,60 €
Tasse Tee (<i>Grüner, Pfefferminz, Kamille, Früchte, Alpenkräuter</i>)		3,20 €





Für unsere Weinliebhaber

Offene Weine

Weißweine

	0,25l	0,75l
Hausschoppen vom Fass, trocken <i>Müller-Thurgau</i>	4,80 €	
Grüner Veltliner..... <i>Österreichische Weinmanufaktur Krems, handverlesen, trocken</i>	5,80 €	
Riesling Kallstadt <i>Kallstadter Kronenberg, Kabinett feinherb</i>	5,80 €	16,80 €
Silvaner Trocken <i>Weingut Russbach, Rheinhessen, trocken</i>	5,80 €	16,80 €
Grüner Veltliner Federspiel <i>Domäne Wachau, handverlesen, trocken</i>	6,80 €	18,80 €
Weinschorle weiß <i>Hausschoppen vom Fass</i> 0,50 l.	5,80 €	

Rotweine

Spätburgunder <i>Weingut Russbach, Rheinhessen</i>	5,80 €	16,80 €
Blauer Zweigelt Selektion..... <i>Ö- Weinmanufaktur Krems, trocken</i>	5,80 €	
Primitivo Doppio Passo..... <i>trocken, Cantina di Sandonaci</i>	6,80 €	18,80 €
Weinschorle rot <i>mit Spätburgunder</i> 0,50 l.	5,80 €	

Rosé

Cuvee Rosé <i>Weingut Russbach, Rheinhessen</i>	5,60 €	
Weinschorle Rosé 0,50 l. <i>trocken, Cantina di Sandonaci</i>	5,80 €	