



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 - Ott butcher shop, Garching 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 & juices - 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

Chanterelle cream soup
bread chip | whipped cream | herbs

Small portion 4,90 €

Large portion 6,90 €

Cucumber-melon cold bowl
buttermilk | dill

Small portion 4,90 €

Large Portion 6,90 €

Starters

Wild herbs salad
Roasted chanterelle | strawberry
14,90 €

Pan potato fritter
home stained salmon | herbal dip | cherry tomatoes | mache salad
13,90 €

Main Courses

Sirloin steak from young veal (200 g) from the Family Irlinger
Butter gnocchi | grilled chanterelle | thyme butter
25,90 €

Pork Cordon bleu
Chanterelle | cream cheese | roasted potatoes | small leaf salad (+3.90 € surcharge for salad
from the buffet)
22,90 €

Two homemade vegetarian bavarian dumplings
Creamy sauce | chanterelle | Leaf salad
17,90 €

Dessert

Strawberry curd dumpling
buttered crumbs | sourcream sauce | fruits
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 strips Honey and chilli marinade	13,90 €
Smoked trout filet	14,90 €

Goat cheese baked golden brown in sesame coating
spring salad | lemon-olive vinaigrette
13,90 €

Bruschetta a la Bavaria
smoked fish mousse | potato cheese | obazda | red onions
lamb's lettuce | oven baguette
12,90 €

Main dishes

Wiener Schnitzel of veal
or Berchtesgadener Cordon bleu of veal (filled with homemade bacon and obazda)
Roasted potatoes | cranberry | small leaf salad (+3.90 € surcharge for salad from the buffet)
22,90 €

Filet of Bavarian straw pigs baked with homemade bacon and mountain cheese
Chanterelle cream | homemade herb spaetzle
19,90 €

Grill plate (prepared by our Croatian chef Denis)
Homemade cevapcici | Rasnici | small beef steak
french fries | Ajvar | Djuvec Rice
24,90 €

Roasted corn-fed chicken breast from the Salzburg region
Mushroom pasta | parmesan | rucola
19,90 €

Highland beef rumpsteak 250g
(other sizes on request from the service staff)
Tomato butter | grilled vegetables | potato wedges
26,90 €

Fish dishes

Roasted salmon steak
herb crust | white wine risotto made from Bavarian organic rice from Chiemgau
Baby spinach | caramelized cherry tomatoes
21,90 €

Crisp fried char filet from the Stanggass
Prawn | stir-fried vegetables | mashed peas | white wine foam
20,90 €

Vegetarian dishes

Berchtesgaden cheese spaetzle
homemade fried onions | small leaf salad (+3.90 € surcharge for salad from the buffet)
13,90 €

Spinach dumpling
nut butter | rocket | parmesan
13,90 €

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
16,90 €

“Devil's toast” Berchtesgaden style
Pork loin steak | fiery cocktail sauce
french fries | salad bouquet
14,90 €

Ravioli filled with chanterelle from the Pasta Fino factory
roasted chanterelle | brown butter | Parmesan | cherry tomato
17,90 €

Desserts

Dessert of the day
6,90 €

“Kaiserschmarrn”
caramelized pancake slices
raisins | apple compote | fresh fruits

Small portion 11,90 €
Large portion 14,90 €

Crème brûlée
Strawberry salad | raspberry sauce
8,50 €

Vanilla ice cream in a brittle and chocolate mousse dumpling
fresh fruits | raspberry sauce
8,90 €

Cheese from the board
10,90 €

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