

LEICHT ZU ERREICHEN,
 SCHWER ZU VERLASSEN.

Excerpt from the menu

Seehotel Grauer Bär

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Soups

Soup of the day	(Tagessuppe)	3,50
Bouillon with liver dumplings	(Lebernockerlsuppe)	3,50
Bavarian breadsoup with egg and fried onions	(Bayerische Brotsuppe)	4,50
Goulash soup	(Goulaschsuppe)	4,50
Fishsoup with toast and garlic-butter	(Fischsuppe)	4,70

Starters

Honey – Melon with ham of Parma (Melone mit Parmaschinken)	8,50
Bruschetta (tomato tartar on toasted slices of bread) (Bruschetta)	4,60
Smoked Saibling (kind of trout) with potato-pancake and honey-mustard-dip (Geräucherter Saibling)	9,50
Slice buttered toast with smoked salmon and horse-radish-cream (Räucherlachs auf Buttersaost)	8,50
Hors-d'oeuvre: Melon, ham of Parma, smoked salmon, game pie, smoked trout, pickled tomatoes and eggplant, toast, butter (Vorspeisen-Teller)	small portion: 9,20 regular portion: 11,00

Fishes

Small portion of Pike-perch fillet roasted, meunière, potatoes and mixed salad ^(S) (Kleines Zanderfilet)	13,20
Fried Pike-Perch fillet with potatoes, tatar sauce and mixed salad ^(S) (Zanderfilet gebacken)	13,50
Lavaret (similar to trout) "Müllerin Art" from the lake Kochel, fried, tatar sauce, potatoes, mixed salad ^(S) (Renke gebraten)	15,80
Lavaret from the lake Kochel, au bleu, melted butter, potatoes, salad ^(S) (Renke blau)	15,80
Fillet of lavaret maitre d'hotel sauce, (a taste of garlic) potatoes (Renkenfilet nach Art des Hauses)	15,80
Fillet of lavaret in PERNOD cream, stewed vegetables and rice	15,80
Fillet of lavaret with leaf-spinach, overbaked, crushed potatoes (Renkenfilet mit Blattspinat)	15,80
Fillet of lavaret breaded with almonds, potatoes and mixed salad ^(S) (Renkenfilet mit Mandeln paniert)	15,80
Homemade pike quenelles in lobster-sauce, with shrimps and rice (Hechtklößchen)	15,40
Grilled Fish plate with salmon, barbel fillet, pike-perch fillet, shrimps, mushrooms, tomatoes with garlic sauce and leaf-spinach (Fisch-Grillteller)	17,20
Fish-dish GRAUER BÄR with pike-perch, barbel, salmon, fillet of sole Stuffed with shrimps, lobster-sauce, asparagus and green noodles (Fischplatte Grauer Bär)	18,50

* not always available – please refer to today's menu

Specialities of the house

TALES from KOCHER (for two persons) Assorted dish with different medaillons of beef, veal and pork, cream spätzle, mushrooms, fried onions, bacon and salad	31,50
Assorted dish BÄREN-PLATTE (for two persons) with medaillons of beef, veal and pork, full dressing of vegetables and French fried potatoes	37,50

Poultry

(Geflügel)

Toast FLORIDA small turkey steak with currysauce and fruits	*9,80
Multicoloured noodles, slices of turkey, mushrooms, with a cream sauce of basil	8,90
CORDON BLEU (two slices of escalopes with ham (P) and cheese between) french fried potatoes	13,20
Escalope of turkey naturel with vegetables and potato croquettes (Putensteak natur)	13,80
Chipped turkey in cream sauce with Rösti (roasted small sliced potatoes) (Sahne-Geschnetzeltes)	14,20

Vension

(Wild)

Wild goulash with mushrooms, bread dumplings and cranberry	13,80
Roast venison in a red wine cream sauce, mushrooms, red cabbage, spätzle (small flour dumplings) and cranberry (Hirschbraten)	14,80
Medallion of venison, cream sauce with mushrooms, spätzle and cranberry (Hirschmedaillons in Rahmsauce)	*16,50

* not always available – please refer to todays menu
(S) Sweetening Saccharin / (P) Phosphate

Beef

(Rind)

Sirlon steak with fried onions, haricot beans and roast potatoes (Zwiebelrostbraten)	15,20
ARGENTINIAN Rumpsteak (with corn pepper, garlic, green beans) grilled tomato and French fried potatoes	17,20
Rumpsteak CAFÉ DE PARIS (maître d'hotel sauce mixed with herbs) French fried potatoes, green beans, grilled tomato	17,20

Veal

(Kalb)

Wiener Schnitzel (escalope of veal fried in breadcrumbs) with french fried potatoes and mixed salad (s)	15,50
Veal steak "MADRAS" with mango chutney, currysauce, banana and rice	18,80

Lamb

(Lamm)

Lambmedaillons overbaked with Bavarian-blue cheese, stewed tomatoes and mushrooms, broccoli and potatoes	15,40
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Pork

(Schwein)

Escalope of pork fried in breadcrumbs, roast potatoes (Schweinschnitzel gebacken)	9,90
Roast pork with potato dumpling and mixed salad (s) (Schweinsbraten)	*9,80
ALLGÄUER pork steak (small flour dumplings with cheese baked over) and salad (s)	12,80
Fillet of pork, green corn pepper in cream sauce, vegetables, Swiss Rösti (Schweinsfilet im Pfefferrahm)	15,20

Egg - dishes

Omelete with cheese, potatoes	(mit Käse)	8,90
Omelette with mushrooms, potatoes	(mit Champignons)	8,90
Omelette with ham, potatoes	(mit Schinken)	8,90
Kaiserschmarrn (raisin omelette cut into pieces) with stewed fruits		8,90

Vegetarian – dishes and noodles

Home-made cheese spätzle (small flour dumplings) topped with fried onions		6,70
Dish with various vegetables, one poached egg and rice (Gemüseplatte)		9,90

Various salads

Mixed salad ^(S) (gemischter Salat)		4,10
Large plate of mixed salad ^(S) , boiled egg, ham ^(P) and cheese (Salatschüssel mit Schinken und Käse)		8,80
Large plate of mixed salad ^(S) , boiled egg and roasted breast of turkey (Salatplatte mit Putenbrust)		10,50
Salad "ASCAHI" : large plate of mixed salad ^(S) , boiled egg, fried cuttle fish, grilled Salmon and pike-perch, shrimps, thousand island dressing		13,20

* not always available – please refer to today's menu

Sausages

(Würstel)

2 pairs of Frankfurters with bread and mustard (Wiener)	4,60
2 Pairs of Frankfurters with sauerkraut, bread and mustard (Wiener mit Sauerkraut)	5,60
2 pairs of pork sausages roasted, sauerkraut, bread and mustard (Schweinswürstel)	6,80

For our Junior guests

Robin Hood - small fried escalope with chips and ketchup	6,80
Sea-lion - fried fish fillet, potatoes and salad (Seepferdchen)	5,00
Smurfs (Schlümpfe) - French fried potatoes and ketchup	3,30

a small dessert for the children

Ice cream, various flavour (Kinder-Eis)	2,50
Ice cream, various flavour with whipped cream (Kinder-Eis mit Sahne)	3,10
Kochelsee-steamer: Ice cream, various flavour, whipped cream, jelly bears (Kochelsee-Dampfer)	3,90

Desserts

Apple fritters with cinnamon	(Apfelkücherl)	3,30
Apple fritters with vanilla ice-cream and cinnamon		4,20
Groats with red fruit juice and vanilla-cream)	(Rote Grütze)	3,90
Cheese-cake or apple pie		2,60
Strawberry coupe		*5,50
(Strawberries, vanilla-icecream and whipped cream) (Erdbeerbecher)		

Ice cream

Small portion of vanilla ice-cream with egg liqueur and whipped cream (1 Kugel Vanille-Eis mit Eierlikör)		2,80
Small portion of vanilla ice-cream with cranberry and whipped cream (1 Kugel Vanille-Eis mit Preiselbeeren)		2,80
Parfait à la maison - light ice-cream made of whipped cream		5,40
COUPE DANEMARK - vanilla ice-cream with hot chocolate sauce		4,30
Small portion of walnut ice-cream with egg liqueur and whipped cream (1 Kugel Walnuß-Eis mit Eierlikör)		3,50
Small portion of walnut ice-cream with cranberry and whipped cream (1 Kugel Walnuß-Eis mit Preiselbeeren)		3,50
Vanilla ice-cream with HOT RASPBERRIES)	(heiße Himbeeren)	5,20
Ice-cream, various flavour	(gemischtes Eis)	3,20
Ice-cream, various flavour with whipped cream	(gemischtes Eis, Sahne)	3,70
Fruit sundae)	(Früchtebecher)	4,20
Fruit sundae with whipped cream	(Früchtebecher, Sahne)	4,60
Walnut ice-cream		4,20
Walnut ice-cream with whipped cream		4,70
Walnut ice-cream with egg liqueur)	(mit Eierlikör)	4,90
Walnut ice-cream with cranberry)	(mit Preiselbeeren)	4,90
ICE COFFEE or ICE CACOA		3,90

Tea & Coffee

Home-made tarts and cakes are displayed in the buffet

Cup of tea	1,90	Portion of tea	3,60
Cup of coffee	2,10	Portion of coffee	3,80
Cappuccino	2,40	Espresso	2,10

Cold Dishes

(not for lunch, for dinner only)

Sausage sandwich with gherkin	(Wurstbrot)	4,80
Cheese sandwich	(Käsebrot)	4,80
Salami sandwich	(Hartwurstbrot)	4,80
Ham sandwich (boiled ham) and gherkin (Brot mit gekochtem Vorderschinken)		5,30
Ham sandwich (raw ham) and gherkin (rohes Schinkenbrot)		6,30
“Strammer Max” (boiled ham sandwich with 1 fried egg) (mit gekochtem Schinken)		6,20
“Strammer Max” (raw ham sandwich with 1 fried egg) (mit rohem Schinken)		6,80
Pressed sausage mix in vinegar and oil	(Preßsack)	5,40
Bavarian cold cut with bread and butter	(Brotzeitbrett)	7,80
Cold liver loaf, with bread and gherkin	(kalter Leberkäse)	6,50
Saveloy salad (sausage in vinegar and oil) with bread (Bayerischer Wurstsalat)		5,50
Saveloy salad (sausage and cheese cut into pieces, cream sauce) with bread (Schweizer Wurstsalat)		6,80
Cold cut with bread and butter, gherkin	(Gemischte kalte Platte)	8,80
Portion boiled and raw ham with bread and butter, gherkin (Gemischte Schinkenplatte)		8,90

Cheese

O'batzter with bread and butter		6,80
Assorted cheeses with bread and butter	(Käseplatte)	8,80