

Hotel *Höttl* Gasthof

Starters

Marinated boiled veal

with vegetable sole in a glass, grilled mushrooms and bread chip € 9,80

Three kinds of trout

*smoked, pickled and served as a tatar,
with roasted white bread and creamy horseradish* € 11,90

Tatar of the Argentinian beef

with caper-apples and herbal-sour cream € 12,80

Carpaccio of beef fillet

on arugula with cold-pressed olive oil and grated parmesan € 14,20

Salad dishes

Bavarian forest burger in roasted black bread

*grilled slices of beef tenderloin and smoked meat,
salad with mushrooms, fried egg and roasted onions* € 15,90

Salad "Vital"

*arugula, radicchio and leaf salad with fried citrus fruits
and grilled slices of chicken breast* € 12,20

Salad "Bayerwald"

*salads of the season, cherry tomatoes, fried sheep's cheese
in bacon coat, croutons and balsamic dressing* € 13,50

Grilled lettuce hearts

*Radicchio and chicory from the grill, marinated oven vegetables
and king prawn skewer* € 14,90

Salad "Isar"

*marinated crunchy baby leaf with grilled zander fillet
and salmon trout with roasted chiabatta* € 14,20

Salad "calf's liver"

*mixed garden salads with dressing "type of house"
with grilles calf liver strips and apple slices* € 15,20

Homemade garlic bread

2 pieces € 4,00

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Out of the soup cuisine

Tafelspitz (optional)

with semolina dumplings or liver dumplings and vegetable strips € 4,80

Cheese and garlic cream soup

with white bread croutons € 5,90

Höttl's Potato soup

with fine root vegetables and bacon crumbs € 6,20

or vegetarian € 5,90

Veal liver with bread dumpling

€ 7,80

Out of the sausage cuisine

Two pieces of „Weißwürstl“ (Veal sausage)^{1,2}

with sweet mustard and pretzel € 5,90

Pair of grilled „Gschwollne“ (veal sausage)^{2,3}

with potato-cucumber-salad € 7,60

2 Pair of grilled „Schweinswürstl“ (pork sausage)^{2,3}

with sauerkraut and farmhouse bread € 7,60

1 flavour enhancer, 2 stabilisers, 3 antioxidants

Vegetarian dishes

Deggendorfer Cheese Spätzle (Egg Noodles)

fresh homemade noodles fried with ground cheese and onions € 8,90

Fresh pasta

with porcini mushrooms, date-tomatoes, arugula and parmesan € 14,90

Sheep's cheese and grilled vegetables from the ofen

with fried sweet potatoes and fresh garden herbs € 12,90

Homemade ravioli

with ricotta mushroom filling, arugola and white tomato foam € 12,90

Hotel *JHöttl* Gasthof

Our daily roast meet fresh from the oven

*Crunchy pork roast „Deggendorf“, pork shoulder
in dark beer sauce with roasted pretzel dumpling and coleslaw* € 11,00

*A quarter of the Lower-Bavarian duck
with potato dumplings, orange chip and apple-red cabbage* € 16,20

*Roasted lamb
with tomato stew, baked potatoes and mixed market salad* € 16,90

*Wild goulash from local game
with potato and bread dumplings, Williams pear and red cabbage* € 16,90

Out of the sea and the river

*Salmon steak „Laschinger“
on green asparagus-potato gröstl and white wine sauce* € 18,20

*Zander fillet from local breeding
on Linguini with fresh garden spinach and Riesling foam* € 18,20

*Trout fillet from the Bavarian forest
on vegetable potato pan and grilled ceps* € 18,50

Our classics

*Fried Chicken „Vienna“ served in a basket
with potatoe-cucumber salad and chive* € 13,50

*Schnitzel „Vienna Style“
with potatoes, cranberries and fresh market salads* € 14,20

*Boiled Tafelspitz
with horseradish sauce, root vegetables and bouillon potatoes* € 15,90

Hotel *J*Höttl Gasthof

Grilled slices of calf's liver

*with sautéed onions on carrot and zucchini pens,
balsamic sauce and homemade mashed potatoes*

€ 16,50

Pork fillet from the grill "Lumberjack Art"

*with crispy bacon slices, fried onions, herb butter,
bacon beans and fried potatoes*

€ 19,00

Two kinds of veal

*a piece of filet and of boiled beef, with grilled cep,
seasoning sauce, Romanesco and backed potatoes*

€ 22,90

Vienna roast Beef from Argentinian beef

*fried in a light mustard crust, with fried onions, market vegetables
and oven-fresh potato puff pastry roulade*

€ 24,20

Argentinian beef fillet from the grill

*on homemade potato-rösti, picking fresh spinach leaves,
cherry tomatoes and hearty spicy sauce*

€ 26,20

Venison fillet pink roasted

*With red wine shallots, mushroom and potato strudel
broccoli and wild cream sauce*

€ 28,90

Our sweet desserts

Crème Brûlée fresh out of the oven

with orange liqueur and marinated berries and mint

€ 7,60

"Bastis" caramel pear

with cream filling and iced macadamia dumpling

€ 7,60

Höttl's Apfel-Kaiserschmarrn (served in 25 minutes)

Fresh from the oven with apple soup

€ 7,90

Dessert delicacies served on the wooden board

starting at 2 persons

per guest € 9,20