



DIE GOLDENE SONNE

STARTERS

CARPACCIO of beef fillet with lemon pepper,
baguette and grated parmesan € 8,20

Our special starter recommendation:

HOMEMADE ASPICS of suckling pig and prime boiled beef
*with pumpkin seed oil and chive cream,
roast potatoes and salad bouquet (8)* € 7,20

FINE SMOKED FISH PLATE
*with salmon, trout fillet and shrimps cocktail,
Rösti and salad bouquet (1)* € 8,40

MOZZARELLA with marinated tomatoes
on fresh basil (2) € 7,20

SOUPS

Strong BEEFSTOCK with pancake-stripes € 4,20

Bavarian PRETZEL SOUP with fresh onions € 4,20

“MyLine” DISHES (Diet)

PENNE SALAD
with chicken breast and basil € 8,90

FILLET OF COD
on leek with potatoes € 14,50

CHOPPED TURKEY IN CURRY
with rice and mango chutney € 10,50



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MEAT DISHES

VIENNESE ESCALOPE fried in butter <i>with parsley potatoes and cranberries</i> (8)	€ 14,90
FILLET STEAK of Bavarian ox wrapped in bacon on creamed pepper sauce <i>with roast potatoes and paprika-leek vegetables</i> (3, 5, 11)	€ 24,80
PORK FILLET PAN with bacon, <i>Swabian cheese noodles and champignon sauce</i> (8)	€ 14,90
PICCATA MILANESE Veal Tenderloins <i>with tagliatelle in Tomato-Cream-Sauce</i> (8)	€ 15,90
VIENNESE SIRLOIN STEAK WITH FRIED ONIONS <i>on roast potatoes and small vegetables</i>	€ 16,90

GOLDENE SONNE- SPECIALITIES

SUCKLING PIG from the oven <i>with two kind of dumplings</i>	€ 13,30
Lower Bavarian Farmer's DUCK <i>with two kinds of dumplings</i>	€ 15,30

For our **SENIORS** we will serve
many dishes in small portions

For our **SMALL GUESTS**
we have special dishes in the **CHILDREN'S MENU**



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VEGETARIAN DISHES

POTATOES AND VEGETABLES

gratinated with cheese (1)

€ 8,90

SWABIAN CHEESE NOODLES

with melted onions and salad (1,8)

€ 9,90

BAKED EGGPLANT SLICES

on sour cream with herb potatoes

€ 8,50

PENNE in tomato sauce

with fried vegetables, fresh herbs and parmesan

€ 8,50

SALADS

FARMER'S SALAD

*with feta cheese, roast bacon, champignons ,
red onions, cherry tomatoes and olives* (1, 3, 5, 11)

€ 10,40

Fresh GARDEN SALAD

with grilled turkey strips and paprika (1)

€ 11,90

SEASONAL GREEN SALADS

with grilled scampi, olives and melted tomatoes (8)

€ 13,90



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NOODLE DISHES

TAGLIATELLE <i>in cream sauce and fried salmon</i> (8)	€ 10,50
PAPADELLE <i>with tomato-zucchini ragout fried veal stripes and pecorino</i> (8)	€ 12,50
FARFALLE <i>in cheese and cream sauce, with ham, mushrooms and peppers</i>	€ 9,50

SNACKS – COLD DISHES from 2 p.m. until 5 p.m.

Six GRILLED NUREMBERG SAUSAGES <i>with sauerkraut and bread</i> (1)	€ 6,50
FILLET TOAST <i>with grilled pork fillet, gratinated with cheese</i> (8)	€ 9,00
BAKED POTATO with smoked salmon, chives, <i>salad bouquet and sour cream dip</i>	€ 8,90



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DESSERTS & CHEESE

APFEL STRUDEL apple crumble <i>with vanilla ice cream and fresh fruits</i> (1, 8)	€	6,80
VARIATION OF ICE CREAM <i>with raspberry pulp and fresh fruits</i> (1, 8)	€	6,30
CREME BRULEE <i>with ice-cream and fresh fruits</i> (1,2)	€	8,60
Homemade APPEL FRITTERS <i>On wheat beer sabayonne</i> (1,2)	€	6,80
KAISERSCHMARRN (Cut-up and sugared pancake with raisins) <i>with apple sauce</i> (8)	€	8,50
Fine SELECTION OF CHEESE <i>with bread and butter</i> (8)	€	8,50

Thank you for understanding that we prefer payment in cash,
by EC card or Master card rather than credit cards.

We are at your complete disposal
daily from 6 a.m. until 12 p.m. (without day off)

All prices include service and V.A.T.

1 with colorant, 2 with antidegradant, 4 with flavor enhancer, 5 with blackening,
6 sulfurized, 8 with milk protein, 9 with coffein, 10 with quinine, 11 with sweetener



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GOLDENE SONNE – SPECIAL

BEER SET MENU

Bavarian PRETZL SOUP ⁽⁸⁾
with fresh onions

BREWER'S PAN ^(3,8)
with specialities
such as suckling pig fresh from oven
lower Bavarian farmers duck
knuckle of veal in darkbeer-sauce
with two kinds of dumplings, with red cabbage

Homemade APPEL FRITTERS
on wheat beer Sabayone (1, 8)

Menu € 22,90

We also serve the
BREWER'S PAN
without soup and dessert

€ 16,90

To round off the meal we recommend
a Bavarian BEER BRANDY
from the distillery Lantenhammer in Schliersee