

# Postillion

WELCOME TO  
THE POSTILLION



Dear guests  
and friends of the Postillion,

We always serve the best and freshly made products,  
we personally choose and control for you.

Enjoy the relaxed atmosphere at  
one of the most beautiful places in Rottach-Egern.

Your host Stefan Zink  
and the Postillion team.

Reservations: +49 8022 70 46 40

## S O U P S



Clear prime boiled veal soup  
with strips of swabian ravioli  
5,80

## S T A R T E R S



Seasonal salads with tomatoes and watercress  
5,80

Thin slices of roast beef with sauce remoulade,  
pan-fried potatoes and roasted spring-leeks  
15,80

Matjesfilet "housewife kind" with butter potatoes  
12,80

Large mixed leaf-salad with balsamico-dressing  
7,80

alternatively with.....

|                                |      |
|--------------------------------|------|
| .....pan-fried chicken strips  | 4,80 |
| .....lukewarm goat cheese      | 5,80 |
| .....grilled smoked mozzarella | 6,80 |
| .....pan-fried beef shreds     | 8,80 |
| .....fillet of Tegernsee-char  | 8,80 |

## MAIN COURSES



Veal meatballs with lukewarm Bavarian potato salad  
11,80

Roasted Bavarian farmer`s chicken with potato salad  
1/2 chicken 11,80  
1/4 chicken 8,80

Oven - fresh, bavarian roast pork  
with two dumplings and cabbage salad  
12,80

Fried chicken-salad with mango dressing and fried parsley  
14,80

Tegernsee beer goulash with noodles and small leaf salad  
15,80

Prime boiled veal "Austrian style" boiled in root-vegetable stock with fresh  
apple horseradish, creamed spinach and roasted potatoes  
17,80

Veal shank in it`s own broth with fried spring-vegetables  
and bread-dumpling  
19,80

Schnitzel "Wiener style" – breaded escalope of pork with roasted potatoes and cranberries  
13,80

Roasted beef and fried onions on gravy with bacon beans  
and roasted potatoes  
19,80

"Bavarian Bouillabaisse"  
with char, salmon trout, king-prawn`s in a spicy saffran-stock  
served with sauce "Rouille" and french-frise  
16,80

Grilled salmon steak on papardelle with white wine foam and baby-spinach  
18,80

Skin-fried fillet of Tegernsee char with butter,  
leaf spinach and parsley potatoes  
18,80

## VEGETARIAN DISH



Cheese und spinach dumplins  
12,80

Tyrolean cheese spaetzle with alpine cheese and fried onions  
12,80

## SWEET DESSERTS



Original Austrian pancake - broken in peaces - flambéed with rum  
and roasted plums  
(for 2 persons)  
14,80

Mixed ice cream with cream and chocolate sprinkles  
5,20

Two fruity apricot-dumplings with warm vanilla sauce  
6,80

pan-fried potato pancakes (three pieces) with mashed apples  
8,80

Homemade apple fritters with vanilla ice cream  
7,80

Homemade blueberry pancake with vanilla ice cream  
7,80

Fruit sorbet with fresh mint  
2,50

infused with Vodka or Prosecco  
5,50

## DELICACY – SNACKS



Three sorts of spread<sup>1234</sup> with bread  
7,80

Old Bavarian Obatzda with onions and pretzel sticks  
3,80

Two Bavarian veal sausages<sup>1234</sup> with sweet mustard  
5,90

Slices of cold roasted pork meat with coleslaw  
8,80

Sour marinated slices of beef with pumpkin-seed-oil  
and cider-vinegar served with a small salad  
10,80

Bavarian sausage salad<sup>1234</sup> with farmhouse bread  
8,80

Swiss sausage salad<sup>1234</sup> with farmhouse bread  
9,80

Cheese platter with selection of fig mustard  
13,20

Bavarian pretzel with butter  
1,90

Bavarian pretzel  
1,50

## MEALS FOR KIDS

(For children up to 12 years)



### SOUP

Pancake soup

3,20

### SALAD

Small mixed salad

3,80

Mixed salad with goat cheese and honey

6,80

### MAIN COURSE

French fries with ketchup and mayonnaise

3,80

Pasta with cream sauce

4,80

Bread or potato dumpling with gravy

4,80

Fried chicken with lukewarm potato salad or French fries

7,20

Schnitzel "Wiener style" with roasted potatoes or French fries with ketchup

9,80

### SWEET DESSERTS

One homemade apple fritter with vanilla ice cream

4,80

Mixed ice cream with cream and chocolate sprinkles

4,80