

Postillion

W E L C O M E T O
T H E P O S T I L L I O N



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

Pancake soup
5,20

S T A R T E R S



Seasonal salads
6,20

Carpaccio of US beef with lime spume, Parmesan cheese
and roasted pine nuts
15,80

Large mixed baby leaf salad with
balsamic dressing or mango dressing
7,80

alternatively with...

... lukewarm goat cheese	5,80
... fried chicken and remoulade	7,20
... roasted char fillet	8,80

MAIN COURSES

(11.30 a. m. to 2.30 a.m. und 5.30 a.m. to 9.30 p.m.)



Veal meatballs
with lukewarm Bavarian potato endive salad
12,80

Oven-fresh, Bavarian roast pork
with two dumplings and Bavarian style coleslaw
12,80
(from 11:30 a.m. to 9:30 p.m.)

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

Veal cream goulash
with carrots und spaetzle
17,80

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

Roasted US beef and fried onions on gravy
with green beans and roasted potatoes
21,80

US beef steak on a large salad with
honey-balsamic dressing and herb butter
24,80

F I S H

(11.30 a.m. to 2.30 a.m. und 5.30 a.m. to 09.30 p.m.)



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

18,80

Roasted prawns with garlic baguette

21,80

V E G E T A R I A N D I S H

(11.30 a.m. to 2.30 p.m. und 5.30 p.m. to 09.30 p.m.)



Cheese and spinach dumplings
with brown butter and parmesan cheese

12,80

Tyrolean cheese spaetzle
with alpine cheese and fried onions

12,80

S W E E T D E S S E R T S



Fruit sorbet with fresh mint

2,50

infused with Vodka or Prosecco

5,50

Mixed ice cream with whipped cream
and chocolate sprinkles

5,20

Homemade blueberry pancake
with vanilla ice cream

7,80

Panna cotta

7,80

Homemade apple fritters
with vanilla ice cream

7,80

Original Austrian pancake-broken in to pieces -
with roasted plums

12,80

DELICACY - SNACKS



Old Bavarian Obatzda with onions and pretzel sticks
5,80

Two Bavarian veal sausages¹²³⁴ with sweet mustard
(11.30 a.m. to 5.00 a.m.)
5,90

Three sorts of spread¹²³⁴
(Obatzda, herb cream cheese and liver sausage) with bread
7,80

Pan fried meat loaf optionally with...
... potato salad 10,80
...potato salad and boiled egg 11,80
(from 11.30 a.m. to 5.30 p.m.)

Bavarian sausage salad¹²³⁴ with farmhouse bread
8,80

Swiss sausage salad¹²³⁴ with farmhouse bread
9,80

Oven-fresh, Bavarian roast pork
with two dumplings and Bavarian style coleslaw
12,80
(from 11:30 a.m. to 9:30 p.m.)

Bavarian cold cuts and cheese platter with bread and butter
14,20

Bavarian pretzel with butter
1,90

Bavarian pretzel
1,50

1 = preservative, 2 = flavour enhancers, 3 = phosphate, 4 = with sweeteners

All prices in euro. For payment we accept euro banknotes and debit cards from minimum 20 euros.

AUTUMN MENU



APERITIF

Alpensecco 0,2 l (Liqueur with Prosecco)
6,50

SOUPS

Pumpkin and coconut soup with fresh prawn
7,80

STARTERS

Baby leaf lettuce with marinated pumpkin
12,80

MAINCOURSES

Meat Platter – Liver sausage, black pudding, pork belly,
Bavarian style coleslaw and potato mash
15,80

Pumpkin risotto with pomegranate
15,80

¼ Bavarian duck with potato dumpling and red cabbage
18,80

Zander fillet roasted on the skin
with balsamic lentils and parsley potatoes
19,80

German rumpsteak with Hokaido pumpkin and rosemary potatoes
25,80

SWEET DESSERT

Two fruity apricot dumplings with sweet crumbs and vanilla ice cream
6,80

Wine recommendation

Chardonnay DOC from Elena Walch, South Tyrol
0,1 ltr / 0,2 ltr / 0,75 ltr
3,40 / 6,50 / 23,00