

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

ASPARAGUS



APERITIV

Alpen-Secco
(Prosecco with peach liqueur)
5,50

SOUPS

Asparagus cream soup with its own inlay
6,80

HAUPTGERICHTE

Asparagus served whole with hollandaise sauce or melted butter
and potatoes
14,80

optionally with.....

.....smoked ham	6,80
.....small Schnitzel „Wiener Style“	6,80
.....Fellchenfilet (fish)	9,00
.....US-beef steak	14,80

Recommendation of vine:

Riesling Sommerpalaise
Reichsgraf von Kesselstatt, Mosel germany

0,1 ltr / 0,2 ltr

3,80 / 7,40

S O U P S



Clear prime boiled veal
soup with ricotta ravioli
5,80

Pancake soup
5,20

S T A R T E R S



Seasonal babyleaf salad
with homemade dressing
6,20

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

Slices of homemade dumplings
in spicily vinaigrette with red onions and salad bouquet
10,80

MAIN COURSES

(11.30 am to 2.30 pm and 5.30 pm to 9.30 pm)



Grandmothers veal meatballs (2 pieces)
with sauce and lukewarm potatoe salad

12,80

Oven-fresh, Bavarian roast pork
with two sorts of dumplings and Bavarian style coleslaw

13,80

(from 11.30 am to 9.30 pm)

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

14,20

Prime boiled veal in clear prime boiled veal soup with
vegetables stripes, fresh horseradish and parsley potatoes

18,80

Roasted US beef and fried onions on gravy
with stir-fried vegetables 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 am to 2.30 pm and 5.30 pm to 9.30 pm)



Skin-fried fillet of Tegernsee char with butter,
mediterranean vegetables and parsley potatoes
18,80

Large babyleaf salad with homemade dressing
and grilled fillet of Tegernsee char
17,80

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

(11.30 am to 2.30 pm and 5.30 pm to 9.30 pm)



Cheese and spinach dumplings
with brown butter and parmesan cheese
13,80

Tyrolean cheese spaetzle
with alpine cheese and fried onions
13,80

Large babyleaf salad with homemade dressing
and lukewarm goatcheese
13,80

SWEET DESSERTS



Seasonal 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

Homemade apple fritters
with vanilla ice cream

7,80

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

13,20

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

DELICACY – SNACKS



Old Bavarian Obatzda with onions and pretzel sticks
6,80

Two Bavarian veal sausages¹²³⁴ with sweet mustard
(11.30 am to 5.30 pm)
5,90

Three sorts of spread¹²³⁴
(Obatzda, herb cream cheese and liver sausage) with
bread 8,20

Pan fried meat loaf optionally with...

... potatoe salad 10,80

... potato salad and boiled egg 11,80

(11.30 am to 5.30 pm)

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 13,80
(11.30 am to 9.30 pm)

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

Bavarian pretzel with butter
1,50

Bavarian pretzel
1,90

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

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