## **Brasserie Menu**

		€
•	Salad variation with sautéed gambas, curry dip as main course	14.00 17.50
•	Carpaccio of Bavarain ox with parmesan cheese and special sauce as main course	15.00 17.00
•	Murnauer Moos ham with roasted melon and rocket salad as main course	12.50 15.50
•	Reindl's French fish soup with Rouille sauce, garlic toast bowl	9.50 13.00
<b>♦</b>	Reindl's lobster soup with Remy Martin	<u>8.50</u>
•	Pumpkin ravioli with thyme butter and cranberries as main course	12.00 16.00
•	Escalope of veal "Munich style" with lukewarm potato- cucumber salad	<u>24.00</u>
•	Beef "Tyrolean style" with baked onios, Burgundy sauce, mixed salad and roasted potatoes	<u>29.00</u>
Sweets		
* *	Assorted homemade ice cream and sorbets  Homemade ice cream parfait with exotic fruits and chocolate sauce "Kaiserschmarrn" with homemade apple sauce and cranberries	7.50 8.00 10.00