

Gasthof Schwarz, Hohenwart since 1315

Aperitif

Prosecco with Aperol, a fine Italian aperitif (bitter)	3,50 €
Martini white or red 5cl	3,50 €
Sherry Sandeman, dry or medium 5cl	3,50 €
Campari Orange 2cl	3,50 €
Kesselwasser („Kettle Water“), Martini with Pear Schnaps	4,30 €
Fresh Vitamin Cocktail from fresh fruit, non-alcoholic 10cl	3,50 €
Hugo Prosecco, mineral water, elderberry blossom syrup, mint	4,50 €
Aperol Spritz , Prosecco, mineral water, Aperol	4,50 €
Lillet Spritz , Schweppes Wild berry, Prosecco, berries	4,80 €



The „Excellent Bavarian Cuisine“ seal of quality is given to select restaurants that provide authentic, regional, seasonal, and original cuisine. Our ingredients are sourced from local, carefully regulated farms and then lovingly crafted by our talented chefs into delicious dishes for our guests. Our motto for sourcing ingredients is „as close as possible, as far away as necessary“.

Let us pamper you and win you over with our locally sourced quality!

You'll be contributing to the local economy, supporting our local farmers, and preserving our wonderful Bavarian traditions!

Gasthof Schwarz has received this seal of quality with the highest possible ranking of **three stars!**

Appetizers or a light main course

Carpaccio of young beef filled with herb pesto and freshly grated Parmesan cheese, served with baguette	10,80 €
Fried king prawns (3 pieces) served on herb risotto any additional prawn	9,50 € 2,30 €
Tomatoes and Mozzarella with basil, Balsamico and baguette	6,90 €
Hohenwart Sandwich Spread as a small portion Obazda (Bavarian cheese spread) and Grammelschmalz (crunchy lard/pork drippings) with raw onions, chives, served with baguette	5,50 €
Stone-oven bread with garlic butter	2,90 €

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Skillet dishes with Pork and Veal

Alz Valley Cordon Bleu: Grilled pork medallions filled with beechwood-cured ham and "Obazda" (Bavarian cheese spread), served with Preiselbeeren (similar to cranberry sauce), roasted potatoes, and mixed salads 13,80 €

***Hohenwarter gourmet schnitzel**
Grilled escalope of pork-loin, served with mushroom cream sauce, crispy bacon, homemade butter Spätzle (Bavarian noodles), and a mixed salad 13,80 €

***Wiener Schnitzel:** Original Viennese-style breaded veal schnitzel served with Preiselbeeren (similar to cranberry sauce), Bavarian potato and cucumber salad, and mixed greens salad 16,80 €

Fitness- summer 2017

***Fitness Plate:** Grilled turkey medallions with tomato pesto, roasted seasonal Mediterranean vegetables, and olive baguette 10,90 €

***Crispy turkey schnitzel**
coated with breadcrumbs and pumpkin seeds, served with Preiselbeeren (similar to cranberry sauce), Bavarian potato and cucumber salad with pumpkin seed oil 11,50 €

Hohenwarter Salad: Salad bowl with fresh seasonal greens and slices of warm turkey cutlet 9,80 €

From Bavarian (Mehring) Simmental Cattle

From controlled domestic breeding – local and truly something special!

Sirloin steak with homemade fried onions, roasted potatoes, and fresh seasonal salad 17,80 €

Grilled Filet Mignon (approx. 200g): The finest cut of beef, with a herbed crust, baked potato, sour cream, and salad 23,90 €

Dishes marked with * are also available in smaller portions -- please ask your server!

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Hohenwarter „Special Delicacies“

Grill Filet Kebob: Pork, turkey and beef tenderloin, with bell peppers, bacon and onions, served with a spicy (mayonnaise-based) sauce, herbed butter, french fries and salad 15,80 €

Fish: Always a Delight!

***Salmon trout** sautéed, with herb sauce on a medley of roasted vegetables and potatoes 16,90 €

***Pike-perch fillet** roasted in a light garlic butter with air-dried tomatoes and spring onions on a bed of white and wild rice, served with mixed salad greens with house dressing 15,50 €

Lighter/Vegetarian Dishes and Seasonal Salads

***Home-made cheese dumplings** with mountain cheese, on a creamy mushroom sauce, roasted onions and salad greens with house dressing 9,80 €

Mediterranean vegetable platter

Sautéed carrots, zucchini, bell pepper, broccoli and cauliflower, gratinated with mozzarella, served with a baked potato and sour cream 10,50 €

Baked potato with herbed sour cream, tomatoes, bell peppers, cucumbers and mixed salad greens with Norwegian smoked salmon 7,80 €
10,80 €

Gratinated goat cheese with leaf salads, cucumber, tomatoes and garlic baguette 9,90 €

Steak Salad

Grilled sirloin strips of beef, on mixed leaf salads, tomatoes, bell pepper and balsamic dressing served with garlic baguette 13,50 €

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Open-face Sandwiches (“Toast”) & Snacks

***“Devil’s Toast”**: Pork steak with spicy (mayonnaise-based) sauce served with french fries 9,80 €

***Homemade veal „spleen sausage“** (Milzwurst) pan-fried, served with roasted potatoes and mixed salad^{4,7} 9,50 €

Fried homemade pork sausages served on sauerkraut with mustard^{4,7} and bread 6,80 €

Desserts for a sweet finale

Kaiserschmarrn („Emperor’s Folly“)
the way Grandma made it: Homemade sugared pancake pieces with a scoop of vanilla ice cream and homemade apple sauce 8,80 €

Homemade dark chocolate mousse, made the old-fashioned way with Eierlikör (spiked eggnog) and various seasonal fruits 5,80 €

Homemade crepes filled with vanilla ice cream, topped with chocolate sauce and fresh seasonal fruit 6,30 €

Fresh regional produce and high quality are very important to us! We support local agriculture. For the most part, ingredients for our menu selections come from our region. The careful quality that goes into preparing these fresh ingredients might take a few extra minutes; please be patient with us!

Additives: 2=Preservatives, 4=MSG, 5=sulfurated, 7=phosphates.
All our dishes could contain allergens from A – N. Please ask our wait staff!

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Bavarian Specialties and Snacks from our In-House Butcher

(Fresh bread, rolls, etc. included in price)

Frankfurter⁴ or spicy sausages
with mustard and horseradish sauce^{2,4,7} 4,80 €

Hohenwarter Leberkäse,
a thick slice homemade Bavarian pork paté, (Leberkäse)
pan fried with a fried egg,
served with potatosalad and mixed salad ^{2,4} 7,50 €

Presssack:
Homemade thick slices of black and white aspic
cold-cuts served with with red onion slices,
oil and vinegar, pickles^{4,7} 5,90 €

Hohenwarter Leberkäse,
a thick slice homemade Bavarian pork paté, (Leberkäse) cold
with pickles and mustard^{2,4} 5,50 €

Bavarian Wurst Salad from homemade lyoner sausage,
slices of red onion, pickles, oil and vinegar^{2,4,7} 6,80 €

Swiss Sausage Salad, same as the Bavarian Lyoner Salad
with additional strips of cheese^{2,4,7} 7,30 €

Ham or cheese served with bread^{2,4} 5,50 €

Hohenwart Sandwich Spread as a small portion
Obazda (Bavarian cheese spread) , "Erdäpfelkas"
(bavarian spread with potatoes, onions and sour cream)
and Grammelschmalz (crunchy lard/pork drippings)
served with raw onions, chives, and baguette 6,30 €

Cold roasted pork served with "convent cheese"
(Bavarian homemade cheese), horseradish and garnish 8,90 €

Hohenwarter Brotzeit: Presssack (aspic),
ham, cold roast pork, Obazda (Bavarian cheese spread),
Leberkäse (Bavarian pork paté), cheese, and pickles^{4,7} 9,50 €

Gourmet Cheese Platter Exclusive cheese platter
with five varieties of cheese from a local dairy, grapes,
tomatoes, bell pepper and Butter 9,90 €

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