

OUR MENU



AUTUMN

Wirtsstubben Menu
Daily from 5:30 pm – 9:00 pm

Good food is simply part of what we do. That's why only what we truly enjoy ourselves makes it onto the plate: honest cuisine, the finest ingredients, and time you can taste.

All prices are in euros.

APPETIZER

Bread & Tartare



19 / 29

Freshly ground beef tartare, finely seasoned
Mustard caviar · pickled onions
Toasted sourdough bread

Autumn Love

14

Creamy burrata · Fig carpaccio
Parmesan · Balsamic vinegar
Arugula · Wild honey · Smoked almonds

Pear & Ham

14

Toasted bread · caramelized pears
Arugula · beef ham
rosemary · mustard caviar

Can of sardines

16

lukewarm sardines in olive oil and lemon
toasted sourdough baguette
salad · elderflower dressing

SOUPS

Liver Dumpling Soup

9

Rich beef broth (cooked 24 hours)
Homemade liver dumpling

Pumpkin Soup

10

Hokkaido pumpkin
Toasted bread · crispy pumpkin seeds

GREENS & MORE

Tagliatelle & Pumpkin

20

homemade tagliatelle

Roasted pumpkin · Moroccan pumpkin paste

Parmesan

Wild Mushroom Risotto (can be made vegan)

24

Sautéed wild mushrooms · truffle oil

Blueberries · Parmesan

SALADS

Strudel Love

20

Puff pastry · Pumpkin · Pear · Blue cheese

Marinated leafy greens · Bulgur

Elderflower dressing · Toasted grains

(Prep time: 20 min.)

Salad Bowl

marinated leafy greens · elderflower dressing

tomato · cucumber · crispy seeds · herbs

with

sautéed corn-fed chicken breast

20

sautéed king prawns

25

MAIN NEWS

Venison



38 / 43

Pink-roasted venison loin
Juniper sauce · Poppy seed pizokel · Ginger plums
Cauliflower mushroom

Chicken



28

Stuffed organic chicken leg · sun-dried tomatoes ·
Sage Chicken gravy · pumpkin purée
Toasted almonds

Salmon trout

28

pan-fried salmon trout fillet
lemon foam
lemon risotto · fennel

Viennese Veal Schnitzel



27 / 31

fried in butter · homemade cranberries with red wine
marinated leaf salads · crispy capers
homemade potato salad

Venison Burger



26

wild game patty in a homemade bun
bacon · cranberry onions · mountain cheese
coleslaw · fries

Short Rib



32

Braised Black Angus
Pepper cream sauce · Polenta
Grilled vegetables

Pretzel Cordon Bleu



25

Stuffed pork loin with Obazda
and hot-smoked ham · coated with pretzel crumbs
Potato-cucumber salad · marinated leaf salads

FROM THE GRILL

Rinderfilet · 220 g	46
Rib Eye · 250 g	36
Rumpsteak · 220 g	36
Tomahawk · ca. 1,2 kg (für 2)	120

To ensure top-quality meat and to reduce the wait time of 2–3 hours, we only grill the Tomahawk steak upon advance order. Our steaks are served with lemon-pepper butter.

*All cuts also available as Black Angus grass-fed beef
from the Uhl family, See + 10 €*

SIDES

leaf salad · small / large ^{10 13}	6 / 11
grilled vegetables	7
rosemary potatoes	6
crusty potato ¹	6
French fries	6
Roasted pumpkin	6
Pepper cream sauce	5

Selected and aged with great care and attention by our butchers.

We cut the meat ourselves from animals raised in species-appropriate conditions and process them from head to shank.

We offer two types of livestock for our steaks: conventionally raised Bavarian cattle, or Black Angus cattle from the Uhl family in See near Lupburg (4 km from Hirschen), which were allowed to walk daily from the barn to the pastures in the Seetal valley.

SWEET FINISH

Autumn 12

Quince parfait · Spiced pear
Dark chocolate mousse · Hazelnut pastries

Apple tarte 14

Apple · Caramelized pumpkin seeds
Pumpkin seed mousse · Vanilla ice cream
(Prep time: 20 min.)

Plum & Tradition 11

our tradition
classic Upper Palatinate pastry
white bread · plum · golden brown baked
plum compote · vanilla ice cream · cream

Cheese 18

Fresh goat cheese Brûlée · toasted bread
Beet chutney



Small Desserts

Dark Chocolate Mousse 9

Callebaut Chocolate

Scoop of Homemade Sorbet 5

always changing · just ask

The Hirschen Butchery & Manufactory

Our manufactory is a true family project.

Here we taste, refine, and only then do we bottle, smoke or preserve – when it truly meets our standards.

Ham, sausages, and many other products are made in-house, with time, care, and the commitment to use only what truly belongs in them. Dishes from our manufactory are marked on the menu. 

The Village Shop

A piece of the Hirschen to take home.

What was once intended for breakfast and the kitchen can now also be found in our village shop: homemade products from our manufactory – for home and as a little holiday memory.

OUR INGREDIENTS

What we do not produce ourselves, we select with just as much care:

Wild game from the forests around Parsberg

Lamb from the Laaber Valley

Vegetables from the Knoblauchsland region

Eggs from the Gabler family in Lupburg

Asparagus and strawberries from Spargelhof Blüml

Cheese from the organic farm dairies Berl and Wohlfahrt

Flour from Poschenrieder Mill

Grains from Antersdorfer organic mill

Black Angus beef from the Uhl family in See

OUR SIGN

stands for honest craftsmanship,
the finest ingredients,
and a mindful
approach to food.

We're glad you're here.



h.irschen c.rafted