

Zum
Forst

Menu and
Beverages

Welcome to our
Hotel Zum Forst

Dear Guest!

As far as possible, we only use products from our region in our gastronomy. We obtain most of our meat and sausages from the butchery „Häuslmeier“ in Kirchdorf an der Amper.

We obtain our venison from local hunters.

We hope you enjoy your stay and your meal!

Please note that our prices are VAT inclusive.

Allergen information

If you have a food allergy, intolerance or sensitivity, you can find an information sheet about allergens on the last page of this menu. In addition, our staff will provide you with a breakdown of the allergens used in our dishes and beverages, if you wish so.

Florentina's Wuidaraspezialitäten

Florentina's Wuidarabredl with cranberry
cream and bread of the house

(House somked wild specialties)

For one person - € 14,90

For two persons - € 24,90

Also like to take on the piece or finely sliced

Starters

Smoked Salmon served with Fig Mustard and Bread
€ 8,00

Home-cooked Consommé served with Semolina Dumplings
or Pancake Slices
€ 3,50

Main Course

American gras fed beef

served on Salad
and with Bread

€ 13,00

Sirloin Steak

served with French Fries and Salad

€ 15,90

Fried Mushrooms

€ 3,50

Pepper Sauce

€ 2,50

Main Course

Local Domestic Pork

Sirloin Steak served with Fried Potatoes and Salad
€ 10,50

Wiener Schnitzel served with French Fries and Salad
€ 9,50

Home-Cooked Cordon Bleu served with French Fries and Salad
€ 11,00

Pork Escalope with a Cream Sauce served with Handmade Herbal
Spaetzle* and Salad
(*a sort of noodles)
€ 9,50

Forstplatte
Steak and Wiener Schnitzel served with Fried Potatoes, French Fries
and Salad

Main Course

Fish

Fried Redfish Fillet served with Fried Potatoes and Salad

€ 10,00

Prawns in Potatonest served on Salad

with Bread

€ 12,00

Chicken

Organic Turkey Breast (provided by farmer Anton Pflügler from Großnöbich)

served on Salad

and with Bread

€ 12,50

Home-Cooked Cordon Bleu served with French Fries and Salad

€ 14,00

Main Course

Additional Dishes

Homemade Cheese Spaetzle* with Salad

(*a sort of noodles)

€ 8,00

Kaiserschmarrn* with Apple Sauce, topped with Icing Sugar

(*Sugared Pancakes with Raisins)

€ 7,50

Dessert

Warm Chocolate Soufflé served with Bourbon Vanilla Ice-Cream
€ 6,00

Bourbon Vanilla Ice-Cream served with Hot Raspberries
€ 5,00

Three Mixed Scoops of Ice-Cream topped with Whipped Cream
€ 4,00

Kid's Menu (just for Kids)

Schnitzel for Children served with French Fries
€ 5,00

Chicken Nuggets served with French Fries
€ 5,00

Homemade Bread Dumpling served with Sauce
€ 2,50

Portion of French Fries
€ 3,50

Homemade Herbal Spaetzle* served with Sauce
(*a sort of noodles)
€ 3,50

Kid's Ice Cream Bowl served with Whipped Cream
€ 3,00

Snacks

Swiss „Wurstsalat“*

(*salad of fine cut bologna and cheese mixed with a special dressing)

served with Bread

€ 7,50

Farmer's Plate

(assorted cold cuts)

served with Bread

€ 7,00

Bavarian „Wurstsalat“*

(*salad of fine cut bologna mixed with a special dressing)

served with Bread

€ 6,50

Two Pairs of Vienna Sausages served with Homemade Potato Salad and Bread

€ 6,50

Beverages

Non-Alcoholic Beverages

Cherry Spritzer	0,5l	€3,10
Currant Spritzer	0,5l	€3,10
Spezi (Cola and Orangeade)	0,5l	€2,90
Orangeade	0,5l	€2,90
Apple Juice Spritzer	0,5l	€2,90
San Pellegrino	0,25l	€2,30
San Pellegrino	0,75l	€4,80
Evian(still)	0,33l	€2,60
Evian(still)	0,75l	€4,80
Cola/light	0,33l	€2,50
Table Water	0,5l	€2,50
Orange Juice	0,2l	€2,30
Apple Juice	0,2l	€2,60
Currant Juice	0,2l	€2,60
Cherry Juice	0,2l	€2,60
BitterLemon	0,2l	€2,50

Beer from the Brewery

“Hofbräuhaus Freising”

Weissbeer (light, top-fermented beer) (light/ale/non-alcoholic)	0,5l	€3,10
Lager Beer	0,5l	€2,90
Brown Ale	0,5l	€2,90
Pilsner Beer	0,33l	€2,90

Wine

Riesling 2014(White Wine)	0,2l	€3,50
Grüner Veltliner 2014(White Wine)	0,2l	€4,00
Côtes du Rhône 2014(Red Wine)	0,2l	€3,50
Zabu Nero d’Avola 2013 (Red Wine)	0,2l	€4,50

Aperitif

Hugo (Champagne Aperitif With Elderflower and Mint)	0,2l	€4,50
SpritzOne (similar to Aperol spritz)	0,2l	€4,50
Piccolo Mumm&Co. (small bottle of sparkling wine)	0,2l	€4,50

Beverages

Hot Drinks

Espresso	€2,10
Cappuccino	€2,50
Cup of Coffee	€2,20
Pot of Coffee	€4,10
Latte Macchiato	€2,70
Hot Chocolate	€2,80
Pot of Tea	€4,10
Mulled Wine	€3,20
Grog	€3,20

Schnaps

Whisky Cola	10cl	€7,50
Vodka Red Bull	10cl	€7,50
Fruit Schnaps	2cl	€2,30
Underberg (Herb Liqueur)	2cl	€2,30
Raspberry Brandy	2cl	€2,50
Willi (Peaches Schnaps)	2cl	€2,60
Vodka	2cl	€2,60
Aquavit	2cl	€2,80
Jägermeister	2cl	€2,80
Sambuca	2cl	€2,80
Amaretto	2cl	€2,80
Baileys	2cl	€2,90
Ramazotti	2cl	€2,90
Grappa	2cl	€3,10
Asbach (Brandy)	2cl	€3,10
Vechia Romagna	2cl	€3,20

Wine by the bottle

Sparkling Wine & Champagne

Deinhart Cabinet 0,75 l € 18,00
Champagne Cellars Deinhart
Coblenz (Rhineland-Palatinate)
11,5 Vol. %, dry, off-dry

Freixenet 0,75 l € 20,50
Vineyard Penedès
Barcelona (Spain)
12,0 Vol. %, fizzy, fruity

Moët & Chandon Brut 0,75 l € 52,00
Cuvée aus 50% Pinot Noir,
10% Chardonnay
and 40% Pinot Meunier
Claude Moët
Epernay (France)
12,0 Vol. %, fruity, balanced

Veve Clicquot Brut 0,75 l € 57,00
Cuvée aus Pinot, Chardonnay
und Pinot Meunier
Veve Clicquot Ponsardin
Reims, Champagne (France)
12 Vol. %, harmonious, well-rounded

White Wine

Riesling 2014 1,0 l € 15,00
Vineyard Spielmann Schindler
Bodenheim am Berg (Rhenish Palatinate)
11,5 Vol. %, trocken, elegant

Grüner Veltliner small pepper 2014 0,75 l € 15,50
Weingut Pröglhöf
Obernalb bei Retz (Österreich)
11,0 Vol. %, pfeffrig, würzig

Riesling Classic 2012 0,75 l € 15,50
Vineyard Spielmann Schindler
Bodenheim am Berg Kieselberg (Palatinate)
12 Vol. %, mineral, fruity

Wine by the bottle

Red Wine

Côtes du Rhône 2014	1,0l	€ 19,00	Chateauneuf du Pape 2012	0,75 l	€ 25,00
Vineyard Armand Dartois			Vineyard Armand Dartois		
Tulette (France)			Tulette (France)		
13 Vol. %, fruity, harmonious			14,5 Vol. %, rich in extract, full-bodied		
California 2008	0,75 l	€ 17,00	Barolo 2008	0,75 l	€ 35,00
Vineyard South Valley			Vineyard Il Pozzo		
Manteca (California)			Piemont, (Italy)		
12 Vol. %, kräftig, stilvoll			14 Vol. %, mellow, contentfull		
Merlot 2011	0,75 l	€ 20,00	<u>Rosé Wine</u>		
Vineyard Nederburg			Bardolino 2011	0,75 l	€ 14,50
Nederburg (South Africa)			Vineyard Cossano Belbo		
14 Vol. %, elegant und fruity			Bardolino (Italy)		
			12 Vol.%, fruity, smooth		

Allergen Information

A	Gluten	Cereals containing gluten: Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups, and fried food which are dusted with flour.
B	Crustaceans	Crabs, lobster, prawns, and scampi are crustaceans. Shrimp paste often used in Thai and south east Asian curries or salads, is an ingredient to look out for.
C	Eggs	Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauce: and pastries or foods brushed or glazed.
D	Fish	You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
E	Peanuts	Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
F	Soya	Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.
G	Milk	Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.
H	Nuts	Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.
L	Celery	This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
M	Mustard	Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
N	Sesame Seeds	These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, hummus, sesame oil and tahini. They are sometimes toasted and used in salads.
O	Sulphur Dioxide	This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You may also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.
R	Molluscs	This includes mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.
Y	Aspartame	It is an artificial, non-saccharide sweetener used as a sugar substitute in some foods and beverages.
Z	Polyols	Foods containing more than 10% added polyols authorised pursuant to Regulation (EC) No 1831/2003. "Excessive consumption may produce laxative effects."