



Z U M  
**HOCHREITER**  
CAFE RESTAURANT AM BROMBACHSEE

## Starters

### Fried Soft Goat Cheese

served on rocket salad with homemade  
honey-herb dressing and baguette  
13,50

### Franconian Tapas

Various appetisers of Franconian specialities  
8,10

### Three Kinds of Spread

Homemade crackling fat, cream cheese and Obazda  
(a bavarian speciality made out of camembert  
cheese), accompanied with a small basket of bread  
7,50

### Herb Baguette

Three slices of baguette topped with herb butter  
4,50

### Small Mixed Salad

Side salad  
(vegan possible)  
4,30

## Soups

### Franconian Potato Soup

with marjoram and slices of smoked bratwurst  
5,60

### Beef Consommé with Liver Dumpling

5,50

### Beef Consommé with Sliced Pancake

5,50

## Fish

### Pike Perch Filet

crispy fried on the skin with chopped stewed  
vegetables, lemon sauce and buttered potatoes  
(gluten free)  
21,90

### Fried Char Filet

served on a bed of orange infused quinoa  
with tomato spinach and rocket salad straw  
(lactose and gluten free)  
21,90

## Vegetarian & Vegan

### Homemade Fried Pretzel Dumplings

with mushroom cream sauce and fresh herbs  
13,50

### Thai Curry with Coconut Milk

Seasonal vegetables, piquantly spiced, garnished  
with chilli and spring leek, served with basmati rice  
(vegan and gluten free)  
12,90

### Homemade Noodles (Spaetzle) with Cheese

garnished with fried onions  
12,90

### Linguine Pasta with Cherry Tomatoes, Olives and Capers

garnished with shaved mountain cheese  
and rocket salad served with lime-chilli dip  
(vegan possible)  
14,50

### Chinese Cabbage with Ginger

braised in a decoction of passion fruit and  
mustard, served with roasted dumplings  
(vegan and gluten free)  
12,90

## Maincourses

Franconian  
speciality

### Oven-fresh „Schäufele“

Roasted pork with crispy crust  
served with cumin gravy and potatoe dumplings  
(gluten-free possible)  
16,90

with Spalter beer sauerkraut + 2,20  
with Bavarian Kraut+ 2,70

### Grilled Beef of Argentinean Rump Steak,

with homemade noodles (spaetzle),  
fried onions and cumin gravy  
25,50

### Chicken „Suprême“

(Suprême of the corn-fed chicken is a breast piece  
including the upper bones from the wing)  
fried on the skin with ratatouille vegetables  
and creamy polenta  
(gluten-free)  
17,90

### Loin of Pork

with homemade noodles (spaetzle),  
cream sauce and fresh vegetables  
16,90

### Boiled Beef

marbled beef brisket on bouillon potatoes with root  
vegetables and freshly grated horseradish  
(lactose and gluten free)  
16,50

### Breaded Pork Schnitzel "Viennese style"

served with homemade Franconian potato salad  
15,90  
with cranberries + 0,80

### Franconian Roast Pork

served with cumin gravy and potato dumplings  
(gluten free possible)  
11,90

## “Brotzeit“

### Bavarian Cheese Plate

Cheese specialities from cow and goat  
with homemade red onion chutney, mini pretzels and  
grapes  
13,90

### Franconian Bratwurst Salad

Locally sourced sausage, roasted and dressed  
with tomatoes and onions in a mustard sauce,  
served lukewarm  
13,90

### Local sausage served with vinaigrette

vinegar-oil-sauce, onions and chives  
13,90

### Bavarian Obazda

seasoned cheese speciality made from  
Camembert, peppers and onions,  
garnished with gherkin and onion rings  
9,20

### Spalter Bratwurst

choice of 2 or 3 sausages  
with homemade beer sauerkraut  
10,50 / 13,50

### Raw Franconian bratwurst, simmered in a spicy onion and wine broth

choice of 2 or 3 sausages  
10,50 / 13,50



## Salads

### Mixed salad „Avocado“

with avocado, fried shrimps and quinoa  
21,90

### Mixed salad „Joanna“

with slices of grilled turkey and fresh fruits  
19,90

### Mixed salad „Fitness“

with roasted grains and sauted mushrooms  
(vegan possible)  
15,50

### Mixed salad „Zum Hochreiter“

with marinated sheep cheese, olives and crispy bacon  
14,50

Large salads are served with baguette - gluten free  
baguette available on request (+ 0,70).  
Our homemade salad dressing is lactose free.

## Tarte flambée

### Hochreiter's tarte flambée

Pulled Pork with mustard sauce, onions  
and a malt flavoured base  
11,90

### Tarte flambée „Elsass“

with bacon and onions  
10,90

### Tarte flambée „Mediterran“

with feta cheese and peperoni  
9,50

### Vegan Tarte flambée „7 Veggie“

10,90

## Desserts

### Sweet tarte flambée

with apple and cinamon  
11,90

### Passion fruit trifle with brownie cubes

consisting of sorbet, cream and sauce  
(vegan and gluten-free)  
10,90

### Kaiserschmarrn

### (sweet cut-up pancake with raisins)

with roasted almonds, raisins  
and cherry compote  
9,50

### Chocolate Soufflé

with cherry compote and yoghurt-oat crumble  
8,90

### Warm apple strudel with raisins

bourbon vanilla ice cream and whipped cream  
7,90

### Fresh homemade Belgian waffle with icing sugar

3,90

fresh fruit salad + 3,10  
cherry compote + 2,60  
vanilla ice cream + 1,80  
apple compote + 1,30  
chocolate sauce + 1,10  
whipped cream + 0,80

Certain dishes also available as reduced portion - price  
reduction 25 %. Changes available starting from 1.00.  
All prices in Euro and including VAT.  
Allergy labelling can be viewed at the bar.