

Schwaigers
B I S T R O

We wish you a pleasant stay.

*If you have any questions concerning the declaration of additives, please feel free to contact our
service personnel.*

SOUPS and STARTERS

<i>Pancake soup with vegetable strips</i>	4,20 €
<i>Tomato soup with cream topping</i>	4,50 €
<i>Pumpkin cream soup with pumpkin seed oil</i>	5,90 €
<i>Bruschetta with fresh tomatoes and herbs</i>	5,90 €
<i>Schwaigers 3´erlei</i>	5,90 €
<i>Three different sorts of cheese cubes with marinated olives, dried tomatoes and baguette</i>	
<i>Mediterranean feta with fresh vegetables on salad garnish</i>	8,90 €

SALADS

<i>Salad Chicken</i>	
<i>with fried chicken breast</i>	12,20 €
<i>Salad with strips of beef</i>	
<i>with roasted cocktail tomatoes and leek onion rings</i>	14,50 €
<i>Salad Scampi</i>	
<i>with scampi-skewer, cocktail sauce, croutons and fresh grated parmesan</i>	15,50 €
<i>Salad Goats cheese</i>	
<i>with candied walnuts and orange-honey dressing</i>	12,80 €
<i>Side salad</i>	4,20 €

STEAKS

<i>Marinated beef-loin</i>	
<i>with herb butter, potato wedges and a mixed salad</i>	24,20 €
<i>Pepper steak of the beef loin</i>	
<i>with pepper sauce and seasonal vegetables</i>	22,30 €
<i>Roast beef of the loin with onions and fried potatoes</i>	19,80 €

BURGER

American Burger <i>ground meat of beef with cheese and fried bacon</i>	9,60 €
Cheeseburger <i>ground meat of beef with cheese, tomato, onions and salad</i>	10,30 €
Crispy Chicken Burger <i>with chicken breast in crunchy breading, cheese, tomatoes, salad, cucumber, onions and sweet chili sauce</i>	9,90 €

As a side dish we serve french fries or potato wedges and coleslaw.

MAIN COURSES

Schweinebraten <i>roast pork with dark beer sauce, bread dumplings and coleslaw</i>	11,80 €
Wiener Schnitzel <i>breaded escalope of Bavarian veal with French fries</i>	12,40€
Cordon Bleu <i>breaded escalope of pork filled with cheese and ham with fried potatoes</i>	14,20 €
Schwabenteller <i>pork loin in bacon with spaetzle in cream mushroom sauce</i>	13,80 €
Tagliatelle Asia <i>with grilled chicken strips and vegetables in fruity coconut-curry-sauce</i>	9,90 €
Currywurst – Grilled sausage with curry sauce and French fries	8,90 €

VEGETARIAN MAIN COURSES

Tagliatelle <i>with arugula, cherry tomatoes, parmesan and pine nuts</i>	9,30 €
Spaetzle <i>with melted cheese – egg noodles with grated cheese and fried onions</i>	8,90 €
Baked Camembert <i>on salad garnish and cranberries</i>	8,70 €
Baked potatoes vegetarian <i>with sour cream, seasonal vegetables and a side salad</i>	9,80 €

BAVARIAN SPECIALITIES *until 22:30h*

1 Pair sausages with bread roll	3,90€	2 Pair	5,30 €
2 Piece Bavarian Weisswürste with Breze and sweet mustard			5,80 €
„Brotzeit plate” with cold cuts, ham and cheese served with butter and bread roll			8,90 €
Cold roast with fresh horseradish, butter and a roll			8,40 €
Obatzter - a traditional Bavarian snack of crushed Camembert with red onions and herbs with a Pretzel			6,80 €
Fresh goulash soup with bread			6,40 €

FOR OUR LITTLE GUESTS

Small Wiener Schnitzel – breaded escalope of Bavarian veal with French fries or fried potatoes	7,60 €
Spaetzle with sauce – egg noodles with homemade sauce	4,50 €
Bread dumplings with sauce	4,90 €
French fries with Ketchup	4,10 €

DESSERT

Homemade cake variations from our confiserie	3,70 €
--	--------

HOFBRÄUHAUS BEER



Wheat beer from barrel 0,3l 2,60 € 0,5l 3,80 € Maß 1,0l 7,20 €

„Gastro Weiße“ sparkling wheat beer – the pure refreshment

Russ´n wheat beer mixed with lemonade

Cola-Weizen wheat beer mixed with coca cola

Beer from barrel 0,3l 2,50 € 0,5l 3,50 € Maß 1,0l 6,90 €

Helles refreshing, fine bitter – a beer with character

Radler beer mixed with lemonade

„Bottled beer“

Dark wheat beer 0,5l 3,80 €

Light wheat beer 0,5l 3,80 €

Non-alcoholic Wheat Beer 0,5l 3,80 €

Non-alcoholic Beer 0,5l 3,80 €

Dark Beer the origin of Bavarian beer 0,5l 3,50 €

Pilsner Beer 0,33l 3,30 €

Goaß´n Maß dark beer with coca cola and cherry liqueur Maß 1,0l 8,90 €

Bavarian beer to self-tapping from the wooden barrel...

A special for every celebration!

Available in 10, 20 and 30 liters

– on pre-order –

NON-ALCOHOLIC DRINKS

Table-water 0,5l 3,00 €

Adelholzener Mineral water sparkling or natural 0,25l 2,40 €

0,75l 4,90 €

Spezi Cola mixed with orange lemonade 0,5l 3,40 €

Lemonade / Orange lemonade 0,5l 3,10 €

Coca Cola / Coca Cola light 0,33l 3,00 €

Schweppes 0,2l 3,20 €

Bitter Lemon, Ginger Ale, Russian Wild Berry, Tonic Water

Red Bull 0,25l 3,80 €

Lemonade pink grapefruit u. hibiscus, mineral, orang, rosemary 0,5l 3,80 €

Juices 0,5l 5,10 €

apple, orange, black currant nectar, maracuja, pear, mango

pineapple, plums, cherry, rhubarb, apple-elder

Juices mixed with sparkling water 0,3l 2,90 €

0,5l 3,70 €

WHITE WINES

	0,2l	0,5l	0,75l
Chardonnay Spätlese 2017, Deutscher Prädikatwein Winery Lohr, dry, pleasantly fresh, elegant, engaging harmonious	5,90 €	12,50 €	17 €
Grauer Burgunder QbA 2017, Winery Lohr fine, fruity with a long finish	5,90 €	12,50 €	17 €
Grüner Veltliner 2018, Qualitätswein, Winery Hagn Mailberger dry, full-bodied with fruity spicy freshness	5,30 €	10,50 €	18 €
Lugana Protempore DOC 2018, Winery La Sogara fresh, fruity, balanced, full-bodied and soft	6,90 €	15,90 €	21 €
Custoza Superiore 2018, Bergamini delicate, harmonious, fruity bouquet	6,90 €	15,90 €	21 €

RED WINES

	0,2l	0,5l	0,75l
Blauer Zweigelt 2017, Qualitätswein, Winery Hagn Mailberger dry	5,30 €	10,50 €	18 €
Merlot Superiore DOC 2016, Winery Tenuta Ca' Bolani Friaul medium-dry, spicy, fruity	5,90 €	12,50 €	17 €
Primitivo Puglia 2017, Winery Farnese medium-dry, dark wildberrys, cherry Fine balanced out of fresh spices and cedar	6,90 €	15,90 €	21 €
Regaleali Nero D'Avola Sicilia DOC 2016, Winery Tasca dry, with cherry and berry tones, tannin rich	6,90 €	15,90 €	21 €

ROSÉ WINE

	0,2l	0,5l	0,75l
Blauer Portugieser Weißherbst QbA 2016/17, Winery Lohr medium-dry, well chilled enjoy the whole evening	5,30 €	10,90 €	15 €
Wine Spritzer White or red	3,90 €	5,50 €	

SPARKLING and PROSECCO

Glass Prosecco Valdobbiadene Superiore DOC	0,1l	3,20 €
Prosecco Valdobbiadene Superiore DOC	0,75l	21,00 €
Hugo - Prosecco, mineral water, elderflower syrup	0,2l	5,10 €
Aperol Spritz – Prosecco, mineral water, aperol	0,2l	5,10 €
Maracuja Spritz - Prosecco, mineral water, maracuja juice, aperol	0,2l	5,10 €
Rhabarber Spritz – Prosecco, mineral water, rhubarb juice, mint	0,2l	5,10 €
Ingwer Spritz – Prosecco, mineral water, ginger, lime, mint	0,2l	5,10 €
Spritz “Rosanne” - Prosecco, mineral water, Hibiscus-&Grapefruitsyrup	0,2l	5,10 €
Lillet Wild Berry – Lillet, Russian Wild Berry	0,2l	5,10 €

LONGDRINKS

Gin Tonic with Schweppes Tonic Water		
Gordons Gin 2 cl		6,50 €
Bobay Sapphire Gin 2 cl		7,10 €
Saphron Gin 2cl		7,30 €
Brockmans Premium Gin		7,80 €
Vodka Red Bull 2cl		7,50 €
Vodka Lemon 2cl		6,60 €

COCKTAILS

Caipirinha – Cachaca, lime, brown sugar	8,50 €
Mojito – Bacardi, lime, sugar, mint, soda	8,50 €
Mai Tai – Apricot Brandy, brown rum, almond syrup, lime, orange juice	8,50 €
Sex on the Beach – Vodka, Peachtree, pineapple- and orange juice, grenadine	8,50 €
Cuba Libre – Havana Club, lime, cola	7,50 €
Jacky Cola – Jack Daniels, Cola	7,50 €
Piña Colada – Bacardi, coconut milk, cream, pineapple juice	8,50 €
Tequila Sunrise – Tequila white, orange juice, grenadine	8,50 €

COCKTAILS NON-ALCOHOLIC

Baby Caipirinha – lime, brown sugar, Ginger Ale	5,50 €
Swimming cool – Blue Bols Syrup, cream, pineapple juice, coconut	5,50 €
St. Kitts – pineapple juice, lime juice, grenadine syrup, Ginger Ale	5,50 €
Fruit Punch – Maracuja- and banana juice, peppermint syrup, Bitter Lemon	5,50 €

SPIRITS

Aperitif

Martini	5cl	14 %	3,90 €
Osborne Sherry Fino	4cl	15 %	4,20 €

Schnapps (2cl) *Jakt-Schnapps* Andreas Widmann · Seltendorfer

Williams-Christ brandy	42 %	3,50 €
Fruit brandy	42 %	3,50 €
Herbal brandy	42 %	3,50 €
Plumb brandy	42 %	3,50 €

Herb schnapps and liqueur (2cl)

„Hirschkuss“ Bavarian speciality, „Branduna“	38 %	3,50 €
Hazelnut liqueur	30 %	4,20 €
Averna	29 %	3,50 €
Ramazotti	30 %	3,50 €
Fernet Branca	39 %	3,20 €
Jägermeister	40 %	3,50 €
Baileys	17 %	3,70 €
Egg liqueur	20 %	3,50 €
Amaretto Disaronno	28 %	3,70 €
Sambuca	40 %	3,50 €

Whiskey (2cl)

Jack Daniels	37 %	4,20 €
Glenmorangie	40 %	5,20 €
Ballantines	40 %	3,90 €
Tullamore Dew	40 %	4,20 €

Vodka, Grappa and Gin (2cl)

Vodka “Russian Standard”	40 %	3,70 €
Grappa	40 %	3,70 €
Gordons Dry Gin	37 %	3,50 €
Bombay Sapphire	40 %	3,90 €
Saffron Gin	40 %	4,50 €
Brockmans	40 %	5,20 €

Rum (2cl)

Bacardi Rum	37 %	3,50 €
Havana Club	40 %	3,90 €

Cognac and Brandy (2cl)

Asbach Uralt	38 %	3,50 €
Remy Martin V.S.O.P.	40 %	4,50 €
Grand Manier	40 %	4,20 €

Tequila „brown“ & „white“	38 %	3,50 €
---------------------------	------	--------

COFFEE



Jug of Coffee with whipped cream			4,60 €
Coffee			3,20 €
Milk-Coffee			3,40 €
Cappuccino			3,40 €
Latte Macchiato			3,50 €
Espresso	2,10 €	double	3,00 €
Espresso Macchiato	2,20 €	double	3,20 €

Lactose free / Caffeine free:

Cappuccino, Milk-Coffee, Latte Macchiato			3,80 €
--	--	--	--------

HOT DRINKS

Hot Chocolate with milk			3,50 €
Cup of Milk hot or cold			3,00 €
Hot lemon			2,80 €
Chai Latte caffeine free with Indian spices			4,20 €
Irish Coffee Coffee, Irish Whiskey, cream			5,10 €
Russian Chocolate hot chocolate, rum, cream			5,10 €
Mozart Chocolate hot chocolate, amaretto, pistachio syrup			5,10 €

OPEN BIO TEA

„Schwarza Seppi“ BIO Black Tea Darjeeling	Brewing time: 3-5 Min
„Schwarza Beni“ BIO Black Tea Earl Grey; Natural, refreshing taste - stimulating	Brewing time: 3-5 Min
„Schwarza Louis“ BIO Black Tea English Breakfast Aromatic, strong taste - stimulating	Brewing time: 3-5 Min
„Fesche Fini“ BIO Rooibos Lemon-Vanilla Soft, fruity taste - soothing	Brewing time: 7-10 Min
„Frische Resi“ BIO Green Tea Lemon-Ginger	Brewing time: 2-3 Min

BIOTEAQUE Chiemgauer Tee Manufaktur

„G'schammige Camilla“ BIO Camomile flowers Tea Classic, natural - relaxing	Brewing time: 7-10 Min
„Maede Moni“ BIO Herbal Tea melissa-mint Fresh spicy taste - relaxing	Pulling time: 5-10 Min
„Guada Luggi“ BIO Mountain Herb Tea Spicy herb flavor - soothing	Pulling time: 5-10 Min
„Scheene Leni“ BIO Fruit Tea forestry-raspberry Fruity, berry flavor - soothing	Pulling time: 10-12 Min

CUP

3,90 €

CELEBRATE - SPECIAL OCCASIONS

For celebrations or events at home, we offer catering from our kitchen.

Buffet, canapés and sandwiches, hot and cold dishes,
or dessert and cake delights.

In addition, our premises offer you, in café and bistro,
Space for your celebration and events for up to 100 guests.

Talk to us, or write us at info@hotel-schwaiger.de

We will make you an individual offer.

BRUNCH TIME

On various occasions we offer a big,
Varied brunch buffet.

The dates can be found on the Internet at:

www.cafeschwaiger.de www.hotel-schwaiger.de

and on facebook "cafeschwaiger"

Schwaigers
BISTRO



Feldkirchnerstr. 3 - 85625 Glonn
Phone.: 08093/9088 19
info@cafeschwaiger.de
Owner: Franz Schwaiger GmbH