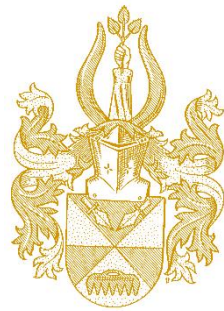


# Welcome to Neumaiers Hirsch



Neumaiers Hirsch has always been a place of the swabian hospitality and traditional food!

Already in 1676 a restaurant in Attenhofen was mentioned for the first time!

Thus, the history of this house goes back much longer than you might think.

In 1897, the property was acquired together with agriculture, forest and brewery by Josef Neumaier (master brewer from the Bavarian Forest). For many decades the in-house brewery supplied Attenhofen and the surrounding area with the popular beer specialities. But the change of time did not pass by without a trace.


In 1963, the brewery in Attenhofen was abandoned without losing sight for future expansions. In 1975, half of the former double gable house was demolished and replaced by a large, stately ballroom. A few years later, agriculture lost more and more importance and the decision matured to concentrate even more on the hospitality and care for guests.

At the beginning of the new millenium the former stables were demolished and replaced with a new hotel! In 2014 the business was purchased by the entrepreneurial family Kierndorfer from Weißenhorn. Since that time, the modernisation of the old building state occurs step by step. Also the old brewing tradition in Neumaier's Hirsch came back to life and in December 2017 a small show brewery was opened in the former „Bräuhaus“ of the village!

Welcome to the heart of Swabia!!

**Tradition from the stockpot**

**Homemade stripes of pancakes in powerful beef broth**

**or vegetable broth** 

€ 5.90

**Swabian festive soup**

with Maultaschen (Swabian ravioli with meat), fried dumplings, liver spaetzle, semolina dumplings and baked spaetzle

€ 6,90

**Homemade goulash soup with hearty bread**

€ 7,70

**From our crispy vitamin bar**

**Salad plate**

€ 5,90



**Big mixed salad plate chicken or schnitzel**

with grilled poultry breast or breaded schnitzel stripes, with bread

€ 14,90

**Big mixed salad**

with roasted salmon trout fillet, with bread

€ 16,90

**Big mixed salad**



with roasted mushrooms and Grana Padano, with bread

€ 13,80

## *Bavarian-Swabian classics*

### **Our legendary Swabian schnitzel**

breaded schnitzel, filled with sour cream, ham, cheese and  
fresh herbs, served with our potato dippers

€ 17,90

### **4 friends from Swabia**

homemade pretzel dumplings on cream mushrooms, Maultasche (Swabian ravioli  
with meat), cheese spaetzle with fried onions and a small Swabian schnitzel

€ 18,90

### **Fresh boiled beef**

from domestic beef on colourful butter vegetables  
with a fine horseradish sauce and fried potatoes

€ 17,90

### **Fine roast beef with onion roast**

on fried potatoes with roasted onions, served with a homemade black beer sauce

€ 24,90

or with tasty cheese spaetzle

€ 26,90

### **Attenhofer brewery feast**

roasted pork tenderloin and homemade Maultasche (Swabian ravioli with meat)  
on cheese spaetzle with croquettes and buttered vegetables

€ 19,90

**Beef roulade „housewife style“**

gently braised with bacon, onions, carrots and gherkin  
with fresh buttered vegetables, served with homemade egg spaetzle

€ 18,90

**Homemade Maultaschen (Swabian ravioli with meat)**

with bacon and stewed onions, served with a small mixed salad

€ 15,90

**Schnitzel "Viennese style"**

breaded schnitzel of pork loin, served with our potato dippers

€ 14,90

**Poacher's pot**

marinated goulash with deer and boar from our forests, served with homemade  
pretzel dumplings, red cabbage and cranberries

€ 18,90

**Beer brewer steak**

roasted beef steak gratinated with a beer crust, served with fresh buttered  
vegetables and croquettes

€ 24,90

**Grandma's „Hirschkpännle“**

Spaetzle pan with vegetables and fried pork fillet strips  
in fine cream sauce

€ 16,90

### **Brewer pasta pan**

stripes of sirloin with onions, BBQ beer sauce and garlic,  
gratinated with cheese, served with fine ribbon noodles

€ 19,90

### **Pork roast in black beer sauce**

with homemade egg spaetzle and finger carrots

€ 17,90

### **Pork roast**

with homemade egg spaetzle and gravy,  
served with a small side salad

€ 15,90

### **Braised pork cheeks**

with red cabbage and homemade spaetzle

€ 18,50

### **Beef goulash**

with ribbon noodles or bread dumplings, served with buttered vegetables

€ 18,50

**Deer platter (from 2 persons)**

with pork tenderloin, roast beef, breaded schnitzel,  
homemade egg spaetzle, colourful buttered vegetables and potato hash browns

€ 26,90 per person

**Family platter (from 2 persons)**

with roast pork, breaded schnitzel, Maultaschen (Swabian ravioli with meat),  
Swabian egg spaetzle, pretzel dumplings and colourful buttered vegetables

€ 24,90 per person



**For the burger - friends**

**Brewer burger**

Beef - Patty with mountain cheese, bacon, pickled beer onions,  
served with baked potato dippers and sour cream

€ 15,90

**Vegetarian Garden - Burger**



homemade vegetable - patty with rocket, marinated "dried" tomatoes,  
grilled vegetables and shepherd's cheese,  
served with baked potato dippers and sour cream

€ 13,90

**Attenhofer Special - Burger XL**

Beef - Patty with bacon, potato hash browns, cheddar, cheese - jalapenos,  
tomatoes, red onions, lettuce and special sauce,  
served with baked potato dippers and sour cream

€ 18,90

**Vegan date burger**



Vegan patty and bun with onion chutney,  
homemade date cream cheese and tomato salsa,  
served with our potato dippers



€ 17,90


**Fine fish specialities**

**Fried fillet of zander**  
on vegetable tagliatelle bed  
€ 17,90


**Fried salmon fillet**  
on lemon sauce, served with rice  
€ 19,90


**Vegetarian  and vegan  dishes**

**Potato and pumpkin roesti**    
with shepherd's cheese or vegan cream cheese,  
gratinated with pumpkin chutney, served with herb curd cheese  
€ 13,90

**Homemade Thai Curry** **spicy!!!**   
with crispy vegetables, coriander and lemongrass,  
served with jasmine rice  
€ 13,90  
optionally with chicken breast stripes  
€ 18,90

**Cheese spaetzle**   
with Emmental cheese, mountain cheese, crispy onions,  
served with a small green salad  
€ 14,90

**Homemade bread dumplings**   
in fine mushroom cream ragout  
€ 12,90

**Baked camembert**   
with cranberries and toast  
€ 8,90



**Savoury vesper from our fresh - kitchen**  
**seasonal only from March to September**

**Bavarian Sausage Salad**

Meatloaf, served with onions and gherkins

€ 8,90

**Swiss Sausage Salad**

of meat loaf with Emmental cheese and gherkins

€ 9,90

**Swabian Sausage Salad**

with Limburger (intense cheese), black sausage, meatloaf, onions and gherkins

€ 10,90

**All year round**

**Cold platter from 1 person to 8 persons**

various sausage and cheese delicacies, bacon and ham, richly garnished

p. P. € 9,90

**To all Vesper - dishes we serve hearty bread!**

## Information

### **Kitchen opening hours**

Mon to Sat 05:00 pm to 10:00 pm

Sun and public holiday 11:00 am to 10:00 pm

### **Additional offers**

Please consider our seasonal offers.

### **Prices**

All prices are in Euro including the legitimate value-added tax and service charge.

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**info@neumaiers-landhotel.de**  
**www.neumaiers-landhotel.de**



You suffer from a food intolerance or allergy? Please contact us, we will be happy to give you information about the ingredients of our dishes. Since we prepare all dishes in one kitchen, cross-contamination cannot be completely excluded.