



RESTAURANT

ERBER

FISCHERHÄUSER

Ismaning

Menu



# ENJOY OUR FRESH DELICACIES

At Restaurant Erber, we take enjoyment seriously. In our cosy, wooden panelled restaurant, we treat your palate to sophisticated Bavarian cuisine. All ingredients are sourced fresh from the region—such as our beef specialities, the meat of which comes from oxen bred and raised in an animal-friendly environment at the neighbouring Karlshof Estate. Vegetarians, too, will find a wide assortment of tasty dishes. Those with allergies or food intolerance will be personally assisted.

We wish you bon appetit at Restaurant Erber!

Meals are served:

Mon: 5:30 pm to 9:30 pm

Tue to Sat: 11:30 am to 2:00 pm and  
5:30 pm to 9:30 pm

Sun: 11:30 am to 9:30 pm

*Bavarian*

Bavarian specialities from  
original recipes

*Regional*

Regional cuisine with fresh  
ingredients

*Enjoyment*

High quality of ingredients  
and preparation



## 🌿 Fresh Salads

- |   |  |            |
|---|--|------------|
| 1 | Roasted turkey breast with bacon <sup>1,3</sup> , pineapple, and croutons on a medley of seasonal fresh salad greens with honey-mustard dressing | 15,80 Euro |
| 2 | Marinated grilled strips of ox beef on fresh salad greens of the season with pumpkinseed dressing  | 17,80 Euro |
| 3 | Small mixed seasonal salad   | 5,20 Euro  |

## 🌿 Vegetarian Dishes

- |   |  |            |
|---|--|------------|
| 4 | Baked Alpine cheese from the Lake Tegern region, served on a fresh mixed salad with honey-mustard dressing | 14,90 Euro |
| 5 | Spätzle (noodles) mixed with Alpine cheese from the Lake Tegern region, served in the pan                  | 9,80 Euro  |
| 6 | Cheese omelette on a bed of salad with honey mustard dressing  | 9,80 Euro  |
| 7 | Potato pancakes with smoked salmon, mustard-dill sauce, and a side salad                                   | 13,50 Euro |
| 8 | Grilled pecorino cheese on Mediterranean vegetables, lime sour cream dip and baked potato                  | 14,80 Euro |

## 🌿 Beef from the ox


Our excellent beef from the Karlshof Estate, located only two kilometres from here, originates from oxen cared for in airy, generously-sized pens with straw bedding. Their feed is grown exclusively right on the premises or in the region. Feeding the oxen extensively over a long period of time results in their extraordinarily tender meat.

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|----|---|------------|
| 9  | Shoulder cut of braised beef with homemade spätzle  | 12,80 Euro |
| 10 | Medium grilled sirloin steak with fried onions and fried potatoes   | 21,00 Euro |
| 11 | Medium roasted pepper sirloin steak with fresh market vegetables, beans with bacon <sup>1,2,3</sup> , and hash browns | 23,00 Euro |
| 12 | Medium grilled ox loin steak with herb butter and baked potato with herb sour cream                                   | 21,00 Euro |

## 🌿 Main Courses

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|----|---|--|
| 13 | Traditional Bavarian-style roasted pork with potato dumpling <sup>1,2,4</sup> and coleslaw                    | 11,80 Euro                             |
| 14 | Roasted one-half pork knuckle with potato dumpling <sup>1,2,4</sup> and coleslaw                              | 11,80 Euro                             |
| 15 | Bavarian duck with red cabbage and potato dumpling <sup>1,2,4</sup>   | ¼ duck 14,80 Euro<br>½ duck 18,40 Euro |
| 16 | Baked cordon bleu pork loin filled with ham <sup>1,2,3</sup> and cheese, served with french fries             | 15,00 Euro                             |
| 17 | Baked veal cutlet Vienna style <sup>3</sup> with mountain cranberry sauce and fried potatoes                  | 17,00 Euro                             |
| 18 | Baked veal sausage <sup>3</sup> with gravy and fried potatoes   | 12,90 Euro                             |
| 19 | Mixed meat from the grill with vegetables, beans with bacon <sup>1,2,3</sup> , herbal butter and french fries | 18,50 Euro                             |

## 🌿 Fish Dishes

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|----|--|------------|
| 20 | Fish plate<br>Grilled fillets of gilthead sea bream, salmon and king prawn with parsley potatoes and herb butter | 20,80 Euro |
| 21 | Trout "Müllerin Art" style (panfried) with roasted almonds, melted butter and parsley potatoes                   | 19,80 Euro |
| 22 | Giant prawns grilled in garlic oil with mixed seasonal salad with coconut chilli dressing                        | 21,80 Euro |
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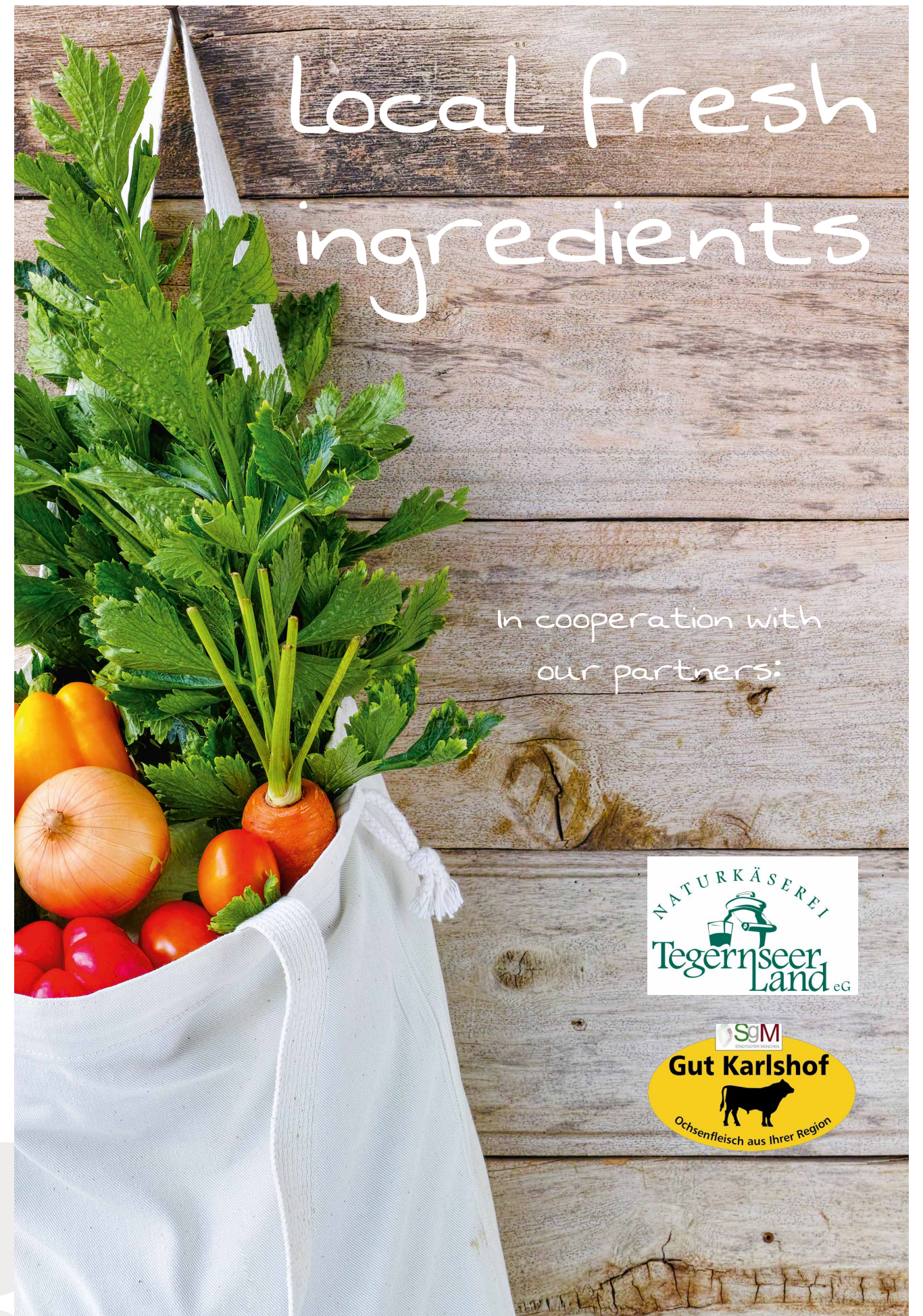


## 🌿 Dessert

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|----|--|-----------|
| 23 | Golden brown baked apple fritters rolled in cinnamon sugar, served with vanilla ice cream and whipped cream                    | 6,90 Euro |
| 24 | Warm apple strudel garnished with flaked almonds accompanied by vanilla ice cream and whipped cream                            | 5,90 Euro |
| 25 | Warm apricot dumplings with cinnamon crumb butter and roasted almonds (Please allow at least 20 minutes for preparation.)      | 6,80 Euro |
| 26 | Mango, cassis, and lemon sorbet with whipped cream and waffle  | 7,60 Euro |
| 27 | Denmark Sundae<br>Three scoops of vanilla ice cream with chocolate sauce, whipped cream, and waffle                            | 6,80 Euro |
| 28 | Hot Ice Cream Sundae<br>Three scoops of vanilla ice cream with hot raspberries, whipped cream, and waffle                      | 7,80 Euro |
| 29 | Nutcracker Sundae<br>One scoop of chocolate ice cream, two scoops of walnut ice cream, various nuts, whipped cream, and waffle | 7,80 Euro |
| 30 | Advocaat Sundae<br>Three scoops of vanilla ice cream with advocaat, whipped cream, and waffle                                  | 8,60 Euro |
| 31 | Espresso and Ice Cream<br>A robust espresso with vanilla ice cream   | 4,30 Euro |

## 🌿 For the Smaller Appetite

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|----|--|------------|
| 32 | Selection of soft cheeses with bread, served with nuts and fruit                     | 13,60 Euro |
| 33 | Pan-fried hot Leberkäse (similar to meatloaf) slices with fried egg and potato salad | 10,40 Euro |
| 34 | Grilled pork sausages <sup>1,2,3</sup> with sauerkraut and bread                     | 10,40 Euro |
| 35 | Swiss-style sausage salad with cheese, gherkin, tomato, fresh onion, and bread       | 9,20 Euro  |





## ☘ Aperitif

Kir Royal Cassis, Prosecco	0,1 l	6,20 Euro
Aperol Spritz <sup>7,9</sup>	0,2 l	6,60 Euro
Campari Orange <sup>7,9</sup>	0,2 l	6,60 Euro
Sherry (Dry/Medium)	5 cl	4,90 Euro
Martini Bianco	5 cl	4,90 Euro
Prosecco – S. Anna	0,1 l	5,40 Euro
Sparkling Wine Elderflower	0,1 l	5,60 Euro

## ☘ Non-Alcoholic Beverage

Table Water	0,4 l	3,40 Euro
Spezi <sup>1,2,8,9</sup> , Cola <sup>8,9</sup> , Lemon-Lime Soda <sup>1,2,9</sup>	0,4 l	4,00 Euro
Cola Light <sup>8,9,10,11</sup>	0,3 l	3,40 Euro
Juice with Soda Water	0,4 l	4,00 Euro
Bitter Lemon <sup>1,2,7,9</sup>	0,2 l	4,00 Euro
Apfel, Passionfruit, Rhu- barb, Red Current Nectar, Orange Juice	0,3 l	3,50 Euro
Water naturell/still	Btl. 0,25 l	3,30 Euro
Water naturell/still	Btl. 0,5 l	4,10 Euro
Water naturell/still	Btl. 0,75 l	6,90 Euro

## ☘ Schorle

White Wine with Soda Water	0,3 l	4,00 Euro
Red Wine with Soda Water	0,3 l	4,00 Euro

## ☘ Prosecco

Prosecco – Ca Salina Valdobbiadene DOC

Bottle 0,75 l  
28,50 Euro

## ☘ Rosé

Spätburgunder Weißherbst – Wintzergeno. Bühl – Baden (Qualitätswein) – Ripe aroma, robust and balanced body with the fullness of fruit.

Glass 0,2 l Bottle 0,75 l  
6,20 Euro

ROSA dei Frati – Ca dei Frati – Lombardy (DOC)  
Light and fruity, with spices, marzipan and cloves.

32,00 Euro

## ☘ Hot Beverage

Coffee from DINZLER coffee roasting house

Espresso	2,70 Euro
Espresso Macchiato	3,50 Euro
Cappuccino	3,40 Euro
Latte Macchiato	4,20 Euro
Coffee	3,70 Euro
Tea	3,70 Euro
Hot Chocolate	3,70 Euro

## ☘ Beer

Grünbacher Wheat-Beer		
Dark Wheat Beer	0,5 l	4,00 Euro
Light Wheat Beer	0,5 l	4,00 Euro
Unfiltered Wheat Beer „Benno Scharl“	0,5 l	4,00 Euro
Hofbräu München Draft Beer		
Lager Beer	0,5 l	3,90 Euro
Radler: Lager Beer with Lemon-Lime Soda (Shandy)	0,5 l	3,90 Euro
Dark beer	0,5 l	4,00 Euro
Unfiltered Wheat Beer	0,5 l	4,00 Euro
Russn: Wheat Beer with Lemon-Lime Soda	0,5 l	4,00 Euro
Hofbräu München in the Bottle		
Non alcoholic Beer	0,5 l	3,90 Euro
Non alcoholic Wheat Beer	0,5 l	4,00 Euro

## ☘ White wine

Riesling – Ellwanger – Winterbacher Hungerberg (Qualitätswein)  
Multi-layered aroma with impressive minerality and a tangy body.

Glass 0,2 l Bottle 0,75 l  
5,90 Euro 23,20 Euro

Grauburgunder – Heger – Kaiserstuhl (Prädikatswein, Kabinett)  
Delicate perfume of melon and honey, fruity, fresh, lively citrus fruit acid.

6,60 Euro 26,00 Euro

Chardonnay – Alois Lageder – Südtirol (DOC)  
Delicately fruity aromas typical for the varietal; fresh, lively acidity of citrus fruit.

7,20 Euro 28,00 Euro

Grüner Veltliner Kabinett – Weinguth Leth – Wagram  
(Qualitätswein). Fine nutty spice with aromatic notes of stone fruit; interplay  
of fruit and acid with apples and pears.

5,90 Euro 23,20 Euro

Lugana Garda – Ca dei Frati – Lombardei (DOC)  
Delicate note of apricots and almonds; full-bodied with fine acidity.

32,00 Euro

## ☘ Red wine

Zweigelt – Winzer Golser – Burgenland (QbA)  
Aroma reminiscent of cherry and huckleberries; excellent mellowness and  
fine tannin structure.

Glass 0,2 l Bottle 0,75 l  
5,90 Euro 23,20 Euro

Trollinger – Weinkellerei Hohenlohe – Württemberg (Qualitätswein)  
Light, full-bodied Trollinger; produced dry with an emphasis on fruit.

5,60 Euro 22,00 Euro

Merlot – Alois Lageder – Südtirol (DOC)  
Clean, berry bouquet with a pronounced aroma characteristic of the variety  
with a lightly spicy note. Youthful, fresh, fruity taste.

7,90 Euro 31,00 Euro

Montepulciano – Cantina Zagganini – d'Abruzzo (DOC)  
Intensive aroma, fruity components with a full, robust body.

6,90 Euro 27,50 Euro

Rioja – Bodegas El Coto Crianza – Penedes (DO)  
Delicate wood nuance, full of character, velvety with a beautiful bouquet.

33,00 Euro

Ronchedone – Ca dei Frati – Lombardy (DOC)  
Aromas of berries and noble spices, balsamic notes, juicy and fresh taste.

39,00 Euro

## 🌿 Fine Spirits

Wild cherry Nr. 1	2 cl	8,90 Euro
Wood raspberry	2 cl	7,90 Euro
Old plum	2 cl	7,60 Euro
Williams (Bartlett) Pear Brandy	2 cl	7,60 Euro

## 🌿 Destillerie

### Lantenschammer

Williams (Bartlett) Pear, Unfiltered	2 cl	4,90 Euro
Apricot Brandy	2 cl	4,90 Euro
Sour Cherry Unfiltered	2 cl	4,90 Euro
Plum Brandy	2 cl	4,90 Euro
Hazelnut Brandy	2 cl	4,90 Euro
Enzian, Aged in Wood Barrels	2 cl	4,90 Euro
Fruit Liqueur		
Williams (Bartlett) Pear	2 cl	4,90 Euro
Yellow Plum	2 cl	4,90 Euro

## 🌿 Whisky

Balvanie Port Wood Single Malt Scotch Whisky 21 years 40% vol.	4 cl	15,60 Euro
Knockando Single Malt Scotch Whiskey 12 years 43% vol.	4 cl	7,90 Euro
Slyer's Bavarian Single Malt	4 cl	7,90 Euro
Whisky	4 cl	5,60 Euro
Irish Whisky	4 cl	5,90 Euro
Bourbon	4 cl	5,90 Euro
Scotch Whisky	4 cl	5,60 Euro

## 🌿 Grappa

Carlo Bocchino Riserva "Stravecchia" Barrique-aged 12 years, 43% vol.	2 cl	7,90 Euro
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## 🌿 Cognac

Remy Martin	2 cl	5,90 Euro
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## 🌿 Herbal Liqueurs

Ramazotti	2 cl	3,90 Euro
Averna	2 cl	3,90 Euro
Fernet Branca	2 cl	3,90 Euro
Jägermeister	2 cl	3,90 Euro

## 🌿 Liqueurs

Advocaat	2 cl	3,70 Euro
Baileys	2 cl	3,70 Euro
Contreau	2 cl	4,80 Euro

## 🌿 Pure spirits

Linie Aquavit	2 cl	4,40 Euro
Obstler (Fruit Brandy)	2 cl	3,50 Euro
Vodka	2 cl	4,90 Euro



## Gut Karlshof

One of our special partners is "Gut Karlshof" (Karlshof Estate) right here in the town of Fischerhäuser. Since 1986, this farm has concentrated on the breeding of quality oxen, which are delivered to and prepared at the Oktoberfest in Munich, along with other quality eating establishments.

We offer the beef in different variations.

Experience the quality for yourself! You will love it!



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If you should have a food intolerance or an allergy, kindly speak to our staff. We would be pleased to assist you.

1 with antioxidant, 2 with preservative 3 with nitrite curing salt, 4 mit sulphur dioxide, 5 with antioxidant  
7 containing chinin, 8 containing caffeine, 9 with artificial colouring, 10 with sweetener, 11 source of phenylalanine



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