



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 ^{1,3} , 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 | 14,50 Euro |
| 8 | Grilled pecorino cheese on Mediterranean vegetables, lime sour cream dip and baked potato | 15,80 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.

9	Shoulder cut of braised beef with homemade spätzle	13,80 Euro
10	Medium grilled sirloin steak with fried onions and fried potatoes	22,00 Euro
11	Medium roasted pepper sirloin steak with fresh market vegetables, beans with bacon ^{1,2,3} , and hash browns	24,00 Euro
12	Medium grilled ox loin steak with herb butter and baked potato with herb sour cream	22,00 Euro

Main Courses

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

Fish Dishes

20	Fish plate 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

Dessert

- | | | |
|----|--|-----------|
| 23 | Golden brown baked apple fritters rolled in cinnamon sugar, served with vanilla ice cream and whipped cream | 7,60 Euro |
| 24 | Warm apple strudel garnished with flaked almonds accompanied by vanilla ice cream and whipped cream | 6,20 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 | 7,80 Euro |
| 27 | Denmark Sundae
Three scoops of vanilla ice cream with chocolate sauce, whipped cream, and waffle | 7,80 Euro |
| 28 | Hot Ice Cream Sundae
Three scoops of vanilla ice cream with hot raspberries, whipped cream, and waffle | 8,40 Euro |
| 29 | Nutcracker Sundae
One scoop of chocolate ice cream, two scoops of walnut ice cream, various nuts, whipped cream, and waffle | 8,40 Euro |
| 30 | Advocaat Sundae
Three scoops of vanilla ice cream with advocaat, whipped cream, and waffle | 9,40 Euro |
| 31 | Espresso and Ice Cream
A robust espresso with vanilla ice cream | 4,60 Euro |

For the Smaller Appetite

- | | | |
|----|--|------------|
| 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 ^{1,2,3} with sauerkraut and bread | 10,40 Euro |
| 35 | Swiss-style sausage salad with cheese, gherkin, tomato, fresh onion, and bread | 9,20 Euro |



Local fresh ingredients

In cooperation with
our partners:



☘ Aperitif

Kir Royal Cassis, Prosecco	0,1 l	6,20 Euro
Aperol Spritz ^{7,9}	0,2 l	6,60 Euro
Campari Orange ^{7,9}	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

☘ 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

☘ Non-Alcoholic Beverage

Table Water	0,4 l	3,40 Euro
Spezi ^{1,2,8,9} , Cola ^{8,9} ,	0,4 l	4,00 Euro
Lemon-Lime Soda ^{1,2,9}		
Cola Zero ^{8,9,10,11}	0,3 l	3,40 Euro
Juice with Soda Water	0,4 l	4,00 Euro
Bitter Lemon ^{1,2,7,9}	0,2 l	4,00 Euro
Appel, 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

☘ 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
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

☘ 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

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

Lantenhammer

Williams (Bartlett) Pear, Unfiltered	2 cl	4,90 Euro
Obstler (Fruit Brandy)	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 Whisky 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
---	------	-----------

🌿 Cognac

Remy Martin	2 cl	5,90 Euro
-------------	------	-----------

🌿 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
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!



**BED & BREAKFAST
HOTEL ERBER**
Hauptstraße 16
85737 Ismaning
Tel. +49 89 929285-0
www.bed-breakfast-erber.de



**RESTAURANT
ERBER**
Freisinger Str. 83
85737 Ismaning
Tel. +49 89 996551-0
www.restaurant-erber.de



HOTEL *
ERBER**
Freisinger Str. 83
85737 Ismaning
Tel. + 49 89 996551-0
www.hotel-erber.de



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



RESTAURANT ERBER
Freisinger Str. 83, 85737 Ismaning
Tel. +49 89 996551-0 · www.restaurant-erber.de