



MENU

Traditional Home-Style Cooking

*hearty
&
delicious*



A Warm Welcome...

... to Landgasthof Riedl – Michaela and Josef

Enjoy freshly prepared, flavorful dishes from the region every day.

As a family-run business, we place great importance on quality and authenticity – our own game and carefully selected ingredients make every visit a true culinary experience.

We serve our traditional home-style cuisine in our cozy dining room. For small celebrations, our rustic *Stoaberg Hut* is available, while our function hall provides the perfect setting for larger events.

We look forward to welcoming you not only as our guests, but also as our friends – and to taking good care of you with heartfelt hospitality.

Soups

Pancake Strip Soup

Clear beef broth with sliced pancakes 4.50 €

Liver Dumpling Soup

Hearty beef broth with pork liver dumplings 5.20 €

Cheese Dumpling Soup

The best of Austria!

Homemade with authentic Tyrolean mountain cheese 5.50 €

*Our website offers useful information
about our region
and our inn all year round.*

www.landgasthof-riedl.de



*Miche. Sepperl, Verena & Josef
with the Riedl-Team*



Festive and flexible: our large hall accommodates up to 260 guests and features a stage, sound system and divisible rooms – ideal for atmospheric celebrations, weddings, balls and anniversaries. **Early booking recommended.**

Salads

Chef's Salad

Seasonal salad with ham, cheese, and egg 10.50 €

Niçoise Salad

Seasonal salad with tuna and onions 10.80 €

Fitness Plate

Cheese dumpling on seasonal salad 12.50 €

“Landgasthof Riedl” Salad

Grilled turkey strips with onions on seasonal salad 12.80 €

“Waidler Salad”

Crispy smoked bacon on seasonal salad,
served with fried egg and sourdough bread 12.80 €

“Fit for Life” Salad

Crispy baked chicken breast fillets on seasonal salad 12.80 €

Styrian Salad

Chicken breast fillets in pumpkin seed crust on seasonal salad,
served with fried egg and sourdough bread 13.80 €

Mixed Salad with Pan-Fried Scampi

Seasonal salad with pan-fried Black Tiger prawns 14.80 €

Pork Dishes

Vienna-Style Schnitzel

Crispy breaded pork schnitzel,
served with French fries and mixed salad 13.80 €

Roast Pork

Oven-roasted pork slices in flavorful gravy, topped with grated
horseradish, served with potato dumplings and mixed salad 13.80 €

Cordon Bleu

Breaded pork schnitzel filled with ham and cheese,
served with French fries and mixed salad 15.80 €

King Ludwig Schnitzel

Pan-fried pork schnitzel topped with mustard, pickles, onions,
and melted cheese, served with pan gravy, Berner rösti,
and mixed salad 15.50 €

Pork Fillet “Madagascar”

Medallions of pork fillet in creamy cognac-pepper sauce,
served with croquettes and mixed salad 15.50 €

Allgäu Schnitzel

Pan-fried pork schnitzel topped with ham, tomatoes,
and melted cheese, served with pan gravy, Berner rösti,
and mixed salad 15.80 €

Bavarian Forest Plate

Pork fillet medallions in creamy wild mushroom sauce, served with
homemade spaetzle, cranberry pear, and mixed salad 15.80 €



Enjoy warm sunshine, a cool drink or a refreshing
ice cream on our **cozy sun terrace** – the perfect
place to relax and soak up the sun.

Pork Dishes

Ratsherren Plate

Pan-fried pork tenderloin medallions in creamy wild mushroom sauce, served with cheese spaetzle with crispy onions and mixed salad **16.00 €**

Grill Plate "Landgasthof Riedl"

Grilled pork fillets, fried smoked pork belly, grilled sausages, green bean bouquet, chicken double stick, and seasonal vegetables, served with herb butter, French fries, and mixed salad **21.50 €**

*After a good meal, enjoy a walk in the nearby
Bavarian Forest National Park
- or treat yourself to a fine dessert
from our selection.*

Takeaway prices (for leftovers):

Aluminium foil 0.00 €
Microwave-safe packaging 0.80 €

Beef Dishes

Beef in Horseradish Sauce

Classic boiled beef from young bull, served with buttered potatoes, grated horseradish, and mixed salad **14.80 €**

Sauerbraten

Hearty marinated, braised young bull rump in rich gravy, served with homemade spaetzle and mixed salad **15.00 €**

Pepper Steak (300 g)

Grilled young bull sirloin with herb butter, country-style steak fries, seasonal vegetables, and mixed salad **21.80 €**

Black Angus Sirloin "American Style" (300 g)

Grilled Angus sirloin, served with herb butter, baked potato with sour cream, and mixed salad **21.80 €**

Black Angus Sirloin in Cognac Sauce (300 g)

Grilled Angus sirloin with creamy cognac-pepper sauce, served with croquettes and mixed salad **22.50 €**

Onion Roast Beef (300 g)

Grilled young bull sirloin with freshly fried onion rings, pan gravy, French fries, and mixed salad **22.50 €**

Veal Dishes

Veal in Cream Sauce

Tender braised veal in a rich cream sauce, served with bread dumplings and mixed salad **15.80 €**

Local Game Dishes

Venison Goulash

Tender venison shoulder in rich game sauce, served with cranberries, homemade spaetzle, and mixed salad **15.80 €**

Roast Venison

Tender braised venison in flavorful sauce, served with cranberries, croquettes, and mixed salad **16.50 €**

Roast Wild Boar

Hearty roasted wild boar in rich gravy with baked apple and prunes, served with cranberries, bread dumplings, and mixed salad **16.50 €**

Hunter's Goulash

Goulash of roe deer, red deer, and wild boar in rich game sauce with mixed mushrooms, served with cranberry pear, homemade spaetzle, and mixed salad **17.50 €**

Roast Roe Deer

Hearty braised roe deer in flavorful game sauce, served with cranberries, potato dumplings, and mixed salad **17.50 €**

Roe Deer Goulash

Tender loin goulash in finely seasoned sauce, served with cranberries, potato dumplings, and mixed salad **19.50 €**



Our **red deer** specialties come from our own enclosure. **Venison** and **wild boar** are carefully sourced from local hunters and the Bavarian Forest National Park.

Poultry Dishes

Viennese-Style Roast Chicken

Crispy breaded roast chicken, served with potato salad and mixed salad **13.50 €**

Turkey Steak

Naturally grilled turkey breast, served with Berner rösti, herb butter, and mixed salad **13.80 €**

Turkey Schnitzel "Vienna Style"

Breaded turkey breast, served with French fries and mixed salad **14.50 €**

Turkey Schnitzel "Hunter Style"

Naturally grilled turkey breast in creamy wild mushroom sauce, served with homemade spaetzle and mixed salad **14.80 €**

Turkey Cordon Bleu

Breaded turkey breast filled with ham and Gouda, served with French fries and mixed salad **16.50 €**

Fish Dishes

Pike-Perch Fillet

Naturally grilled pike-perch fillet, served with parsley potatoes and mixed salad **15.80 €**

Grill Plate "Three Rivers"

Naturally grilled fillets of pike-perch, char, and salmon trout, served with buttered potatoes, seasonal vegetables, and mixed salad **22.80 €**

Burgers

Veggie Burger

Vegetable patty made from carrots, spinach, and onions with white cheese, coated in a crispy cornflake crust, served in a brioche-style bun with tomatoes, ketchup, house sauce, fresh salad, and French fries **11.00 €**

Cheeseburger

Angus beef patty with a special beefy flavor, served in a brioche-style bun with cheese, tomatoes, fried onions, ketchup, house sauce, fresh salad, and French fries **12.50 €**

Chicken Burger

Classic for chicken lovers!
Crispy fried chicken schnitzel in a brioche-style bun with tomatoes, fried onions, ketchup, house sauce, fresh salad, and French fries **13.50 €**

Wirtshaus Burger

Angus beef patty with a special beefy flavor, served in a brioche-style bun with cheese, bacon, pickles, fried onions, ketchup, house sauce, fresh salad, and steakhouse fries **13.80 €**

Bavarian Specialties

Baked Potato (2 pcs)

Baked potatoes topped with sour cream, served with mixed salad **8.80 €**

Leberkäse with Egg*

Traditional Bavarian meatloaf, served with potato salad and garnish ... **8.50 €**

Sour Lüngerl

A true piece of Bavarian culture! Tender beef lung in mild vinegar sauce with selected spices, served with bread dumplings **9.50 €**

Kaiserschmarrn

Shredded pancake with optional raisins, served with delicious apple sauce **9.80 €**

Cheese Spaetzle

Homemade spaetzle with cheese and fried onions, served with mixed salad **10.50 €**

Currywurst*

Pork sausage with curry sauce, served with French fries and mixed salad **11.50 €**

Shashlik Skewer

Freshly skewered pieces of pork tenderloin, smoked pork belly, bell peppers, and onions, served with French fries and mixed salad .. **13.80 €**



Cozy and comfortable: our modernly designed rooms are equipped with shower/WC, satellite TV, radio/CD player, minibar, tea station, boot dryer, steam ironing station, safe, hairdryer and, in some rooms, a balcony.

*contains phosphate

Surcharge for substitutions:

Substitution of dumplings **1.00 €**

Substitution of cheese spaetzle **2.00 €**

For Our Little Guests

Räuberteller (Robber's Plate)

A plate with cutlery for your little adventure..... 0.00 €

Portion of French Fries

Who doesn't love fries? Served with plenty of ketchup 3.00 €

Portion of Spaetzle with Sauce

Homemade spaetzle with a generous portion of sauce or ketchup 3.80 €

Dumplings with Sauce

After this, adventure calls again! 3.80 €

Wanderzwerg (Little Hiker)

On a mountain of fries, the chef grows a palm tree (grilled sausage) ... 5.80 €

Ziegenpeter

Crispy breaded pork schnitzel with French fries 6.80 €

Chicken Frites

Breaded chicken breast with French fries, ketchup & mayo 7.80 €

Hamburger

Angus beef patty with a special beefy flavor, served in a brioche-style bun with pickles, fried onions, ketchup, house sauce, and fresh salad 7.80 €

Traditional Cold Dishes

Cheese on Bread 5.50 €

Bread with Cooked Ham* 5.80 €

Bread with Air-Dried Ham

with Black Forest farmhouse ham 6.50 €

Bavarian Sausage Salad*

with bread 8.50 €

Swiss Sausage Salad*

with bread 8.80 €

Traditional Bavarian Head Cheese (sweet & sour)

White and red head cheese in a tangy vinegar marinade, served with bread 8.80 €

Cheese Platter

Generously garnished, served with bread 10.50 €

Black Forest Farmhouse Ham

with bread 11.50 €

Farmer's Cold Platter "Landgasthof Riedl"

Generously garnished platter with white and red head cheese, cheese, smoked meats, butter and bread 12.50 €



Pssst! Have you looked behind the house yet? There's a **meadow** to play on, you can see the **deer** in the enclosure, and watch our **horses** in the paddock. Our **chickens** are there too – **take a peek!**

*contains phosphate

Allergen information is available in our **info folder**.

Please don't hesitate to ask our staff if you need assistance.

Homemade Desserts

Warm Quark Strudel

served with whipped cream 4.80 €

Warm Apple Strudel

served with whipped cream 4.80 €

Warm Quark Strudel

served with vanilla ice cream and whipped cream 5.80 €

Warm Apple Strudel

served with vanilla ice cream and whipped cream 5.80 €

Pancake

A large pancake filled with Nutella or jam 6.50 €

Pancake "Landgasthof Riedl"

A large pancake filled with vanilla ice cream 7.80 €

Ice Cream

Mixed Ice Cream

Three scoops of ice cream of your choice 3.00 €

Mixed Ice Cream with Whipped Cream

Three scoops of ice cream of your choice 4.00 €

Kick it!

Double espresso with vanilla ice cream 4.50 €

Ice Cream

Iced Chocolate

Vanilla ice cream filled with cocoa and topped with whipped cream 5.80 €

Danish Sundae

Vanilla ice cream with chocolate sauce and whipped cream 5.80 €

Sanfter Engel

Vanilla ice cream filled with orange juice 5.80 €

Iced Coffee

Vanilla ice cream filled with coffee and topped with whipped cream ... 5.80 €

Fruit Cup

Assorted ice cream with fruit salad and whipped cream 5.80 €

Schoko Helene

Vanilla & chocolate ice cream on pears, chocolate sauce, whipped cream .. 5.80 €

Vanilla Ice Cream with Hot Raspberries

Vanilla ice cream with hot raspberries and whipped cream 5.80 €

Banana Split

Vanilla & chocolate ice cream, banana halves, chocolate sauce, whipped cream 5.80 €

Egg Liqueur Sundae

Vanilla ice cream with egg liqueur and whipped cream 6.00 €



Celebrate in a rustic, welcoming atmosphere with **up to 25 guests**. The **Stoaberg Hut** provides the perfect setting for cozy gatherings – whether a party, an event, or simply to relax.

Coffee

Cup of Coffee	1.50 €
Espresso	2.00 €
Cappuccino	2.80 €
Large Coffee	2.90 €
Large Coffee "Crema"	2.90 €
Espresso Macchiato Espresso topped with a dash of milk foam	3.00 €
Latte Macchiato Strong coffee with milk foam served in a glass	3.80 €
Coffee with Milk	3.80 €
Double Espresso	3.80 €

Hot Chocolate

Large Hot Chocolate served with whipped cream or milk foam	3.00 €
Espresso Choco Hot chocolate enhanced with espresso	3.00 €
Russian Hot Chocolate Hot chocolate with rum and whipped cream	4.00 €

Tea

Black Tea „Darjeeling Sikkim“ Finest leaves from selected Darjeeling gardens	2.50 €
Black Tea „Earl Grey Blue“ with bergamot, fruit, and blue cornflowers	2.50 €
Fruit Tea Hibiscus and raspberry, fruity and delicious any time	2.50 €
Peppermint Tea Exquisite mint from carefully selected herb gardens	2.50 €
Herbal Tea A blend of South African rooibos and aromatic fennel	2.50 €
Chamomile Tea Sun-kissed chamomile flowers create a delicately scented tea	2.50 €

Winter Warmers

Grandpa's Fruit Mulled Wine made from fruit and berry wine	3.00 €
Black Tea with Rum	4.00 €
Hunter's Tea Hot spiced tea with rum	4.00 €
Grog Hot drink with 4 cl rum	5.00 €

Non-Alcoholic Drinks

Apple Juice 0.2 l	1.90 €
Orange Juice 0.2 l	1.90 €
Table Water 0.4 l	2.90 €
Still Water 0.4 l	2.90 €
Orange Lemonade 0.4 l	3.00 €
Lemon Lemonade 0.4 l	3.00 €
Almdudler 0.33 l	3.40 €
Coca Cola light caffeinated 0.33 l	3.40 €
Coca Cola zero caffeinated 0.33 l	3.40 €
Apple Spritzer 0.4 l	3.40 €
Cola caffeinated 0.4 l	3.40 €
Cola Mix caffeinated 0.4 l	3.40 €
Fritz Rhubarb Spritzer 0.33 l	3.40 €
Non-Alcoholic Wheat Beer with lemon 0.33 l	3.40 €
Grape Spritzer 0.4 l	3.60 €
Blackcurrent Spritzer 0.4 l	3.60 €
Karamalz natural malt drink 0.5 l	3.60 €
Non-Alcoholic Wheat Beer 0.5 l	3.70 €
Non-Alcoholic Beer 0.5 l	3.70 €
Mineral Water Sparkling gourmet bottle 0.75 l	3.80 €

Beer Mix Drinks

Radler The classic mix of light beer and lemonade, 2.6% ABV, 0.5 l	3.30 €
Cola Beer Also called “Trucker” in local slang, half beer, half cola, 2.9% ABV, 0.5 l	3.30 €
Russ Mix of wheat beer and lemonade, 2.9% ABV, 0.5 l	3.60 €
Cola-Weizen Wheat beer topped with cola to create a sweet foam crown, 2.9% ABV, 0.5 l	3.60 €
Berliner Weiße 0.5 l light wheat beer with a dash of raspberry syrup, 2.9% ABV	4.20 €
Heller Moritz Mix of wheat beer and sparkling wine with a slice of lemon, 2.9% ABV, 0.5 l	5.20 €
Goßmaß Bavarian classic! Dark beer mixed with cola, plus 4 cl cherry liqueur or Asbach Uralt, 1.0 l	10.00 €
Laternenmaß 0.5 l wine and 0.5 l lemonade with a glass of sparkling wine filled with cherry liqueur, 1.0 l	15.00 €
Schneemaß 0.5 l sparkling wine and 0.5 l lemonade, mixed with 4 scoops of vanilla ice cream and 4 cl vodka, 1.0 l	15.50 €

Bavarian Beer

Bucher Pils (bottle)

Brewed with the finest hops from Hallertau and Spalt.

Features a delicate hop aroma and mild bitterness, crisp on the palate,
4.9% ABV, 0.33 l **3.20 €**

Grafenauer Helles (draft)

Our most popular beer, bottom-fermented, pale yellow in color,
mildly hopped with a light malty note, 4.9% ABV, 0.5 l **3.40 €**

Erdinger Dark Wheat

Bavarian premium maturation for full enjoyment.

Balanced malt sweetness with a pleasantly refreshing finish
that lingers on the palate, 5.4% ABV, 0.5 l **3.60 €**

Erdinger Light Wheat

Slim, top-fermented wheat beer, sparkling, yeasty aroma,
40% reduced alcohol and calories, naturally cloudy, 2.9% ABV, 0.5 l **3.60 €**

Bucher Alt-Bavarian Dark

Served in a stone mug. Specially roasted dark malts form the base
of this traditional Alt-Bavarian beer. Distinct malt aroma with
a full-bodied, fresh taste and a light sweet-caramel note,
5.2% ABV, 0.5 l **3.60 €**

Erdinger Urweisse

Top-fermented wheat beer with characteristic banana and clove notes,
4.9% ABV, 0.5 l **3.70 €**

Erdinger Pikantus – Dark Wheat Bock

malty and rounded, with hints of nutmeg and fine nougat notes,
smooth finish, 7.3% ABV, 0.5 l **4.00 €**

Red Wine

Red Wine Spritzer 0.4 l **3.90 €**

Zweigelt Lower Austria, dry 0.2 l **4.00 €**

Merlot Kimmle Italy, semi-dry 0.2 l **4.00 €**

November Harvest Burgenland, Austria, sweet 0.2 l **5.00 €**

Primitivo Salento Italy, semi-dry 0.2 l **5.20 €**

Markus Schneider Ursprung dry, 2018, 0.2 l **5.50 €**

White Wine

White Wine Spritzer 0,4 l **3.90 €**

Grüner Veltliner Lower Austria, dry 0.2 l **4.00 €**

Bernkasteler Kurfürstlay Riesling sweet 0.2 l **4.00 €**

Bacchus Kabinett Rheinhessen fruity-mild 0.2 l **4.00 €**

Chardonnay France, dry 0.2 l **4.50 €**

Lugana Ca dei Frati Italy, dry 0.2 l **5.20 €**



Looking for some relaxation?

Take a little time for yourself at Verena's
"Schönheitswerk".

Find out more on our website or ask one of
our team members.

Rosé Wine

Zweigelt Rosé Kamptal, Austria, dry 0.2 l 4.00 €

Portugieser Weißherbst Rheinhessen, semi-dry 0.2 l 4.00 €

Sparkling Wine

Schlumberger White Ice Secco 0.75 l 22.00 €

Schlumberger Rosé Ice Secco 0.75 l 22.00 €

Schlumberger Gold Secco 0.75 l 23.80 €

Aperitifs

Hugo Spritz 0.3 l 4.20 €

Aperol Spritz 0.3 l 4.50 €

Lillet Wild Berry 0.3 l 4.80 €

Specialty Schnapps

Wild Cherry Chili Liqueur

Fruity wild cherry juice with a hint of chili gives this liqueur its unique character, 25% ABV, 2 cl 2.80 €

Hirschkuss

Full-bodied, slightly bitter herbal liqueur made from around 40 herbs and roots. Traditionally crafted according to an old family recipe and secret formula, 38% ABV, 2 cl 3.00 €

Kernlos

Fruity plum liqueur, a delight for all the senses, 20% ABV, 2 cl 3.00 €

Pistenbrenner

Williams pear brandy refined with pear juice, 35% ABV, 2 cl 3.00 €

Old Hazelnut

Barrel-aged hazelnut schnapps, rich aroma and taste of gently roasted hazelnuts, 41% ABV, 2 cl 3.00 €

Old Williams Christ Pear

Fine barrel-aged pear schnapps, wonderfully mild and fruity, characteristic pear flavor, 41% ABV, 2 cl 3.00 €

Old Strawberry

Mild strawberry schnapps, aged in stainless steel, stoneware and finished in wooden casks; especially smooth texture, balanced taste, 41% ABV, 2 cl 3.00 €

Old Lake Constance Apple

Fruity, intense taste of sun-ripened apples from Lake Constance, barrel-aged, 41% ABV, 2 cl 3.00 €

Fruit Magic

fruit brandy blend from fully ripe apples and pears, rounded with the aroma of ripe figs, 34% ABV, 2 cl 3.00 €



Our guest lounge – cozy and modern!

The perfect place to relax and enjoy – whether for a tasty meal or just a refreshing drink.

Spirits

Fruit Brandy (Obstler) 38% ABV, 2 cl	2.70 €
Jägermeister 35% ABV, 2 cl	2.70 €
Apricot Liqueur (Marillenlikör) 25% ABV, 2 cl	2.70 €
Asbach Uralt 38% ABV, 2 cl	2.70 €
Ramazzotti 30% ABV, 2 cl	2.70 €
Baileys 17% ABV, 2 cl	2.70 €
Lusenwasser 40% ABV, 2 cl	2.70 €
Apricot Brandy (Marillenbrand) 40% ABV, 2 cl	2.70 €
Bärwurz 40% ABV, 2 cl	2.70 €
Williams Pear 40% ABV, 2 cl	2.70 €
Penninger Blutwurz 50% ABV, 2 cl	3.00 €

Alcoholic Mixed Drinks

Asbach & Cola caffeinated	3.50 €
Captain Morgan & Cola caffeinated	3.50 €
Vodka & Apple Juice	3.50 €
Bacardi & Cola caffeinated	3.50 €
Jack Daniels & Cola caffeinated	4.00 €

Dear Guests,

We hope you had a wonderful time with us and enjoyed your visit.

We're always happy to hear your ideas and suggestions – our aim is to make every visit pleasant and full of good moments.

A recommendation to your friends and family is the nicest compliment we could receive.

Thank you for coming – we look forward to welcoming you back soon!

Thank you
for visiting us



All information is provided without guarantee.

Prices include VAT and service.

Subject to change.



History

Kapfham

At the western edge of Hohenau, in the village of **Kapfham** (formerly Wasching), history goes back to around 1380.

Exact founding dates are unknown for most villages of that time, but it's believed that Kapfham grew up at the end of the **14th or beginning of the 15th century**, especially around what is now **Gasthof Riedl**, which started out as a **tavern**.

Back then, borders were not clearly defined. The local ruler, **Cardinal Prince-Bishop Philipp of Lamberg** – whose family colors, white-blue-white-blue, appear in the Wasching coat of arms – negotiated with the Electorate of Bavaria to set the official boundaries.

In 1692, a series of **waist-high boundary stones** were placed. Some of these can still be seen today at the foot of **Geistlicher Stein**, on **Steinberg**, and on **Lusen**, marking what were once the districts of Grafenau and Wolfstein.



Opening Hours:

Our kitchen is ready to serve you every day
from 11:30 a.m. to 2:00 p.m. and
from 5:30 p.m. to 8:00 p.m.



Landgasthof Riedl

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