



# Eat and drink well

Tante Paula Hopfensee • Fischerbichl 17 • 87629 Fuessen/Hopfensee  
Phone number: 08362 – 5056860 • [www.tantepaula-hopfensee.de](http://www.tantepaula-hopfensee.de)

No rest day! Consistently good food from 11:30 a.m. to approx. 9:30 p.m.  
Lots of dishes to take away!

All previous editions are invalid

Vegetarian and vegan dishes are specially marked!



WELCOME to the Tante Paula at the Hopfensee.

Nothing else than wet flatbread is said to be the beginning of brewing beer around 10 000 BC. This accidentally formed mush began to ferment because of yeast spores in the air. In this way arose an alcoholic, intoxicating mixture that is making and will make history. Baking and brewing were part of everyday business in the middle ages. There were women like Paula who made excellent beer because baking and brewing took place one after the other at the same fireplace such as in the village's own bakehouses. During the baking process, yeasts were released which could be found in the air of the bakehouses. These yeast particles set the fermentation process in motion during the beer production.

## Useful information and special features about us



### + Water - House connection with Grander water

### + Salt to season the dishes

In the kitchen we only use natural, untreated salt (not refined) and sea salt for seasoning on the tables.

### + Spices and herbs

Only herbs and spices are used in the making and refinement of our dishes. No flavour enhancers or artificial aromas.

### + Kitchen without microwave

Enjoy high quality food that is not exposed to microwave treatment, only cooked gently.

### + Food

Many of our dishes are made using the sous-vide method. Sous vide describes the method of cooking meat, fish or vegetables at low temperatures less than 100 °C.

We are happy to pack your leftovers in sustainable packaging at a cost price of 0,50 €

## Non-alcoholic thirst quencher



**Sparkling water** Grandeur water 1,0l for 6,40 or 0,5l for 4,20 or 0,25l for 3,20

**Still water** Grandeur water 1,0l for 6,40 or 0,5l for 4,20 or 0,25l for 3,20

**Sparkling mineral water** 0,75l for 6,40 or 0,25l for 3,40

**Libella Cola**<sup>1,3,7</sup> or **Coca Cola (light)**<sup>1,3,7</sup> or fruity **orange soda, lemon soda** or

**Cola-Mix**<sup>1,3,7</sup> 0,4l for 4,20 or 0,2l for 3,20

**Elderberry spritzer** with fresh mint 0,4l for 4,40

**Homemade iced tea** with ice cold fruits 0,4l for 4,40

**Homemade lemonade** with mint and lime 0,4l for 4,80

## Juices



Thirst-quenching **apple juice spritzer** 0,4l for 4,40 or 0,2l for 3,40

Fruity **orange spritzer** 0,4l for 4,40 or 0,2l for 3,40

Refreshing **passion fruit spritzer** 0,4l for 4,40 or 0,2l for 3,40

Tasty **currant spritzer** 0,4l for 4,40 or 0,2l for 3,40

**Pure juices** 0,4l for 4,80 or 0,2l for 3,80

**Passion fruit, currant or orange**

Better to much  
to eat than to  
less to drink



## Bavarian beer specialties

The **golden one** beer from the barrel 0,5l for 4,60

Refreshing **shandy** 0,5l for 4,60

Sparkling **russ** a mix of wheat beer and lemon soda 0,5l for 4,60

**Premium pilsner** 0,33l for 4,20

Sparkling **wheat beer** from the barrel 0,5l for 4,60

**Dark wheat beer** 0,5l for 4,60

**Dark beer** 0,5l for 4,60

**Cola-Weizen** wheat beer mixed with cola 0,5l for 4,60

**Non-alcoholic wheat beer** 0,5l for 4,60

**Non-alcoholic beer** 0,5l for 4,60

## Special beer enjoyment

My aunt Paula brewed beer at home. Fascinated by the smell and taste in childhood days, I always wanted to brew beer by myself. Now we have our own microbrewery and we brew handmade bavarian beer. Lager, dark or wheat beer are brewed here in accordance with the purity law from 1516. Our beers are unfiltered, thats the only way how all the good ingredients stay in the beer.

**Aunt Paula** is an unfiltered, bottom-fermented beer 0,5l for 4,90

**Uncle Josef** is an unfiltered, bottom-fermented dark beer 0,5l for 4,90

**Aunt Liesl** is an unfiltered, top-fermented wheat beer 0,5l for 4,90



**Pack of 6 - Paula, Josef, Liesl** to take away in a wooden carrier, 6 bottles of 0,5l each, 19,90

**Men handbag** 6 bottles of 0,5l each, 16,40

Or a whole **Paula-barrel** with an integrated tap, 5l for 22,90

## We have our own small brewery



We produce the best beer liqueur 19%.

**Beer liqueur to give away or take away** 0,25l for 11,90 or 0,5l for 16,90

## From the wine cellar in organic quality

From the winegrower Schnabl in the wine district and winegrower Schleiner in Retz. Family businesses, who practice their craft with love and conviction.



**Organic Zweigelt red** remarkable quality, fruit and fullness paired with some tannin, matured in wooden barrels, winegrower Schnabl 0,25l for 6,90

**Organic Veltliner white** fruity in the nose and on the palate, with slightly spicy peppery notes, winegrower Schnabl 0,25l for 6,90

**Organic Merlot red** outstanding quality wine, elegant and clear red, taste like dark chocolate and blackberries, winegrower Schleiner 0,25l for 7,40

**Organic Müller-Thurgau white** semi-dry, fine fruity fragrance, very fresh taste, winegrower Schnabl 0,25l for 6,90

**Organic Rosé** excellent rosé wine, semi-dry, fruity with aromas of red berries and fresh green apples, Schleiner 0,25l for 6,90

**Wine spritzer white/red** with organic wine 0,25l for 5,40 and 0,5l for 7,40

from the oldest winery in Italy, Giol Castle

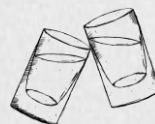
**Organic Pinot-Grigio white** the scent of ripe apricots and the finest play of fruit on the palate, vegan and certified organic 0,25l for 7,40

## Appetizer!

**Aperol SPRITZ** the Italian classic 7,20

**Hugo** – the fresh aperitif from South Tyrol 7,20

**Lillet Wild Berry** a Lillet cuvee liqueur with Schweppes Wild Berry 7,40



Sometimes it needs a liqueur or something harder! We have **Ramazotti** with ice and lemon 2cl for 3,60 or **Eggnog** 4 cl with ice cream for 3,90

Or his friends **Averna**, **Fernet**, **Grappa**, **Jägermeister**, **Sambuca** 2cl for 3,60

The local **Obstler** or **Enzian** 2cl for 3,30

**Beer liqueur** 19% 2cl for 2,90

## Something special from Prinz Distillery:

An **„old apricot“** 2cl for 4,10 or **„old hazelnut“** 2cl for 4,10

or **„old pear brandy“** it calms stubborn donkeys or those who have to handle them 2cl for 4,10

## Paulas schnapps:

**Zickentöter** (currant liqueur 15%) it's our narcotic for annoying women, without prescription, honeyed and tongue paralyzing 2cl for 3,21

**Donkey driver** (fruit brandy 38%) it makes stubborn donkeys docile, crawling increases the effect. 2cl for 3,21



## Coffee party



(Allgäuer Kaffee is a registered trademark from us)

Beverages made from roasted plants and grains were already brewed in the ancient Babylon and Egypt. In the 18th century coffee beans became a rare and expensive luxury good, because of the prussian coffee monopoly 1781 and the continental blockade from 1806. So people in our part of the world came up with the idea of devising drinks which should at least taste like coffee. This is how a drink was created that aunts and grandmothers used to make. It was called Muckefuck (probably from „mocca faux“ – french for fake coffee) and is still known as a caffeine free coffee alternative, e.g. barley coffee, chicory coffee or spelt coffee.

**Hot espresso** 2,60

**Cup of coffee** 3,20

**Espresso macchiato** 3,40

**Mug of coffee or double espresso** 4,40

**Frothy cappuccino** 3,60

**Latte macchiato, milk coffee, hot chocolate** 4,20

## Organic tea enjoyment not only for tea partys



Paulas fine open organic tea blends and herbal teas, without additives, naturally and served in a large cup for 3,90.



**Earl Grey**

**Alpine herbal tea**

**Chamomile tea** chamomile flowers

**Herbal tea** with ginger

**Peppermint tea** peppermint leaves


**Fruit tea**

## For Kids



**I don't know** schnitzel from pork with french fries 10,90

**I am not hungry** pizza with ham<sup>2,3</sup>, salami<sup>2,3</sup> 9,90 or cheese 9,40

**I don't care** crispy french fries with ketchup or mayonnaise 5,90 

**I don't want that** spaetzle with gravy 6,40

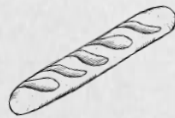
## Soups





**Tomato soup** a fruity vitamin boost 6,60  also available as vegan without cream 


**Beef broth** with homemade pancake stripes 6,20


## Appetizers




**Bruschetta** toasted baguette slices with tomatoes and garlic 8,90 


**Garlic bread** heated, with our garlic butter spread 4,40 

**Pizzabread** with tomato sauce 9,90 plus garlic 10,40 

**Pickled olives**, with baguette 7,40 

**Farmer baguette** oven fresh in slices 2,40 

TIP

**Oven-warm oregano flatbread** with real buffalo mozzarella, fresh cherry tomatoes and arugula on oven-fresh oregano bread 17,90 

Dear guests, if you are affected by allergies, please let us know. Our allergen card contains information about the allergenic ingredients in our dishes. All prices in euros including fairy tale tax and friendly service.


Labelling: Dye 1, preservatives 2, antioxidant 3, flavor enhancer 4, sulfured 5, blackened 6, caffeinated 7, phosphate 8, sweetener 9

## Salads





Our vitamin variations are based on a fresh salad mixture with colorful raw food stripes, cherry tomatoes, cucumber, red onions and vinegar/oil.


**Small mixed salad** 6,20 


**Motley** large, mixed, colourful salad 9,90 


**Angler's delight** mixed salad with tuna, olives and fresh peppers for 17,40

**Mountain summer** colourful salad, grilled vegetables and real sheep cheese 17,90  

**Chicken** colourful salad with sous-vide cooked chicken breast fillet (approx. 200g) 18,60

**Orient** colourful salad with falafel and homemade chickpea hummus 17,90 

**Herdsman salad** colourful salad with pepperoni, red onions, olives and real sheep cheese 16,40 

**Hüttengaudi** colorful salad with baked Kässpätzle patty and fruity cranberry 17,90 

We recommend the **oven fresh farmer baguette** for our salads 2,40 

## Hearty snacks





**Bavarian sausage salad** with pickles, onions and bread 10,90


**Swiss sausage salad** with cheese, pickles, onions and bread 11,90


**Currywurst**<sup>2,3,8</sup> with homemade curry-sauce and a lot of french fries 12,90 as a giant sausage +4,90


## Vegan specialties




**So-Ja-Gyros** (organic) with grilled vegetables, french fries and vegan dip 19,90  

**Mixed grilled vegetables** with Falafel and homemade chickpea hummus 17,90 

**Orient** colourful salad with falafel and homemade chickpea hummus 17,90 


**Pea king Burger** plant patty with pea protein, salad, onions and vegan burger sauce 14,90   
with french fries +5,20



Our homemade **vegan grilled cevapcici** (made from pea protein), the classic from the Mediterranean with crispy french fries and mild ajvar for 20.40 

TIP

## Pasta made from 100% spelt flour





**Pasta Napoli** taste the mediterranean scent. Pasta with homemade tomato sauce 11,40 

**Pasta arrabiata** (spicy) pasta with tomato sauce and spicy pepperoni 12,40  

**Pasta al Tonno e promodoro** Pasta with tuna, olives, capers, fresh garlic in a fruity tomato sauce 15,40

**South tyrolean pasta** bestseller with smoked bacon<sup>2,3,8</sup>, onions, mushrooms and tomato sauce 15,40

**Holiday dream** pasta with real sheep cheese, fresh cherry tomatoes, olives, vegetables and fresh garlic 15,90  

## Burger




Our burgers are made with outstanding beef (about 180 gr. gross weight) from the alpine cattle. With **spelt burger bun**, salad, onions, cucumber relish, cocktail sauce, mustard-mayo, bbq-sauce and a lot of love.

**Classic Burger** for 13,40 with french fries +5,20

**Dairy Burger** with cheese for 14,90 with french fries +5,20

**Mountain farmer Burger** with fried egg for 14,90 with french fries +5,20

**Swiss Burger** with hash brown for 14,90 with french fries +5,20

**Pea king Burger** plant patty with pea protein, salad, cucumber relish, onions, our bbq-sauce and vegan burger sauce 14,90 with french fries +5,20 

**Allgäu burger** with Kässpätzle patty (our own creation) and fruity cranberries 16,90 with french fries 5,20

**To pimp up the burgers:** 

bacon 1,50 | spicy pepperoni 1,50 | cheese 2,20 | fried egg 2,20 | hash brown 2,20 | glutenfree bun 3,-

## Mediterranean classics



**Chicken breast fillet „mediterranean“** low carb (approx. 200 gr. raw weight) with colourful oven baked vegetables and sour cream with cucumber 20,90 with side salad +5,90

**Premium fjord salmon** with mediterranean grilled vegetables, sour cream with cucumber and hash browns 24,90 with side salad +5,90

**TIP**

Our homemade **grilled cevapcici** (mixed pork and beef), the classic from the Mediterranean with crispy french fries and mild ajvar for 19,40 with a side salad 5,90



## Paulas festive dishes



**Pork schnitzel** „viennese style“ with either potato salad or crispy french fries 16,40 with side salad +5,90. **With gluten free breading** +3,50

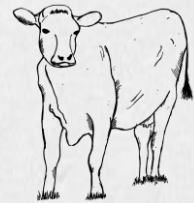
**Wiener schnitzel „original“** from the veal with either potato salad or french fries 23,90 with side salad +5,90

**Cordon Bleu** classically filled with ham and cheese and optional potato salad or french fries 20,40 with side salad +5,90

**Optionally with fruity cranberry 1,50 on top**

TIP

**Roast beef with onions „original“** a wonderful piece of roast beef (approx. 250 gr. raw weight) with roasted onions, hearty kässpatzen and gravy 28,90 with side salad +5,90



**Mixed grill plate** beef, pork fillet, chicken breast fillet and roasted sausage with herb butter, french fries and grilled vegetables 21,90 with side salad +5,90

**Rumpsteak „classic“** (approx. 250 gr. raw weight) from a selected premium pasture-raised beef, juicy and tasty, with homemade herb butter and crispy french fries 26,90 with side salad +5,90

**Pork fillet „mountain farmer style“** with kässpatzen, gravy and roasted onions 22,90 with side salad +5,90

**Roast beef** in a good sauce with napkin dumplings and vegetables from the market 19,90 with side salad +5,90

**Beef goulash** with napkin dumplings and root vegetables 20,40 with side salad +5,90



**Allgäuer Kässpatzen** spelt spaetzle with Emmentaler and alpine cheese, with roasted onions and green salad 15,40



**Currywurst<sup>2,3,8</sup>** with homemade curry-sauce and a lot of french fries 12,90 as a giant sausage +4,90

**Kaiserschmarrn** every emperor bows here, with vanilla ice cream or fruits, as a main dish 17,90




TIP

## Pizzas with spelt flour approx. 32cm €



Our Pizzas are handmade and baked directly on stone and topped with homemade tomato sauce and good real mozzarella cheese.

**Margareta** the classic one with tomato sauce and cheese 10,90 


**Salami**<sup>2,3,4</sup> or **Prosciutto**<sup>2,3</sup> for 12,90

**Bella Napoli** „See Naples and die“ – we can only speculate what Goethe meant.


With tuna and red onions 14,40


**Swabian Festival** for all who love a lot of toppings, with ham<sup>2,3</sup>, salami<sup>2,3,4</sup>, fresh mushrooms, mild pepperoni, fresh peppers and red onions 15,90

**My Allgäu** with farmers bacon<sup>2,3,8</sup>, mild pepperoni, red onions, allgäu cheese and fresh garlic 14,90



**Italy** with fresh cherry tomatoes, real buffalo mozzarella and arugula 17,90 


**Four Seasons** with ham<sup>2,3</sup>, salami<sup>2,3,4</sup>, fresh mushrooms and fresh peppers 14,90

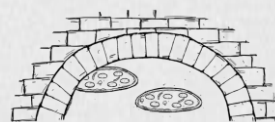
**Budapest** with ingredients typical of the country such as fresh peppers,  spicy pepperoni and salami<sup>2,3,4</sup> for 14,40

**Vegetarian** with olives, fresh peppers, red onions, cherry tomatoes and fresh mushrooms 14,90 



**Veronika** with ham<sup>2,3</sup>, salami<sup>2,3,4</sup> and fresh mushrooms 14,40


**Zeus** with real sheep cheese, spicy pepperoni and olives 14,90  

**Pizzabread** with tomato sauce and without cheese 9,90 with garlic +0,50 



## White Pizzas


**Lodge flatbread** topped with sour cream with cucumber, grated potato,   allgäu cheese and arugula 15,40


**Oven-warm oregano flatbread** „Paula style“ with real buffalo mozzarella, fresh cherry tomatoes and arugula 17,90 


It's possible to get any brewer flatbread with gluten free dough. The dough is made separately and baked in the oven on an extra tray. 4,50 additional


## Sweet tooth





**Kaiserschmarrn** every emperor bows here, with vanilla ice cream or fruits 11,90   
as a main dish 17,90


**Grandma Lena`s fried apple rings** „Allgäu style“ with vanilla ice cream 9,40 


**Warm apple strudel** based on a traditional viennese recipe, with vanilla ice cream 7,90 



**Chocolate cake** warm with vanilla ice cream 8,20 

**Eggnog mug** vanilla ice cream with a lot of eggnog liqueur<sup>1</sup> and whipped cream 8,90 

**Iced coffee** delicious coffee with vanilla ice cream and whipped cream 8,40 


**Vanilla ice cream** 1 scoop 2,70 or 2 scoops of ice cream 4,90 

**Hot grandpa** 4cl hot beer-liqueur<sup>1</sup> with whipped cream on top 4,40 

**Tartufo** (italian for truffle) delicious zabaglione and chocolate ice cream with a heart of bitter-tart chocolate sauce dusted with cocoa 6,90  

The truffle under the ice! It is fascinating to learn that this delicious ice cream specialty has its origins in the 1930s and was specially developed for Prince Umberto, later King Umberto II.

## For Kids:

**Strawberry expert** can you think of a better combination than vanilla and strawberry? Neither do we... Bourbon vanilla ice cream and strawberry fruit ice cream with strawberry sauce, for the kid-friendly price of 4,20 

## Paula warmly welcomes you to her cozy place at the Hopfensee

Whether in the light-flooded conservatory, the cozy antique wood parlor and the flames in the fireplace – or in Paula’s good old parlor with the large tiled stove – a homely alpine atmosphere awaits you. A visit in the evening is particularly worthwhile when all the lights at Tante Paula’s envelop the restaurant in a magical ambience.

*Open daily!*  
Consistently good hot  
food from *11:30 a.m.*  
to approx. *9:30 p.m.*



*Thanks from aunt Paula and her capable helpers for your  
visit. Until the next meal!*

*[www.tantepaula-hopfensee.de](http://www.tantepaula-hopfensee.de)*

*Now you can simply order and pay at the table  
with your smartphone!*

And this is how it works:

- 1. scan the QR code on the table*
- 2. select your meal*
- 3. select payment method*
- 4. enjoy!*