

CHARLYS Topf-Gucker DAS WIRTSHAUS

Hi dear guests, welcome to my restaurant Topf - Gucker.


My name is Charly, I'm your host and chef with heart and soul. To keep it short and simple, "Topf-Gucker" means, you are always welcome to have a look, what we do in the kitchen. We only use best regional products, Allgäu meat and Bavarian vegetables as well as biological spices.

Enjoy your meal, yours sincerely Charly

Opening hours: Mon / Tue closed | Wed – Fri 5 – 12pm | Sat 11am – 2pm + 5-12pm | Sun + legal holidays 11am – 12pm
kitchen times: 11.30am – 2pm, 5.30 – 9pm

Starter

Asparagus salad with potatoes and smoked salmon € 12,90

Small mixed salad with roasted pips
and Champagne dressing € 5,90 

For salad lovers: a big mixed salad € 11,90 

*The dressing is made of finest vinegar from the French district Champagne.
It's light sourness brings in the special taste.*

The Stock pot

*We change our soup creations with every new menu. All of them are cooked
with love, long time and the result is best taste.*

Beef consommé with ravioli € 5,50

Asparagus velvet soup € 5,50

Fish & Vegetarian

Salmon filet on asparagus ragout with gnocchi € 19,90

Asparagus vegetables with polenta terrine € 15,90

For meat lovers (with one side dish & sauce)

Well aged and light marbled Allgäu beef rump steak 200g € 25 

Well aged Allgäu beef filet 200g € 33

Viennese Schnitzel (roast loin of veal) € 19,90 

Please choose your side (one side dish & sauce included)

French fries, typical Bavarian thimble dumplings made with cheese,
fresh vegetables, homemade bread dumpling, mixed salad

extra side dish: extra charge € 4

Sauces: smooth onion sauce (special home style), home made steak sauce,
Topf-Gucker herb butter, spicy pepper sauce, light cream sauce, wild
cranberry relish. 2. Sauce extra charge € 2,50

Let's talk about steak doneness.

Your beef is at its best, grilled medium, medium – rare or rare. Medium –
well is still ok for me, but well-done is a real torture. For the nice steak and
for me. So please, have a heart! (If you really wish, I will do it for you.)

We change our menu every three month.
So let's discover our new dishes.
We serve every day some specials to surprise you.


 There are some beloved dishes we always serve.

Our regional Allgäu delicacies

Tender lamb curry

with sweet potato hash browns € 19,90

"Swabian Story" – our dish for 2

Tender beef filet and roast, typical Bavarian thimble dumplings made with
cheese, homemade bread dumpling, pasta squares filled with meat,
thick noodles made of potatoes, vegetables € 39,90 ^{7,15} 

"Topf - Gucker Pan"

Tender pork filet with homemade bread dumpling, roast beef and onions
with typical Bavarian thimble dumplings made with cheese and home –
made pasta square filled with meat € 18,90 ^{7,15} 

Classics

Swabian salad: strips of sausage, gherkins, red onions
(with oil and vinegar dressing) and bread € 9,90 ^{2,7,11,15}

Typical Bavarian thimble dumplings made
with alp cheese and roasted onions € 8,90

Homemade pasta squares (filled with meat) with
soft-boiled egg and mixed salad € 9,90 ^{7,15}

2 preservative, 7 phosphate, 11 sweetener, 15 pickling salt

Sweets

Sorbet (changing sorts) with Prosecco € 6

Cheese cake with cherry compote € 10,90

On Thursdays

Thursday is burger – day!

Only one day per week we serve our extremely delicious Topf-Gucker-burger. You should try it!

Finest Beef Burger with Cheddar cheese and Jalapeno in
a crispy beer bun, served with French Fries € 13,90

On Sundays

Like an old tradition in Bavarian taverns, we serve
every Sunday our fresh Sunday roast

Children's menu

Small Viennese Schnitzel with French Fries € 9,90

Fresh Bavarian thimble dumplings with cream sauce € 4,90

French Fries with tomato ketchup € 4,90

Homemade bread dumpling with cream sauce € 4,90

To take home

Homemade lard mixed with greaves € 4,90

Biological spicy salt € 4,90

Our Dressing for the best Swabian salad made of strips of sausage € 6

Champagne salad dressing € 8



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Non alcoholic drinks

Still mineral water / sparkling water	0,25 l	€ 2,00
	0,5 l	€ 3,50
	1,00 l	€ 4,90
Orange juice	0,25 l	€ 2,80
Apple juice (unfiltered)	0,25 l	€ 2,80
Grape juice (red)	0,2 l	€ 2,80
Black currant juice	0,2 l	€ 2,80
Juice - spritzer	0,25 l	€ 2,50
	0,5 l	€ 3,90
Coca Cola ^{1,3,9}	0,2 l	€ 2,50
	0,4 l	€ 3,90
Orangeade ^{1,3}	0,2 l	€ 2,50
	0,4 l	€ 3,90
Fizzy drink (mixture of orangeade and cola) ^{1,3,9,12}	0,2 l	€ 2,90
	0,4 l	€ 3,90
Lemonade ¹¹	0,2 l	€ 2,50
	0,4 l	€ 3,90
Schweppes Bitter Lemon ¹⁰	0,2 l	€ 2,90
Schweppes Tonic Water	0,2 l	€ 2,90

1 colorant, 3 antioxidant, 9 contains caffeine, 10 contains quinine, 11 sweetener, 12 contains phenylalanine

Beer specialties

Augustiner Bräu München



Augustiner lager	0,5 l	€ 3,30
<i>The smell is light, pure with a fresh tone. Flowering hops and malt flavours excellently support the balanced body and offer you a the tangy experience. Traditionally served in a 0,5 litre Augustiner beer glass.</i>		
Augustiner pils	0,33 l	€ 3,00
<i>It's fresh yellow color and it's bright shiny look as well as it's fresh and pure smell, gives the pils a special charm. The white crest ist stable and fine pored. With elegant lemon and hops notes and a typical dry bitterness, the pils has a very balanced finish.</i>		
Augustiner Edelstoff	0,5 l	€ 3,50
<i>Shiny straw - yellow, flowering malt flavours, smooth and mild body. The "Edelstoff" convinces with balanced sweetness and light bitterness of the hops.</i>		
Augustiner wheat beer	0,5 l	€ 3,50
<i>The look ist typical: light amber and fine yeast cloudiness, which match perfectly with the distinct fruit flavours of banana, pineapple and mango. Although traditionally brewed and bottle conditioned, it's voluminous body is tangy and refreshing.</i>		
Augustiner Dark Ale	0,5 l	€ 3,50
<i>The clear nature reminds of the color of chestnuts and gives a very special expression to the dark lager. Mind roast flavours, combined with light caramel and cacao notes are characteristic for the smell. The exquisite body of malt and coffee flavours is supported by a nice freshness and harmonical bitterness.</i>		

Spritzer

Spritzer with red wine	0,25 l	€ 2,90
	0,5 l	€ 4,90
Spritzer with white wine	0,25 l	€ 2,90
	0,5 l	€ 4,90

Hot drinks

Espresso ⁹	€ 2,30
Espresso double ⁹	€ 4,60
Macchiato ⁹	€ 2,50
Espresso Corretto - espresso with grappa ⁹	€ 5,00
Cup of brewed coffee ⁹	€ 2,50
Pot of coffee	€ 4,80
Coffee with milk ⁹	€ 3,00
Cappuccino ⁹	€ 3,00
Latte Macchiato ⁹	€ 3,00
Hot Chocolate	€ 3,50
Pot of tea (different flavours)	€ 4,20

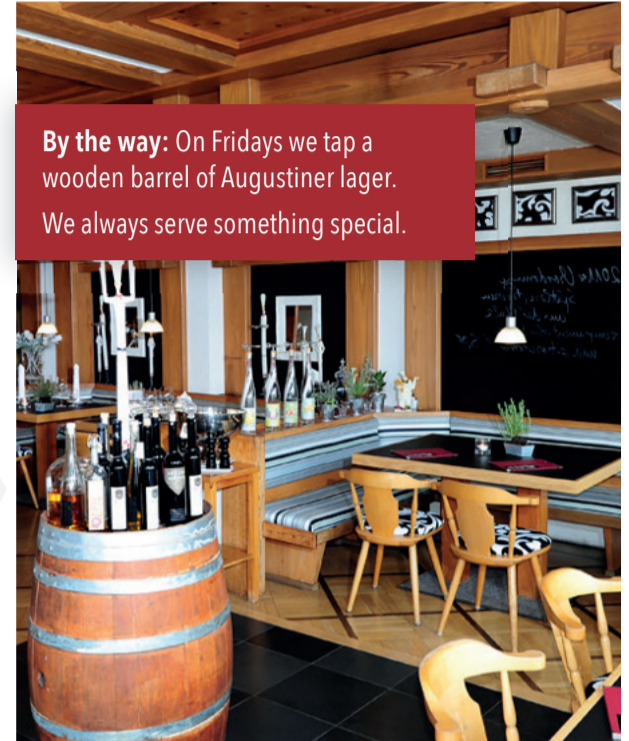
11 sweetener, 9 contains caffeine



Appetiser

Bottle Blanc de Blanc, Brut, from Pierre Larousse, Wissembour	€ 22
Bottle Crémant de Loire Rosé from J. de Villaret, Saumu	€ 33
Glass Blanc de Blanc, Brut, from Pierre Larousse, Wissembour	0,1 l € 4,90
In-house Appetiser	0,1 l € 6,00
Martini bianco ^(15% Vol.)	5 cl € 5,00
Sherry Fino Manzanilla La Guita ^(15% Vol.)	5 cl € 5,00
Taylor's Vintage Portwine 2004	5 cl € 6,50
Campari-Orange ¹	4 cl € 5,00
Gin Tonic (Bombay Sapphire ^{40% Vol.})	4 cl € 6,00

1 colorant



By the way: On Fridays we tap a wooden barrel of Augustiner lager. We always serve something special.

Digestif from the wood

Grappa from Jacopo Poli ^(40% Vol.)	2 cl	€ 4,50
Sarpa Riserva di Poli		
Brandy Torres 10 Gran Reserva ^(38% Vol.)	2 cl	€ 4,90
Gewürztraminer wine marc, Dr. Schneider, 3 years aged in oak barrels ^(42% Vol.)	2 cl	€ 5,00
Walnut liquer, Dr. Schneider ^(28% Vol.)	2 cl	€ 4,00

Noble brandy

Noble brandy from the distillery Salzgeber

Old plum ^(45% Vol.)	2 cl	€ 4,30
Apricot ^(42% Vol.)	2 cl	€ 4,30
Williams-Christ pear ^(40% Vol.)	2 cl	€ 4,30
Mirabelle ^(42% Vol.)	2 cl	€ 4,30
Forest-Raspberry spirit ^(40% Vol.)	2 cl	€ 4,30

Noble brandy from the distillery Ziegler

Wild plum	2 cl	€ 5,90
Riesling marc, vintage 1989	2 cl	€ 6,90