



Eat and drink well

Tavern Beim Olivenbauer • Uferstraße 30 • 87629 Hopfen am See

Phone number: 08362-926584 • www.beim-olivenbauer.de

Open daily!

Consistently good food from 11:30 a.m. to approx. 9:30 p.m.

All previous editions are invalid

WELCOME to our vacation kitchen! Pizza, pasta and more

The Olivenbauer invites you on a journey to the south. Enjoy the best recipes of the regional cuisine and the great magician who enchants everything:

our first class olive oil.

Vegetarian and vegan dishes are specially marked!



An old house, a donkey named Olivia and excellent olive oil...

...these are the ingredients and events that came together in 1998 when Rainer Jörg decided to buy a house in need of renovation with a restaurant in it in his home village Wertach. Shortly thereafter, the prototype of the mediterranean transport, donkey lady Olivia, found a new home with him. The current pizza maker was also looking for a new home, so it was time for the electrician and entrepreneur Jörg to deal with the italian cuisine and the best ingredients for it. What would the italian cuisine be without olives and olive oil? Even if Rainer Jörg can not grow the olives by himself in the Allgäu – the idea of good italian cuisine „Beim Olivenbauer“ was born. You can also find dishes from the bavarian kitchen as well as vegetarian and vegan dishes. The philosophy of all Olivenbauer restaurants is to use simple, good, natural ingredients and as regional and seasonal as possible.

What our guests like to order the most:



Pan gyros from pork, sour cream with cucumber, red onions and french fries

Cordon Bleu classically filled with ham and cheese, with fruity cranberries and french fries

Swabian Festival for all who love a lot of toppings, with ham^{2,3}, salami^{2,3,4}, fresh mushrooms, mild pepperoni, fresh peppers and red onions

Hash brown Burger with beef (about 180 gr. gross weight), hash brown, spelt burger bun, salad, onions, cucumber relish, cocktail sauce, mustard-mayonnaise, bbq-sauce

Braised ox cheeks with gravy, napkin dumplings and root vegetables

Orient colourful salad with falafel and homemade chickpea hummus 

South tyrolean pasta pasta with smoked bacon^{2,3,8}, onions, mushrooms and ham-cream-sauce^{2,3,8}

Fruity lemonade



Sparkling water 1,0l for 5,40 or 0,5l for 3,40 or 0,25l for 2,50

Still water 1,0l for 5,40 or 0,5l for 3,40 or 0,25l for 2,50

Still mineral water or **sparkling mineral water** 0,75l for 5,60 or 0,25l for 3,10

Libella Cola^{1,3,7} or **Coca Cola (light)**^{1,3,7} or fruity **orange soda, lemon soda** or **Cola-Mix**^{1,3,7} 0,4l for 3,70 or 0,2l for 2,80

Elderberry spritzer with fresh mint 0,4l for 3,80

SeeZüngle a natural and healthy Allgäu soft drink and 100% made from organic ingredients, without alcohol. Barley, water and fruits – these are the most important raw materials. The Seezüngle is available in three different flavors. Cherry, pear and currant, served in a flip-top bottle 0,33l for 3,60

Homemade iced tea 0,4l for 4,10

Homemade lemonade 0,4l for 4,40

Juices



Thirst-quenching apple juice spritzer 0,4l for 3,80 or 0,2l for 2,90

Fruity orange spritzer 0,4l for 3,80 or 0,2l for 2,90

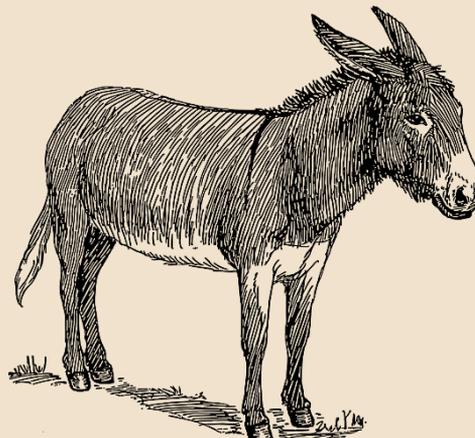
Refreshing passion fruit spritzer 0,4l for 3,80 or 0,2l for 2,90

Tasty currant spritzer 0,4l for 3,80 or 0,2l for 2,90

Pure juices or nectar 0,4l for 4,20 or 0,2l for 3,10

Passion fruit, currant or orange

Better to much
to eat than to
less to drink



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 our lager beer 0,5l for 4,40

Uncle Josef our dark beer 0,5l for 4,40

Aunt Liesl our wheat beer 0,5l for 4,40



Pack of 6 – Paula, Josef, Liesl to take away in a wooden carrier,
6 bottles of 0,5l each, 17,90

Men handbag 6 bottles of 0,5l each, 13,90

Or a whole **Paula-barrel** with an integrated tap, 5l for 19,90

Bavarian beer specialties

Our **house beer** in a flip-top bottle 0,5l for 4,20

The **golden one** beer from the barrel 0,5l for 4,10

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

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

Premium pilsner 0,33l for 3,60

Sparkling **wheat beer** from the barrel 0,5l for 4,10

Dark wheat beer 0,5l for 4,10

Dark beer 0,5l for 4,10

Cola-Weizen wheat beer mixed with cola
0,5l for 4,10

Non-alcoholic wheat beer 0,5l for 4,10

Non-alcoholic beer 0,33l for 3,60

We have our own small brewery

We produce the best beer liqueur 19%.

Beer liqueur 2 cl for 2,40 **warm with whipped cream** 3,90

Beer liqueur to give away or take away 0,25l for 9,90 or 0,5l for 14,90



Organic wine from Austria

From the winegrower Schnabl in the wine district and winegrower Schleinzler 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 6,20

Organic Veltliner white, fruity in the nose and on the palate, with slightly spicy peppery notes, winegrower Schnabl 0,25l for 6,20

Organic Merlot red outstanding quality wine, elegant and clear red, taste like dark chocolate and blackberries, winegrower Schleinzler 0,25l for 6,40 or 0,75l premium-bottle for 18,90

Organic Müller-Thurgau white, semi-dry, fine fruity fragrance, very fresh taste, winegrower Schnabl 0,25l for 6,40

Organic Rosé excellent rosé wine, semi-dry, fruity with aromas of red berries and fresh green apples, Schleinzler 0,25l for 6,40 from the oldest winery in Italy, Giol Castle

Olivenbauer house wine, organic Cabernet Sauvignon red, matured in wooden barrels, the best we have to offer, vegan and certified organic 0,25l for 6,70 or 0,75l for 19,90

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 6,40

Wine spritzer white/red with organic wine 0,25l for 4,40 and 0,5l for 6,40

To keep you fit!



Aperol SPRIZZ the Italian classic 6,40

Hugo – the fresh aperitif from South Tyrol 6,40

Lillet Wild Berry a Lillet Cuvée liqueur with Schweppes Wild Berry 6,40

Gin Fizz with lemon juice and soda water 6,90

Gin Tonic with tonic water for 7,90

Cuba Libre with rum, cola and lime juice 6,40

Ramazzotti, Averna, Fernet, Grappa, Jägermeister, Sambuca 2cl for 3,20

The local **Obstler** 2cl for 2,90

and an „old apricot“ from Prinz Distillery 2cl for 3,60

or „old hazelnut“ from Prinz Distillery 2cl for 3,60

OLIVENBAUER-SCHNAPPS:

Zickentöter (currant liqueur 15%) it's our narcotic for annoying women, without prescription, honeyed and tongue paralyzing 2cl for 2,66

Donkey driver (fruit brandy 38%) it makes stubborn donkeys docile, crawling increases the effect. 2cl for 2,66 or **Pear brandy** it calms stubborn donkeys or those who have to handle them, the pear supports the effect. 2cl for 3,60

Coffee party

Worth knowing about our coffee. The beans are gently and carefully roasted in the traditional drum roasting process for our „Allgäuer Kaffee“. This is the only way to unfold the optimal aroma of our alpine coffee. Taste the feeling of home from the Allgäu alps...

Hot espresso 2,40

Cup of coffee 2,80

Espresso macchiato 3,10

Mug of coffee or **double espresso** 3,90

Frothy cappuccino 3,20

Latte macchiato, milk coffee, hot chocolate 3,70



(Allgäuer Kaffee is a registered trademark from us)

Organic tea enjoyment

Olivenbauers 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

Herbal tea with ginger

Peppermint tea peppermint leaves

Chamomile tea chamomile flowers

Fruit tea

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

For Kids



Captain Blaubär schnitzel with french fries 890 cents

Max and Moritz pizza with ham^{2,3}, salami 890 cents or Margherita 790 cents

Happy Sticks crispy french fries with ketchup or mayonnaise 490 cents 

Garfield pasta with tomato sauce 640 cents 

Heidi spaetzle with gravy 590 cents

Soups



You have the choice between warm thoughts or our soups. The best way is to start with a soup then the warm thoughts come by themselves.

Tomato soup a fruity vitamin boost 5,40  also available as vegan without cream 

Beef broth with homemade pancake stripes 4,90 or swabian sausage spaetzle 5,40

Fish soup you can literally smell the lovely sunset over the lake. A little bit spicy with  a lot of fish in it 8,40

Appetizers



Bruschetta toasted baguette slices with tomatoes and garlic 7,90 

Garlic bread heated with our garlic butter spread 3,90 

Pizzabread with tomato sauce 7,40 plus garlic 7,90 

Pickled olives, with baguette 6,40 

Grilled potato and sour cream with cucumber 8,40 

Hash brown and sour cream with cucumber 8,40 or applesauce 7,90 

Lentil-quinoa-patties homemade with dip and side salad 10,90 

Farmer baguette oven fresh in slices 1,90 

Caprese „Olivenbauer style“ oregano bread topped with buffalo mozzarella, fresh cherry tomatoes and arugula 13,90  

Salads



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

House style with tuna, egg, red onions, allgäu cheese and ham^{2,3,8} 13,90

Caprese „Olivenbauer style“ oregano bread topped with buffalo mozzarella, fresh cherry tomatoes and arugula 13,90 

Mountain summer colourful salad, grilled vegetables and real sheep cheese 14,40  

Orient colourful salad with falafel and homemade chickpea hummus 14,40 

Herdsmen salad colourful salad with pepperoni, red onions, olives and real sheep cheese 13,40 

Small mixed salad 5,40 

Motley large, mixed, colourful salad 9,40 

To pimp up the salads:

+ **pork fillet** approx. 200g gross weight medium cooked 6,90

+ **corn fed chicken breast fillet** approx. 200g gross weight from the farm 7,40

+ **prawns and shrimps** 7,90

+ grilled approx. 160g gross weight **premium salmon** 7,90

We recommend the **oven fresh farmer baguette** for our salads 1,90 

Vegan specialties



Vegan gyros with grilled vegetables, french fries and vegan dip 17,40  

Lentil-quinoa-patties homemade with dip and side salad 14,90 

Pasta Napoli taste the mediterranean scent. Pasta with homemade tomato sauce 9,90 

Pasta Vegetarian pasta with grilled vegetables and tomato sauce 12,90 

Orient colourful salad with falafel and homemade chickpea hummus 14,40 

Vegan Burger plant patty with pea protein, salad, cucumber relish, onions, our bbq-sauce and vegan burger sauce 11,90 with french fries +3,90 

Nut roast mediterranean with pasta, grilled vegetables and tomato sauce 17,90 

Pasta



- Pasta Napoli** taste the mediterranean scent. Pasta with homemade tomato sauce 9,90 
- Pasta arrabiata** (spicy) pasta with tomato sauce and spicy pepperoni 10,40  
- Pasta Vegetarian** pasta with grilled vegetables and tomato sauce 12,90 
- Pasta Panna** pasta with homemade ham-cream-sauce^{2,3,8} 10,90
- Pasta Salmone** the bestseller with a lot of fresh salmon, vegetables and cream-sauce 14,90
- South tyrolean pasta** bestseller with smoked bacon^{2,3,8}, onions, mushrooms and ham-cream-sauce^{2,3,8} 13,90
- Shrimp pasta** with tomato-cream-sauce, garlic, shrimps and prawns 14,90
- Holiday dream** pasta with real sheep cheese, fresh cherry tomatoes, olives, vegetables and fresh garlic 13,90  

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 10,90 with french fries +3,90
- Dairy Burger** with cheese for 11,90 with french fries +3,90
- Mountain farmer Burger** with fried egg for 12,40 with french fries +3,90
- Hash brown Burger** with hash brown for 12,40 with french fries +3,90
- Veggie Burger** with vegetable patty, salad, cucumber relish, onions, vegan burger sauce and bbq-sauce 10,90 with french fries +3,90  also available as vegan 
- Vegan Burger** plant patty with pea protein, salad, cucumber relish, onions, our bbq-sauce and vegan burger sauce 11,90 with french fries +3,90 

To pimp up the burgers:

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



Pizzas with spelt flour approx. 32cm Ø



Our pizza dough is made in two steps:

Step 1: Leave the biga dough (pre-dough) to rest for 24 hours.

Step 2: Mix „pizza dough“ with biga dough and let it rest for another 24 hours.

Our Pizzas are made from 100% spelt flour. Because spelt is healthy and contains more and higher quality protein, more vitamins and minerals. **Baked directly on stone and topped with homemade tomato sauce made from mutti tomatoes and good mozzarella.**

Margherita the classic one with tomato sauce and cheese 8,90 

Salami^{2,3,4} or **Prosciutto** for 9,90

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

With tuna and red onions 11,90

Swabian Festival for all who love a lot of toppings, with ham^{2,3}, salami^{2,3,4}, fresh mushrooms, mild pepperoni, fresh peppers and red onions 13,40

My Allgäu with farmers bacon^{2,3,8}, mild pepperoni, red onions, allgäu cheese and fresh garlic 12,40

Hawaii ham^{2,3}, pineapple 10,90

Italy with fresh cherry tomatoes, real buffalo mozzarella and arugula 13,90 

Four Seasons with ham^{2,3}, salami^{2,3,4}, fresh mushrooms and fresh peppers 12,40

Budapest with ingredients typical of the country such as fresh peppers,  spicy pepperoni and salami^{2,3,4} for 11,90

Berlusconi with prawns, shrimps and fresh garlic 13,90

Vegetarian with grilled vegetables, olives and fresh mushrooms 12,40 

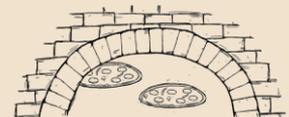
Verona with ham^{2,3}, salami^{2,3,4} and fresh mushrooms 11,90

Don Camillo with salmon, real sheep cheese and fresh peppers 13,90

Zeus with real sheep cheese, spicy pepperoni and olives 12,40  

Pizzabread with tomato sauce and without cheese 7,40 with garlic +0,50 

White Pizzas



Gyros pizza topped with sour cream with cucumber, pork pan gyros and red onions 13,90

Lodge flatbread topped with sour cream with cucumber, potato slices,   allgäu cheese and arugula 12,90

Oregano flatbread topped with caprese with real buffalo mozzarella, fresh cherry tomatoes and arugula 13,90 

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

Mediterranean classics



Pan gyros from pork, sour cream with cucumber, red onions and french fries 15,90
with side salad +4,40

Chicken breast fillet „mediterranean“ low carb with colourful oven baked vegetables and sour cream with cucumber 17,40 with side salad +4,40

Premium fjord salmon with mediterranean grilled vegetables, sour cream with cucumber and hash browns 21,90 with side salad +4,40

Homesickness



For all those who are homesick for Allgäu-Swabian dishes. Wanderlust is the desire of new experiences, homesickness leads to a longing for the safety and familiar. In a crisis situation (no more free beer), as in the separation of habit (Obstler) and security (Allgäu cheese), people (also the Allgäuer) yearn for the known (regular table) and familiar (snuff). This loss is very painful, here is the recipe of healing:

Pork schnitzel „viennese style“ with fruity cranberries and crispy french fries 14,40 with side salad +4,40. **With gluten free breading** + 3,-

Wiener schnitzel „original“ from the veal with fruity cranberries and french fries 19,90 with side salad +4,40

Cordon Bleu classically filled with ham and cheese, with fruity cranberries and french fries 18,40 with side salad +4,40

Roast beef with onions „original“ a wonderful piece of roast beef (approx. 250 gr. gross weight) with roasted onions, hearty kässpatzen and gravy 24,90 with side salad +4,40

Mixed grill plate beef, pork fillet and chicken breast fillet with herb butter, french fries and grilled vegetables 18,90 with side salad +4,40

Allgäuer Kässpatzen spelt spaetzle with Emmentaler and alpine cheese, with roasted onions 10,90 with green salad +3,20



Pork fillet „Allgäuer style“ with kässpatzen, gravy and roasted onions 19,90 with side salad +4,40

Rumpsteak „classic“ (approx. 250 gr. gross weight) from a selected premium pasture-raised beef, juicy and tasty, with homemade herb butter and crispy french fries 22,90 with grilled potato and sour cream 23,90 with side salad +4,40

Braised ox cheeks with gravy, napkin dumplings and root vegetables 19,40 with side salad +4,40

TIP

Pork roast (beery seasoned) with napkin dumplings, gravy and root vegetables 13,90 with side salad +4,40

Currywurst^{2,3,8} with homemade curry-sauce and a lot of french fries 10,40 as a giant sausage +3,40

Kaiserschmarrn every emperor bows here, with vanilla ice cream or applesauce, as a main dish 15,90



Sweet tooth



Kaiserschmarrn every emperor bows here, with vanilla ice cream or applesauce 10,90 
as a main dish 15,90

Grandma Lena's fried apple rings „Allgäu style“ with vanilla ice cream 6,90 

Warm apple strudel based on a traditional viennese recipe, with vanilla ice cream 6,90 

Chocolate cake warm with vanilla ice cream 7,20  **TIP**

Eggnog mug vanilla ice cream with a lot of eggnog liqueur¹ and whipped cream 7,90 

Iced coffee delicious coffee with vanilla ice cream and whipped cream 6,90 

Vanilla ice cream 1 scoop 2,40 or 2 scoops of ice cream 4,60 

Hot granny 4cl hot cherry liqueur¹ with whipped cream on top and a dash of eggnog² 4,40 

Bombardino 4cl hot eggnog-rum-liqueur¹ with whipped cream on top 4,40 

Hot grandpa 4cl hot beer-liqueur¹ with whipped cream on top 4,20 

For Kids:



Smuggle box filled with chocolate ice cream and vanilla flavoured ice cream, with a little surprise hidden in the double bottom box (with dye) 4,90 

Olivenbauers thoughts on his venetian tavern directly on the Hopfensee

In the Middle Ages, the Republic of Venice was one of the richest cities in the world at that time. A merchant fleet of 1200 large-bellied merchant ships crossed the mediterranean sea with goods from all over the world, which were handled in Venice. The German merchants, above all the Augsburg Welsch and Fugger, had their own palace of the German merchants in the merchants' residential district at the Rialto bridge on the Grand Canal. There were Venetian traders who sold olive oil in large quantities to northern Europe, to Germany. Bridges (Ponte de l'Oglio), streets (Calle de l'Oglio) and squares (Fondamenta de l'Oglio) testify to the importance of the „gold of the mediterranean“ in the city. Even today, Venice with its magnificent palaces and trading houses, its huge arsenal in which the ships of the maritime power were built and maintained, seems like a city from 1001 nights. King Ludwig II. loved the oriental-byzantine architectural style so much that he had rebuilt it in the Neuschwanstein castle and on his Schachen hunting lodge...and has lost himself in this fairytale world. His friend and musical genius Richard Wagner was addicted to the beauty of this city too. He lived in Venice with his family in the Palazzo Vendramin until the end of his life. Reasons enough for the Olivenbauer to let his guests experience the culinary wealth of Venice as a gateway to the pleasures of the mediterranean. The facade is modeled on a typical Venetian street. The terrace kept as a jetty. Inside there is a byzantine hall with the Doge's council corner and the adjoining room corresponds to a captain's room in the Venice arsenal. From all seats you can enjoy a magnificent view of the Hopfensee and the Allgäu mountains. Let us, the Olivenbauer team, spoil you as your hosts!

Open daily

Consistently good hot
food from 11:30 a.m.
to approx. 9:30 p.m.



Our tip

Olive oil to enjoy at
home. Ask us!



Use this QR-code to see the allergens and
additives or just ask us.

**Thanks from the Olivenbauer and his capable helpers for
your visit. Until the next meal!**

You can order food online for pick up on our homepage.

www.beim-olivenbauer.de

Useful information and special features about us



+ House water connection with downstream GIE® water activator

What can GIE® water do? The complex treatment turns the usual drinking water into a biological high quality 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.

+ Spelt flour

Our spaetzle, burger buns and pizza are only made from 100% spelt flour.

+ 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.