



Eat & drink well

Tavern Beim Olivenbauer • Uferstraße 30 • 87629 Hopfen am See
Phone number +49(0) 8362 - 926584 • www.beim-olivenbauer.de
Good hot food throughout the day from 11:31 - approx. 9:12 pm
No day off - open daily from 11 am!

Edition 33

All previous editions lose their validity

WELCOME TO THE VACATION KITCHEN! PIZZA, PASTA AND MORE

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

our first-class olive oil.

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

...these are the ingredients and events that came together in 1998 when Rainer Jörg decided to buy the house and restaurant in his home village of Wertach, which was in need of renovation. Shortly afterwards, donkey Olivia, the prototype of the Mediterranean means of transportation, found a new home with him. The restaurant's pizza chef, on the other hand, was looking for another home, so it was time for Jörg, an electrician and entrepreneur, to get to grips with Italian cuisine and the best ingredients for it himself. What would Italian cuisine be without olives and olive oil? Even though Rainer Jörg cannot grow the olives himself in the Allgäu region, the idea of good Italian cuisine "Beim Olivenbauer" was born. But you will also find Bavarian cuisine as well as vegetarian and vegan dishes in every house. The philosophy of using simple, good, natural ingredients, preferably regional and seasonal, can be found in all Olivenbauer restaurants.

Interesting facts and special features for you, dear guests:



+ Salt for seasoning food

We only use natural, untreated primary salt (unrefined) in the kitchen and sea salt for seasoning on the tables.

+ Spices and herbs

Only herbs and spices are used in the production and refinement of our dishes.

+ microwave-free kitchen

You can look forward to high-quality food that is not subjected to microwave treatment, but is prepared gently.

+ Food

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



Vegetarian, vegan and high protein dishes are specially marked!

FRUITY LEMONADE

Please note: In Germany, tap water is generally not served free of charge in restaurants.
Thank you for your understanding :)



Sparkling water 1.0l for 6.40 or 0.5l for 4.20 or 0.25l for 3.20

Still 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

Cola^{1,3,7} or **Coca Cola Zero**^{1,3,7,9,10}, fruity **orange soda**^{1,2}, **lemon soda**²
or **Cola-Mix**^{1,2,3,7} 0.4l for 4.20 or 0.2l for 3.20

Soda Zitron („Sozi“) - the Austrian classic: a fizzy soda with fresh lemon juice.
Sugar-free and light, 0.5l for a refreshing 4.40

TIP

Homemade iced tea a natural drinking pleasure 0.4l for 4.40

Homemade lemonade 0.4l for 4.80

Elderberry spritzer with fresh mint 0.4l for 4.40

VITAMIN-RICH JUICES



thirst-quenching **apple 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

red **currant spritzer** 0.4l for 4.40 or 0.2l for 3.40

Pure juices pure 0.4l for 4.80 or 0.2l for 3.80
as passion fruit or currant

BETTER TO EAT TOO MUCH
THAN DRINK TOO LITTLE



BAVARIAN BEER SPECIALTIES

draught beer 0.5l for 4.60

Refreshing shandy² 0.5l for 4.60

Sparkling russ² a mix of wheat beer and lemon soda 0.5l for 4.60

Sparkling draft wheat beer 0.5l for 4.60

Dark beer 0.5l for 4.60

Cola-Weizen^{1,7} is wheat beer mixed with cola 0.5l for 4.60

Alcohol-free wheat beer 0.5l for 4.60

Alcohol-free beer 0.5l for 4.60

SPECIAL BEER ENJOYMENT

TIP

Our house beer in the swing top bottle 0.5l for 4.70

My aunt Paula brewed beer at home. Fascinated by the smell and taste of beer as a child, I always wanted to brew it myself. Now we have our own microbrewery. Here we brew handmade Bavarian beer. Lager, dark and wheat beers are brewed here according to the Purity Law of 1516. Unfiltered, the only way to ensure that all the good ingredients are still in the beer.

TIP

Aunt Paula our lager beer on tap 0.5l for 4.90

Uncle Josef our dark beer 0.5l for 4.90

Aunt Liesl our wheat beer 0.5l for 4.90



Pack of 6 – Paula, Josef, Liesl to take home in a wooden carrier 6 bottles of 0.5l each for 19.90

Men's handbag 6 bottles of 0.5l each for 16.90

or a whole Paula-keg with integrated tap, 5l für 22.90

WE HAVE OUR OWN MICROBREWERY



With good beer we produce the best beer liqueur 19%.

To give away and take away, our beer liqueur 0.25l for 11.90 or 0.5l for 16.90

ORGANIC WINE FROM AUSTRIA

ORGANIC

From winegrower Schnabl in the Weinviertel and winegrower Schleinzer in Retz. Family businesses that practise their craft with love and conviction. We serve the classic „Schoppen“ (an old unit of measurement for liquids 0.25 l).



Organic Veltliner white, fully fruity, both on the nose and on the palate, with slightly spicy-peppery notes 0.25l for 7.20

Organic Müller-Thurgau white, semi-dry, with a fine fruity aroma, very pleasant and fresh in taste 0.25l for 7.20

Organic Rosé excellent semi-dry rosé wine, particularly fruity with aromas of red berries and fresh green apples 0.25l for 7.20

Organic Zweigelt red, remarkable quality, with fruit and fullness, paired with some tannin and matured in wooden barrels 0.25l for 7.20

Organic Merlot red, outstanding quality wine, elegant and clear red, tastes of dark chocolate and blackberries 0.25l for 7.70

Wine spritzer white/red with organic wine 0.25l for 4.90 and 0.5l for 6.90

TIP

From the old winery in Italy - Giol Castle
Organic Pinot-Grigio white, aroma of ripe apricots and finest fruit on the palate, vegan-certified 0.25l for 7.70

TO KEEP YOU FIT!



Aperol Spritz^{1,5,11} Who doesn't know this Italian classic? 7.20

Hugo⁵ - the fresh aperitif from South Tyrol 7.20

Lillet Wild Berry is a Lillet Cuvee liqueur with Schweppes Wild Berry 7.40

Non-alcoholic **Lillet Wild Berry** - fruity, fresh, with berries and a zesty lightness. Completely alcohol-free, perfect for summer 7.40

Ramazzotti, Avera, Fernet, Grappa, Jägermeister, Sambuca 2cl for 3.60

The local **Obstler** or **Enzian** 2cl for 3.30

Beer liqueur 19% 2cl for 2.90

OLIVENBAUER SCHNAPPS

Zickentöter (blackcurrant liqueur 15%) - our anaesthetic for all annoying people, non-prescription, honey-sweet and tongue-paralyzing 2cl for 3.33

Eselstreiber (fruit brandy 38%) - makes stubborn donkeys docile and tired ones lively again, crawling intensifies the effect 2cl for 3.33

FROM THE FINE DISTILLERY PRINZ FROM HOERBRANZ

An „old apricot“, „old hazelnut“ or „old pear“, they calm stubborn donkeys or those who have to be annoyed with them. 2cl for 4.20

COFFEE SPECIALTIES



We have found our ideal coffee refiner. With love for the product and pleasure in the work, the best quality coffee is produced gently and according to variety. Roasting is only carried out exclusively for us when we place an order. So you always get freshly made top-quality coffee.

Hot espresso 2.60

Cup of coffee 3.60

Espresso macchiato 3.60

Mug of coffee or **double espresso** 4.60

Frothy **cappuccino** 3.80

Latte macchiato, milk coffee, hot chocolate 4.40

Affogato 1 scoop of vanilla ice cream drowned in hot espresso 4.90



(Our registered trademark)

ORGANIC TEA ENJOYMENT



Enjoy our tea in the best organic premium quality, served in a large tea glass 3.90

Herbal tea with ginger

Alpine herbal tea

Earl Grey

Peppermint tea

Camomile tea

Fruit tea

ORGANIC

KIDS MENU

I don't know Breaded pork schnitzel with fries 11.20



Not hungry^{2,3,4} Pizza with ham, salami or Margherita 9.90

I don't care Crispy fries with homemade ketchup or mayo 6.20



I don't want that Spaetzle with gravy 6.60

SOUPS



You have the choice between warm thoughts or our soups.

Our tip: start with soup, then the warm thoughts will come naturally.

Fruity tomato soup a vitamin boost 6.90  also available as vegan without cream topping 

Beef broth with homemade pancake stripes or vegetable and noddles 6.40

APPETIZERS



Bruschetta toasted farmer's baguette with diced tomatoes and garlic 9.20 

Garlic baguette warm, spread with our garlic butter 4.60 

Pizza bread with tomato sauce 9.90 plus garlic 10.40 

Marinated olives, with baguette 7.60 

Farmer's baguette cut in slices 2.40 

1 pair of Vienna sausages⁸ with our white bread 4.90 or 2 pairs with white bread + 2.90

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, source of phenylalanine 10, contains quinine 11

SALADS

Our vitamin variations are based on a crunchy leaf lettuce mix with colorful raw vegetable strips, cherry tomatoes, cucumber, red onions and are dressed with vinegar and oil.



Small mixed salad 6.40 

Colorful mixed large colorful salad 9.90 

Fishing luck colorful salad with pan-fried salmon fillet for 18.90 

Chicken colorful salad with sous-vide cooked chicken breast fillet (approx. 200 g) 18.90 

Mountain summer colorful salad, served with olives, fresh peppers and real sheep's cheese 16.90 

TIP

Cabin fun colorful salad with fried slices of traditional Allgäu cheese dumplings 16.40 

We recommend our oven-fresh **farmer's baguette** with the salads for crispy 2.40 

or the **garlic baguette** warm, spread with our garlic butter 4.60 

PASTA



Pasta Napoli taste the scent of the south. Pasta with homemade, fruity tomato sauce 11.40 

Pasta Arrabiata (spicy) Pasta in a fruity tomato sauce with hot peppers 12.40  

Pasta Puttanesca Pasta with anchovies, olives, capers, fresh garlic in a fruity tomato sauce 15.40

South Tyrolean pasta^{2,3,8} with smoked bacon, onions, mushrooms, fresh garlic and fruity tomato sauce 15.40

Vacation dream Pasta with real feta cheese, fresh cherry tomatoes, olives, vegetables and fresh garlic 15.90 

BURGER

Our meat comes exclusively from cattle raised in Bavaria and Baden-Württemberg, and is prepared by the regional quality butcher „Frick“. Served with high-quality burger buns, lettuce, onions, homemade burger sauce, and a whole lot of love.

Classic Burger^{1,9} for 13.40 with French fries +5.20

Dairy Burger^{1,9} with cheese for 14.90 with French fries +5.20

Mountain farmer Burger^{1,9} with fried egg for 14.90 with French fries +5.20

Hash brown Burger^{1,9} with hash brown for 14.90 with French fries +5.20

Pea king burger¹ a real protein bomb made from pea protein, lettuce, onion and vegan burger sauce for 14.90 with fries +5.20  

To pimp up the burgers: bacon^{2,3} 1.80 | hot peppers 1.50 



All our burgers are also available with a gluten-free bun² + 3.50

MEDITERRANEAN CLASSICS



Turkey pan-fried gyros with cucumber sour cream, red onions and French fries 20.90 with side salad +6.40 

Chicken breast fillet “Mediterranean” low carb (approx. 200 g raw weight) with colorful vegetables and cucumber sour cream 22.40 with side salad +6.40 

Premium grilled fjord salmon with vegetables from the market, cucumber sour cream and hash browns 25.40 with side salad +6.40 

So-Yes-Gyros (organic) with vegetables, French fries and vegan dipping sauce 20.90  

TIP

Our homemade **grilled cevapcici**^{2,3} (mixed pork and beef), the classic from the Mediterranean with crispy fries and mild ajvar for 19.90 with side salad +6.40

HOMESICKNESS

For all those who are homesick for Allgäu-Swabian dishes. While wanderlust describes the desire for new experiences, homesickness leads to a longing for the safety and security of the 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:

Viennese-style pork schnitzel served with crispy French fries 16.90 with side salad +6.40

Wiener Schnitzel “Original” of veal, served with French fries 24.90 with side salad +6.40

Cordon Bleu classic filled with ham and cheese, served with French fries 20.90 with side salad +6.40

Roast beef with onions „original“ a wonderful piece of roast beef (approx. 240 g raw weight) with fried onions, hearty spelt cheese spaetzle and gravy 29.90, with side salad +6.40

Rumpsteak „classic“ (approx. 240 g raw weight) from selected premium pasture beef, juicy and tasty, with homemade herb butter and crispy French fries 27.40, with side salad +6.40

Pork fillet „Mountain Farmer style“ with hearty spelt cheese spaetzle, gravy and fried onions 22.90, with side salad +6.40

TIP

Mixed grill plate 3 kinds of meat, beef, pork fillet and chicken breast fillet with herb butter, French fries and vegetables 21.90, with side salad +6.40

TRADITIONAL ALLGÄU DISHES



Sour lentils served with spelt spaetzle 13.90 add 1 pair of Vienna sausages⁸ +2.90

Patties (veal and pork), mashed potatoes, red cabbage and gravy 16,90, with side salad +6,40

Beef Roulade^{2,3} classic filled with mustard, bacon, pickles and onions, served with mashed potatoes, red cabbage and gravy 23.90, with side salad +6.40

Allgäuer Kässpätzlen spelt spaetzle with cheese, served with fried onions and green salad for 15.90



Currywurst^{2,3,8} with homemade curry sauce and lots of French fries 12.90 as a giant currywurst +4.90

PIZZAS



The pizza dough is made with flour, water, sea salt, and yeast, and has a long rising time of 24-48 hours. All our pizzas are hand-stretched and baked directly on the stone. Each one is topped with homemade tomato sauce and authentic Fior di Latte mozzarella!

Pizzabread with tomato sauce and without cheese 9.90 with garlic 10.40 

Margherita the classic one with tomato sauce and cheese 10.90 

Salami^{2,3,4} or **Prosciutto**^{2,3} 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^{2,3,4} for those who want a lot, with ham, salami, fresh mushrooms, mild pepperoni, fresh peppers and red onions 15.90

My Allgäu^{2,3} with bacon, 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^{2,3,4} with ham, salami, fresh mushrooms and peppers 14.90

Budapest^{2,3,4} typical local ingredients such as fresh peppers, hot peppers and salami for 14.40 

Vegetarian³ with olives, fresh peppers, red onions, cherry tomatoes and fresh mushrooms 14.90 

Verona^{2,3,4} with ham, salami and fresh mushrooms 14.40

Zeus³ with real feta cheese, hot peppers and olives 14.90  

Via Salina with capers, anchovies, olives and fresh garlic 14.90

Dolomites with fresh cherry tomatoes, smoked country ham and arugula 15.90

Bella Mortadella without tomato sauce, but with fresh pesto, Italian mortadella and authentic buffalo mozzarella 18.90

2026 Football World Cup with Italy ... oh, wait - that's not even happening ;-) 0.00

fresh tomatoes	+ 1,50	bacon ^{2,3}	+ 1,80	tuna	+ 3,00	extra cheese ¹	+ 1,80
fresh peppers	+ 1,50	garlic	+ 1,00	mushrooms	+ 1,50	sheep's cheese	+ 3,00
mild peperoni	+ 1,50	egg	+ 1,50	arugula	+ 1,20	ham ^{2,3}	+ 1,80
hot peperoni	+ 1,50	olives	+ 2,00	onions	+ 1,00	salami ^{2,3,4}	+ 1,80



All pizzas are also available with gluten-free dough.
This is made separately and baked in the oven on an extra tray. +4.80



SWEET TOOTH

Whether creamy, fruity or chocolaty - we have a dessert for everyone that will melt even the strongest of wills!

Grandma Lenas **fried apple rings** with vanilla ice cream 9.40 

Warm **apple strudel** based on a traditional Viennese recipe, with vanilla ice cream 7.90 

Warm **chocolate cake** with delicious vanilla ice cream 8.40 

Iced coffee delicious coffee with vanilla ice cream and whipped cream 8.40 

Vanilla ice cream 1 scoop 2.80 or 2 scoops 4.90 

Hot grandpa 4cl hot beer-liqueur¹ with whipped cream on top 4.40 

TIP

Kaiserschmarrn every emperor bows here - with vanilla ice cream or fruit garnish 11.90 
as a main course 17.90 - also great for sharing!



The truffle under the ice cream! **Tartufo** (italian for truffle) delicious zabaglione and chocolate ice cream with a heart of bitter-tart chocolate sauce dusted with cocoa powder 6.90 

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



Starry Sky¹ - a heavenly dessert! The shining moon made from one scoop of vanilla ice cream rests on a fluffy cloud of whipped cream, surrounded by colorful chocolate lentils that shine like twinkling stars in the night sky 3.99 

OPEN DAILY



Many dishes are also available for takeout!

You are welcome to take the menu with you.

You can view the allergens and additives via the QR code, or simply ask us!

The Olivenbauer and his hard-working team thank you for your visit. See you at the next meal!

OLIVENBAUERS THOUGHTS ON HIS VENETIAN TAVERN

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 Welser 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'Ogio), streets (Calle de l'Ogio) and squares (Fondamenta de l'Ogio) 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!



www.beim-olivenbauer.de



Wi-fi: Olivenbauer Gastzugang PW: Olivenbauer

No guarantee and liability for gluten-free food