

# Diem

Hotel Restaurant Metzgerei

Tradition im Herzen  
von Krumbach

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**ALL OUR DISHES ARE MADE FROM HAND-PICKED INGREDIENTS.**

**WHEN CHOOSING THE MEAT, WE PAY SPECIAL ATTENTION TO REGIONALITY AND BUY OUR ANIMALS ONLY FROM FARMERS FROM THE KRUMBACH AREA. A SPECIAL FOCUS IS PLACED ON ANIMAL WELFARE IN OUR EU CERTIFICATED SLAUGHTERHOUSE**

**OUR BUTCHERS GIVE THE MEAT THE FINISHING TOUCH AND MAKE SURE THAT OUR MEAT HAS ALWAYS MATURED PERFECTLY**

**FOOD SUSTAINABLE AND COMPLETE PROCESSING IS OUR QUALITY REQUIREMENT**



**DE-ÖKO-006/46878-B**

**IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS, PLEASE CONTACT OUR TRAINED SERVICE STAFF.**



**86381 KRUMBACH KIRCHENSTRASSE 5**

## APERITIF

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SPARKLING WINE WITH ELDERBERRY SYUP , HUGO

0,2 3,70

SPARKLING WINE WITH POMEGRANATE AND LEAF GOLD

0,2 4,20

GIN TONIC - MADE WITH OUR HOMEMADE GIN –  
GINSEBLÜMCHEN & THOMAS HENRY TONIC

0,4 6,70

APEROL SPRIZZ (APEROL 4CL, SPARKLING WINE, SODA)

0,4 6,00

LILLET WILD BERRY (LILLET, SCHWEPPE – RUSSIAN  
WILD BERRY, RASPBERRYS

0,4 6,00

## VORSPEISEN & SUPPEN STARTERS & SOUPS

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CREAM SOUP OF THE DAY LOVELY DECORATED WITH FRESH  
HERBS UND CROUTONS

4,90

SMALL MIXED SALAD OF RAW VEGETABLES AND LEAFY  
SALADS WITH OUR SPECIAL DRESSING

4,40

GOULASH SOUP MADE OUT OF BEEF DECORATED WITH  
HERBS AND CROUTONS

6,50

OUR SPECIAL SAUSAGES FROM BAVARIA  
THREE VEAL SAUSAGES FROM THE DIEM BUTCHERY, WITH  
HOMEMADE SWEET MUSTARD AND BREAD

4,90

# HAUPTGERICHTE

## MAIN COURSES

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**GRILLED NATIVE BIO BEEF FILET STEAK (220G) -  
WITH CRISPY POTATO FRIES AND HOMEMADE KETCHUP  
26,90**

**BAKED VEAL CUTLET (WIENER SCHNITZEL) WITH ROASTED  
BACON POTATOES AND MIXED SALAD  
19,80**

**BAKED PORK CUTLET (SCHNITZEL WIENER ART) WITH  
CRISPY POTATO FRIES AND MIXED SALAD  
10,90**

**GOULASH MADE OUT OF HOME BUTCHERED BIO BEEF  
WITH HOMEMADE SPÄTZLE  
14,90**

**TENDER BRAISED CHICKEN CHEST WITH FRIED GRATED  
POTATOES AN VEGETABLES  
16,50**

**BAKED CORDON BLEU OF THE LAND PIG WITH GOLD.  
PARSED BACON AND MOUNTAIN CHEESE STUFFED WITH  
CRISPY BACON POTATOES AND SALAD  
14,60**

**SPAETZLE NOODLES WITH MELTED CHEESE - SPAETZLE EGG  
NOODLES WITH GRATED CHEESE MIX AND FRIED ONIONS  
SERVED WITH MIXED SALAD  
9,30**

## FISH

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**BRAISED TROUT FRESHLY CAUGHT OUT OF OUR FOUNTAIN,  
SERVED WITH POTATOES, HERB BUTTER AND MIXED SALAD  
16,80**

## DESSERT

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BAYRISCHE APFELKÜCHLE MIT VANILLEEIS UND SAHNE  
BAVARIAN APPLE FRITTERS WITH VANILLA ICE CREAM AND  
WHIPPED CREAM  
6,20

CRÈME BRULEE MADE OUT OF BIO EG SERVED WITH APPLE  
SORBET AND BAISSER  
6,20

TAGESDESSERT  
DESSERTS OF THE DAY

PLEASE ASK OUR WAITRESS FOR A SELECTION OF  
DESSERTS

## KINDERGERICHTE CHILDREN'S MENU

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KINDERSCHNITZEL VOM BILLENHAUSER LANDSCHWEIN MIT  
KNUSPRIGEN POMMES FRITES  
SMALL BAKED PORK CUTLET (SCHNITZEL WIENER ART)  
WITH CRISPY POTATO FRIES  
5,80

FISCHSTÄBCHEN VOM SEELACHS MIT KNUSPRIGEN  
POMMES FRITES  
FISH FINGERS WITH CRISPY POTATO FRIES  
5,80

HAUSGEMACHTE EIERSPÄTZLE MIT KRÄFTIGER  
BRATENSOSSE  
SPAETZLE EGG NOODLES WITH DARK GRAVY  
3,90

ZWEI KUGELN EIS MIT SMARTIES  
TWO SCOOPS OF ICECREAM WIT SMARTIES  
4,80