

Your Tyrolean hosts
wish you “Guten Appetit!”

The
Vogler family
has been hosting
this restaurant
since 1976

Trauchgauer
Almstube



Rest days : Wednesday and Thursday

Feel free to take this
menu
with you!



Trauchgauer
Almstube

Im Bruch 3 87642 Halblech
Tel. 083 68 - 3 48 • www.almstube-trauchgau.com



The Almstube is a venue for excursions
where you will enjoy personal and
friendly service. A place where dining and celebrating special
occasions are sure to be memorable events.

You can enjoy our Bavarian specialities,
venison or various toast specials inside our cosy restaurant
or on our beautiful sunny terrace.

Our homemade cakes are more than worth trying.

Our playground is paradise for kids -
right in the middle of a natural setting where the kids can
really have fun playing.

Small animal farm.

The Almstube is also a favourite starting point
for great hiking excursions.

Summer

Palm Sunday until the end of October

Friday - Tuesday opening time 11 am

Cooked meals from 11:30 am - 2:30 pm

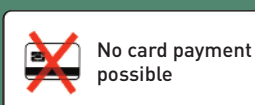
and from 5:00 pm - 8:30 pm

Rest days : Wednesday and Thursday

Winter

We will announce our opening hours at a later date.

See: www.almstube-trauchgau.de





Our choice of soups

„Backerbsensuppe“ Clear soup with fried batter drops

„Leberspätzlesuppe“ Clear soup with tiny liver dumplings

„Brätspätzlesuppe“ Clear soup with tiny sausage meat dumplings

Serbian bean soup

Goulash soup with bread

„Flädlesuppe“ Clear Soup with pancake stripes

A bite to eat

Wiener sausages with bread



Baked Camembert with cranberries and toast

„Leberkäse“ speciality meatloaf with fried egg and bread

„Strammer Max“ Ham and fried egg on bread

Our prices are stated in € Additional costs for changing of item ordered € 1,00

◆ Small portions available at price reduction of € 2,00

Additionally plate € 1,50

Our specialities

„Zebukugeln“ Meatballs of deer meat ♦
with mushroom sauce, croquettes

Strips of venison ♦
with mushrooms, Swabian noodles

Escalope of venison ♦
with Swabian noodles

Roast saddle of venison ♦
with Swabian noodles, croquettes

Steak platter
Grilled pork and bacon with French fries

Grill platter ♦
with French fries and vegetables

Pork loin (Filet) ♦
with Swabian noodles, fried grated potatoes

I bi vu do –
aber it alla
zum ho!

I'm from around
here, but i'm not
always available





Ravioli filled with vegetables

Swabian spinach noodles ♦

in ham and cheese cream sauce and mixed salad



Swabian noodles with cheese ♦

with mixed salad

Schnitzel „Wiener Art“ Deepfried breaded escalope of pork ♦

with French fries

Schnitzel „Wiener Art“ with sauce ♦

with French fries, choice of mushroom gravy,
tomato-paprika sauce, creamed gravy or dark gravy

Jägerschnitzel Escalope of pork ♦

with mushroom sauce,
with Swabian noodles

Zigeunerschnitzel Escalope of pork ♦

with tomato-paprika sauce,
with French fries

Allgäuer Schnitzel ♦

with ham and cheese , with French fries

Cordon bleu from pork ♦

with French fries

Deep fried breaded escalope of turkey ♦

with French fries

Escalope of Turkey with creamed gravy ♦

with Swabian noodles

Roast beef with onions ♦

with Swabian noodles

Rump steak ♦

with French fries

Roast pork ♦

with Swabian noodles

Pork crust roast (pork belly) ♦

with napkin dumplings

Our prices are stated in € Additional costs for changing of item ordered € 1,00

♦ Small portions available at price reduction of € 2,00

Additionally plate € 1,50

Boiled pork belly ♦
with sauerkraut and potatoes

Farmer's platter
with country bacon, boiled ribs, sausages,
sauerkraut and potatoes

Boiled Ribs ♦
with sauerkraut and potatoes

Toasts

Hawaiian toast ham, pineapple, cheese

Melba toast peaches, cheese, cranberries

Alm toast ham, meat, mushrooms, cheese

House toast pork and beef with salad



Salads



Small mixed salad



Large mixed salad



Salad bowl with mozzarella cheesesticks

Salad bowl with strips of turkey

Light meals



Cheese with bread

Bacon (uncooked) with bread

Sausage salad Swiss speciality

Sausage with vinegar sauce

Homemade meat jelly terrine

Roast pork, cold



Cheese platter

Bacon platter

Coffee specialities

Espresso

Double espresso

Espresso macchiato

Cappuccino

Small cappuccino

Cafe Latte

Latte Macchiato

Cup of coffee

Mug of coffee

Pot of coffee

Cup of coffee decaffeinated

Portion coffee decaffeinated

Mug of coffee decaffeinated

Warm drinks

Chococcino
(chocolate drink with coffee)

Hot chocolate

Glass of tea

Spiced tea (with rum)

Mulled wine

Cakes

Fruit tarts

Creamed layer cakes

Portion whipped cream



Non alcoholic drinks

Table water	0,2l
Adelholzener water, non-sparkling or sparkling	0,25l
H ₂ O Hosp	
Allgäuer spring water, non-sparkling or sparkling	0,5l
Almdudler lemonade	0,3l
Coca Cola	0,2l
Diet Coke	0,2l
Spezi: cola with lemonade	0,5l
Fanta	0,2l
Lemonade	0,2l
Apple juice	0,2l
Orange juice	0,2l
Red currant juice	0,2l
Passion fruit juice	0,2l
Apple juice with sparkling water	0,5l
Orange juice with sparkling water	0,5l
Red currant juice with sparkling water	0,5l
Passion fruit juice with sparkling water	0,5l
Rhubarb juice with sparkling water	0,5l
Elderflower juice with sparkling water	0,5l

Beer

0,5l

Export lager beer

„Büble Edelbräu“

Bavarian dark beer

Naturally cloudy beer

Pilsner beer

„Radler“ beer with lemonade

Weizen beer without yeast

Wheat beer

Dark wheat beer

Light wheat beer

Non-alcoholic beer

Non-alcoholic „Radler“ beer with lemonade

Non-alcoholic wheat beer



Fine Wines

White wine 0,25l

Bickensohler Weißburgunder

Baden

Qualitätswein, Tuniberg, Erz. Abf. Weinvogtei Bickensohl
dry wine, delicate bouquet, fruitiness

Stettener Heuchelberg Riesling

Württemberg

Qualitätswein, Erz. Abf. WG Brackenheim
semi-dry, palatable, fruity acidity

Augustiner Konvent Grüner Veltliner

Austria

Qualitätswein, Stiftsweingut Klosterneuburg
dry, fresh, refreshing acidity

Bretz Scheurebe Kabinett

Rheinhessen

Prädikatswein, Erz. Abf. Weingut Bretz
sweet, fine bouquet, fruity aroma

„Weinschorle“

wine with mineral water or lemonade

0,5 l



Fine Wines

Red wines 0,25l

Heilbronner Stiftsberg Trollinger

Qualitätswein, Erz. Abf. WG Heilbronn
semi-dry, full-bodied, rounded character, classic

Württemberg

Montepulciano d'Abruzzo rosso DOC

Qualitätswein, Weingut Umani Ronchi
dry, full-bodied, spicy

Italy

Kalterer Vernatsch „Schneckentaler“

Qualitätswein, Weinkellerei Schreckbichl, Girsland
dry, mellow, ruby red

South Tyrol

Zweigelt „Markgraf“

Qualitätswein, Stiftsweingut Klosterneuburg
dry, supple, pleasantly rounded

Austria

Südtiroler Lagrein Dunkel DOC Selezione Elena Walch

Qualitätswein, Erz. Abf. Elena Walch, Tramin
dry, full-bodied, dark aroma

South Tyrol

Roséweine 0,25l

Munzinger Attilafelsen Spätburgunder Weißherbst

Qualitätswein, Badischer Winzerkeller
semi-dry, palatable

Palatinate





Traditional fruit wine 0,25l

Black current wine

Strawberry wine

Blueberry wine

Cherry wine

Sloe wine

Berry or fruit wine
with mineral water

Schnapps 2cl

Fruit schnapps

Blue gentian
flower schnapps

Williams

Williams with pear

Williams with honey

Raspberry schnapps

Hay schnapps

Cherry schnapps

Apricot schnapps

Fernet Italian bitter

Jägermeister schnapps

Ramazotti

Wild strawberry

„Hirschkuss“
herb schnapps

Liquors 2cl

Forest honey liquor

Apricot liquor

Egg liquor

Cherry liquor

Amaretto
served hot with cream

Dear Guests,

If you require information regarding ingredients which could cause allergies, please feel free to ask our service attendants. They will be most pleased to assist you.

We are not able here in this area to receive full WLAN-service and therefore we are not able to accept credit cards. We apologise for any inconvenience.

Many thanks for visiting us here at the Almstube.
We look forward to seeing you again soon!

The Vogler Family

The
Vogler family
has been hosting
this restaurant
since 1976

Besprechung über den Pachtvertrag. Am Sonntag, den 16. Mai war schon die Schlüsselübergabe an das neue Pächter-ehepaar Vogler. Am Donnerstag 27. Mai 1976, Fest Christi Himmelfahrt, wurde der Wirtschaftsbetrieb durch die neuen Pächter Fam. Vogler aufgenommen.

Die Pächterfamilie Vogler verstand sich immer als Familienbetrieb und hatte durch Zusammenhalt wesentlich zur Steigerung des Wirtschaftsbetriebes beigetragen.



Die Pächter der Trauchgauer Almstube: Josef und Agnes Vogler mit den Kindern Dagmar und Gerhard. (Aufnahme vom Mai 1984)

Mit dem neuen Pächter, Fam. Vogler, ging es weiter aufwärts mit dem Betrieb der Almstube.



On Sunday the 27th of May 1976 the keys for the Almstube were handed over to the Voglers. Since this time the Alm has been run by the Vogler family establishing a long family tradition. (photo) Josef and Agnes Vogler with their children Dagmar and Gerhard in May 1984

Trauchgauer
Almstube

