

# Welcome to Gasthof Gïgl

## Regional, Organic & With Heart

For us, sustainability means taking responsibility every day. With our silver organic certification, we make a clear statement: more than half of our ingredients come from certified organic farming. We carefully select all ingredients – for genuine moments of enjoyment that put the environment and animal welfare at the center.

Our philosophy is clear: regional sourcing, organic quality and transparency are our top priorities.

We work closely with selected partners from the region who share our values. This guarantees short transport routes, the highest quality, and the promotion of local agriculture. We also focus on lovingly homemade dishes, inspired by traditional recipes and the flavors of our homeland. Whether it's a traditional Sunday roast, gourmet burger specialities, Bavarian classics, or modern vegan dishes – we combine tradition and contemporary enjoyment for every taste.

As a family business in its fourth generation, it is our concern to continuously reduce our ecological footprint while always putting the well-being of our guests first. More information can be found on our homepage: [www.gigl.de](http://www.gigl.de)

## Our Opening Hours

**Monday – Thursday:** 5:00 pm – 10:00 pm  
(Kitchen until 8:30 pm)  
**Sunday:** 11:15 am – 2:00 pm  
**Friday & Saturday:** Closed



## BIO-ZERTIFIKAT

FÜR DIE AUßER-HAUS-VERPFLEGUNG



Das Bio-Zertifikat wird betrieben der Außer-Haus-Verpflegung wellehen. Dies umfasst Einrichtungen der Gemeinschaftsverpflegung, Gastronomie und Hotellerie, die zertifizierte Bio-Produkte aus den Kategorien Zutaten (gemäß § 2 Nr. 4 Bio-AHVV) und Erzeugnisse (gemäß § 2 Nr. 8 Bio-AHVV) weiterverarbeiten und anbieten und deren Verwendung kennzeichnen.

Der prozentuale Bio-Anteil bezieht sich auf den gewichteten Anteil der Bio-Lebensmittel am Gesamtwareneinkauf der Lebensmittel.

ABCERT AG  
Martinstr. 42-44  
73728 Esslingen  
[www.abcert.de](http://www.abcert.de)

Kontrollnummer  
des Unternehmens  
**D-57-008-00456-V**



Verzeichnis der Unternehmen mit Bio-Zertifikat  
<https://abcert-verb.de/kocheur/waldwiesengasthof/>  
giglauch - Traies.sip

Die ABCERT AG, staatlich zugelassene Öko-Kontrollstelle, bestätigt hiermit, dass der Betrieb

**Gastof Gïgl Inh. Stefan Waldhier**  
**Herzog-Ludwig-Str. 6**  
**93333 Neustadt**

nach Bio-Außer-Haus-Verpflegung-Verordnung (Bio-AHVV) geprüft und zertifiziert wurde.

Zertifikat No. 11A.1X9XPLQTC  
Gültig vom 17.11.2025 bis 31.1.2027

Tamara Heidenreich, Leitung Öko-Kontrollstelle  
Esslingen, November 2025

Our menu as a PDF – available for translation into your language



## Refreshing & Sparkling

Grüner Veltliner Frizzante „The Austrian answer to Prosecco!“	0,1 l	4,40 €
Martini bianco on ice	5 cl	4,20 €
Hugo Elderflower syrup   sparkling wine   soda	0,2 l	6,40 €
Aperol Spritz Aperol   sparkling wine   soda	0,2 l	6,60 €
Ginger Spritz Ginger syrup   sparkling wine   soda	0,2 l	6,50 €
Gin Tonic (Tirolikum) GIN OVERPROOF 57%   tonic water	0,2 l	9,80 €

## Starters

Beef broth with pancake strips (vegetarian also possible)	5,50 €
Goulash soup Beef   vegetables   fresh bread	7,40 €
Vegan hummus Hummus natural   Olives   Peppers   Cucumbers   fresh bread	7,40 €

## Fresh & crisp

Mixed seasonal salad fresh seasonal salads   Honey Mustard Dressing	5,20 €
Large mixed seasonal salad fresh seasonal salads   Honey Mustard Dressing   fresh bread	10,20 €
optionally with ...	
Feta   Olives   Onions	14,90 €
Turkey breast strips (free-range turkey)   Thousand Island Dressing	16,70 €
Tiger Garnelen (Blue Label)   Thousand Island Dressing	17,40 €
Falafel Balls   Pumpkin seeds   Yoghurt Sauce	14,90 €

Our salads are homemade and freshly prepared.

## For meat lovers

Breaded schnitzel "Viennese style" with potato salad or French fries	
Pork	16,50 €
organic veal	24,30 €
free-range turkey	19,20 €
<b>Pork loin Swabian style</b>	17,50 €
Loin of pork loin   mushroom cream sauce   Spätzle   vegetables	
<b>Swabian-style pork medallions</b>	22,30 €
pork tenderloin   mushroom cream sauce   Spätzle   vegetables	
<b>Cordon Bleu</b>	18,50 €
breaded pork schnitzel   Ham   Edam   French fries   vegetables	
<b>Grill plate (pork, beef and turkey)</b>	21,90 €
Bacon   herb butter   French fries   vegetables	
<b>Veal steak "Rustico"</b>	25,30 €
Organic veal medium roasted   Bacon   Fried Egg   Röstinchen   French fries   vegetables	
<b>Rump steak from organic grass-fed beef</b>	25,50 €
medium-grilled   herb butter   Röstinchen   vegetables	

## Inspired by Bavaria – vegan & vegetarian

<b>Cheese Spätzle</b>	15,80 €
homemade Spätzle   Emmental   Hay milk mountain cheese   Onion rings	
<b>Creamed Spätzle au gratin</b>	15,90 €
homemade Spätzle   Mushroom cream sauce   Hay milk mountain cheese	
<b>Vegetable strudel</b>	16,60 €
Carrots   Broccoli   Cauliflower   Celery   White cabbage Corn   Leek   Gouda   Yoghurt Sauce   Salad	
<b>Linsensbolognese</b> vegan	14,90 €
Tagliatelle   Tomato sauce   red lentils   Carrots	
<b>Vegetable Meatballs</b> vegan	16,60 €
Grilled vegetable patties   steamed potatoes   vegetables	
<b>Grilled vegetables</b> vegan	16,20 €
Grilled vegetables   Potatoes   Tomato   Olive oil	

## Fish enjoyment

<b>Grilled sea bream fillet</b>	21,50 €
steamed potatoes   herb butter   vegetables	
<b>Pollock fillet</b>	15,50 €
baked   Potato Salad   Remoulade sauce	



# Gourmet burger from organic grass-fed beef

(grilled medium on request)

Classic - Bacon   Cheese   Jalapeños   Onions   French fries	17,90 €
Bavaria - Mustard   fresh horseradish   Bacon   Obazda   fried potatoes   cranberries	18,70 €
Exotic - Apricot and Mango Jam   Alpine cheese   Bacon   Jalapeños   Salad side dish	18,70 €
Mediterranean - Grilled vegetables   Feta   Olives   Salad side dish	18,70 €

"All burgers can also be vegetarian or vegan  
with vegetable patty minus 1€."

## For our young guests

Children's schnitzel "Viennese style"   French fries   Ketchup	11,90 €
Children's turkey strips "Viennese style" from the Sonnenpute   French fries   Ketchup	13,90 €
Spätzle   cream sauce	5,50 €
French fries   ketchup	4,90 €
Dumplings potato dumplings or bread dumplings (on request)   Gravy	5,50 €
Children's Ice Cream Cup Two scoops of ice cream of your choice   Smarties   Cream	5,50 €
Ice Bee Two Scoops of Chocolate and Bourbon Vanilla Ice Cream   Chocolate sauce   Smarties   Cream	5,70 €

Almost all dishes can also be ordered as a small portion with a €4.00 deduction.

## Good morning at Gasthof Gigl

Breakfast buffet (daily from 7.30 – 10.00 a.m. by appointment)



18.90 €

Start the day with pleasure with our rich breakfast buffet.

Look forward to mainly regional and organic products, fresh baked goods, a varied muesli bar, fine selection of sausages and cheeses as well as organic juices.

Freshly prepared organic egg dishes and hot drinks in organic quality round off the offer.

We are also happy to offer gluten-free and lactose-free alternatives on request.

# Ice cream specialities & desserts

## Our ice cream flavours

Bourbon Vanilla | Chocolate | Hazelnut | Strawberry sorbet | Stracciatella | Ice cream of the season

Honest ice cream enjoyment in Demeter quality - natural, sustainable and free of artificial emulsifiers and stabilizers, combined with whipped cream from Berchtesgadener Land.

<b>Scoop of ice cream of your choice</b> with cream		2,50 €
<b>Mixed ice cream</b> Three scoops of ice cream of your choice   Cream		6,90 €
<b>Fine chocolate ice cream on creamy organic eggnog</b> Scoop of chocolate ice cream   Organic Eggnog   Cream		5,90 €
<b>Affogato</b> espresso   bourbon vanilla ice cream		4.90 €
<b>Swiss Chocolate Ice Cream Cup</b> Three Scoops of Chocolate and Bourbon Vanilla Ice Cream   Cream   Chocolate sauce		8.70 €
<b>Coppa Bella Stracciatella</b> Three scoops of stracciatella and chocolate ice cream   Eggnog   Cream   Chocolate sauce		9,30 €
<b>Hazelnut Ice Cream Cup</b> Three scoops of hazelnut and chocolate ice cream   Cream   Hazelnut kernels   Hazelnut sauce		9,30 €
<b>Banana Split</b> Three scoops of bourbon vanilla ice cream   Banana   Cream   Chocolate sauce		9.10 €
<b>Fruit Ice Cream Cup</b> Three scoops of different types of ice cream   fresh fruits   Cream   Fruit sauce		9,30 €
<b>Iced coffee</b> Aromatic Coffee   Three scoops of bourbon vanilla ice cream   Cream		8,80 €
<b>Iced chocolate</b> Drinking chocolate   Three scoops of bourbon vanilla ice cream   Cream		8,50 €
<b>Ice cream with hot berries</b> Three Scoops Bourbon Vanilla Ice Cream   Cream   hot berries mixed   Raspberry sauce		8,90 €
<b>Bavarian apple strudel</b>   Bourbon Vanilla Ice Cream   Cream		9,90 €
<b>Pancakes Yoghurt-Apricot</b>   Bourbon Vanilla Ice Cream   Cream		8,90 €
<b>Homemade Kaiserschmarrn</b>   Raisins   Applesauce We prepare the Kaiserschmarrn fresh for you. We ask for your understanding, even if this takes a little longer.		13,50 €

# Bavarian delicacies & snacks

Bavarian sausage salad Lyoner   Onions   fresh bread	12,20 €
Swiss sausage salad Lyoner   Onions   Emmental   fresh bread	12,40 €
Snack board Smoked   Leberkäs   Beer ham   Salami   Emmental   Alpine cheese   Obazda   fresh bread	15,70 €
Bavarian Obazda Onions   fresh bread	12,40 €
Jägertoast Ham   Mushrooms   Edam   Salad side dish	12,40 €
Currywurst Pommes Frites   Curry-Sauce	12,90 €
Black-smoked farmer's sausages 1 Pair   medium hot mustard   fresh bread	10,70 €
Baked Camembert Toast   Salad side dish   Cranberries	11,90 €



## Our organic food

<b>Drinks</b>	all juices & syrups, orange soda, Sandersdorfer light/dark/non-alcoholic, Lebensbaum coffee, Sonnentor tea, Rapunzel drinking chocolate, Völkel mulled wine, biscuits, eggnog, grappa, Grüner Veltliner, Grüner Veltliner Frizzante, country wine white for spritzer, Dornfelder dry, Blauer Zweigelt
<b>Soups</b>	Pancake strips, goulash soup, pumpkin soup, chestnut soup, vegetable and beef broth
<b>Salads</b>	all salads, vinegars & oils
<b>Meat</b>	burger patties, roast beef, pork tenderloin, bacon without nitrite, veal loin, liver sausage, oils
<b>Fish</b>	Fish declared on the menu of the day
<b>Vegetables &amp; fruit</b>	Grilled vegetables, beans, zucchini, peppers, mushrooms, carrots, broccoli, pumpkin, red cabbage, Celery, pickles, jalapeños, olives, sauerkraut, cranberries, apples, watermelons, lemons
<b>Sauces</b>	& Cream, Wines for Sauces, Potato Starch, Herbs, Spices, Salt, Pepper, Sugar, Icing Sugar,
<b>Spices</b>	tomato strained, tomato paste, ketchup, curry ketchup, mayonnaise, mustard sweet & spicy
<b>Side dishes</b>	Potatoes, French fries, spaetzle, spaghetti and tagliatelle, bread dumplings (except parsley)
<b>Dairy products</b>	Feta, Emmental, Camembert, cream cheese, Parmesan, butter, milk, natural yoghurt, fruit yoghurt
<b>Crusty</b>	bread and all rolls, toast, breadcrumbs, dumpling bread, wheat flour
<b>Desserts &amp; ice cream</b>	Kaiserschmarrn, apple puree, raisins, ice cream, sorbet, whipped cream, apple strudel, chocolate reußel, Ice cream cone
<b>Breakfast</b>	Bionella & Bavarian blossom honey, jam, chocolate muesli, fruit muesli, oatmeal, corn flakes, flaxseed, sunflower seeds, cornflakes, Altmühltaler organic egg, vegan butter, hummus, spreads, oat drink
<b>Our Suppliers</b>	Altmühltaler organic egg in Beilngries, Bio-Hof Lenzbauer in Siegenburg, Seeliger in Bad Gögging, Necker in Bad Gögging, Kraus butcher's shop in Neustadt, Kuchlbauer brewery in Abensberg, Waltl-Hof in Sandharlanden-, Lugeder-Hof in Pleiskirchen near Altötting, Wildhof Egghausen, Troiber in Pfarrkirchen, Ökoring in Mammendorf near Munich, Kröswang from Austria

## Non-alcoholic drinks from the region

In-house feel-good water sparkling or still (elaborately filtered and invigorated)	0,2 l	2,30 €	0,5 l	3,50 €
Bottle of mineral water Stephanie Brunnen medium			0,5 l	4,10 €
Kuchlbauer Cola-Mix / Lemonade	0,2 l	2,80 €	0,4 l	3,80 €
now Bio Orangenlimonade	0,2 l	3,00 €	0,4 l	4,20 €
Coca Cola	0,2 l	3,00 €	0,4 l	4,20 €
Cola light			0,33 l	4,20 €
Homemade Organic Lemonade Elderberry / Ginger (with Ice)			0,4 l	5,40 €
Local juices (Apple naturally cloudy / orange / grape – 100% direct juice)	0,2 l	3,60 €	0,4 l	5,20 €
Juice Spritzer (apple naturally cloudy / orange / grape / currant)	0,2 l	2,90 €	0,4 l	4,20 €

## Beers from the region

Kuchlbauer Hell / draught shandy	0,25 l	3,00 €	0,5 l	4,20 €
Sandersdorf Organic Light / Dark			0,5 l	4,30 €
Sandersdorfer Organic Light Alcohol-Free			0,5 l	4,30 €
Kuchlbauer Weisse			0,5 l	4,30 €
Kuchlbauer Wheat Beer Non-Alcoholic			0,5 l	4,30 €
Alte Liebe dark wheat beer			0,5 l	4,30 €
Alte Liebe alcohol-free			0,5 l	4,30 €
Sportsfreund Light Wheat Beer			0,5 l	4,30 €
Turm Weisse			0,5 l	4,30 €
Cola-Wheat / Russ (lemon wheat beer)			0,5 l	4,30 €
Schierlinger Pils Bottle			0,33 l	4,20 €

## Hot drinks

Café Creme von Lebensbaum	cup	3,40 €	Mug	4,70 €
Café decaffeinated	cup	3,40 €	Mug	4,70 €
Espresso	single	3,30 €	double	4,60 €
Cappuccino	single	3,80 €	double	4,90 €
Espresso Macchiato				3,60 €
Coffee with milk / latte macchiato				4,80 €
Rapunzel Hot Chocolate				4,60 €
Chociatto (hot chocolate / espresso)				4,90 €
Selection of teas from Sonnentor Darjeeling   Earl Grey   Green Tea   Peppermint   Chamomile   Herbs   Rooibos   Fruits				4,40 €
Völkel mulled wine (October – March)				4,80 €

## Schnapps & Liqueurs

PRINZ Old varieties from Lake Constance Williamsbirne   Hazelnut   Apricot   House plum <sup>41%</sup>			2 cl	4,60 €
Neustädter Sau-Schwanzl-Beißer <sup>33%</sup>			2 cl	4,00 €
Penninger Obstler private <sup>38%</sup>			2 cl	3,90 €
Penninger Rarity Williams Pear <sup>40%</sup>			2 cl	4,40 €
Jägermeister <sup>35%</sup>			2 cl	3,70 €
Hallertauer Hopfengold <sup>56%</sup>			2 cl	4,20 €
Ramazotti <sup>30%</sup>			2 cl	3,70 €
Baileys <sup>17%</sup>			2 cl	3,60 €
Bio Grappa "Walcher" <sup>40%</sup>			2 cl	4,20 €
Organic Egnog "rothe" from Bavaria <sup>2cl 20%</sup>			2 cl	3,80 €
Fine cherry liqueur <sup>2cl 20%</sup>			2 cl	3,40 €
Asbach Uralt <sup>38%</sup>			2 cl	3,60 €
Rüscherl			2 cl	4,60 €
Vodka Absolut <sup>40%</sup> / Bacardi <sup>37,5%</sup>	2 cl	3,70 €	4 cl with mixer	5,60 €
Jack Daniels <sup>40%</sup>	2 cl	3,90 €	4 cl with mixer	5,80 €

## Semi-sparkling wine

Bio Grüner Veltliner Frizzante Buchmayer Winery (Weinviertel) Semi-sparkling wine with soft fruit fullness	0,1 l	4,40 €	0,75 l	25,00 €
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## White wines

Pinot Grigio "Soldá" aus Recoaro Euganean Hills (Veneto) reminiscent of acacia blossoms and ripe citrus fruits	0,1 l	4,10 €	0,2 l	6,60 €
Organic Grüner Veltliner "light & fruity" dry Buchmayer Winery (Weinviertel) spicy bouquet   Fine fruit aroma	0,1 l	4,10 €	0,2 l	6,60 €
Gutswein Silvaner dry Klaus Höfling Winery (Franconia) Exotic aromatics	0,1 l	4,00 €	0,2 l	6,40 €
Insight No 1 Riesling Nick Köwerich Winery (Mosel) slightly tangy   fruity note of apple, pear and nectarine	0,1 l	4,20 €	0,2 l	6,70 €

## Red wines

Dornfelder semi-dry Four Seasons Winegrowers (Palatinate) delicately fruity with subtle residual sweetness	0,1 l	4,00 €	0,2 l	6,50 €
Organic Dornfelder dry (Rheinhessen) Sander Winery fruity character   fine seasoning	0,1 l	4,20 €	0,2 l	6,70 €
Organic Blue Zweigelt "light & fruity" dry Buchmayer Winery (Weinviertel) beautiful fruit intensity   round finish	0,1 l	4,10 €	0,2 l	6,60 €
Merlot "Rafale" IGP d'Oc trocken Vignerons Catalans (Rousillon) Aromas of ripe wild berries   Spice of pepper and vanilla	0,1 l	4,00 €	0,2 l	6,40 €

## Wine spritzers

Red wine / white wine sweet or dry spritzer	0,2 l	4,00 €	0,4 l	6,10 €
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# Our Sunday roasts

<b>Roast pork from Holledauer corn pig</b> dark beer sauce   fresh potato dumpling   Potato salad	16,50 €
<b>Mixed roast of pork and veal</b> dark beer sauce   homemade bread dumpling   Potato salad	17,90 €
<b>Creamy veal roast (on request)</b> homemade Spätzle   Cranberries	20,60 €
<b>Sauerbraten from grass-fed beef from the Necker from Bad Gögging</b> homemade Spätzle   Cranberries	21,70 €
<b>Sauerbraten of highland beef from the Necker from Bad Gögging</b> homemade Spätzle   Cranberries	21,70 €
<b>Poultry &amp; game from October to January</b>	
<b>1/4 farmer's duck from the Lugederhof</b> fresh potato dumpling   Potato Salad   Apple red cabbage	21,50 €
<b>Roast venison</b> Leg of venison from Ettlhausen   Chanterelle cream sauce   homemade Spätzle   Cranberry pear	21,90 €

In addition to our homemade roasts, you will also find grilled classics, vegetarian delicacies and a fish speciality on our menu on Sundays and public holidays!