SPEISEKARTE

MENU



Appetizers

German Bread Platter

German Bread, Pretzel, Garlic Toast, home-made German Pork Rillette, Beer Cheese Dip ¥2,000

¥1.600

S ¥800 L ¥1,800



German Cucumber Salad

Winter Leaf Vegetables, Cucumber, Yoghurt, Dill, Garlic, Red Onion, Tomato, Local Tofu, Black Olives



Chef Salad

Green Salad, Feta Cheese, Onion, Tomato, Red Wine Vinegar, Olive Oil





Reviso

¥1,500

¥1,000

¥1,000

¥1,000

Hungarian Coulash

Beer Cheese Soup

Soups

Hungarian Goulash Soup

Pork, Dark Beer, Onion, Carrot, Paprika, Garlic, Sour Cream, Spice

Beer Cheese Soup

Bacon, Beer, Cheese, Onion, Carrot, Celery, Chicken Stock, Cream, Butter, Nutmeg, Croûtons

Shinshu Mushroom Soup

Mushrooms, Shimeji Mushroom, Shiitake Mushroom, Hakurei Mushroom, Shimohuri Mushroom, Chicken Stock, Cream, Thyme, Parsley, Croûtons

Pumpkin Soup

Pumpkin, Milk, Cream, Cinnamon, Parsley, Croûtons

SPEISEKARTE

MENU



Mains

Local Venison

Local Venison in a rich Sauce of Red Wine, Nagano Apple, Rosemary, Cinnamon and Clove with Spätzle

Japanese Black Wagyu Beef Cheeks

Braised Beef Cheeks, Red Wine, Mushroom Sauce, Winter Spices, Orange Liqueur, Sour Cream and Spätzle

Cheese Spätzle

House-made German Egg Pasta, Cheddar Cheese, Parmegiano Cheese, Crispy Onion, Parsley

Imported German Sausages

Assorted German Sausages with Sauerkraut and Mustard

Hakuba Salmon Salad

Marinated Hakuba Salmon, Winter Vegetables, Beans Crunchy Beetroot, Cashew Nuts, Walnut, Feta Cheese, Mint and Nagano Apple Dressing

¥3,300

¥3,300

¥1,800

¥2,800

¥2,400

Pork Knuckle for 2 pax Slow-roasted Pork Knuckle, German Beer Gravy, Home-Made Mustard

Limited Availability





Schnitzel Specialities

Schnitzel Viennese Style

¥2.000

Zigeuner Schnitzel

¥2.300

Pork Schnitzel, Spicy Paprika Sauce, Garlic, Smoked Paprika

Jägerschnitzel

Pork Schnitzel, Lemon

¥2,300

Venison Schnitzel

¥2,600

Pork Schnitzel, Creamy Mushroom Sauce, Bacon, Garlic, Rosemary, Black Pepper

Local Venison Schnitzel, Gorgonzola Cream Sauce, Onion, Garlic, Green Pepper

SPEISEKARTE MENU



Cheese Fondue (for 2 pax)



Original Marillen Cheese Fondue

Delicious Cheese and Crispy Baguette Bread

add: Vegetables & Potatos

Bread Refill: ¥1,000 Cheese Refill: ¥2,000 ¥3,500

+¥1,000











Sides

Grilled Winter Vegetables	¥1,200
Red Cabbage	¥600
Sauerkraut	¥600
Garlic Mashed Potatoes	¥600
Fried Potatoes	¥600
French Fries	¥600
Spätzle	¥600
Rice	¥600

SPEISEKARTE





All-Day





Marillen Curry Sausage ¥1,800 Sausage, Tomato-Curry Sauce,

French Fries

Marillen Hot Dog ¥1,800

German Bratwurst, Sauerkraut, Mustard, Ketchup, French Fries



Beer Cheese Soup ¥1,200

Bacon, Beer, Cheese, Onion, Carrot, Celery, Chicken Stock, Cream, Butter, Nutmeg, Croûtons

Pretzel (piece) ¥400

Meat Pie ¥800

French Fries

¥600



Beer Cheese Soup



Fried Chicken Basket ¥1,200

Spaghetti Bolognese ¥1,200

Ice Fries ¥800

French Fries, Vanilla Ice Cream, Chocolate Sauce

French Fries ¥600

SPEISEKARTE MENU











Sauce, Whipped Cream

Desserts

Nagano Apple Strudel ¥1,200 Nagano Apple in Puff Pastry, Vanilla Ice Cream, Vanilla

Baked Apple ¥1,200

Baked Nagano Apple with Vanilla Ice Cream, Nuts, Raisins and Rum

Blackforest Cake ¥800

¥300 Ice Cream (per scoop)

Vanilla, Chocolate, Strawberry

Chocolate Fondue (for 2 pax)

Premium Swiss Chocolate with fresh Banana and Apples, Marshmallows



Allures Barista Coffee

¥550

Cappuccino, Latte, Espresso, Mocha

Ronnefeldt Tea ¥550

Earl Grey, Peppermint, Camomile, Sweet Ginger, Rosehip, Darjeeling, English Breakfast, Japanese Green Tea

Hot Chocolate ¥550



¥3,000

MITTAGSKARTE

LUNCH MENU



Appetizers

German Bread Platter

German Bread, Pretzel, Garlic Toast, home-made German Pork Rillette, Beer Cheese Dip

Beer Cheese Dip

Hand-cut Local Potato Wedges, Chunk-Cut Sausage, Beer Cheese Dip

Hand-Cut Potato

Salads

German Cucumber Salad

Winter Leaf Vegetables, Cucumber, Yoghurt, Dill, Garlic, Red Onion, Tomato, Local Tofu, Black Olives

Bread Basket

¥900

Chef Salad

Green Salad, Feta Cheese, Onion, Tomato, Red Wine Vinegar, Olive Oil ¥2,000

¥1,600

¥800

¥1,600

S ¥800 L ¥1,800



Soups

Hungarian Goulash Soup

Pork, Dark Beer, Onion, Carrot, Paprika, Garlic, Sour Cream, Spice

Beer Cheese Soup

Bacon, Beer, Cheese, Onion, Carrot, Celery, Chicken Stock, Cream, Butter, Nutmeg, Croûtons

Shinshu Mushroom Soup

Mushrooms, Shimeji Mushroom, Shiitake Mushroom, Hakurei Mushroom, Shimohuri Mushroom, Chicken Stock, Cream, Thyme, Parsley, Croûtons

Pumpkin Soup

Pumpkin, Milk, Cream, Cinnamon, Parsley, Croûtons

Prices are inclusive of consumption tax.







¥1,500

¥1,000

¥1,000

¥1,000





GETRÄNKEKARTE

DRINKS















Schnaps & Likör

Marillen House Likör	¥800	Williams Christ Birne Williams Pear Schnaps	¥1,000
Kirschwasser Cherry Schnaps	¥1,000	Waldhimbeerschnaps Forest Raspberry Schnaps	¥1,000
Jägermeister Fireball	¥1,000 ¥1.000	Underberg Herb Liqueur	¥1,000

GETRÄNKEKARTE DRINKS



Wines

Mumm Champagne Rheingau Riesling Classic G: ¥900

France B: ¥8,000 Dr Nägler, Germany, Semi-Dry B: ¥4,500

Regent Qualitätswein G: ¥900 Dornfelder G: ¥900

Baden, Germany, Dry

B: ¥4,500 Weingut Rappenhof, Rheinhessen

B: ¥4,500

Germany, Semi-Dry

Spirits - 5cl

Regular Spirits ¥1,000 Premium Spirits ¥1,300

Please ask the bartender for details.

Softdrinks - ¥500

Coke Coke Zero Fanta Orange Sprite Sparkling Water Ginger Ale

Juices - ¥600

Grapefruit Pineapple Orange Apple Cranberry

MITTAGSKARTE

LUNCH MENU



Original Marillen Cheese Fondue - ¥3,500

Delicious Cheese and Crispy Baguette Bread

Premium Cheese Fondue - ¥5,500

Premium Cheese, crispy Baguette and Vegetables

Marillen Curry Sausage - ¥1,800

Sausage, Tomato-Curry Sauce, French Fries

Marillen Hot Dog - ¥1,800

German Bratwurst, Sauerkraut, Mustard,



Pork Knuckle Sandwich - ¥1,800

Slow-cooked Pork Knuckle, home-made Mustard,

French Fries

Hungarian Goulash Rice - ¥1,500

Pork, Dark Beer, Onion, Carrot, Paprika, Garlic, Sour Cream, Spice, Rice

Pork Curry Rice - ¥1,600

Pork, Rice, German Potatoes

with Homemade Sausage +¥600

Spaghetti Bolognese - ¥1,200

French Fries - ¥600



Black Forest Cake - ¥600

Nagano Apple Strudel - ¥1,200

Nagano Apple in Puff Pastry, Vanilla Ice Cream, Vanilla Sauce, Whipped Cream

Ice Cream (per scoop) - ¥300

Vanilla, Chocolate, Strawberry

Chocolate Fondue (for 2 pax) - ¥3,000

Premium Swiss Chocolate

with fresh Banana and Apples, Marshmallows











GETRÄNKEKARTE

DRINKS







Weihenstephaner

Sapporo

Erdinger Weisse Erdinger Weisse **Wheat Beer**

Lager

Dark Beer Alcohol Free



Small ¥1,000 Large ¥1,300

¥700

¥1,000 ¥1.300 ¥1,000 ¥800



Mumm Champagne

France

Regent Qualitätswein

Baden, Germany, Dry

B: ¥8,000

G: ¥900

B: ¥4,500

Rheingau Riesling Classic

G: ¥900 B: ¥4,500

Dr Nägler, Germany, Semi-Dry

G: ¥900

Weingut Rappenhof, Rheinhessen B: ¥4,500

Germany, Semi-Dry

Dornfelder

Softdrinks - ¥500

Coke Coke Zero

Fanta Orange

Sprite

Sparkling Water

Ginger Ale

Juices - ¥600

Grapefruit

Pineapple

Orange

Apple

Cranberry

Coffee & Tea



Cappuccino, Latte, Espresso, Mocha

Ronnefeldt Tea

¥550

¥550

Earl Grey, Peppermint, Camomile, Sweet Ginger, Rosehip, Darjeeling, English Breakfast, Japanese Green Tea

Hot Chocolate

¥550

FRÜHSTÜCK BREAKFAST MENU



Guten Morgen!

Please help yourself from our bread, jam and cereal selection. Coffee, Tea, Juices and Mineral Water can be ordered with our team.

Kindly select one of the following main dishes:

English Breakfast

Poached Eggs, Spinach, Mushrooms, Baked Beans, Bacon and Sausage



Avocado Toast

Crispy Baguette topped with a spicy Avocado Mash and Poached Egg, Bacon and Sausage



French Toast

with Honey, Apple Compote and fresh Whipped Cream



Pancakes

with Honey or Maple Syrup, Blueberry Jam and fresh Whipped Cream

