

Zur Überfahrt

Bavarian cuisine & Chiemsee fish

Reopening of the café „Zur Überfahrt“



The 'Café zur Ueberfahrt' is located at one of the most beautiful spots on the shores of Lake Chiemsee - in Gstadt. From its slightly elevated terrace, you can look out over the 'Bavarian Sea', whose vast expanse glistens in the spring sunshine.

To the south, the view is captured by the lovely island of Frauenwörth, and to the west, the green Krautinsel. Behind it, the mountains of the Alps rise up, shimmering in the firm snow: Zwiessel, Staufen, Watzmann, Sonntagshorn, Hochfelln and Hochgern. The mountains of the Achenal valley greet you and the 'local mountain' of Lake Chiemsee, the Kampenwand, completes the chain of peaks. This lovely, ever-changing picture has been captured countless times in films and paintings.

In keeping with this original landscape, the 'Café zur Ueberfahrt' has been modernised while retaining its special touch. The guest room exudes warmth and cosiness with its wood panelling and tall ivy. The paintings, including well-known works by Hiasl Maier, Erding, fit won-

derfully into this room, which lets in light and sun through many windows. The café parlour is decorated in the same style. Guests quickly feel at home in these rooms. The wide, proud house stands just a few metres from the shore. From its balconies, guests have a marvellous view of the lake, islands and mountains from their modern rooms with running water. The kitchen has been modernised, fitted with fridges and neon lighting. In the hallway there is a new beer buffet with ice cabinets, which guarantees the best care of the drinks.

The 'Café zur Ueberfahrt' can be seen as a step forward for Gstadt in terms of meeting the high demands of guests, and the owner Josef Rappl and his wife are to be congratulated on the reopening of the café in its new guise today.

The renovated building is also a testament to the local companies involved in the remodelling, some of which are featured in the advertisements.

INVITATION

Reopening with beer pub inauguration

of the café „ZUR ÜBERFAHRT“ in Gstadt a. Ch.

on Saturday, 11 April, and Sunday,
12 April 1953, you are kindly invited to

FAMILY JOSEF RAPPL

Hermann Jell will play with his trio

This announcement appeared verbatim in the daily press at the time and is very precisely reproduced here for this menu card.



Zur Überfahrt
Magazine and menu
Issue N°3 | März 2025

Of course you can park for free during your stay with us. Please ask for!

Reorders cost 2 euros.

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Starters and salads

- Lausbua Bruschetta** ^(a.g.1,3,8,16) 7,90
Sweet and sour marinated pork belly with onions, peppers, leek, tomatoes, fresh parsley and salad
- Gaudibursch Bruschetta** ^(a.g.1,3,8,16) 8,90
Red wine onions gratinated with savoury Allgäu cheese, apple, cranberries, fresh parsley and salad
- Bauernbazi Bruschetta** ^(a.g.1,3,8,16) 8,90
Creamy, Bavarian Obatzda, radishes, sun-dried tomatoes, fresh parsley, onions and salad
- Sailor Salad** ^(c.g.j.3,8,14,16) 19,90
Large mixed salad with chicken breast strips, parmesan, dried tomatoes and olives
- Surfer Salad** ^(c.g.j.3,8,14,16) 24,90
Large mixed salad with grilled beef tenderloin strips, bacon, ox eye (fried egg), parmesan and sunflower seeds
- Kiter Salad** ^(c.g.j.3,8,14,16) 27,90
Large mixed salad with pike and whitefish fillet grilled, onions, potato rösti and fresh horseradish

We serve our bread of the day with our salads.

Bavarian vitamins

- Resi's Bavarian potato salad** ^(a.c.g.i,j,k,2,8) 3,90
with onions and pickled gherkin, flavoursome preparation
- Irmi's Bavarian coleslaw** ^(c.g.i,j,2,3,8,16) 3,90
with bacon and parsley
- Gerdi's cucumber-dill salad, sweet-sour dressing** ^(8,16) 4,50
- Small mixed salad** ^(c.g.j.8,16) 4,90
- Portion of homemade herb quark** ^(g.8,16) 2,00

Vegetarian dishes

- Homemade „Allgäuer cheese spaetzle“** ^(a.c.g.8,16) 16,90
knoephla with cheese, fried onions, served in a pan
- Grilled Camembert cheese** ^(c.g.j.8,16) 16,90
with colourful salad garnish, sunflower seeds, fresh currants and cranberries
- Homemade „Krautinsler kraut spaetzle“** ^(a.c.g.8,16) 17,90
knoephla, sauerkraut, potatoes, leek, onions and various herbs in a creamy white wine sauce, served in a pan
- Celery schnitzel in a panko coating** ^(a.c.g.j.16) 17,90
'old Bavarian, vegetarian home cooking recipe', with Bavarian potato salad and dip

Vegetarian dishes and main courses are also available also as a small portion for 2,00 EUR cheaper

A home for Chiemsee painters



On the site of the current 'zur Überfahrt' stood used to be the annexe of the Huberhof in Gstadt. Here young painters who were still unknown at the time, such as such as Max Märten, Carl Gunschmann and Maier Hiasl from Erding found a favourable place to stay and set up their studios. Many artists settled on Lake Chiemsee at the time, especially in Gstadt because of its beautiful location with its unique painter's motif: the Fraueninsel with the Campanile and the Alps in the background.

Dear honoured Guests,

we are happy to welcome you to one of the most beautiful places in Bavaria and say: 'Schee, dass do seids!'

We are an eighth-generation family-run business and have been rooted in this favourite spot for over 150 years.

Our great-grandparents opened the former 'Café zur Überfahrt' in the Huberhof, now the Hotel ChiemseePanorama, 70 years ago. proven by the the newspaper article on the front page of this menu bears witness to this.

Since 2023, we have been delighted to be able to serve you in our completely rebuilt, charming little restaurant 'zur Überfahrt'.

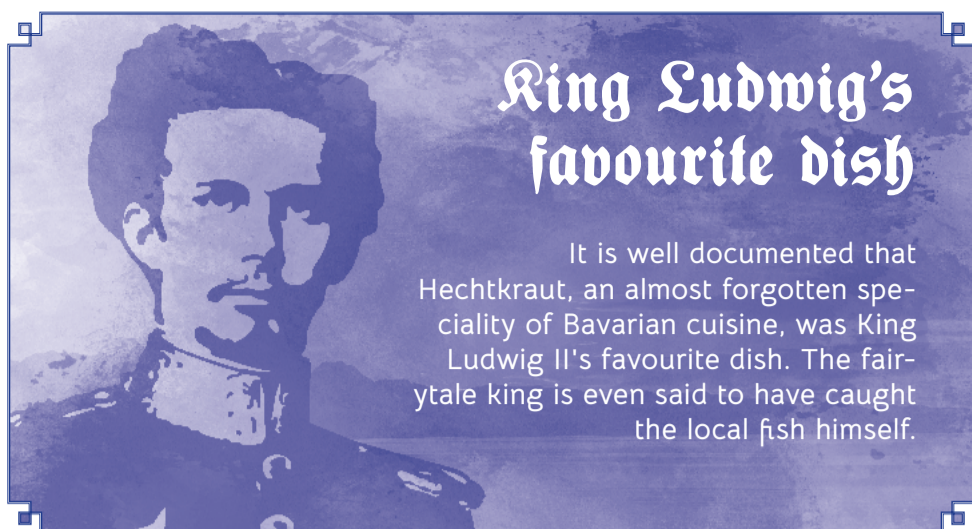


We wish you a good appetite and a wonderful time,

Your Rappl family

Main dishes

Angebräunter Leberkäse ^(c,i,j,2,3,8,14)	17,90
Baked loaf of finely minced meat with ox eye (fried egg), fried potatoes, gravy, salad garnish and bacon-coleslaw	
Oven-fresh Bavarian roast pork ^(a,c,g,i,2,3,8,16)	18,90
in natural juice refined with dark beer, with potato dumplings and bacon-coleslaw (fresh from the oven from approx. 5 pm, while stocks last)	
Ratsherren Pfandl ^(a,c,g,8,16)	25,90
Grilled pork fillets with homemade cheese spaetzle, mushroom sauce and fried onions	
Grandfathers Festtags Pfandl ^(a,c,g,i,j,8,16)	25,90
Grilled pork fillets topped with gorgonzola, on a creamy pepper cream sauce, served with roast potatoes	
Chicken schnitzel Huberbauer style ^(a,g,j,16)	19,90
grilled with spicy mustard, bacon, glazed onions and gratinated with cheese, roast sauce, served with Bavarian potato salad	
Chicken schnitzel Gärtnerinnen style ^(a,g,j,16)	19,90
grilled with dried, marinated tomatoes, balsamic cream, rosemary potatoes, ox eye (fried egg) and dip	
Schnitzel Vienna Style ^(a,c,1,2,14,15)	18,90
baked in a pan, served with French fries, lemon and cranberries cranberries	
Bavarian Jägerschnitzel from pork ^(a,c,1,2,14,15)	19,90
grilled with mushroom sauce, butter spaetzle and cranberries	
Geschnetzeltes Zurich style ^(g,8,16)	20,90
Chicken breast strips with mushrooms, spring onions and parsley in a cream sauce with potato rösti	
Schnitzel from the young pig munich style ^(a,c,g,j,3,14,15,16)	21,90
baked in a breadcrumb coating, with a crust of sweet mustard and horseradish, served with chips, glazed onions and fresh horseradish fresh horseradish	
Cordon bleu from the young pig ^(a,c,g,j,1,2,8,14,16)	21,90
classically filled with ham and cheese, baked in a pan, served with fried potatoes, bacon, lemon and cranberries	
Forest farmer's goulash from deer calf ^(a,c,g,i,8,16)	27,90
with root vegetables, buttered spaetzle, homemade fried onions, fresh redcurrants and cranberries	
Bavarian onion roast fry ^(a,g,j,k,15,16)	28,90
approx. 220 g from the grill with homemade fried onions, pickled gherkin, french fries, dip and gravy	
Kymsee Pepper steak ^(a,c,g,i,j,k,2,8,16)	28,90
approx. 220 g from the grill on a pepper cream sauce with Bavarian whisky (Kymsee), fried potatoes and chilli peppers	



King Ludwig's favourite dish

It is well documented that Hechtkraut, an almost forgotten speciality of Bavarian cuisine, was King Ludwig II's favourite dish. The fairytale king is even said to have caught the local fish himself.

Fish

Whole whitefish 'Müllerin style' ^(a,d,g,16)	24,90
from the grill, filled with lemon and fresh herbs, Bavarian potato salad, served with homemade dip	
Hechtkraut 'King Ludwig' ^(a,d,g,8,16)	27,90
Grilled pike fillets with homemade butter baked with breadcrumbs, cheese, garlic and herbs on sauerkraut with potatoes and dill in a light cream sauce	
Whitefish fillets 'Fraueninsel style' ^(a,d,g,8,16)	28,50
from the grill, classic with parsley potatoes, served with homemade dip and cucumber and dill salad	
Renken fillets 'Herreninsel style' ^(a,d,g,8,16)	28,50
from the grill, on a bed of potatoes and vegetables with fresh herbs, tossed in lemon and dill butter, served with a homemade dip	
Fischer Pfandl 'Insulaner Art' ^(a,d,8,16)	32,50
Three different types of grilled fish fillets on mushroom sauce, potato rösti gratinated with Allgäu mountain cheese, served with dill-cucumber salad	

*We serve all our fish dishes with fresh horseradish
fresh horseradish on request.*

Our fish usually come from our friend, the island fisherman Wörndl Sepp. However, the catch of chiemsee fish is subject to the whims of nature and seasonal laws. In the event of shortages, we therefore switch to other fish species from the organic fish farm Jäckle in Eggstätt (5 kilometres away). In this case you will be informed on our daily menu.

Desserts

Small, mixed ice cream ^(c,g,h,m,8,14)	6,90
Chocolate, strawberry, vanilla and cream, finely garnished	
Hot apple cakes in cinnamon-sugar ^(a,c,f,g,h,j,k,m,3,8,14,16)	9,90
3 pieces, with cream, vanilla ice cream, chocolate sauce, apple sauce	
Apricot dumplings with apricot roaster ^(a,c,f,g,i,m,8,14,16)	9,90
3 pieces, in white wine stock, with vanilla, aniseed, cinnamon and sugar, cream and vanilla ice cream	
Bavarian apple strudel ^(a,c,g,h,i,m,8,10,14,15,16)	9,90
with vanilla ice cream and whipped cream, finely garnished	

Affogato al caffè

The Italian original ^(c,g,h,m,8,11,14)	3,90
Espresso, scoop of vanilla ice cream	
Insulaner ^(c,g,h,m,8,11,14)	4,90
Espresso, scoop of vanilla ice cream, Chiemsee liqueur from the Fraueninsel	
Bergler ^(c,g,h,m,8,11,14)	5,90
Espresso, scoop of vanilla ice cream, gentian, cinnamon and cream	
Dörfler ^(c,g,h,m,8,11,14)	5,90
Espresso, scoop of chocolate ice cream, Baileys and whipped cream	

For Children

French fries with ketchup or mayo ^(a,15)	6,60
Potato rösti with apple sauce ^(3,8,14,16)	6,60
Spaetzle with gravy ^(a,g,c)	6,60

Small 3-course menu (only for children) 11,10

consisting of:

Raw food platter

optionally:

Schnitzel Vienna style with French fries ^(a,c,1,2,14,15)

Chicken breast with mushroom sauce and spaetzle ^(a,c,g,8,16)

Cheese spaetzle (with or without fried onions) ^(a,c,g,8,16)

and:

A scoop of ice cream ^(c,g,h,m,8,14)

Vanilla, chocolate or strawberry

Beverages

Water

Tap water (still) / table water (sparkling)

0,3 l / 0,5 l 3,00 / 4,50

Bottle of Adelholzen gourmet water (still / sparkling)

0,75 l 5,90

Tap water for children 0,3 l 1,00

Soft drinks

Coca-Cola ^(8,11) 0,5 l 5,20

Coca-Cola Zero ^(8,11) 0,3 l 4,00

Cola Mix ^(8,11,14,16) 0,5 l 5,20

Fanta / Sprite ^(8,14,16) 0,5 l 5,20

Juices and spritzers

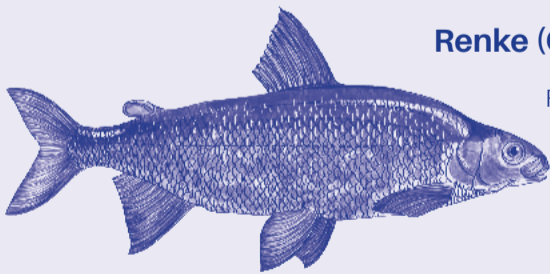
Juice spritzer ⁽⁸⁾ 0,3 l 4,90 / 0,5 l 5,90

Apple juice naturally cloudy, rhubarb, orange,
redcurrant, passion fruit, elderberry

Juice ⁽⁸⁾ 0,3 l 5,90 / 0,5 l 7,50

Apple juice naturally cloudy, rhubarb, orange,
redcurrant, passion fruit

Some edible fish from Lake Chiemsee



Renke (*Coregonus lavaretus*)

Family of trout or salmonids (Salmonidae); food: crustaceans and water fleas; average body length: 30-70 cm; weight: 1-5 kg. Life expectancy: up to 10 years;

Seeforelle (*Salmo trutta F. lacustris*)

Family of salmonids (Salmonidae); food: aquatic and flying insects, spawn of its own species; average body length: 40-80 cm; weight: 1-5 kg; life expectancy: 8-12 years.



Seesaibling (*Salvelinus alpinus*)

Family of salmonids (Salmonidae); food: larvae, insects, mussels and smaller fish; average body length: 20-80 cm; maximum weight: 5 kg. Life expectancy: up to 40 years.



The fourth island in Chiemsee



Schalch is a small inland island in Lake Chiemsee, 66 metres west of Fraueninsel and only 50 metres from the nearest jetty. It has a square floor plan with an area of 22 m² and its corners are orientated towards the cardinal points.

The island was probably created artificially to mark a large shoal extending some 40 metres to the south and west, which posed a danger to boats. Or that it was used by bastions for a surrounding cordon during the Thirty Years' War.

To improve visibility for sailors, a willow tree was planted on the island around 1935 by the Fraueninsel artists' community, reaching a height of up to six metres. At a ceremony, the island was given the name Sahara. At the beginning of the 21st century, the willow was destroyed by a storm but replaced by a new one.

Beers & mixed drinks (from the Brewery Hofbräuhaus Traunstein)

Pils ^(a) 0,33 l	4,00
Zwickl ^(a) 0,33 l	4,00
Radler ^(a,8,14,16) 0,5 l	5,30
Pale beer ^(a) Pfiß (ca. 0,25 l) 3,80 / Halbe (0,5 l) 5,30 / Maß (1 l) 9,00	
Pale beer alcohol free ^(a) 0,5 l	5,30
Dark beer ^(a) 0,5 l	5,30
Wheat beer ^(a) 0,5 l	5,50
Russn ^(a,8,14,16) 0,5 l	5,50
Wheat beer light ^(a) 0,5 l	5,50
Wheat beer alcohol free ^(a) 0,5 l	5,50
Cola & Wheat beer ^(a,8,11) 0,5 l	5,50
Goaßn-Hoibe ^(a,8,11) 0,5 l	6,50
Dark Beer, Cola and 4 cl Cherry liqueur	
Radlerol ^(a,1,1,8,14,16) 0,5 l	6,50
Pale beer, Lemonade, Aperol, Mint and ice	
Holla de Woidfee ^(a,8) 0,5 l	6,50
Wheat beer with Elderflower syrup, Mint and ice	

Aperitif

Prosecco ⁽¹⁾ 0,1 l	4,00
Aperol Spritz ^(1,1) 0,2 l	8,20
Prosecco, Sodawasser, Aperol, Orange, Ice	
Hugo ^(1,3,8,14,16) 0,2 l	8,20
Prosecco, Soda water, Elderflower syrup, Mint, Ice	
Inge ^(1,3,8,14,16) 0,2 l	8,20
Prosecco, Soda water, Ginger syrup, Limette, Mint, Ice	
Lillet Berry ^(1,8,16) 0,2 l	8,20
Lillet, Schweppes Wild Berry, Ice	

Cocktails & Longdrinks

Whisky Cola ^(8,11) 0,3 l	9,50
Moscow Mule ^(3,8,16)	9,90
Wodka, Lime juice, Ginger Beer	

Rosé

Rosé ⁽¹⁾ 0,2 l 7,20 / 0,75 l 24,00
dry, Ca'Ernesto, Italien, 2021

Weißweine

Grüner Veltliner ⁽¹⁾ 0,2 l 6,90
dry, Weingut Hagn 2021

Chardonnay ⁽¹⁾ 0,2 l 7,50 / 0,75 l 24,00
dry, Ca'Ernesto, Italien, 2021

Valmarone Lugana D.O.C. ⁽¹⁾ 0,2 l 8,90 / 0,75 l 25,00
dry, Italien, 2021

White wine spritzer ⁽¹⁾ 0,2 l 4,90 / 0,5 l 7,90

Rotweine

Zweigelt ⁽¹⁾ 0,2 l 6,90
dry, Weingut Hagn 2021

Merlot ⁽¹⁾ 0,2 l 6,90 / 0,75 l 24,90
dry, Ca'Ernesto, Italien, 2021

Primitivo ⁽¹⁾ 0,2 l 7,90 / 0,75 l 25,90
dry, Italien, 2020

Red wine spritzer ⁽¹⁾ 0,2 l 4,90 / 0,5 l 7,90

Schnapps(numbers)

Obstbrand (40%) 2 cl 3,33

Williams Christ Pear 2 cl..... 4,44

Marille 2 cl 4,44

Raspberry spirit 2 cl 4,44

Hazelnut spirit 2 cl 4,44

Jägermeister 2 cl 4,44

Baileys ⁽⁶⁾ 2 cl 4,44

Wodka 2 cl 4,44

Ramazotti 4 cl 5,55

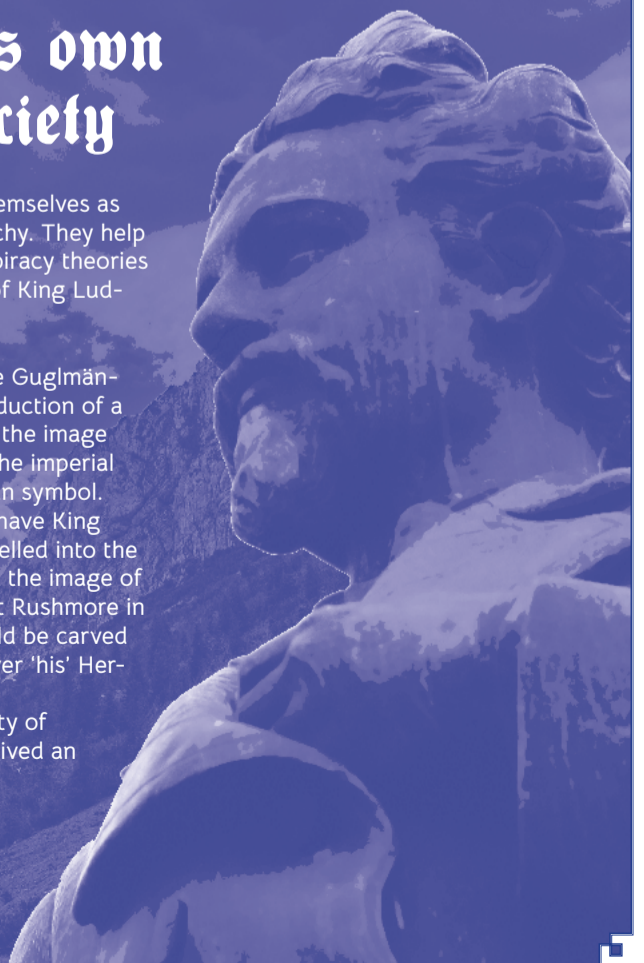
„Kymsee“ Whisky from Chiemsee 2 cl 8,88

Bavaria's own secret society

The Guglmänner see themselves as guardians of the monarchy. They help to ensure that the conspiracy theories surrounding the death of King Ludwig II live on.

Among other things, the Guglmänner demanded the introduction of a Bavarian euro coin with the image of the king - replacing the imperial eagle, which is a Prussian symbol. They would also like to have King Ludwig II's likeness chiselled into the Kampenwand. Similar to the image of the presidents on Mount Rushmore in the USA, the 'Kini' should be carved in stone and look out over 'his' Herreninsel.

However, the municipality of Aschau has not yet received an official application.



Tea (Bioteaque)

Schwarza Franzi	5,50
Organic black tea Assam	
Miade Moni	5,50
Organic herbal tea lemon balm-mint	
Frische Resi	5,50
Organic green tea lime-ginger	
Scheene Leni	5,50
Organic fruit tea forest fruit-raspberry	

We will be happy to pour your tea for a second time

Coffee & chocolate (Romanicum)

Cup of Coffee ☕ ⁽¹¹⁾	3,90
Big cup of Coffee ☕ ⁽¹¹⁾	5,50
Coffee latte ☕ ^(g,11)	5,50
Espresso ☕ ⁽¹¹⁾	3,30
Double espresso ☕ ⁽¹¹⁾	4,90
Cappuccino ☕ ^(g,11)	5,50
Latte Macchiato ☕ ^(g,11)	5,90
Iced Macchiato ☕ ^(g,11)	5,90
Hot chocolate ^(g,8,15)	5,50
Hot white chocolate ^(g,8,15)	5,50
Iced coffee ^(c,g,h,m,8,11,14)	7,90
(with 2 scoops of vanilla ice cream and whipped cream)	


Every coffee speciality after the meal
as a thank you for only 2,50 EUR.

Allergen labelling / additives: a = gluten; b = crustaceans; c = eggs; d = fish; e = peanuts; f = soya; g = milk / lactose; h = nuts; i = celery; j = mustard; k = sesame; l = sulphites; m = nuts; n = molluscs; 1 = colourings; 2 = preservatives; 3 = antioxidants; 4 = flavour enhancers; 8 = sweeteners; 10 = phosphates; 11 = caffeinated; 14 = stabilisers; 15 = emulsifiers; 16 = acidulants; 17 = sodium;

All prices in EURO.

Flamingos at the Chiemsee

Every year, when the tourist rush is over, two to five flamingos appear near Seebruck on Lake Chiemsee. Rumour has it that the animals come from a private breeding centre near Salzburg and make 'day trips' to the lake. With a bit of luck and patience, you can watch them from the shore.

Legal notice:

Zur Überfahrt – Bayerische Küche und Chiemseefische

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83257 Gstadt am Chiemsee

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www.zur-ueberfahrt.de



About a positive Google review we would be very pleased!

This menu can be purchased for 2.00 EUR!