

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: Zwiesel, Staufen, Watzmann, Sonntagshorn, Hochfelln and Hochgern. The mountains of the Achental 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 wonderfully 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

Continued on page 2

Every day from 5.00 pm.
**Original
bavarian**

Roast pork

Zur Überfahrt
Menu and magazine
Issue N°8 | March 2026

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

Reorders cost 2 euros.

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.

Dear honoured Guests,



we are delighted to welcome you to one of the most beautiful spots in Bavaria and say: "It's lovely to have you here!"

We are an eighth-generation family-run business and have been rooted in this prime location for over 150 years. As long as 70 years ago, our great-grandparents opened what was

then known as the "Café zur Überfahrt" in the Huberhof, now the Hotel ChiemseePanorama. The newspaper article on the front page of this card bears witness to this. Since 2023, we have been delighted to welcome you to our completely newly built, small and charming restaurant "zur Überfahrt".

We wish you a good appetite and a wonderful time,

Your Rappl family

Food

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) 9,90
Red wine onions gratinated with savoury Allgäu cheese, apple, cranberries, fresh parsley and salad
- Bauernbazi Bruschetta** ^(a,g,1,3,8,16) 9,90
Creamy, Bavarian Obatzda, radishes, sun-dried tomatoes, fresh parsley, onions and salad
- Gschäftlhuber Carpaccio** ^(l,g,3,14,16) 18,90
Wafer-thin slices of beef fillet with delicate truffle oil, served on a bed of marinated radishes, creamed horseradish, sprouts and sun-dried tomatoes
- Sailor Salad** ^(a,c,g,j,l,3,8,16) 19,90
Large mixed salad with chicken breast strips, parmesan, dried tomatoes and olives
- Surfer Salad** ^(c,g,e,j,a,h,k,2,3,16) 24,90
Large mixed salad with grilled beef tenderloin strips, bacon, ox eye (fried egg), parmesan and sunflower seeds
- Kiter Salad** ^(a,c,g,j,d,l,3,16) 24,90
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.

The boss's recommendation

- Our popular side salad** ^(c,g,j,8,16) 4,50
Small mixed salad

Bavarian vitamins

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

Main meals

- Angebräunter Leberkäse** ^(c,g,i,h,j,1,2,3,16) 17,90
Baked loaf of finely minced meat with ox eye (fried egg),
roast potatoes, gravy, salad garnish and bacon-coleslaw
- Oven-fresh Bavarian roast pork** ^(a,i,j,g,1,2,3,16) 19,90
in natural juice refined with dark beer, with potato dumplings
and bacon-coleslaw (fresh daily from around 5 pm, while
stocks last)
- Ratsherren Pfandl** ^(a,c,g,f,14,16) 25,90
Grilled pork fillets with homemade cheese spaetzle,
mushroom sauce and fried onions
- Grandfathers Festtags Pfandl** ^(g,14,16) 25,90
Grilled pork fillets topped with gorgonzola, on a creamy
pepper cream sauce, served with roast potatoes
- Chicken schnitzel Huberbauer style** ^(g,j,1,1,2,3,8,16) 21,90
grilled with spicy mustard, bacon, glazed onions and gratinated
with cheese, roast sauce, served with Bavarian potato salad
- Chicken schnitzel Gärtnerinnen style** ^(g,c,l,1,3,8,16) 21,90
grilled with dried, marinated tomatoes, balsamic cream, rosemary
potatoes, ox eye (fried egg) and dip
- Geschnetzeltes Zurich style** ^(a,c,g,f,14,16) 21,90
Chicken breast strips with mushrooms, spring onions and
parsley in a cream sauce with butter spaetzle
- Schnitzel Vienna Style** ^(a,c,16) 19,90
baked in a pan, served with French fries,
lemon and cranberries
- Bavarian Jägerschnitzel from pork** ^(a,c,f,g,14,16) 20,90
grilled with mushroom sauce, butter spaetzle and cranberries
- Schnitzel from the young pig munich style** ^(a,c,g,l,3,16) 22,90
baked in a breadcrumb coating, with a crust of sweet mustard
and horseradish, served with chips, glazed onions and fresh
horseradish
- Cordon bleu from the young pig** ^(a,c,g,2,3,16) 22,90
classically filled with ham and cheese, baked in a pan,
served with roast potatoes, bacon, lemon and cranberries
- Bavarian onion roast fry** ^(a,i,j,g,1,8,16) 27,90
approx. 220 g from the grill with homemade fried onions,
pickled gherkin, french fries, dip and gravy
- Kymsee Pepper steak** ^(g,2,14,16) 27,90
approx. 220 g from the grill on a pepper cream sauce with
Bavarian whisky (Kymsee), fried potatoes and chilli peppers

Unfortunately, our English isn't perfect. If anything in
the descriptions is unclear, please do ask.

Vegetarian dishes

- Homemade „Allgäuer cheese spaetzle“** ^(a,c,g,8,16) 16,90
knoephla with cheese, fried onions, served in a pan
- Rahmschwammerl „Waldbauer Art“** ^(a,c,f,g,14,16) 16,90
Delicious oyster mushrooms and button mushrooms in a creamy sauce, enhanced with fresh herbs and buttered spaetzle, served with a small mixed salad
- Grilled Camembert cheese** ^(c,g,j,e,h,k,8,16) 16,90
with colourful salad garnish, sunflower seeds and cranberries
- Homemade „Krautinsler kraut spaetzle“** ^(a,c,f,g,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,i,j,8,16) 18,90
'old Bavarian, vegetarian home cooking recipe', with cucumber dill salad, Bavarian potato salad and dip

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

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,c,g,i,j,f,1,16) 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,f,g,16)

and:

A scoop of ice cream ^(c,g,h,m,8,14)
Vanilla, chocolate or strawberry



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,j,8,16) 26,90
 from the grill, filled with lemon and fresh herbs, Bavarian potato salad, served with homemade dip
- Hechtkraut 'King Ludwig'** ^(a,g,d,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
- Zander fillet 'Rappl style'** ^(a,d,g,8,16) 27,90
 from the grill, served on a bed of fine mushrooms, including champignons and oyster mushrooms, accompanied by French fries, homemade herb quark and black olives.
- Whitefish fillets 'Fraueninsel style'** ^(a,d,g,8,16) 28,90
 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) 28,90
 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,g,8,14,16) 32,90
 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
- 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
- Original Kaiserschmarrn** ^(a,c,f,g,16,15,14,3,8) 14,90
Fresh pancake, torn in the pan – optionally with or without sultanas, with apple sauce and a little cinnamon sugar
⇒ with a scoop of vanilla ice cream +2,00

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

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.



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	5,50
Pale beer ^(a) Piff (ca. 0,25 l) 3,80 / Halbe (0,5 l) 5,50 / Maß (1 l) 9,00	
Pale beer alcohol free ^(a) 0,5 l	5,50
Dark beer ^(a) 0,5 l	5,50
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	7,50
Dark Beer, Cola and 4 cl Cherry liqueur	
Radlerol ^(a,1,8,14,16) 0,5 l	7,50
Pale beer, Lemonade, Aperol, Mint and ice	
Holla de Woidfee ^(a,8) 0,5 l	7,50
Wheat beer with Elderflower syrup, Mint and ice	

Aperitif

Prosecco ⁽¹⁾ 0,1 l	4,00
Rosal (non-alcoholic) ⁽³⁾ 0,2 l	6,90
Naturally cloudy apple juice from the local area, Fresh lemon juice, Orange, Mint, Soda water	
Annamirl (non-alcoholic) ^(3,8,16) 0,2 l	6,90
Non-alcoholic bitter, fresh orange juice, Lime, Soda water	
Hannal (non-alcoholic) ^(3,8,14,16) 0,2 l	6,90
Non-alcoholic bitter, elderflower cordial, Fresh lemon juice, Lime, Soda water	
Aperol Spritz ^(1,1) 0,2 l	8,90
Prosecco, Soda water, Aperol, Orange, Mint, Ice	
Hugo ^(1,3,8,14,16) 0,2 l	8,90
Prosecco, Soda water, Elderflower syrup, Mint, Ice	
Inge ^(1,3,8,14,16) 0,2 l	8,90
Prosecco, Soda water, Ginger syrup, Limette, Mint, Ice	
Lillet Berry ^(1,8,16) 0,2 l	8,90
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	

White wines

Green Veltliner ⁽¹⁾	0,25 l 6,90
dry, Winery Hagn 2021	
Chardonnay ⁽¹⁾	0,25 l 7,90 / 0,75 l 24,00
dry, Ca'Ernesto, Italy, 2021	
Valmarone Lugana D.O.C. ⁽¹⁾	0,25 l 8,90 / 0,75 l 25,00
dry, Italy, 2021	
White wine spritzer ⁽¹⁾	0,25 l 4,90 / 0,5 l 7,90

Red wines

Zweigelt ⁽¹⁾	0,25 l 6,90
dry, Winery Hagn 2021	
Merlot ⁽¹⁾	0,25 l 7,90 / 0,75 l 24,90
dry, Ca'Ernesto, Italy, 2021	
Primitivo ⁽¹⁾	0,25 l 8,50 / 0,75 l 25,90
dry, Italy, 2020	
Rotweinschorle ⁽¹⁾	0,25 l 4,90 / 0,5 l 7,90

Rosé

Rosé ⁽¹⁾	0,25 l 7,30 / 0,75 l 24,00
dry, Ca'Ernesto, Italy, 2021	

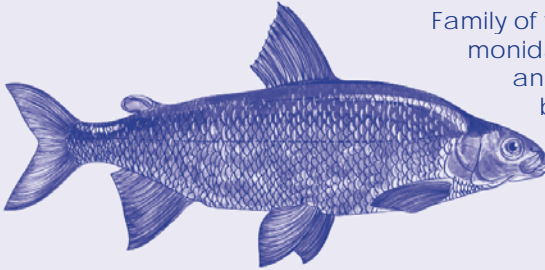
Flamingos at the Chiemsee



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 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.

Some edible fish from Lake Chiemsee

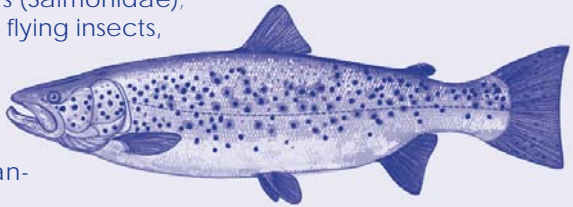
Whitefish (*Coregonus lavaretus*)



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;

Lake trout (*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.



Lake char (*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

Schnapps

Fruit brandy (40%) 2 cl	3,33
Williams Christ Birne 2 cl	4,44
Apricot spirit 2 cl	4,44
Raspberry spirit 2 cl	4,44
Hazelnut spirit 2 cl	4,44
Jägermeister 2 cl	4,44
Baileys ⁽⁸⁾ 2 cl	4,44
Wodka 2 cl	4,44
Ramazzotti 4 cl	5,55
„Kymsee“ Whisky from Chiemsee 2 cl	8,88

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⁾	4,00
Big cup of Coffee € ⁽¹¹⁾	5,50
Coffee latte € ^(g,11)	5,50
Espresso € ⁽¹¹⁾	3,50
Double espresso € ⁽¹¹⁾	4,90
Cappuccino € ^(g,11)	5,50
Latte Macchiato € ^(g,11)	5,90
Iced Macchiato € ^(g,11)	5,90
Hot chocolate (classic or white) ^(g,8,15)	5,50
Iced coffee ^(c,g,h,m,8,11,14)	7,50
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.*

*For an extra charge of just 1,- EUR, any hot drink is also
available with caramel, coconut or vanilla syrup.*

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 Märtens, 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.

In loving memory

On 6 April 2025, our family suffered a terrible blow. My father, Josef Rappl, passed away. He leaves a huge void – but what remains are the wonderful memories of the times we spent together, of his laughter, his good nature and his warmth.



Dear Dad,
We will never forget you and are infinitely grateful for every day we were able to have you with us.

Your son
Seppi Josef Alexander Rappl

Our facilities in Gstadt

Did you know that we actually have several other establishments? But let's be honest: Gstadt is and always will be our absolute favourite village. This is where we were born, grew up and came of age – and we have the fondest memories of this special corner of the world. Through our restaurant, we want to give something back: a taste of living culture and Bavarian cuisine.

If you enjoy your stay with us, we'd be delighted to give you a introduction to our other establishments in the village:

Bootsverleih Josef Rappl



On fine days, you can hire our timelessly beautiful electric and rowing boats from early morning until sunset – for a relaxing time on Lake Chiemsee.

Hotel Chiemsee Panorama



We offer over 55 rooms – from cosy double rooms to spacious suites with stunning lake views. Every year, we make our hotel just that little bit more beautiful – to ensure you have a relaxing stay on Lake Chiemsee.

Tante Herta



A shop selling souvenirs and small gifts. Named after our grandmother, who ran the business with such dedication for decades. Today, you'll find high-quality local products here – perfect as gifts or to treat yourself.

Ois Chicago



A taste of 1970s Munich – here you'll find modern fashion with a retro twist. Discover exciting designs and well-known brands such as Chiemsee, Zwillingsherz, Hangowear and many more.

Pizzeria Conte Chiemo



The Italian restaurant in Gstadt am Chiemsee. Named after Count Chiemo, who is believed to have given Lake Chiemsee its name. Here, they serve traditional wood-fired pizza and other culinary delights from Italian cuisine.

Bayerisches G'scheidhaferl=Wissen (Bavarian know-it-all knowledge)

Our pride and joy is the Keamsee! It's absolutely vital to us that the Keamsee is pronounced with a 'K' and not with an 'SCH'!

When you go to the bakery, ask for a loaf, because we Bavarians don't have rolls.

We've got proper beer. It's served in half-litre mugs. There's no small beer.

A cruise on Lake Keamsee is always lovely. But the boat is called a steamer, not a ferry.

Please do put on proper shoes when you're heading up a mountain. Trainers aren't made for that.

We are incredibly proud of Lake Chiemsee! It is very important to us that 'Chiemsee' is pronounced with a 'K', not with a 'SCH'!

At the bakery, you order a 'Semmel'. In this part of Bavaria, they don't have 'Brötchen'.

The beer here is excellent. It is served in a half-litre glass. A small beer is not the norm here.

A cruise on Lake Chiemsee is always a wonderful experience. However, the boats are called 'Dampfer' (steamers); they are not ferries.

Please wear sturdy footwear when hiking. Sandals are not suitable for this.

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 = Tree nuts; n = Molluscs; 1 = Colouring agents; 2 = Preservatives; 3 = Antioxidants; 4 = Flavour enhancers; 8 = Sweeteners; 10 = Phosphates; 11 = Contains caffeine; 14 = Stabilisers; 15 = Emulsifiers; 16 = Acids; 17 = Sodium;

All statements without guarantee.

All prices are in euros.

Legal Notice:

Zur Überfahrt – Bayerische
Küche und Chiemseefische

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www.zur-ueberfahrt.de



We'd love to receive a
positive Google review!

A printed copy of this menu
in German is available to
purchase for EUR 3.00!