



Welcome to the Rupertihof

In 1950 was the „Sepp-Huber-Bauer“ in Ainring only a farmstead. Hans Berger founded the Rupertihof in 1933, in this time it was a small guesthouse with 30 beds and a restaurant for 40 people.

About 30 years later, in 1960, the house had already 60 beds and the first rooms with a central heating and running water.

From 1978 to 2019 Thomas Berger led the Hotel and expanded it constantly.

Today the Hotel Rupertihof and the Ruperti Gästehaus have in all 180 beds and about 600 seats. To the company counts also the Gasthaus Ulrichshögl with 22 beds and 200 seats and the Klosterwirt Höglwörth with more than 500 seats.

Since 01.01.2020 Hansi Berger is leading this business and rebuild the Hotel Rupertihof. He renovated the spa area, built a gym and a restroom. The restaurant has now a “show cooking” area, a new bar and reception with comfortable seating in the lobby. Many rooms were renovated and equipped with new furniture. He created a “gaming-room”, an indoor playground for our small guests and expanded the service offer constantly.

“My major passion is entertaining guests and making them happy!”

Hansi Berger with Team



← Here
is the guest
registration



← Click
here for the
Italian menu



← Click
here for the
French menu



Starters & Salads

Buffalo mozzarella

tomatoes | basil | rocket | toast

11,20 €

Delicacy salat

mixed leaf lettuce | grilled turkey stripes

13,20 €

Shrimps salad

mixed leaf lettuce | shrimps with garlic | citrus fruits

17,90 €

Small mixed salad

5,20 €

Salad buffet (6 p.m. – 8.30 p.m.)

5,20 €

Soups

Tomato soup

creme | mozzarella cubes

5,80 €

Pancake soup

Beef broth | pancake stripes | chive

5,80 €

Goulash soup

beef | pork | potatoes | bread

7,50 €

Please ask our waiters for information about ingredients in our dishes which could
elicit hypersensitivity.

1)preservatives / 2) coloring / 3) antioxidant / 4) sweetener / 8) phosphate / 9) sulfured /
10) quinine / 11) caffeine / 12) flavor enhancement / 13) blackened /
14) waxed / 15) genetically changed

From our grill

Parisian pepper steak

Beef filet 220 g | pepper sauce | grilled vegetables | small hash browns 32,90 €

grill plate „Rupertihof“

Steaks from beef, turkey and pork | grilled vegetables | sausage
pommes frites | herb butter 16,90 €

Rump steak

Rump stake 220 g | potato wedges | grilled vegetables | herb butter 24,90 €

Ruperti – house platter (for 2 people)

Steaks from beef, turkey and pork | schnitzel Vienna style | grilled sausage
pommes frites | grilled vegetables | small hash browns | croquettes
herb butter | pepper sauce 44,90 €

Steak toast „Ainring“

Steaks from beef or turkey | toast | cocktail sauce | herb butter
vegetables | potato wedges

from turkey 17,00 € from beef 20,00 €

Traditional specialty's

Vienna onion roast

from the sirloin | onion sauce | spaetzle | roasted onions | mixed salad 20,50 €

roast pork

dark beer sauce | bread dumpling | coleslaw with bacon 14,90 €

ragout of venison

leg of young venison | spaetzle | red cabbage | cranberries 17,00 €

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Vegetarian

Allgäuer cheeses spaetzle

Spätzle | cheese | roasted onions | mixed salad

12,50 €

Rahmschwammerl

Mushroom ragout | bread dumpling | mixed salad

14,50 €

Fish

filet of pikeperch

vegetable | parsley potatoes | herb butter | lemon

19,50 €

shrimp pasta

shrimps | pasta | garlic | grilled vegetable | tomatoes | basil

22,50 €

Our Schnitzel specialties

Viennese Schnitzel from pork

Pork loin | pommes frites | cranberries

13,80 €

Viennese Schnitzel from turkey

Turkey breast | pommes frites | cranberries

14,50 €

Cordon Bleu from turkey

Turkey breast | pommes frites | cranberries

15,50 €

Cordon Bleu from pork

Pork loin | pommes frites | cranberries

14,90 €

Bavarian Schnitzel

*Pork loin | filled with obazda | cruncy breadcrumb coating
potatoe wedges | cranberries*

14,90 €

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Cold and small dishes

Bavarian snack plate "from our own butchery"

aspic | liver sausage | juniper ham |

3 kinds of cold cuts | spread | butter | pastry

9,50 €

Bavarian Wurstsalat

*Salad made of strips of sausage | Lyoner | pickles | peppers | onions | vinegar-oil |
pastry*

9,50 €

Ham and cheese toast

Toast | ham | cheese | salad garnish | cocktail sauce

10,20 €

Dessert and ice cream specialties

Apple strudel

Cream | fruit garnish

4,90 €

Kaiserschmarrn (cut up sweet pancakes) (about 25 minutes preparation time)

with applesauce | fruit garnish

10,20 €

Cream brûlée

Fruits | Brown cane sugar

7,20 €

You will find more desserts on our menu of the day!

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Please contact us by WhatsApp

+ 49/1717669073



Please note, that our meat and sausage products come from our own butchery



Visit our online store: www.ruperti-dorfmetzgerei.de

Our regional suppliers:



Our businesses in Berchtesgadener Land



We have a children's playroom and a gaming room for our younger guests in the basement. Our outdoor children's playground is located in the back of the hotel.



Free wifi for our guests



wifi: Rupertihof | password: rupertihof123

Opening hours: Mo. to Su.: 11:00 a.m. to 9:30 p.m. - continuous hot cuisine

Hotel business – open all year a

