



## TO SHARE AND START

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<b>Liver spaetzle soup</b> <i>A1/C</i> beef bouillon with chives	6,80 €
<b>Thin sliced pancake soup</b> <i>A1/C/G</i> beef bouillon with chives	6,80 €
<b>Original French onion soup</b> <i>A1</i> beef broth, braised onions in a clay pot served with gratinated cheese	9,80 €
<b>Three kinds of spread</b> <i>A1/D/G</i> spicy peperoni cream cheese, radish cream cheese and char spread with two slices bread	12,50 €
<b>Freshly dressed beef tartare</b> <i>A1/G</i> with toasted farmhouse bread	19,50 €
<b>Freshly smoked char fillet</b> <i>A1/D/G</i> from the Tegernsee fishery with cream horseradish and toast	17,80 €
<b>Tender roast beef</b> <i>C/J</i> with roast potatoes and homemade tartar sauce	19,50 €
<b>Mixed starter platter</b> <i>A1/C/D/G/J</i> dressed beef tartare, tender roast beef, smoked char fillet and three kinds of spread served with toasted farmhouse bread and butter	for 4 Persons 69,00 €

## FRESH & LIGHT

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<b>Original Italian burrata</b> <i>G/H</i> with ox heart tomatoes and basil pesto	14,50 €
<b>Large mixed leaf salad</b> <i>VEGAN</i> with pumpkin seed dressing with mushrooms + 4,00 €	11,80 €
<b>Poké bowl</b> <i>(VEGAN POSSIBLE) A1/D/F/K</i> with warm rice, smoked salmon, mango, cucumber, edamame and sesame seeds	17,80 €

### ALLERGENES

A CEREALS CONTAINING GLUTEN (A1 WHEAT, A2 RYE, A3 BARLEY, A4 OATS, A5 SPELT, A6 KAMUT) / B CRUSTACEANS / C EGGS / D FISH / F SOYA BEANS / G MILK (INCL. LACTOSE) / H NUTS (H1 ALMONDS, H2 HAZELNUTS, H3 WALNUTS, H4 CASHEW NUTS, H5 PECAN NUTS, H6 BRAZIL NUTS, H7 PISTACHIOS, H8 MACADAMIA NUTS H9 QUEENSLAND NUTS) / I CELERY / J MUSTARD / K SESAME SEEDS / L SULPHUR DIOXIDE AND SULPHITE (FROM 10 MG/L) / M LUPIN / N MOLLUSCS



## CLASSICS FROM THE ALPS TO ASIA

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<b>Hash browns</b> VEGAN A1/D/J with apple sauce or salmon and honey-mustard sauce + 5,00 €	11,80 €
<b>Tegernseer cheese spaetzle</b> A1/C/G with fried onions and salad	16,80 €
<b>Oven-fresh pork roast</b> A1 in dark beer sauce with potato dumplings and coleslaw	17,50 €
<b>Onion roast from the beef loin</b> A1 with roast potatoes and rosti onions	28,50 €
<b>Wiener schnitzel of veal</b> A1/C with French fries or potato salad	27,80 €
<b>Tegernseer char</b> A1/D/G from the Tegernsee fishery in brown butter with small parsley potatoes	26,80 €
<b>Fish curry</b> D with salmon, vegetables and rice	24,50 €
<b>Thai curry</b> LIGHTLY HOT, VEGAN A1 crispy wok vegetables with Thai basil, chilli and rice	19,50 €
<b>Thai curry with duck</b> LIGHTLY HOT A1 crispy wok vegetables with Thai basil, duck, chilli and rice	25,80 €
<b>Spicy beef</b> LIGHTLY HOT A1/F beef tenderloin strips with crunchy vegetables, coriander and rice	25,80 €

### On Saturdays & Sundays we serve you a special highlight

<b>¼ Oven-fresh Lugeder farm duck from Bavaria</b> A1 with potato dumplings and red cabbage	23,80 €
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### Good to know:

Our sauces are prepared with lot of time and love – over 4 hours, without any flavour enhancers or additives. The result is a pure, natural variety of flavours, that enhances every dish.

## FINE COMPANIONS

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<b>French fries / rice / potato salad / small leaf salad / grilled vegetables</b>	4,90 €
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## LAST BUT NOT LEAST: SWEET!

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### Our highlight:

<b>Homemade Kaiserschmarrn</b> A1/C/G with or without rum sultanas, served with apple sauce	13,80 €
<b>Homemade panna cotta</b> G with mango apricot sauce	7,50 €
<b>Different flavours of ice cream</b> G Chocolate, vanilla, walnut, strawberry with cream + 1,00 €	per scoop 1,90 €



## TEGERNSEER BEERS ON TAP

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<b>Tegernseer Hell Unfiltered</b> full-bodied, bottom-fermented, original wort 11,5 °, Alc.Vol. 4,8 %	0,3l 3,50 € 0,5l 4,50 €
<b>Tegernseer Hell</b> full-bodied, bottom-fermented, original wort 11,5 °, Alc.Vol. 4,8 %	0,3l 3,50 € 0,5l 4,50 €
<b>Tegernseer Hell Non-Alcoholic</b>	0,5l 4,50 €
<b>Tegernseer Dark Beer</b> full-bodied, bottom-fermented, original wort 12,8 °, Alc.Vol. 5,0 %	0,3l 3,50 € 0,5l 4,50 €
<b>Tegernseer Light Beer</b> Alc.Vol. 2,8 %	0,5l 4,50 €
<b>Tegernseer Spezial</b> Alc.Vol. 5.6 %	0,5l 4,50 €
<b>Tegernseer Radler/Russ'n</b> Mixed beer drink with lemonade	0,5l 4,50 €
<b>Original Schneider Weisse</b> original wort 12,8 °, Alc.Vol. 5.4 %	0,5l 4,50 €
<b>Schneider Weisse Non-Alcoholic</b>	0,5l 4,50 €

## SPRITZ

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<b>Aperol Spritz/Orange-Spritz Non-Alcoholic/ Chandon-Garden Spritz/Limoncello Spritz/ Campari-Grapefruit-Spritz/Heidi Spritz (Blueberry liqueur)/ Hugo/Hugo Non-Alcoholic/ Espresso Martini</b>	0,2l 9,50 €
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## NON-ALCOHOLIC

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<b>Bottle of Adelholzener water</b> sparkling or still	0,25l 3,90 € 0,75l 7,90 €
<b>Fanta/Coca-Cola/Coca-Cola Zero</b>	0,2l 3,90 €
<b>Lemonade/Spezi Cola-Orange Mix/ Apple Spritzer/Black Currant Spritzer</b>	0,3l 3,90 € 0,5l 4,50 €
<b>Red Bull/Red Bull Sugar-Free</b>	0,25l 4,50 €

## HOT DRINKS

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Coffee specialities from the coffee roastery Dinzler Irschenberg	
<b>Espresso/Espresso Macchiato</b>	2,80 €
<b>Doppio Espresso/Doppio Espresso Macchiato</b>	4,90 €
<b>Mug of coffee/Café au lait</b>	3,90 € / 4,50 €
<b>coffee/large coffee</b>	3,90 € / 4,50 €
<b>Cappuccino/large cappuccino</b>	3,90 € / 5,50 €
<b>Latte Macchiato</b>	4,50 €
<b>Affogato al Caffè</b>	5,50 €
<b>Hot Chocolate</b>	4,50 €
<b>Tea ORGANIC</b>	4,20 €
green tea, Earl Grey, Rooibos tea, fruit tea or herbal tea	



## WHITE WINES

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<b>Chardonnay Manz Kalkstein</b> yellow fruit, subtle wood, dense, fine, dry from Reihessen	0,75l 32,00 €
<b>Chardonnay DOC St. Valentin / St. Michael-Eppan</b> straw yellow, ripe fruit, vanilla, dry from South Tyrol	0,75l 69,00 €
<b>Riesling „Just“ Gut Hermannsberg</b> citrus, peach, apple, slim from Germany	0,75l 32,00 €
<b>Riesling Johannishof Knipser</b> juicy, pithy, fresh, dry from the Palatinate	0,75l 29,00 €
<b>Weißburgunder Dreissigacker</b> juicy, lots of body and structure, elegant, dry from Reihessen	0,75l 32,00 € 1,5l 69,00 €
<b>Grauburgunder Dreissigacker</b> full-bodied, powerful, dry from Reihessen	0,75l 32,00 € 1,5l 69,00 €
<b>Lugana Otella DOC</b> intense fruit aromas, exotic fruits, candied citrus fruits, spicy	0,75l 32,00 €
<b>Grüner Veltliner Terrassen Smaragd Rudi Pichler</b> apple, orange, full-bodied, balanced, dry from Wachau	0,75l 59,00 €
<b>Sauvignon Blanc Knipser</b> gooseberry, nettle, kiwi, juicy, dry from the Palatinate	0,75l 32,00 €
<b>Sauvignon DOC Terlan Winkl</b> delicately fruity, mineral, apricot, mandarin from South Tyrol	0,75l 54,00 € 1,5l 119,00 €
<b>Sauvignon Blanc Tement Kalk &amp; Kreide</b> elderberry, cassis, mineral, dry from Styria	0,75l 35,00 € 1,5l 79,00 €

## RED WINES

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<b>Reserve Zweigelt Salzl</b> herbal seasoning, ripe fruit, dense, powerful from Austria	0,75l 29,00 €
<b>Merlot / Cabernet Sauvignon Capaia</b> glossy ruby red, harmonious, full-bodied from South Africa	0,75l 32,00 €
<b>Primitivo Mandorla</b> delicately spicy, fruity, soft from Puglia	0,75l 28,00 €
<b>Merlot / Cabernet Sauvignon Le Volte Dell'Ornellaia</b> brilliant ruby red, floral, spicy from Tuscany	0,75l 69,00 € 1,5l 139,00 €
<b>Merlot / Cabernet Sauvignon Lucente Tenuta Luce</b> glossy ruby red, cherry, currant from Tuscany	0,75l 69,00 € 1,5l 149,00 €
<b>Valpolicella Ripasso Superiore DOC Torre d'Orti</b> cherry, blackberry, dark chocolate, full-bodied from Veneto	0,75l 35,00 €
<b>Sangiovese / Cabernet Sauvignon Tignanello Antinori</b> ruby red, cherry, raspberry, plum, dry from Tuscany	0,75l 260,00 €

## ROSÉ WINES

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<b>Cá dei Frati Rosa</b> delicately elegant, raspberry, strawberry from Puglia	0,75l 32,00 €
<b>Whispering Angel Rosé Caves d'Esclans</b> strawberry, lemon, cherry, elegant from Provence	0,75l 45,00 € 1,5l 98,00 €
<b>Clarette Rosé Knipser</b> spicy rose, strawberry, cassis, dry from the Palatinate	0,75l 32,00 € 1,5l 68,00 €



#### WHITE WINES BY THE GLASS

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##### **Wine Spritzer**

0,2l 5,90 € 0,4l 7,90 €

##### **Grüner Veltliner Markowitsch**

0,2l 7,90 €

##### **Weißburgunder Dreissigacker**

0,2l 8,20 €

##### **Grauburgunder Dreissigacker**

0,2l 8,20 €

##### **Lugana Otella DOC**

0,2l 8,20 € 0,75l 32,00 €

##### **Riesling Johannishof Knipser**

0,2l 7,90 €

#### PROSECCO

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##### **Bouvet Crémant de Loire Excellence**

0,1l 6,90 € 0,75l 35,00 €

##### **Prosecco Cuvée/Rosé Casa Gheller**

0,1l 4,90 € 0,75l 28,00 €

##### **Prosecco Non-Alcoholic**

0,1l 4,90 € 0,75l 28,00 €

#### LONGDRINKS

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##### **Gin Tonic**

4cl Monkey 47 or Hendrick's Gin & Aqua Monaco  
or Fever-Tree Mediterranean Tonic  
14,50 €

##### **Gin Tonic Non-Alcoholic**

14,50 €

##### **Wodka Red Bull**

4cl Belvedere & Red Bull  
14,50 €

#### WHISKY & TEQUILA

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##### **Slyrs Single Malt 5 Years**

44 % Vol.  
4cl 12,90 €

##### **Clase Azul Reposado Mexico**

40 % Vol.  
2cl 12,00 € 4cl 22,00 €

#### RED WINES BY THE GLASS

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##### **Primitivo Mandorla**

0,2l 7,90 €

##### **Reserve Zweigelt Salz**

0,2l 7,90 €

##### **Merlot/Cabernet Sauvignon Capaia**

0,2l 8,20 €

#### ROSÉ WINES BY THE GLASS

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##### **Pino & Co. Rosé Dreissigacker**

0,2l 8,20 € 0,75l 32,00 € 1,5l 69,00 €

##### **Cá dei Frati Rosa**

0,2l 8,20 €

##### **Clarette Rosé Knipser**

0,2l 8,20 €

#### CHAMPAGNER

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##### **Moët & Chandon Brut**

0,75l 95,00 €

##### **Ruinart Blanc de Blancs/Rosé**

0,75l 140,00 € 1,5l 320,00 €

##### **Dom Pérignon Vintage**

0,75l 290,00 € 1,5l 790,00 €

##### **Dom Pérignon Vintage Rosé**

0,75l 650,00 € 1,5l 1.750,00 €

#### BRANDY & LIQUEUR

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##### **Raspberry/Williams/ Gentian/Hazelnut/ Apricot/Fruit Brandy/ Herbal-Ginger Liqueur**

Brandies by Lantenhammer  
40 % Vol.  
2cl 6,50 €

##### **Egg Liqueur**

20 % Vol.  
2cl 4,90 €

##### **Averna/Ramazotti**

4cl 5,80 €