



TO SHARE AND START

Liver spaetzle soup	7,90 €
beef bouillon with chives A1/C	
Thin sliced pancake soup	7,90 €
beef bouillon with chives A1/C/G	
Original French onion soup	9,80 €
beef broth, braised onions in a clay pot served with gratinated cheese A1	
Three kinds of spread	13,50 €
Obazda cream chees, radish cream cheese and char spread with two slices bread A1/D/G	
Freshly dressed beef tartare	21,50 €
with toasted farmhouse bread A1/G	
Tender roast beef	21,50 €
with roasted potatoes, bacon, and homemade remoulade C/J	
Freshly smoked char fillet	18,90 €
from the Tegernsee fishery with cream horseradish and toast A1/D/G	
Mixed starter platter	for 4 Persons 69,00 €
dressed beef tartare, tender roast beef, smoked char fillet and three kinds of spread served with baguette, farmhouse bread and butter A1/C/D/G/J	

FRESH & LIGHT

Hash browns VEGAN	12,80 €
with apple sauce or salmon and honey-mustard sauce + 5,00 € A1/D/J	
Large mixed leaf salad VEGAN	15,50 €
with pumpkin seed dressing	
Bavarian sausage salad	12,80 €
with a slice of farmer's bread A1/D/J	
Beef tenderloin salad	22,50 €
with pumpkin seed dressing	
Large mixed salad with falafel	17,80 €
with roasted capers, chickpeas and yogurt dressing A/G	
Goat cheese au gratin with honey	18,90 €
on mixed salad with beetroot and walnuts G/H3	
Poké bowl	
with warm rice, mango, cucumber, edamame, chickpeas and sesame seeds	
- Tofu bowl (VEGAN) A1/D/F/K	16,90 €
- Falafel bowl (VEGAN) A1/D/F/K	17,90 €
- Salmon bowl A1/D/F/K	18,90 €

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.

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

Tegernseer cheese spaetzle with fried onions and salad A1/C/G	16,80 €
South Tyrolean spinach ravioli with cherry tomatoes, arugula, brown butter and Parmesan cheese A/C/G/ I	15,80 €
Knödl-Tris (cheese, beetroot, and spinach dumplings) with brown butter, parmesan, and a small mixed salad A/C/G	16,80 €
Oven-fresh pork roast in dark beer sauce with potato dumplings and coleslaw A1	17,80 €
Onion roast from the beef loin (sourced from Feinkostmetzgerei Kleeblatt) with roasted potatoes, bacon and rosti onions A1	28,50 €
Wiener schnitzel of veal with homemade cranberries, served with French fries or potato salad A1/C	28,50 €
Tegernseer schnitzel of veal marinated with sweet mustard and horseradish, served with French fries or potato salad A1/C/G/I	29,50 €
Veal cordon bleu filled with juniper ham and Emmentaler cheese, served with French fries or potato salad A/C/G	32,50 €
Tegernseer char (from the Tegernsee fishery) in brown butter with small parsley potatoes A1/D/G	26,80 €
Thai curry LIGHTLY HOT, VEGAN served with crispy wok vegetables with fried onions, chili, and rice A1	19,50 €
Thai curry with duck LIGHTLY HOT A1 served with crispy wok vegetables with fried onions, chili, and rice A1	26,80 €
Chicken curry LIGHTLY HOT served with crispy wok vegetables with fried onions, chili, and rice A1	25,80 €
Spicy beef HOT beef tenderloin strips with crunchy vegetables, fried onions, coriander, chili and rice A1/F	26,80 €
On Fridays, Saturdays & Sundays we serve our highlight:	
¼ Oven-fresh Lageder farm duck from Bavaria with potato dumplings and red cabbage A1	25,80 €

FINE COMPANIONS

French fries / rice / potato salad / small leaf salad / grilled vegetables	5,90 €
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LAST BUT NOT LEAST: SWEET!

Our highlight:	
Homemade Kaiserschmarrn optionally with applesauce or stewed plums A1/C/G	13,80 €
Steamed dumpling with vanilla sauce A1/C/G	11,80 €
Lukewarm chocolate soufflé with a scoop of vanilla ice cream and cream A/C/G	10,80 €
Rosemary panna cotta with fresh wild berries G	8,90 €
Different flavours of ice cream Chocolate, vanilla, walnut, strawberry G with cream + 1,00 €	per scoop 2,10 €



TEGERNSEER BEERS ON TAP

Tegernseer Hell Unfiltered full-bodied, bottom-fermented, original wort 11,5 °, Alc.Vol. 4,8 %	0,3l 3,50 €	0,5l 4,50 €
Tegernseer Hell full-bodied, bottom-fermented, original wort 11,5 °, Alc.Vol. 4,8 %	0,3l 3,50 €	0,5l 4,50 €
Tegernseer Hell Non-Alcoholic		0,5l 4,50 €
Tegernseer Dark Beer full-bodied, bottom-fermented, original wort 12,8 °, Alc.Vol. 5,0 %	0,3l 3,50 €	0,5l 4,50 €
Tegernseer Light Beer Alc.Vol. 2,8 %		0,5l 4,50 €
Tegernseer Spezial Alc.Vol. 5,6 %		0,5l 4,50 €
Tegernseer Radler/Russ'n Mixed beer drink with lemonade		0,5l 4,50 €
Original Schneider Weisse original wort 12,8 °, Alc.Vol. 5,4 %		0,5l 4,50 €
Schneider Weisse Non-Alcoholic		0,5l 4,50 €

SPRITZ

Aperol Spritz/Aperol-Spritz Non-Alcoholic / Campari-Grapefruit-Spritz/Limoncello Spritz / Hugo/Hugo Non-Alcoholic / Chandon Spritz Orange /	0,2l 9,50 €
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NON-ALCOHOLIC

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

HOT DRINKS

Coffee specialties from the coffee roastery Dallmayr Munich

*Also available with oat milk

Espresso/Espresso Macchiato	2,80 €
Doppio Espresso/Doppio Espresso Macchiato	4,90 €
Mug of coffee/Café au lait	3,90 € / 4,50 €
coffee/large coffee	3,90 € / 4,50 €
Cappuccino/ large cappuccino	3,90 € / 5,50 €
Latte Macchiato	4,50 €
Affogato al Caffè	5,50 €
Hot Chocolate	4,50 €
Tea DALLMAYR	4,20 €

Organic Japanese Sencha Green Tea, Organic Darjeeling, Peppermint, Alpine Herbs, Wild Berries



WHITE WINES

Chardonnay Manz Kalkstein yellow fruit, subtle wood, dense, fine, dry from Reinhausen	0,75l	32,00 €	
Chardonnay DOC St. Valentin / St. Michael-Eppan straw yellow, ripe fruit, vanilla, dry from South Tyrol	0,75l	69,00 €	
Riesling „Pure“ Gut Hermannsberg fresh citrus notes, not too dry, well-balanced from Germany	0,75l	32,00 €	
Riesling Johannishof Knipser juicy, pithy, fresh, dry from the Palatinate	0,75l	29,00 €	
Weißburgunder Dreissigacker juicy, lots of body and structure, elegant, dry from Reinhausen	0,75l	32,00 €	1,5l 69,00 €
Grauburgunder Dreissigacker full-bodied, powerful, dry from Reinhausen	0,75l	32,00 €	1,5l 69,00 €
Lugana Otella DOC intense fruit aromas, exotic fruits, candied citrus fruits, spicy	0,75l	32,00 €	1,5l 69,00 €
Pino Grigio di Lenardo Monovitigno full-bodied, pear, apricot, acacia blossom, delicately fruity, dry, from Friuli.	0,75l	28,00 €	
Grüner Veltliner Terrassen Smaragd Rudi Pichler apple, orange, full-bodied, balanced, dry from Wachau	0,75l	59,00 €	
Sauvignon DOC Terlan Winkl delicately fruity, mineral, apricot, mandarin from South Tyrol	0,75l	54,00 €	1,5l 119,00 €
Sauvignon Blanc Tement Kalk & Kreide elderberry, cassis, mineral, dry from Styria	0,75l	35,00 €	1,5l 79,00 €

RED WINES

Reserve Zweigelt Salzl herbal seasoning, ripe fruit, dense, powerful from Austria	0,75l	29,00 €	
Merlot / Cabernet Sauvignon Capaia glossy ruby red, harmonious, full-bodied from South Africa	0,75l	32,00 €	
Chianti Classico Villa Trasqua ruby red, violet, cherry, raspberry, subtly spicy, fresh and dry, from Tuscany.	0,75l	34,00 €	
Primitivo Mandorla delicately spicy, fruity, soft from Puglia	0,75l	28,00 €	
Merlot / Cabernet Sauvignon Le Volte Dell'Ornellaia brilliant ruby red, floral, spicy from Tuscany	0,75l	69,00 €	1,5l 139,00 €
Merlot / Cabernet Sauvignon Lucente Tenuta Luce glossy ruby red, cherry, currant from Tuscany	0,75l	69,00 €	1,5l 149,00 €
Valpolicella Ripasso Superiore DOC Torre d'Orti cherry, blackberry, dark chocolate, full-bodied from Veneto	0,75l	35,00 €	

ROSÉ WINES

Cá dei Frati Rosa delicately elegant, raspberry, strawberry from Puglia	0,75l	32,00 €	
Whispering Angel Rosé Caves d'Esclans strawberry, lemon, cherry, elegant from Provence	0,75l	45,00 €	1,5l 98,00 €
Clarette Rosé Knipser spicy rose, strawberry, cassis, dry from the Palatinate	0,75l	32,00 €	1,5l 68,00 €
Pino & Co. Rosé Dreissigacker Raspberry, lychee, cranberry, dry and mineral-driven from Reinhausen	0,75l	32,00 €	1,5l 69,00 €



WHITE WINES BY THE GLASS

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 €

Riesling Johannishof Knipser

0,2l 7,90 €

PROSECCO

Bouvet Crémant de Loire Excellence

0,1l 7,90 € 0,75l 35,00 €

Prosecco Cuvée/Rosé Casa Gheller

0,1l 6,90 € 0,75l 28,00 €

Prosecco Non-Alcoholic

0,1l 6,90 € 0,75l 28,00 €

SPARKLING WINE

Chandon Spritz Orange & Spices

11,5 % Vol. 0,75l 39,00 €

Chandon Spritz Berries & Hibiscus

6,0 % Vol. 0,75l 39,00 €

Chandon Spritz Lemon & Verbena

6,0 % Vol. 0,75l 39,00 €

LONGDRINKS

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 €

Espresso Martini

9,50 €

RED WINES BY THE GLASS

Primitivo Mandorla

0,2l 7,90 €

Reserve Zweigelt Salzl

0,2l 7,90 €

Merlot/Cabernet Sauvignon Capaia

0,2l 8,20 €

ROSÉ WINES BY THE GLASS

Pino & Co. Rosé Dreissigacker

0,2l 8,20 €

Cá dei Frati Rosa

0,2l 8,20 €

Clarette Rosé Knipser

0,2l 8,20 €

CHAMPAGNER

Moët & Chandon Brut

0,75l 95,00 €

Ruinart Blanc de Blancs

0,75l 140,00 € 1,5l 320,00 €

Ruinart 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

Raspberry brandy/Williams brandy/Gentian/Fruitbrandy/ Herbal-ginger liqueur

Spirits from the Lantenhammer Distillery
40 % Vol.
2cl 6,50 €

Premium Hazelnut/Apricot Brandy

Fine spirits from the Lantenhammer Distillery
40 % Vol. 2cl 8,50 €

Egg Liqueur

20 % Vol. 2cl 4,90 €

Averna/Ramazotti

4cl 5,80 €

TEQUILA

Clase Azul Reposado Mexico

40 % Vol. 2cl 12,00 € 4cl 22,00 €