

Menu

front away

Beef fillet carpaccio **16.00**

Parmesan shavings | toasted pine nuts (A5) | arugula | cherry tomatoes

Greek salad with olives  **12.80**

| spicy feta cheese (A7) | red onion |

optional :

- home-cured salmon (A4) **+7.00**
- Chicken strips **+7.00**

side salad 

Various leaf salads | tomatoes | peppers |

Garden cucumbers | sprouts large **7.50**

small **3.80**

soups


Beef broth with daily supplement **6.80**

daily changing fresh insert (A3)

Fruity tomato soup  **6.80**

Milk foam | chilli | basil pesto (A7)

 *Vegetarian dishes*

 *Vegan dishes*

In the middle

From land

Veal Wiener Schnitzel (A1,A3) 24.50
Cranberries | Lemon

Fine veal cheek braised in port wine 24.50
young carrots | colorful pepper | honey

Pork fillet medallions with pepper cream sauce 22.50
baked triplets | crispy fried onions

Beef tenderloin steak with onion sauce
crispy fried onions | 30.00

Out of the water

Trout "Müllerin Art" from the Schliersee (A4) 24.00
parsley potatoes | Almond Lemon Butter

Piccata (A3,A7) from zander fillet (A4)
Wasabi Risotto | Freshly grated Parmesan (A7) | Confit tomatoes |
basil

22.00




Vegetarian

Allgäu Kasspatz'n  (A1,A3,A7) **12.00**
Homemade spaetzle | Tegernseer Bergkäse | Fried onions |

optional:

- small side salad **+ 3.80**

Colorful vegetable pan  **14.50**
Various vegetables grilled on olive oil | herbs |
Feta (A7) | roasted pine nuts (A5) |

dessert

Chocolate soufflé with a liquid center (A1,A3) **9.00**
Mango sorbet |

Ice cream and sorbet with different flavors (A7) **2.00**
Different flavors, price per scoop |

Panna cotta (A7)
with berry salad **8.50** |

whipped cream (A7) **1.00**

 *Vegetarian dishes*

  *Vegan dishes*



Side dishes

A side dish is included with the meat dish

extra portion side dish

5.00

Seasonal Vegetables

Steakhouse fries

Baked potatoes with herbs

Salt potatoes

Homemade spaetzle

napkin dumplings

Side dishes portion of Käsespätzle

Summer Day Card

<p>Summer salad plate </p> <p>chanterelles roasted kernels German cress fine chervil vinaigrette</p>	<p>14.50</p>
<p>Loin of venison</p> <p>potato rosti Mushrooms in cream (chanterelles and porcini)</p>	<p>23.50</p>
<p>Mushroom essence </p> <p>Corn semolina flan fresh herbs</p>	<p>7.00</p>
<p>Chanterelle Cream Soup </p> <p>Croutons</p>	<p>7.00</p>
<p>Fresh tagliatelle </p> <p>refined with rocket pesto confit cherry tomatoes freshly grated Parmesan</p> <p><u>optional:</u></p> <ul style="list-style-type: none"> • grilled pork tenderloin medallion • grilled salmon fillet • grilled chicken breast 	<p>15.50</p> <ul style="list-style-type: none"> <li style="text-align: right;">+10.00 <li style="text-align: right;">+9.00 <li style="text-align: right;">+5.00
<p>Mushroom omelette </p> <p>Chanterelles and Porcini Mushrooms Potatoes Herbs</p>	<p>14.50</p>
<p>Sorbet as a duet </p> <p>Lemon Apricot mango berry soup</p>	<p>8.50</p>
<p>Vanilla ice cream with strawberry salad </p>	<p>7.50</p>
<p>Portion of whipped cream </p>	<p>1.50</p>
<p>Panna Cotta with mixed berry salad </p>	<p>8.50</p>

If you have special requests, restrictions such as food intolerance or allergies, please speak to us and we will of course respond.

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 *Vegan dishes*



Warm drinks

Cup of coffee	€ 3.20
Mug of coffee	€ 4.50
Cup of decaffeinated coffee	€ 3.20
Portion of decaffeinated coffee	€ 4.50
Portion of chocolate	€ 4.50
Cup of cappuccino	€ 3.40
Mug of cappuccino	€ 4.50
Mug of milk coffee	€ 4.50
Double espresso	€ 3.50
Single espresso	€ 2.90
Latte macchiato	€ 4.50

Althaus tea

tea in the glass € 3.20

Persian Apple – Bavarian Mint – Sencha Senpai Green Tea

Royal Earl Gray - Darjeeling - Chamomile Tea

Loose tea from the tea station, pot € 5.20

Herbal Temptation - Essence of Fruit - Green Himalayan

Darjeeling Puttabong - Imperial Earl -

Gray Superior Oolong Jin Huang

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