



KAISERGARTEN

BEVERAGES

BEER

<i>Ayinger Fassbier, hell (Lager), 0,50 l</i>	4,00
<i>Ayinger Kellerbier, naturtrübes Helles vom Fass, 0,50 l</i>	4,00
<i>Ayinger „Altbayerisches Dunkelbier“, 0,50 l</i>	4,00
<i>Ayinger Bräu-Weiße vom Fass, Ur-Weiße, dunkel, 0,50 l</i>	4,20
<i>Ayinger Weißbier, leicht 0,50 l</i>	4,20
<i>Radler, 0,50 l</i>	4,00
<i>Russ'n, 0,50 l</i>	4,20
<i>Ayinger Pils, 0,30 l</i>	3,20
<i>Hopfenthaler, non-alcoholic beer, 0,50 l</i>	4,00
<i>Weizenthaler Weißbier, non-alcoholic white beer, 0,50 l</i>	4,20

WATER & LIMONADE

<i>Adelholzener Gastro Classic, 0,25 l</i>	2,90
<i>Adelholzener Gastro Classic, 0,75 l</i>	6,00
<i>Adelholzener Gastro Classic Naturell 0,25 l</i>	2,90
<i>Adelholzener Gastro Classic Naturell 0,75 l</i>	6,00
<i>Almdudler, 0,33 l</i>	3,20
<i>Homemade Lemonade</i>	4,50

JUICE & SCHORLE

<i>Fresh squeezed orange juice (only during breakfast)</i>	4,50
<i>Apple juice, Wolfra</i>	2,90
<i>Orange juice, passion fruit juice, Wolfra</i>	2,90
<i>Organic red currant juice, Chiemseer Fruchtsäfte</i>	3,00
<i>Organic rhubarb juice, Chiemseer Fruchtsäfte</i>	3,00
<i>Organic apple mango juice, Chiemseer Fruchtsäfte</i>	3,00
<i>Saftschorle – juice mixed with sparkling water</i>	3,80



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SOFTDRINKS

<i>Afri Cola</i> ³ / <i>Afri Cola sugar free</i> ³ , 0,20 l	3,00
<i>Spezi</i> , 0,50 l	3,50
<i>Thomas Henry Bitter Lemon</i> ⁴ , 0,20 l	3,20
<i>Thomas Henry Tonic Water</i> ⁴ , 0,20 l	3,20
<i>Thomas Henry Ginger Ale</i> , 0,20 l	3,20
<i>Red Bull, Dose</i> ³⁺⁴ , 0,25 l	4,00

COFFEE, MILK

<i>Espresso / Espresso macchiato</i> ³	2,00
<i>American coffee</i> ³	2,50
<i>Cappuccino</i> ³	2,80
<i>Latte macchiato</i> ³	3,30
<i>Hot chocolate, whipped cream</i>	3,50

ORGANIC TEA, CHIEMGAUER TEA MANUFACTURE

<i>Schwarzer Seppi (organic black /Darjeeling)</i>	
<i>Schwarzer Beni (organic black/Earl Grey)</i>	
<i>Frische Resi (organic green/lemon, ginger)</i>	
<i>Freche Vroni (organic herb/brenessel-mango)</i>	
<i>Nette Hanni (organic spice /sweet orange)</i>	
<i>Scheene Leni (organic fruit/raspberry)</i>	
<i>G'schwammige Camilla (organic camomile tea)</i>	
<i>Artemis (organic olive leaf tea/peach-guave-ginger)</i>	each 4,00

³ contains coffein, ⁴ contains Taurin



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SPARKLING WINE BY BOTTLE, 0,75 LITER

2013 Crémant Blanc de Blancs brut, Winterling, Pfalz, BIO	38,00
2013 "Atmosphère" Provence Rosé Extra brut, Saint –André de Figuière, Provence AOC, BIO	40,00
Prosecco Superiore Valdobbiadene DOCG Spumante brut, La Tordera, Venetien	35,00
Lenoble Champagne Cuvée brut „Intense“, Champagne AOC, Damery	88,00
Lenoble Champagne Rosé, „Terroirs“, Champagne AOC, Damery	105,00

SPARKLING WINE BY GLASS, 0,1 LITER

Secco „Carlo“, Karl Pfaffmann, Pfalz	0,2 l 6,50
Secco „Carlos“, Rosé, Karl Pfaffmann, Pfalz	0,2 l 6,50
Prosecco Superiore Valdobbiadene DOCG Spumante brut, La Tordera, Venetien	0,1 l 5,00

WHITE WINE BY BOTTLE, 0,75 LITER

2013 Riesling Kabinett feinherb, „Schloss Reichartshausen“, Balthasar Röss, Rheingau	33,00
2011 Riesling trocken „Vom Schiefergestein“, Schäfer-Fröhlich, Nahe	59,00
2014 Grauburgunder Kaliber 19, Adams Wein, Rheinhessen	40,00
2014 Viognier Réserve, Phillip Kuhn, Pfalz	55,00
2011 „L“ Silvaner Spätlese trocken Eschendorfer Lump, Rainer Sauer, Franken	50,00
2007 Grüner Veltliner „Loibenberg“, Edition Late Release Tegernseehof, Wachau	60,00
2013 Weißburgunder Steinbach Erste Lage, LacknerTinnacher, Südsteiermark	55,00
2014 Sauvignon Blanc DOC Collio, Oscar Sturm, Friaul	39,00
2013 "Palai" Müller-Thurgau IGT Dolomiti, Pojer e Sandri, Trentin	33,00
2014 Roero Arneis DOCG „Pradvaj“ Malabaila, Piemont	34,00
2013 Lugana DOC „Tre Campane“, Marangona, Lombardei	27,00
2013 Chardonnay DOC Sicilia "Laudari" Christo di Campobello, Sizilien	46,00
2013 Bourgogne blanc, Château de Lavernette, Burgund, BIO	34,00

WHITE WINE BY GLASS, 0,2 LITER

2014 Weißburgunder „Occam Deli, Philipp Kuhn, Laumersheim	7,00
2014 l'Aumonier, Touraine Sauvignon, Loire	7,00
2013 Grüner Veltliner, „Löss“ Weinviertel DAC, Seher, Niederösterreich	7,50
2014 Chardonnay, "Le Galant", VdP des Pyrénées Orientales, La Louvière, Languedoc	6,50



RED WINE BY BOTTLE, 0,75 LITER

2012 „Blutsbruder“, Weingut Karl May, Rheinhessen (Cabernet Sauvignon, Cabernet Cubin, Regent), BIO	34,00
2012 Saint Laurent Reserve, Philipp Kuhn, Pfalz	57,00
2008 Pinot Noir „Jeder Zeit“ Chat Sauvage, Rheingau	45,00
2012 Blaufränkisch „Kalkstein“, Claus Preisinger, Burgenland-Neusiedlersee	30,00
2011 „Rubin Carnuntum“ Zweigelt, Philipp Grassl, Carnuntum	36,00
2012 „Amarok“, Artner, Carnuntum	60,00
2012 „Amarok“, Artner, Carnuntum, Magnum	130,00
2009 Cuvée „Veratina“, Weninger, Mittelburgenland, BIO	59,00
2010 „Réserve del Conte“, Tenuta Manincor, Südtirol (Cabernet, Merlot, Lagrein), BIO	42,00
2010 Barolo DOCG Serradenari, Piemont	69,00
2011 Breganze Rosso DOC „Cavallare“, Vigneto Due Santi, Veneto	42,00
2011 Breganze Rosso DOC „Cavallare“, Vigneto Due Santi, Veneto, Magnum	95,00
2009 Montefalco Rosso DOC, Antonelli, Umbrien Sangiovese, Sagrantino, Cabernet & Merlot	35,00
2012 Syrah DOC Cortona, Stefano Amerighi, Toskana, BIO	53,00
2012 Syrah DOC Cortona, Stefano Amerighi, Toskana, Magnum BIO	115,00
2012 Adenzia Sicilia Rosso, Cristo di Campobello, Sizilien (Nero d'Avola, Syrah, Cabernet Sauvignon)	38,00
2009 Tinto Crianza, Elias Mora, Toro D.O./Spanien	42,00
2012 Cabernet Sauvignon, Quinta de Chocopalha, Lisboa/Portugal	33,00

RED WINE BY GLASS, 0,2 LITER

2012 Cuvée „Occam Deli“, Philipp Kuhn, Pfalz	8,00
2013 Pinot Noir, Wagentristl, Burgenland/Leithagebirge	7,00
2009 Tinto „Dom Rafael, Herdade do Mouchao, Alentejo/Portugal	
2012 Barbera d'Asti DOCG Superiore „Era“, Tenuta Olim Bauda, Piemont	7,00
2013 Merlot „Le Coquin“ VdP d'Oc, La Louvière, Languedoc	7,50

ROSÉ WINE BY GLASS, 0,2 LITER / ROSÉ WINE BY BOTTLE

2014 „Le Saint André“ Provence Rosé IGP Var, Saint André de Figuières, Côtes de Provence	6,00 / bottle
2014 „La Rose Manincor“, Tenuta Manincor, Südtirol, BIO	21,00 bottle 42,00

DESSERTWEIN

2004 Riesling Auslese „Graacher Himmelreich“, Markus Molitor, Mosel	0,375 l, 35,00
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DIGESTIF

Weingut am Stein – Ludwig Knoll, Franken

Apfel aus dem Barrique, Aprikose, Wildkirsche, Quitte, Reneklode,
Schlehengeist, Trester vom Burgunder, Trester vom Silvaner 5,50

Schladerer Brände aus dem Schwarzwald

Obstwasser, Williamsbirne,
Himbeergeist, Mirabelle,
Zwetschgenwasser, Kirschwasser 4,00

Hubertus Vallander, Mosel

Apfelbrand Rubinette, Roter Weinbergpfirsichbrand,
Alte Zwetschge aus dem Barrique, Haselnussgeist,
Kaffegeist, Ingwergeist, Orangengeist 5,50

Kurt Angerer

Wachauer Marille 4,00

Grappe, Pilzer, Trentin

Grappa die Moscato Giallo, Grappa die Chardonnay,
Grappa delmè, Grappa invecchiata delmè d'or (Barrique) 5,50



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DIGESTIF

Whisk(e)y

<i>Jack Daniels</i>	5,00
<i>Ballentines Scotch Whisky</i>	5,50
<i>Weiter auf Anfrage</i>	

Vermouth & Bitters

<i>Martini bianco, rosso</i>	5,00
<i>Martini extra dry</i>	5,00
<i>Campari</i>	5,00

Kräuter

<i>Ramazotti</i>	5,00
<i>Averna</i>	5,00
<i>Jägermeister</i>	5,00

Vodka

<i>Absolut</i>	5,50
<i>Grasovka</i>	6,50

Gin

<i>Bombay Sapphire</i>	6,00
<i>London Dry Gin</i>	6,00
<i>Hendrick's Gin</i>	6,50



KAISERGARTEN

LONGDRINKS & MORE

Please ask our staff.





KAISERGARTEN

DEAR GUESTS

We consider ourselves a Bavarian slow food company.

We cultivate the regional Alps cuisine and obtain all our goods from surrounding regions as well as Austria and South Tyrol.

We are more involved in small agricultural cooperatives conducted by families rather than big businesses as is true to our motto „directly from the producer served on the table“.

The specification „Organic“ refers only to the respective meat, fish, vegetables and drinks. Ingredients and spices are not necessarily of biological background.

We purchase our “Organic” meat almost exclusively from the butchery “Landfrau”, Untere Au 2, 82275 Emmering (a subsidiary company of the Hofpfistererei). The companys inspection technique number reads as follows: D-BY-EV-128-EG.

Our Salads and herbs as well as a large part of our vegetables, are provided by the nursery Franz Xaver Kreuzinger, Dachauer Straße 527, in Munich.

Our fresh bread is delivered by the bakery Stadler, Einsteinstr. 86, 81675 Munich.

Our viands are subject to marking allergens. If you have any questions please don´t hesitate to ask our staff. They can provide you with information in written form.