



## KAISERGARTEN

### FOOD

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*Pumpkin and almond soup, sweet and sour pumpkin,  
seed oil, roasted seeds (vegan)*  
10,50

*Two kinds of Obazda, red onions, brie, bell pepper,  
horseradish, garden cress, pretzels (vegetarian)*  
12,50

*Specialty platter with our Bavarian classics*  
19,50

*Beef tartare, beech wheat salad, Teriyaki,  
winter truffle, onsen egg (1 hour at 65°C)*  
20,50

*Salad from our gardener Franz Kreuzinger,  
our dressing, pomegranate & hemp seeds,  
caramelized goat cheese (vegetarian)*  
18,50

*Veal meat balls stuffed with mountain cheese,  
Sweet potato and almond mash, fried onions, chives*  
21,50

*Mountain cheese dumplings, truffle spinach,  
"Krause Glucke" mushrooms, pomegranate,  
nut butter (vegetarian)*  
21,50

*Suckling pig, dark beer gravy,  
potato dumplings, sweet and sour coleslaw*  
24,00

*"Wiener Schnitzel" of veal, fried potatoes,  
cranberries, horseradish, side salad*  
34,00

### DESSERT

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*Our Kaiserschmarrn,  
Raisins, almonds, caramelized rum,  
apple puree, stewed plums.  
(Portion, for 2, for 3, takes 45 min.)*  
8,50 / 16,00 / 21,00

*Macadamia chocolate mousse, spiced  
kumquats, passion fruit, raspberry*  
10,50

### OUR SPECIALS

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*(MONDAY TO FRIDAY FROM 6 P.M. / WEEKENDS FROM 12 P.M.)*

*Waldorf salad, 'Kaisergarten style', oven-roasted  
celery, apple, black nuts, coconut (vegan)*  
17,50

*Venison carpaccio, nut vinaigrette, fried brioche,  
button mushrooms, field salad, cranberries*  
19,50

*Braised Hokkaido pumpkin, tamarind sauce,  
pomelo, vegan feta, quinoa (vegan)*  
22,50

*Fried cod fillet, topinambur, Parisian peas,  
purple curry*  
30,50

*½ Bavarian duck, orange jus, potato dumplings,  
homemade red cabbage, baked apple*  
33,50

*Two cuts of venison ( loin & cheek ),  
juniper jus, parsnip, Brussels sprouts*  
38,50



## BREAKFAST

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Saturday, Sunday & Holidays 10:00-16:00

Greek yogurt, chia seeds, fresh fruit, our granola.  
10,50

Toasted sourdough bread, smashed avocado,  
tomato, rocket, vegan feta cheese **(vegan)**  
14,50

Toasted sourdough bread, smashed avocado, crispy  
bacon, hard-boiled egg, green sauce, rocket salad  
15,50

Toasted sourdough bread, smashed avocado, smoked  
salmon, hard-boiled egg, fresh horseradish, rocket  
18,50

Scrambled eggs / fried eggs with / without herbs  
7,50

Scrambled eggs, onions, tomato, ham, cheese  
9,50

Scrambled eggs, buffalo mozzarella, tomato, rocket  
9,50

Munich white sausages (3 pieces)  
"Händlmaier" sweet mustard, fresh pretzel  
14,50

### BENEDIKT

Toasted brioche, spinach, 2 fried eggs,  
sauce hollandaise, ham  
16,00

Pastrami sandwich, coleslaw, pickled cucumber,  
coarse mustard  
19,50

Cold cuts of ham and bacon  
7,50

Small selection of cheese, fig mustard  
13,50

Fresh pretzels  
2,50

## SATURDAY, SUNDAY, AND HOLIDAYS ONLY

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½ chicken from the rotisserie,  
Sweet potato and almond mash,  
fried onions, chives  
20,50

### BEER

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Ayinger Draft beer, light (Lager), 0,5 l	5,20
Ayinger „Kellerbier“, unfiltered Lager, 0,5 l	5,40
Ayinger „Altbayerisches dark beerr“, 0,5 l	5,40
Ayinger Draft wheat beer	5,40
Ayinger wheat beer darkl, 0,5 l	5,40
Ayinger wheat beer, lightt, 0,5 l	5,40
Radler (Beer & Lemonade)	5,20
Ayinger Pils, 0,3 l	4,10
Hopfenthaler, non-alcoholic, 0,5 l	5,20
Schneider Weisse, wheat beer, alkoholfrei, 0,5 l	5,40

### SOFT

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Adelholzener Gastro Classic, 0,25 l	4,00
Adelholzener Gastro Classic, 0,75 l	8,00
Adelholzener Gastro Classic Naturell, 0,25 l	4,00
Adelholzener Gastro Classic Naturell, 0,75 l	8,00
Homemade lemonade, 0,5 l	5,50

### COFFEE, TEA

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Espresso / Espresso macchiato <sup>3</sup>	2,70
Coffee Cup <sup>3</sup>	4,00
Cappuccino <sup>3</sup>	4,30
Latte macchiato <sup>3</sup>	4,50
Tea selection, Bio, Chiemgauer Tea Manufacture	6,00
Fresh Tea: Ginger, Mint, Lemon	6,00