

## KAISERGARTEN DISHES

### *STARTING FROM 4 PERSONS*

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*Mixed bavarian appetizers plate, fresh bread* 12,50 p.P.

### *ADVANCE ORDER REQUIRED (from 6 Persons)*

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*Sirloin from bavarian stag, red cabbage, gnocchi, cranberries* 29,00 p.P.

### *STARTERS*

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*Beef consommé, liver dumplings, chives* 8,50

*Asparagus Soup* 9,00

*Char, quinoa salad, avocado-cream* 15,00

*Bavarian ox tartare, grilled polenta, tomato marinade, fried capers* 15,50

*Asparagus (Schrobenhausen) sweet and sour, boiled egg, snap peas* 15,00

## *MAIN DISHES*

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<i>Beetroot Gnocchi, Asparagus, „Brillant Ssavarin“</i>	<i>18,00</i>
<i>Wiener Schnitzel (veal), roasted potatoes, side salad, cranberries, apple horseradish</i>	<i>23,50</i>
<i>Sturgeon filet, onion crust, asparagus ragout, wild garlic crêpe</i>	<i>25,50</i>
<i>„Pig Sty“: dry aged filet, braised cheeks, fried snout Peral barley, vegetables</i>	<i>25,50</i>

## *DESSERTS*

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<i>Kaiserschmarrn with raisins, almond, apple puree (ca. 45 min, available for 1, 2 or 3 guests)</i>	<i>7,50 / 12,00 / 16,50</i>
<i>Applestrudel „2019“</i>	<i>8,50</i>
<i>Homemade ice cream</i>	<i>2,50</i>
<i>Cheese from Lake Tegernsee, nuts, fig mustard</i>	<i>10,00</i>

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## BREAKFAST

*Saturday, Sunday and Public Holidays from 10:00 till 16:00*

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<i>Hash browns with smoked salmon, avocado cream<sup>1</sup></i>	<i>11,50</i>
<i>Wholegrain bread, fresh avocado, lemon, mushrooms, red onion</i>	<i>9,50</i>
<i>Classic Breakfast for 2: breadbasket, butter croissant, butter, homemade marmalade, nutella, honey with nuts, two soft-boiled eggs, hash browns, smoked salmon, avocado cream, roast beef, remoulade sauce, baked camembert and cranberries, served with two glasses of prosecco</i>	<i>34,00</i>
<i>Benedikt: ham, two fried eggs, spinach, hollandaise sauce, served on toast</i>	<i>10,50</i>
<i>Grilled feta, olives, rosemary, oregano, tomato salad</i>	<i>10,50</i>
<i>Small beef steak, two fried eggs, bacon, oven-baked potatoes</i>	<i>16,50</i>

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<sup>1</sup> contains preservatives

*EGGS (available only during breakfast)*

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<i>Scrambled/fried eggs, served plain or with herbs</i>	<i>5,50</i>
<i>Scrambled eggs with onion, tomatoes, cheese, ham</i>	<i>8,50</i>
<i>Scrambled eggs with mozzarella, spinach, mushrooms</i>	<i>8,50</i>
<i>Scrambled eggs, asparagus, buffalo mozzarella</i>	<i>10,50</i>

*BREAKFAST Á LA CARTE*

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<i>Yogurt, fresh fruit, homemade muesli, honey</i>	<i>6,50</i>
<i>Three white sausages (butchery Magnus Bauch), sweet mustard, fresh pretzel</i>	<i>8,50</i>
<i>Plate of parma or cooked ham or South Tyrol bacon 1 each</i>	<i>4,50</i>
<i>Small cheese plate, fig mustard</i>	<i>8,50</i>
<i>Housemade marmelade, nutella, honey with nuts, butter each</i>	<i>1,00</i>
<i>Fresh pretzel or Croissant each</i>	<i>1,50</i>
<i>Fresh bread basket</i>	<i>2,50</i>

## BEVERAGES

### BEER

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<i>Ayinger Fassbier, hell (Lager), 0,50 l</i>	4,10
<i>Ayinger Kellerbier, naturtrübes Helles vom Fass, 0,50 l</i>	4,30
<i>Ayinger „Altbayerisches Dunkelbier“, 0,50 l</i>	4,10
<i>Ayinger Bräu-Weiße vom Fass</i>	4,30
<i>Ayinger Ur-Weiße, dunkel, 0,50 l</i>	4,30
<i>Ayinger Weißbier, leicht, 0,50 l</i>	4,30
<i>Radler, 0,50 l</i>	4,10
<i>Russ'n, 0,50 l</i>	4,30
<i>Ayinger Pils, 0,30 l</i>	3,30
<i>Hopfenthaler, alkoholfreies Bier, 0,50 l</i>	4,10
<i>Schneider Weisse, Weißbier, alkoholfrei, 0,50 l</i>	4,30

### WATER & LIMONADE

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<i>Adelholzener Gastro Classic, 0,25 l</i>	2,80
<i>Adelholzener Gastro Classic, 0,75 l</i>	6,50
<i>Adelholzener Gastro Classic Naturell – 0,25 l</i>	2,80
<i>Adelholzener Gastro Classic Naturell – 0,75 l</i>	6,50
<i>Homemade Lemonade, 0,5 l</i>	4,50

### JUICE & SCHORLE

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<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>Saftschorle – juice mixed with sparkling water</i>	3,90

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## SOFTDRINKS

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<i>Afri Cola</i> <sup>3</sup> / <i>Afri Cola ohne Zucker</i> <sup>3</sup> , 0,20 l	3,50
<i>Spezi</i> , 0,50 l	4,00
<i>Thomas Henry Bitter Lemon</i> <sup>4</sup> , 0,20 l	3,50
<i>Thomas Henry Tonic Water</i> <sup>4</sup> , 0,20 l	3,50
<i>Thomas Henry Ginger Ale</i> , 0,20 l	3,50
<i>Thomas Henry Ginger Beer</i> , 0,20 l	3,50

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## COFFEE, MILK

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<i>Espresso / Espresso macchiato</i> <sup>3</sup>	2,00
<i>Tasse Kaffee</i> <sup>3</sup>	3,00
<i>Cappuccino</i> <sup>3</sup>	3,00
<i>Latte macchiato</i> <sup>3</sup>	3,50
<i>Hot chocolate, whipped cream</i>	3,50

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## ORGANIC TEA, CHIEMGAUER TEA MANUFACTURE

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<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

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<sup>3</sup> contains caffeine, <sup>4</sup> contains Taurin

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*SPARKLING WINE BY BOTTLE, 0,75 LITER*

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<i>Prosecco Superiore Valdobbiadene DOCG Spumante Brut "San Boldo"</i>	<i>35,00</i>
<i>Crémant brut rosé, Weingut Jülg, Pfalz</i>	<i>36,00</i>
<i>A.R. Lenoble Champagne Cuvée brut „Intense“, Champagne AOC, Damery</i>	<i>75,00</i>
<i>A.R. Lenoble Champagne Rosé, „Terroirs“ Chouilly-Bisseuil, Champagne AOC</i>	<i>91,00</i>

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*SPARKLING WINE BY GLASS, 0,1 LITER*

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<i>Crémant brut rosé, Weingut Jülg, Pfalz</i>	<i>5,50</i>
<i>Prosecco Superiore Valdobbiadene DOCG Spumante Brut "San Boldo"</i>	<i>5,00</i>

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*WHITE WINE BY BOTTLE, 0,75 LITER*

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<i>2015 Riesling „Morstein“, Florian Fauth/ Seehof, Rheinhessen</i>	<i>42,00</i>
<i>2015 Riesling „Goldberg“ Große Lage, Van Volxem, Mosel/Saar</i>	<i>65,00</i>
<i>2016 Gemischter Satz „Muschelkalk“, Rinke, Mosel</i>	<i>35,00</i>
<i>2017 Weissburgunder „Kalkmergel“, Jülg, Pfalz</i>	<i>30,00</i>
<i>2017 Grauburgunder „S“, Schäfer-Fröhlich, Nahe</i>	<i>45,00</i>
<i>2016 Stoff 3.1, Seehof/Florian Fauth, Rheinhessen</i>	<i>49,00</i>
<i>2017 Silvaner „Muschelkalk“, Rainer Sauer, Franken</i>	<i>35,00</i>
<i>2016 Roter Veltliner „Ried Steinberg“, Ecker-Eckhof, Wagram</i>	<i>42,00</i>
<i>2017 Grüner Veltliner Federspiel "Superin“, Tegernseerhof, Wachau</i>	<i>32,00</i>
<i>2017 Grüner Veltliner Smaragd "Loibenberg“, Alzinger, Wachau</i>	<i>65,00</i>
<i>2014 „Pannobile“ Weißburgunder, Andreas Gsellmann, Burgenland-Neusiedlersee</i>	<i>44,00</i>
<i>2014 Chardonnay "Sophie“, Manincor, Südtirol</i>	<i>50,00</i>
<i>2017 Muskateller Seehof, Rheinhessen</i>	<i>32,00</i>
<i>2017 Sauvignon Blanc "Fosilni Breg", Domaine Ciringa, Südsteiermark</i>	<i>38,00</i>
<i>2017 Lugana DOC „Tre Campane“, Marangona, Lombardei</i>	<i>35,00</i>
<i>2017 Greco di Tufo "Terra d'Uva", Benito Ferrara, Kampanien</i>	<i>42,00</i>
<i>2017 Pouilly Fumé „Mademoiselle de T“, Château de Tracy, Loire</i>	<i>42,00</i>

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*WHITE WINE BY GLASS, 0,2 LITER*

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<i>2017 "Occam Deli" weiss, Philipp Kuhn, Pfalz</i>	<i>7,00</i>
<i>2016 Grüner Veltliner, „Löss“ Wolfgang Seher, Weinviertel DAC, Niederösterreich</i>	<i>7,00</i>
<i>2017 Riesling trocken, Weinwerk Reinhardt, Pfalz</i>	<i>7,00</i>
<i>2017 Weissburgunder &amp; Chardonnay, Marc Weinreich, Rheinhessen</i>	<i>7,50</i>
<i>2017 Soave DOC, Tenuta Corte Giacobbe, Veneto</i>	<i>7,50</i>

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**RED WINE BY BOTTLE, 0,75 LITER**

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2015 Spätburgunder „Kalkmergel“, Jülg, Pfalz	32,00
2015 Pinot Noir Rheingau, Chat Sauvage, Rheingau	48,00
2012 Blaufränkisch Leithaberg DAC, Wagentristl, Burgenland	44,00
2013 „Rubin Carnuntum“ Zweigelt, Philipp Grassl, Carnuntum	34,00
2015 Merlot – Cabernet Sauvignon, Weninger, Pincészet, Balf/Ungarn	32,00
2015 „Réserve del Conte“, Tenuta Manincor, Südtirol (Cabernet, Merlot, Lagrein)	39,00
2015 "Réserve del Conte" Magnum	82,00
2015 St. Magdalener Classico, Glöggelhof/Franz Gojer, Südtirol	30,00
2014 Barolo DOCG Serralunga, Rivetto, Piemont	85,00
2015 Chianti Classico, Fattoria di Rignana, Toskana	35,00
2015 Syrah Cortona, Stefano Amerighi, Toskana	58,00
2015 Montepulciano d'Abruzzo Old Vines "I Vasari", Fratelli Barba, Abruzzen	28,00
2016 "Au Dolmen" Côtes Catalanes rouge, Mas Llossanes, Roussillon	35,00
2014 Tinto Crianza, Elias Mora, Toro D.O./Spanien	40,00
2015 "Galena", Clos Galena l Domini de Cartoixa, Priorat, Spanien	55,00

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**RED WINE BY GLASS, 0,2 LITER**

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2015 Cuvée „Occam Deli“, Philipp Kuhn, Pfalz	8,00
2016 Zweigelt, Wagentristl, Burgenland	8,00
2015 Spätburgunder, Jülg, Pfalz	8,00
2016 Côtes du Rhône rouge "Les Quatre Terres", Domaine Santa Duc, Rhône	8,50
2015 Cabernet Breganze, Vigneto Due Santi, Veneto	8,50

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

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2017 Rosado "Los Aguilares", Cortijo Los Aguilares, Sierras de Málaga/Andalusien	34,00
2017 "Première de Figuière" Provence Rosé, Figuières, Côtes de Provence	40,00
2017 "Le Saint André" Provence Rosé, Figuières, Provence (0,2 Liter)	7,00

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**DESSERTWEIN**

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2016 Riesling Auslese Walsheimer Silberberg", Karl Pfaffmann, Pfalz	7,00
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*DIGESTIF, 2cl*

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<i>Weingut am Stein – Ludwig Knoll, Franken Verschiedene Fruchtbrände</i>	<i>5,50</i>
<i>Schladerer Brände aus dem Schwarzwald Obstwasser, Williamsbirne, Himbeergeist, Mirabelle, Zwetschgenwasser, Kirschwasser</i>	<i>4,00</i>
<i>Hubertus Vallander, Mosel Verschiedene Fruchtbrände</i>	<i>5,50</i>
<i>BrennEselHof (K &amp; K Hofbrennerei), Wachau Wachauer Marillen Edelbrand</i>	<i>5,50</i>
<i>Grappe, Pilzer, Trentin Grappa di Moscato Giallo, Grappa di Chardonnay, Grappa delmè, Grappa invecchiata delmè d'or (Barrique)</i>	<i>5,50</i>

*DIGESTIF, 4 cl*

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**Whisk(e)y**

<i>Jack Daniels</i>	6,00
<i>Jim Beam</i>	6,00
<i>Ballentines Scotch Whisky</i>	6,00
<i>Monkey Shoulder Blended Malt</i>	6,50
<i>Johnnie Walker Black Label</i>	6,50
<i>Wild Turkey 101 Proof. Bourbon Whiskey</i>	7,00
<i>WildTurkey 81, Bourbon Whiskey</i>	7,00
<i>Slyrs Bavarian Single Molt</i>	8,50
<i>Bunnahabhain 12 Jahre</i>	9,50

**Vermouth & Bitters**

<i>Campari</i>	5,00
<i>Montenegro</i>	5,00
<i>Antica Formula</i>	6,00

**Kräuter**

<i>Jägermeister</i>	5,00
<i>Averna</i>	5,00
<i>Ramazotti</i>	5,00
<i>Fernet Menta</i>	5,00
<i>Branca Menta</i>	5,00

**Vodka**

<i>Partisan</i>	6,00
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**Gin**

<i>Bombay Sapphire</i>	6,00
<i>Hendrick 's Gin</i>	7,00
<i>Granit</i>	7,00
<i>The Duke</i>	7,00
<i>Ferdinand 's</i>	8,00
<i>Gin Sul</i>	8,00
<i>Adler Gin</i>	8,00
<i>Monkey 47</i>	9,00
<i>G=in<sup>3</sup></i>	10,50

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## **DEAR GUESTS**

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*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 „farm to 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 Hofpfisterei). The company's 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.*