



SOUPS

Just like grandma used to make it.

24H / 85°C BROTH FROM BEEF AND CHICKEN € 7.-
Semolina dumpling / pancake strips / summer vegetables

GAZPACHO FROM REGIONAL VEGETABLES € 8.-
Coeur-de-boeuf tomatoes / sweet garden peppers / cucumbers /
baked peas from self-picked mountain oregano

SALADS

Fresh on the table.

GREEK SALAD € 10.- / € 16.-
Sweet peppers / coeur-de-boeuf tomatoes / olives / oregano / cucumber /
two kinds of Feta - baked in Kalafi batter and marinated

CAESAR SALAD € 10.- / € 16.-
Romana salad / coeur-de-boeuf tomatoes / Parmesan cheese / chicken / pretzel chips

BELLA CIAO € 10.- / € 16.-
Buffalo mozzarella / coeur-de-boeuf tomatoes / basil / mango-crème fraîche

FRIED CHICKEN SALAD € 12.- / € 18.-
Baby leaf salad / styrian fried chicken / pumpkin seeds / red radishes / tomatoe / cucumber

BAVARIAN SNACKS

A piece of Bavarian culture.

SAUSAGE SALAD MUNICH STYLE € 11.-
SAUSAGE SALAD SWISS STYLE WITH EMMENTAL CHEESE € 12.-
Regensburger sausage^(2,3,4,7) / red onions / red radishes / spring onions / farmers bread

HOMEMADE „O'GMACHTER“ CHEESE SPREAD € 8.-
Red onions / red radishes / chives / homemade bread or pretzel

ALPINE PLATTER € 16.-
South Tyrol bacon^(2,15,7) g.g.A. / ovenfresh roast pork / „O'gmachter“ cheese spread / curd
cheese with blossoms and herbs / snack selection from our butcher Schelkopf / horseradish⁽⁵⁾ /
salted butter / red radish Kimchi / homemade bread and a lot more

PLATTER „VIKTUALIENMARKT“ € 18.-
Mountain- and cream cheese from Tegernsee / Bruschetta with dark bread / tatar from the
grilled eggplant / „O'gmachter“ cheese spread / marinated vegetables with buffalo mozzarella /
homemade bread / butter with a flavor of burning hay

WE RECOMMEND:

NOCKHERBERG MULE € 7,50

HOMEMADE

WOODRUFF SPRIZZ € 8.-

HOME BREWED BY BREW MASTER ULI SCHINDLER:

„MASTER'S BREW“
FESTIVAL BEER (0,5L) € 5,30
dedicated to the Double Winner 2020 FC Bayern /
14,7 % original wort / 6,7 % alcohol

NOCKHERBERGER
LAGER UNFILTERED (0,5L) € 4,70
mashed and hopped three times /
12,3 % original wort / 5,4 % alcohol

„BARNABAS“
DARK UNFILTERED (0,5L) € 5,30
traditionally brewed /
13,5 % original wort / 5,7 % alcohol

WARM KITCHEN
TILL 9 PM

COLD KITCHEN
TILL 10 PM

GENUSS VOM GRILL

It's getting hot!

SIXPACK FROM THE OX € 24.-
Thick matured bavette from the US beef / french fries / herb butter / filled grilled tomatoe

CURRYWURST € 14.-
French Fries / curry dragon sauce / chips

“NOCKHER-BURGER“ € 19.-
100 % Bavarian beef / medium or well done / cream cheese /
grilled tomatoe / Romana salad / French fries / small Caesar Salad

“MUSHROOM-BURGER“ € 22.-
fresh fried mushrooms / 100 % Bavarian beef / medium or well done /
cream cheese / grilled tomatoe / Romana salad / French fries / small Caesar Salad

SHORT RIBS VOM OCHS - GESCHMORT UND GEGRILLT € 24.-
BBQ-lacquer / double baked potato / grilled vegetable Antipasti



STARTING AT
6 PM OR
AT 12 AM
ON SUNDAYS

DESSERTS AND CHEESE

Nice ending

DESSERT SELECTION (FOR TWO) € 14.-
our patisserie surprises you with a selection of sweet home made specialties

HOME BAKED

Creamy apricot strudel / vanilla cream / yoghurt ice cream € 8.-

KAISERSCHMARRN - SLICED PANCAKES € 12.-
Apple compote / roasted plums / on request with potted raisins

CHEESE PLATTER „ACROSS THE ALPS“ € 16.-
Selection of different types of cheese from Bavaria, Austria and Northern Italy / pear-ginger-confit

ESPRESSO AFFOGATO

Espresso „Seven“ from Merchant & Friends / creamy vanilla ice cream /
small Tiramisu € 4,50
€ 8.-

TRADITIONAL MAIN DISHES

Always a delight.

VEAL FILLET TIPS € 26.-
mushroom cream / dumplings

COD FILLET À LA TIM RAUE € 28.-
Wasabi / spicy green curry / spring leel with mango / rice burger

VEAL GOULASH „VIENNA STYLE“ € 21.-
dumplings / chanterelles

SLOWLY BRAISED LAMB (POLTING ESTATE) € 24.-
two kinds of potatoes / dill fisoles

VEGETARIAN DISHES

Enjoy without meat.

CHEESE SPAETZLE NOODLES „FOREST AND MEADOW“ € 18.-
spinach-nettle Spaetzle noodles / Emmental cheese / baked in the charcoal oven /
roasted onions / creamy cucumber salad

MUSHROOM DUMPLING € 18.-
buffalo mozzarella / pesto from wild herbs / glazed baby spinach

CLASSICS

CRISPY ROAST PORK € 12.-
pork from the Munich region / two kinds of
dumplings ^(2,5) / natural sauce

38H BRAISED IN RED WINE

POT ROAST BEEF € 21.-
glaced chanterelles / mashed potatoes / butter
crumbs

CUTLET VIENNA STYLE € 25.-
roast potatoes / sour cream cucumbers /
cold-stirred cranberries



ADDITIVES

DEAR GUESTS,

if you have a food intolerance or allergy, please let our service team know. They would be happy to help you choose the right dish. We serve top-quality food and source our ingredients regionally whenever possible. The food additives shown in the menu are usually part of our ingredients. We never add artificial or harmful substances to our dishes.

1) CONTAINS FOOD COLORING
2) CONTAINS PRESERVATIVES
3) CONTAINS ANTIOXIDANTS
4) CONTAINS FLAVOR ENHANCER
5) SULFURIZED

6) BLACKENED
7) CONTAINS PHOSPHATE
8) CONTAINS MILK PROTEIN
9) CONTAINS CAFFEINE
10) CONTAINS QUININE

11) CONTAINS SWEETENERS
12) CONTAINS A SOURCE OF PHENYLALANINE
13) WAXED
14) CONTAINS TAURINE
15) CONTAINS CURING SALT



BEVERAGES

CHEERS

LEMONADE

echt **BAYERN**

100 % BAVARIA - DEVELOPPED BY US

NATURAL LEMONADE

€ 3,50

0,33L

Produced for us in Berchtesgaden with regional ingredients and lots of love

• completely free from additives •

apricot-lemon, sour cherrie-lemon, ginger-pear, rhubarb-raspberry and roasted plum

HOME BREWED

LAGER UNFILTERED^(A3)

NOCKHERBERGER 0,25L € 3,10 0,5L € 4,70
bottom-fermented, 12,3% original wort, 5,4% alcohol

DARK UNFILTERED^(A3)

BARNABAS 0,25L € 3,60 0,5L € 5,30
bottom-fermented, 13,5% original wort, 5,7% alcohol

PLEASE ASLO ASK FOR OUR SEASONAL BEERS!

NON-ALCOHOLIC

PAULANER SPEZI^(1,2,3,9) 0,4 l € 4,50
SINALCO COLA^(1,3,9) / SINALCO COLA LIGHT^(1,3,9,11,12) 0,2 l € 3,20
SINALCO ORANGE^(1,3) 0,2 l € 3,20
AQUA MONACO TONIC / GINGER / LEMON^(1,3,10) 0,25 l € 4,00

NATURAL JUICE SPRIZZER 0,4 l € 4,50
Apple unfiltered / rhubarb⁽³⁾ / currant⁽³⁾

TABLE WATER 0,25 l / 0,5 l / 0,75 l € 2,50 / € 4,00 / € 6,00
ADELHOLZENER CLASSIC OR SOFT 0,25 l € 3,00
ADELHOLZENER CLASSIC OR SOFT 0,75 l € 7,50

BAD BRAMBACHER NATURAL OR SPARKLING 0,25 l € 3,00
BAD BRAMBACHER NATURAL OR SPARKLING 0,7 l € 7,50

RED BULL^(9,14) / RED BULL SUGARFREE^(9,11,14) Dose 0,25l € 4,00



HOT DRINKS

We serve Merchant & Friends – organic coffee in best quality from Herrmannsdorf.

POT OF COFFEE	€ 3,50
MILK COFFEE ^(G)	€ 4,00
LATTE MACCHIATO ^(G)	€ 4,00
CAPPUCCINO ^(G)	€ 3,50
ESPRESSO / ESPRESSO MACCHIATO ^(G)	€ 2,50 / € 2,80
DOUBLE ESPRESSO	€ 4,00
POT OF TEA	€ 3,50
HOT CHOCOLAT	€ 4,00



WINE SPRITZER RED OR WHITE ^(S)	0,25 L	€ 4.-	0,50 L	€ 7.-
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OPEN WHITE WINE

GRÜNER VELTLINER, QUALITY WINE ^(S)	0,20 l	€ 7.-
<small>GRÜNER VELTLINER, WINE ESTATE HUGL-WIMMER – WEINVIERTEL, AUT</small>		
WILDWILDWHITE, Q.B.A. ^(S)	0,20 l	€ 8.-
<small>CUVÉE OF SILVANER – MÜLLER THURGAU – BACCHUS, WINE ESTATE ANDI WEIGAND – FRANKONIA, G</small>		
DER WILDE, Q.B.A. ^(S)	0,20 l	€ 8.-
<small>SCHEUREBE, WINE ESTATE ANDI WEIGAND – FRANKONIA, G</small>		

OPEN RED WINE

SPEZIERI TOSCANA ROSSO IGT (ORGANIC) ^(S)	0,20 l	€ 8.-
<small>COL D'ORCIA – TOSCANA, ITA</small>		
ST. LAURENT ROSÉ ^(S)	0,20 l	€ 8.-
<small>WINE ESTATE GRUBER RÖSCHITZ – WEINVIERTEL, AUT</small>		
GRENACHE & MERLOT „LE BEL OLIVIER“, IGP ^(S)	0,20 l	€ 7.-
<small>GRENACHE – MERLOT, GRANDS VINS DU SAINT CHINIAN – FRA</small>		

SCHNAPS

JÄGERMEISTER / AVERNA / RAMAZZOTTI / GIN / WODKA / RUM	4 CL	€ 6.-
WILLIAMS PEAR / HAZELNUT ^(H) / OBSTLER / APRICOT	2 CL	€ 4.-
SLYRS WHISKEY, DISTILLERY LANTENHAMMER	4 CL	€ 7.-
SLYRS WHISKEY, 12-JÄHRIG, DISTILLERY LANTENHAMMER	2 CL	€ 5.-
WOODEN BARREL GENTIAN	2 CL	€ 8.-
	2 CL	€ 4.-

QUALITY SPIRITS

OUR DISTILLERY PARTNER WERNER PSENNER
FROM SOUTH TYROL **2 CL € 5.- 4 CL € 9.-**

Old Williams pear / Obstler stored in wood / golden apricot / wild raspberry spitit / Gravenstein apple riserva / strawberry grape

OBSTLER / APRICOT / PEAR / HAZELNUT ^(H3)
AS 0,1 L IN THE BOTTLE € 19.-

