



LEMONADE BEVERAGES

100 % BAVARIA - DEVELOPED BY US

NATURAL LEMONADE € 3,50

Produced for us in Berchtesgaden with regional ingredients and lots of love. **0,33L**
 • completely free from additives •
 apricot-lemon, sour cherrie-lemon, ginger-pear,
 rhubarb-raspberry and roasted plum

echt **BAYERN**

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 ALSO ASK FOR OUR SEASONAL BEERS!

VITAMIN BOMB - IT HARDLY GETS ANY BETTER!

100% PURE GRAVENSTEINER APPLE JUICE UNFILTERED 0,25L € 5,50

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



GOOD FOR YOUR IMMUNE SYSTEM:

HOMEMADE LINGONBERRY-GINGER-TEA

CUP € 4.-

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

OPEN WHITE WINE

GRÜNER VELTLINER, QUALITY WINE ^(S) <small>GRÜNER VELTLINER, WINE ESTATE HUGL-WIMMER – WEINVIERTEL, AUT</small>	0,20 l	€ 7.-
WILDWILDWHITE, Q.B.A. ^(S) <small>CUVÉE OF SILVANER – MÜLLER THURGAU – BACCHUS, WINE ESTATE ANDI WEIGAND – FRANKEN, G</small>	0,20 l	€ 8.-
DER WILDE, Q.B.A. ^(S) <small>SCHUREBE, WINE ESTATE ANDI WEIGAND – FRANKEN, DG</small>	0,20 l	€ 8.-
SÜDTIROLER GRIS PINOT GRIGIO ^(S) <small>PINOT GRIGIO, WINE ESTATE KORNELL – BOZEN, ITA</small>	0,20 l	€ 9.-

OPEN RED WINE

SPEZIERI TOSCANA ROSSO IGT ORGANIC ^(S) <small>COL D'ORCIA – TOSCANA, ITA</small>	0,20 l	€ 8.-
ST. LAURENT ROSÉ ^(S) <small>WINE ESTATE GRUBER RÖSCHITZ – WEINVIERTEL, AUT</small>	0,20 l	€ 8.-
SOMETHING SPECIAL PINOT NOIR ^(S) <small>WINE ESTATE MAIER, BADEN – G</small>	0,20 l	€ 9.-

SCHNAPS

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

LIMITED EDITION: 4X50 (FOURFIFTY) R.N.P. SUPERIOR RUM

SERVED IN A TUMBLER

2 CL € 8.-

created by Hans Reisetbauer / Markus Meindl / Tom Wallmann

QUALITY SPIRITS

OUR DISTILLERY PARTNER WERNER PSENNER

FROM SOUTH TYROL

2 CL € 5.- 4 CL € 9.-

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

OBSTLER / APRICOT/ PEAR

AS 0,1 L IN THE BOTTLE

€ 15.-



FOOD

SOUPS

HOMEMADE MUNICH PANCAKE SOUP € 7.-
Fresh chives / fresh root vegetables

PUMPKIN / TOMATO / SWEET POTATO € 8.-
Spring roll

SALADS

CAESARS SALAD € 12.- / € 18.-
Romana salad / Coeur-de-boeuf tomatoes / Parmesan cheese / fillet tips / pretzel chips

LUKEWARM BEETROOT SALAD (RED / SILVER / GOLDEN) € 12.- / € 18.-
Yuzu Dressing / smoked wild salmon / mâche

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

WARM KITCHEN TILL 8 PM
COLD KITCHEN TILL 8 PM

BAVARIAN SNACKS

A piece of Bavarian culture.

COMPLETELY VEGAN ON REQUEST:
VEGAN TARTAR (ARTICHOKE / EGGPLANT / SOY) € 16.-
piquantly seasoned / roasted garlic bread / marinated salad

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

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

PLATTER „VIKTUALIEN MARKET“ € 18.-
Mountain- and cream cheese from the Tegernsee region / Bruschetta from dark bread / marinated beetroot / vegetarian tartar / "O'gmachter cheese spread" / marinated vegetables with buffalo mozzarella / homemade bread / butter with the flavor of burned hay

WE RECOMMEND:

NOCKHERBERG MULE € 7,50

APERITIF
STEWED PLUMS SPRIZZ
€ 8.-

HOME-BREWED BY
BREW MASTER ULI SCHINDLER:

„ALOISIUS“
WHEAT BEER (0,5L) € 5,30
brewed with citra-hops
13,3 % original wort / 5,7 % 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





CLASSICS

Always a delight.

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

38H BRAISED IN RED WINE

BOEUF À LA MODE € 21.-
Bacon dumplings / glazed root vegetables

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

TRADITIONAL MAIN DISHES

Just like in the old times.

„FISH AND CHIPS“
FRESHLY CAUGHT COD € 22.-
French fries / salad / sour cream dip

**SLOWLY BRAISED VEAL
GOULASH** € 22.-
Curd cheese Spaetzle noodles with butter /
glazed root vegetables

**SLOWLY BRAISED DEER
(POLTING ESTATE)** € 24.-
Curd cheese Spaetzle noodles / cranberries /
vegetables with black salsify and sunchokes

FAVORITE PASTA € 18.-
Homemade Tagliatelle / braised lamb /
Taggiasca olives / 32-month-old Parmesan cheese

DESSERTS AND CHEESE

Nice ending.

DESSERT SELECTION (FOR TWO) € 14.-
Our patisserie surprises you with a selection of sweet homemade specialties

TOBLERONE WHITE CHOCOLATE MOUSSE € 10.-
“Black forest cherry” chocolate crumble / cherries

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

ESPRESSO AFFOGATO € 4,50
Espresso “Seven” from Merchant & Friends / creamy vanilla ice cream
small Cheesecake € 8.-

RIGHT OUT OF OUR CHARCOAL OVEN

It's getting hot!

VEAL FILLET „STEAK FRITES“ € 28.-
Braised shallots / french fries / herb butter

CURRYWURST (SAUSAGE WITH CURRY SAUCE) € 14.-
French fries / Dragon Curry Sauce

VEGETARIAN DISHES

Enjoy without meat.

CHEESE SPAETZLE NOODLES WITH PUMPKIN € 18.-
Emmental cheese / baked in the charcoal oven / roasted onions /
creamy cucumber salad

CORDON BLEU WITH TOFU AND BEETROOT € 16.-
Coated in wasabi with pumpkin seeds / mashed potatoes / glazed vegetables with spinach

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) MIT FARBSTOFF
2) MIT KONSERVIERUNGSMITTEL
3) MIT ANTIOXIDATIONSMITTEL
4) MIT GESCHMACKSVERSTÄRKER
5) GESCHWEIFELT

6) GESCHWÄRZT
7) MIT PHOSPHAT
8) MIT MILCHEIWEIß
9) KOFFEINHALTIG
10) CHININHALTIG

11) MIT SÜßUNGSMITTEL
12) ENTHÄLT EINE PHENYLALANINQUELLE
13) GEWACHST
14) MIT TAURIN
15) MIT NITRITPÖKELSALZ