

Appetizers

Irschenberg Bio Aubrac Beef* tatar | roast potato jelly |
green alpine herbs sauce (3,7,10) 18,00 €


* Our Aubrac cattle flock is located close to Irschenberg, on an 500 year old farm. They live in an mother-calf keeping in their natural flock collective, always under the close watch of their farmer family.

Young organic spinach leaves with truffled honey* marinade |
glazed veal liver | South Tyrolean apple wedge (1,7,9,10,12) 16,50 €

* Our organic honey is sourced from Bad Tölz. Mister Graf, the beekeeper, fulfills his role with deep passion and has his bees only surrounded by organically kept fields and surroundings. He believes in organic beekeeping, and does not use any chemicals or medication to keep his bees healthy and fit.

Mild smoked trout* | delicate caraway seed cabbage |
Inntal goats cheese | horseradish (4,7,12) 15,50 €

* From the local "Duke of Tegernsee" fishery.

Wild herbs salad with avocado and wildflower honey*  12,00 €
from organic beekeeping (3,7,10,12)

* The nectar of wildflower honey has to be collected by bees exclusively from wild plants.
Our wildflower honey comes from organic master beekeeper Markus Graf from Bad Tölz.

Allergen labelling

1 Grains containing gluten; 2 Crustaceans; 3 Egg; 4 Fish; 5 Peanuts; 6 Soy; 7 Milk or lactose; 8 Edible nuts; 9 Celery; 10 Mustard;
11 Sesame; 12 Sulphites; 13 Lupines; 14 Molluscs



Vegetarian




Vegan

Grilled organic chicken breast slices with potato-radish-salad and hay milk herb dip (1,3,4,7,10,12) 14,50 €

** Hay milk is the most original milk. Strictly controlled manufacturing makes sure, this kind of milk is as close to nature as possible. Our hay milk is delivered by Naturkäserei Tegernsee.*

Beetroot* carpaccio with roasted organic walnuts and meadow cress (8,10)  11,00 €

** is cultivated since the 17th century in Bavaria and parts of Austria and belongs to the fox tail plants.*

Organic spelt salat „Porcini-Tomato“ | parsley – mint – sour cream  14,50 €

fresh from our herb garden (1,3,7,12)
** all ingredients used, like the porcini mushrooms, herbs and spices, get gently dried in a special drying method, all sourced from the “Chiemgau Genussmanufaktur” at the Chiemsee lake.*

Soups

Consommé from root vegetables and cep mushrooms* and rosemary oil (9,12) 11,00 €

** The name cep mushrooms comes from the fact that the meat is stronger than that of most other mushrooms*

Foamed pumpkin mountain aniseed* soup with venison nockerl and cranberry syrup (3,4,7,12) 10,00 €

** The name goes back to the greek word for dill, with which the aniseed was mistaken. Aniseed, is used as a spice and also as a medicinal plant.*

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Entremets


Canederli made from spelt bread rolls | mountain cheese* from the Naturkäserei | green asparagus | brown alp butter (1,3,7)  17,00 €
*Tegernsee alp cheese, matured for 12 months and just recently awarded with the gold medal of the "World Cheese Awards" in London.

Fried potato dumpling | fresh chanterelles* | spinach leaves (1,3,7,12)  16,00 €
*The season for chanterelles is from June till November

Carefully prepared without fish and meat

Tagliatelle with alp cream and autumn truffle* (1,3,7)  17,00 €
*The autumn – or even Burgundy truffles from Piemont grows from September till November and impresses with its delicate nutty flavor.

Mixed vegetable plate with wild herbs salad and jacket potatoes (7,9)  15,00 €
*The salads come partly from surrounding meadows or even from our own herb garden, but they are always supplemented with the wild herb salad from the Keltenhof.

Potato and field salad with green asparagus and roasted tomatoes (---)  14,00 €
*The potatoes are supplied by our potato farmer Josef Burkhart in Sauerlach, the lamb's lettuce comes from the Munich area and is sourced via the wholesale market. Asparagus comes from the farmer Rehm from Linden.

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Fish from regional lakes and rivers

Pike* dumplings and crawfish | dill cream | vegetables julienne (1, 2, 3, 4, 7, 9, 12) 26,50 €

** The white meat of the pike will get processed to a fluffy farce (consistency) and cooked with crab meat and root vegetables. The pike gets fished right here at lake Tegernsee and lake Chiemsee.*

Pikeperch with horseradish crackling | organic beluga lentils* from the 25,00 €

Waginger Lake with wild herb espuma (1,3,4,7,9,12)

** The Beluga lentil, or black lentil, is a very fine and aromatic lentil specialty. She actually gets her name from the "Beluga caviar", because she looks similar, is small, black and shiny. Another similarity is that they are obtained "noble" in taste.*

Filet of brown trout or char from the Epfenhausen Fishery "Birnbäum"* 36,00 €

(subject to availability) | wild herbs and pepper butter | jacked potatoes | braised organic salad (1,4,7)

** The Epfenhausen Fishery close to Landsberg am Lech already offers an outstanding quality for many years now. Due to their extra long growth period of up to four years, the brown trouts have a special strong taste and a firm rose meat.*

For 2 persons:

Whole oven roasted "Les Bleues" rooster from Chiemgauhof Locking | 96,00 €

rosemary butter | mountain cheese spinach | small roasted potatoes (7,9,12)

** Poultry from the French "Bresse" area, well known for its high quality and marked with the French quality seal of "AOC" which stands for its "controlled heritage". Our roosters come from the Chiemgau area of "Locking". Here they live for half a year on the fields, where they develop a strong, muscular meat and aroma, supported by food from organic farming*

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Meat and poultry

“Böfflamotte” (1,7,9,12,13) 29,00 €

** 60 hours cooked shoulder of Oberländer beef with broad beans and yellow turnips in fir honey glaze and potato almbutter puree.*

Wiener Schnitzel of the locally grown veal* | cold stirred wild cranberries | 25,00 €

Potato cucumber salad (1,3,7,10,12)

** Our veal, locally sourced from the Tegernsee butchery “Holnburger”. The thin escalopes get backed in a panade of bread in a fine butter lard.*

Venison from the Salzkammergut

Saddle of Venison with caramelized chestnuts, truffled savoy purée
and hand-scraped swabian noodles (1,3,7,9,12) 35,00 €

** The venison of the season, served with homemade swabian noodles.*

Loin of Venison with wild cranberry cream | Slyrs whiskey* sauce |
hand-chopped swabian noodles with fried herb mushrooms (1,3,7,9,12) 34,00 €

** The “Slyrs” whiskey counts already as a real classic. Brewed with a fine choice of ingredients, such as Bavarian barley, which gets dried over a smoke of local beech; water of the “Bannwald” water source from the “Schliersee” alps, guarantee a the high quality of this whiskey. Maturated in barrels of American oak, it unfolds its spicy, but very harmonic smoke flavors.*

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Dessert

<p>“Egerner Bucht alpine chocolate“ <i>* Ice cream made of chocolate and Alpine milk with spruce needle aroma, mousse and juicy cake. (3,7,8,12)</i></p>		16,00 €
<p>Quark Pancake* Sour cream ice-cream compote wild blueberries <i>* Bavarian quark cheese made in the traditional way from the Kreuth cheese dairy. (1,3,7,8,12)</i></p>		15,00 €
<p>In Vernatsch* and wild thyme poached autumn pear organic poppy seed ice-cream cold cider sabayon * (3, 7, 8,12) <i>* Vernatsch is the most common red wine variety in South Tyrol, where the wine is known as "Kalterersee".</i></p>		16,00 €
<p>Fresh Berries from the region (---)</p>		15,00 €

Cheese

<p>Alp cheese* with different degrees of maturity, from the Tölzer Kasluden (7,12) <i>* Small selection of the valleys and alp regions well known cheeses.</i></p>		16,50 €
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