

Hofmann's à la carte

Euro

Small and big delights

<i>Spring salad with roasted chanterelle and calf sweetbread</i>	<i>13,00</i>
<i>Marinated avocado with shrimp cocktail and trout caviar</i>	<i>12,50</i>
<i>Luck warm tongue of calf on marinated Bavarian asparagus</i>	<i>11,50</i>
<i>Duet of buffalo mozzarella and tomato in rocket pesto</i>	<i>11,00</i>

Essence, Soup and Creams

<i>Essence of mushrooms with its enclosure</i>	<i>8,00</i>
<i>Soup of spinach with shrimps</i>	<i>7,50</i>
<i>Cream soup of tomatoes with basil and croûtons</i>	<i>6,50</i>

Vegetarian goodies

<i>Homemade pasta with chanterelle a la cream</i>	<i>16,50</i>
<i>250g fresh asparagus with young potatoes and sauce hollandaise</i>	<i>17,50</i>

From north until south

<i>Roasted pike-perch filet with cucumber-dill vegetable and horseradish</i>	<i>22,50</i>
<i>Pickled white halibut with braised fennel and mashed potatoes</i>	<i>21,50</i>
<i>Roasted whole gilthead with aubergine, zucchini vegetable and rosemary potatoes</i>	<i>19,50</i>

From the forest and Greenfield

<i>Saddle of deer in Tramezzini with mashed celery and fresh chanterelle</i>	25,50
<i>Medium prime boiled of calf in its own stock with spring vegetable</i>	19,50
<i>Iffeldorfer organic goat with pommery mustard, beans and truffled potatoes</i>	21,00
<i>Wiener –Style backed brawl of spring chicken with potato-cucumber salad, sauce remoulade and parsley</i>	19,00

From Murnau / Hechendorf

<i>Selection of Bavarian cheese</i>	9,50
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Dessert

<i>Curd cheese dumpling on strawberries-rhubarb compote</i>	11,50
<i>Slices of raspberries with Tahiti vanilla ice-cream</i>	11,00
<i>Pancake a la Leonhardt with Guanaja chocolate ice-cream and cherrie ragout</i>	12,00
<i>Fresh berry tartlets according to daily special</i>	3,50
<i>Home-made sorbets and ice-cream</i>	à 2,50

About our purchase and the choice of suppliers

We make a great effort to serve you the freshest and best quality of food, which means:

Every day we get fresh supplies from the wholesale market from Munich. Our vegetables and fruit are culled by hand and are either from integrated or from organic farming. Local fish is angled from the “Kochelsee”, “Walchensee” und “Staffelsee”. The venison is basically from the “Werdenfelser” hunters. Lamb, Galloway beef and goatling are from the farmer next door. The other meat we obtain from our butcher shop in Murnau. The cheese is from Ettal, Murnau and Garmisch-Partenkirchen. Every day we make quality checks and are always looking for local products and suppliers that meet your expectations.

*We wish you a nice time
and enjoy your meal in the Alpenhof Murnau.*

With culinarial regards

*Thilo Bischoff & Frank Aust
Chef de cuisine & Sous Chef*