

# CLASSIC MOMENTS

## STARTERS

ALPENHOF VITAL SALAD 24

Seeds | croûtons | baked goat cheese | honey

BEETROOT 25

Avocado | smoked tofu | cream cheese | lime gel | coriander | frisée

VARIATION OF FJORD SALMON 27

Tatar | pickled | baked

Caviar | apple vinegar sorbet | honey | herb salad

TARTAR OF WERDENFELS BEEF 28

Dijon mustard | bacon lardons | potato dressing | lambs lettuce | tramezzini | quail egg

## SOUPS

LOBSTER BISQUE 17

Crostini | shrimp | sauce rouille

CONSOMMÉ OF "RIEGSEE" OX 13

Pancake stripes | vegetable

## VEGETARIAN

BOWL OF HANF FALAFEL 31

Tahini | chickpea | carrot | quinoa | tandoori cauliflower | shiso

## FISH

KOCHELSEE CHAR FILET „MÜLLERIN STYLE“ 36

Leaf spinach | butter potatoes | caper tomato butter

FRIED PIKE PERCH FILET 39

White cabbage risotto | braised orange chicoree | onion jam | noilly prat

## MEAT

BAVARIAN VEAL "WIENER SCHNITZEL" 38  
Potato salad or fried potato | cranberries | lemon

MEDIUM FRIED FILET OF BEEF 45  
Balsamico glace | herb puree | parsnip | fine green asparagus | beetroot | parma ham

PAILLARD OF NATIVE DEER 44  
Pumpkin | braised radicchio | celery | purple gnocchi

## CHEESE & DESSERT

CHEESE FROM MAÎTRE AFFINEUR WOLFGANG HOFMANN 19  
Tölzer cheese shop at Bad Heilbrunn

BAKED RIDER - OMELETTE "SURPRISE" 19  
Meringue | raspberry sorbet | pistachio ice cream base | vanilla crumble

DECUNSTRUCTED ALPENHOF CHEESECAKE 19  
Crue de cocoa-crumble | rosemary | blueberry

SORBETS PER SCOOP 3  
Strawberry | mango | raspberry | passionfruit

ICE CREAM PER SCOOP 3  
Vanilla | chocolate | pistachio

If you have any allergies dietary requirements, please contact our service.  
We would be happy to advise you.

*Delicacies. Regional. Sophisticated.*

Two that go well together: Bavarian cuisine and an internationally experienced chef.  
Claus Gromotka serves down-to-earth specialties combined with international products at the highest level. Regional, refined - and gourmet made with a sense for the extraordinary.

All prices include service and VAT in euros.

# A SMALL SELECTION FROM OVER 1000 WINES

## WHITE

|  | 0,1L | 0,2L | 0,75L |
|--|------|------|-------|
|--|------|------|-------|

### 2021 LOESS RIESLING DRY

Wegeler | Rheingau | VDP Estate Wine

This wine presents itself powerful and structured with a pronounced acidity. An uncomplicated but first-class companion to food or a terrific soloist.

6

11

36

### 2022 GRÜNER VELTLINER KAMPTAL DAC

„Selektion Alpenhof Murnau“ | Schlosskellerei Gobelsburg | Kamptal

This Grüner Veltliner Kamptal - Selektion Alpenhof Murnau is a reflection of the fresh and elegant wine style of the Austrian Danube valleys. With crisp liveliness, it combines fruitiness and racy spiciness.

7

13

39

### 2023 PINOT GRIS „FRUCHT“

Abril Winery | Bischoffingen | Baden

A Pinot Gris in which the influence of the soil dominates: Minerality on the nose, plus fruity components and a nice acidity structure. Multifaceted!

7

13

36

### 2022 LUGANA “LIMNE” DOC

Tenuta Rovaglia | Garda | Lombardia

This Lugana has aromas of vanilla, cinnamon and spices. Its finish is characterised by a beautiful minerality and a good length.

7

13

43

## RED

|  | 0,1L | 0,2L | 0,75L |
|--|------|------|-------|
|--|------|------|-------|

### 2022 PINOT NOIR DRY

Abril Winery | Bischoffingen | Baden

Red fruits characterize the Pinot Noir. Its finish slightly smoky and beautifully juicy.

7

13

36

### 2022 PRIMITIVO DI MANDURIA DOC

Terra di Campo Sasso | Apulia | Italy

The long experience ensures the optimal preservation of the aromas of dark fruits and hints of coffee that make this Primitivo so refreshing.

6

11

36

*Exquisite. International. Observed.*

Having a wine cellar is one thing, filling it with an excellent selection is a life's work.

Our maître d'hôtel & sommelier Guarino Tugnoli has been working for more than three decades with the matching of varieties and the perfect harmony between wine and food.

Ask also for our wine list awarded with two glasses by WineSpectator with over 1000 positions.

GUARINO TUGNOLI  
Maître d'hôtel & Sommelier



EVA SEIDENBERGER  
Restaurant manager

# HOPS AND MALT

## MITTENWALD KARWENDEL LIGHT

Mild and spicy craft brewed from local barley and selected aroma hops. At about 8 ° C, the Karwendel Hell develops its distinctive aroma best.

### BARREL

Mittenwald Karwendel Light

0,3L  
4,5

0,5L  
6

### BOTTLE

Mittenwald Jager Dark

6

## KARG WHEAT BEER LIGHT

The golden-yellow wheat beer from Murnau appears with beautiful yeast cloudiness, delicate carbonation and white, fine-pored foam. The aroma is particularly captivating with soft banana and clove aromas, harmonized with a light fruity note.

### BARREL

Karg wheat beer light

0,5L  
6

### BOTTLE

Karg wheat beer light

6

Karg wheat beer dark

6

Karg wheat beer alcohol free

6

## STAUDER PILS

Selected best raw materials, such as the valuable aroma hops and the two-row summer brewing barley, are the prerequisite for the highest flavor harmony.

### BOTTLE

Stauder Pils

0,3L  
4,5

Stauder Pils alcohol free

4,5

## BREWERY MITTENWALD

Beer and Bavaria simply belong together. For example, you can enjoy the Helle beer from the Mittenwald brewery. Brewed with water from the brewery's own spring, the finest hops from the Hallertau region and Upper Bavarian malt, the basic recipe has not changed since 1860.



## BREWERY KARG

In Murnau, the beer tradition is lived. Already in the fourth generation, the Karg brewery is practicing the art of beer and sells a total of seven different wheat beers.



All prices include service and VAT in euros.