Classic moments

Starters

Alpenhof vital salad 24
Seeds | croûtons | baked goat cheese | honey

Beetroot & avocado 25
Beetroot | avocado | pan-seared romaine hearts | baked mango and cream cheese
Pomegranate | hummus

Canadian lobster cocktail 32
Frisée | pineapple | tonic foam | coriander

Seasoned tartare made from regional alpine beef 27
Egg yolk cream | crème fraîche | cress | mushrooms | capers | anchovies
Crispy shallots | toasted bread

Soups

Creamy pumpkin curry soup 17
Crostini | aubergine | prawn

Consommé of "Werdenfelser" beef 13
Pancake slices | vegetables

Vegetarian | Vegan

Hemp falafel 28
Hemp risotto | hummus | carrot | pomegranate | shiso | mint

Crispy gyoza 28
Pak choi | soybean sprouts | shiitake mushrooms | miso cream | dashi beurre blanc

All prices include service and VAT in euros.

Fish

Atlantic turbot fillet 36
Mussels | fennel | artichoke | jerusalem artichoke | crispy potato straw

Walchensee char fillet "Müllerin" style 34
Leaf spinach | butter potatoes | tomato and caper butter

Loup de Mer 38
Buttermilk and herb broth | beetroot risotto | orange chicory

Meat

Wiener schnitzel made from Bavarian veal 38
Potato-cucumber salad or fried potatoes | cowberries | lemon

Pink-roasted saddle of locally hunted red deer 43
Savoy cabbage | celeriac cream | hay | braised jerusalem artichoke
Pumpkin pappardelle | blueberry gel

Pink-roasted Bavarian beef fillet "Rossini" 48
Butter brioche | green asparagus | foie gras | autumn truffle

Chef's Recommendation

Carved and served tableside.

These select specialties are prepared especially for you and are therefore available only by advance order. We'll be happy to take your order the day before or up until breakfast on the same day from our breakfast team.

For 1 person:

Sole 48

For 2 persons:

Tomahawk steak per person 65
Chateaubriand per person 60
Barbary duck served in two courses per person 65

All prices include service and VAT in euros.

Cheese & Dessert

Cheese from Maître Affineur Wolfgang Hofmann — 19
Tölzer cheese shop at Bad Heilbrunn

Alpine glow — 18
Éclair | white chocolate cream | raspberry | raspberry gel | basil sorbet

Blue hour — 16
Caramelised plum | mascarpone | lavender

Sorbets — per scoop 3
Strawberry | mango | black lemon | passionfruit

Ice cream — per scoop 3
Vanilla | chocolate | pistachio

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

Maître Affineur Wolfgang Hofmann

Mein Affineur
TÖLZER KASLADEN

For over 50 years, the Tölzer Kasladen has been synonymous with exceptional cheese culture. In the aging rooms in Bad Heilbrunn, Maître Affineur Wolfgang Hofmann guides selected cheeses from European farm cheese dairies, alpine dairies, and monasteries to perfect maturity.
With a wealth of experience, patience, and a keen sense of flavor, each cheese develops its own unique character—ranging from delicate and creamy to bold and tangy.
A selection of artisanal cheese specialties, carefully aged and hand-selected.

Walchensee Fishing | Lorenz Bär

FISCHEREI WALCHENSEE
20 22
FANGFRISCH AUS DER REGION

Fish of exceptional quality thrive in the clear mountain waters of Lake Walchensee. With a passion for his craft and a deep connection to nature, professional fisherman Lorenz Bär supplies our kitchen with freshly caught whitefish, char, and lake trout—the foundation for authentic moments of culinary delight featuring regional ingredients.

All prices include service and VAT in euros.

A small selection from over 1000 wines

White	0,1l	0,2l	0,75l
2025 Loess Riesling dry	7	13	40

Wegeler | Rheingau | VDP Estate Wine | Germany

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

2025 Grüner Veltliner Kamptal DAC	8	15	44

„Selektion Alpenhof Murnau" | Schlosskellerei Gobelsburg | Kamptal | Austria

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.

2025 Pinot Gris dry	6	11	35

Winery Von Winning | VDP Gutswein | Palatine

The Pinot Gris from Rupperstberg matures in stainless steel and neutral wood. Clear aromas of quince, apricot, pear, vanilla, and herbs, paired with vibrant acidity, creaminess, and an elegant structure, give it freshness and tension.

2025 Vermentino "BEN" Maremma	7	13	43

Nittardi | Tuscany | Italy

An intense aroma of exotic fruits with a hint of eucalyptus. Mineral notes, lively acidity, full-bodied and well-balanced.
A long-lasting finish.

Red	0,1l	0,2l	0,75l
2023 Primitivo di Manduria DOC	8	15	46

Terre 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.

2024 Syrah "Les Classique"	7	13	40

Le Jamelles | Pays d'Oc | France

The Syrah Les Jamelles is a deep, dark, full-bodied wine with aromas of wild berries, violets, spices, and mint, and a velvety, mineral-driven, and complex finish.

2024 Morellino di Scansano "Marteto"	10	19	58

Bruni | Tuscany | Italy

Ruby red in color. Intense aromas of cherries and dark forest fruits, with subtle hints of vanilla and toasted notes; round and harmonious.

All prices include service and VAT in euros.

Hops and malt

Ayinger Private Brewery	0,25 l	0,33 l	0,5 l
Barrel			
Ayinger lager beer	4,5		6,5
Bottle			
Ayinger old bavarian dark			6,5
Ayinger pilsner beer		4,8	

Augustiner Brewery	0,25 l	0,33 l	0,5 l
Bottle			
Augustiner Non-Alcoholic beer			6,5

Karg wheat beer	0,25 l	0,3 l	0,5 l
Barrel			
Karg wheat beer		4,8	6,5
Bottle			
Karg light wheat beer			6,5
Karg dark wheat beer			6,5
Karg non-alcoholic wheat beer			6,5

Ayinger private brewery

Since 1878, the private brewery Ayinger has stood for Bavarian brewing artistry at the highest level. Using the best regional raw materials, artisanal care and a great deal of passion, the brewery produces award-winning beers that are authentic, full of character and deeply rooted in Bavarian tradition. A real treat from Upper Bavaria.

Karg brewery

Since 1912, the Karg Brewery in Murnau has been synonymous with a living wheat beer tradition spanning four generations. Using the finest Bavarian ingredients, fine yeast and classic bottle fermentation, it produces characterful top-fermented wheat beers – rooted in the region and appreciated far beyond Murnau.

Augustiner Brewery

In 1328, Augustinian monks began brewing beer near Munich's cathedral and continued this tradition for nearly 500 years. After secularization in 1803, the brewery was privatized, taken over by Anton Wagner in 1829, and relocated in 1884 to its current brewing site. Despite wartime damage and reconstruction, Augustiner remains true to its values of highest quality, tradition, and Munich roots.

All prices include service and VAT in euros.

Roots Bar

Back to the roots, back to nature and working in harmony with it -.
that is the motto at Alpenhof Murnau and also a central theme in our "Roots Bar".

The idea for this name came to us during a hike through the Ammergau mountains,
when we passed a rock surrounded by roots.
The power of nature and the strength of roots excited and inspired us.
Roots extend in all directions - and this is also reflected in the
expansiveness of our cocktail creations.

Signature Cocktails

You can find more cocktails and drinks in our bar menu.



Pink Pigeon

15

Belsazar Rosé Vermouth
Jasmine
Rhubarb
Verjus
Cherry Blossom

The floral aroma of jasmine forms a harmonious duet with cherry blossom—like two pigeons dancing in the air.

Strength: Light

Green Artist

13

Belsazar Vermouth
Riesling
Lemon marigold
Pear
Lime

Nothing in Murnau has ever been more ubiquitous than art. Spicy Riesling vermouth, fresh lemon marigolds, and fruity pear come together to create a light, aromatic work of art.

Strength: Light





Lovers Grove

15

Kyrö Pink Gin
Walnut
Cherry
Belsazar Red Vermouth

Berry gin and cherry meet walnut and vermouth.
Robust, spicy, and utterly complex—like a secret romance.

Strength: Strong

Small souvenirs for home

Murnauer Moosgeist 0,5l

When you combine rowan berry, blueberry and blackberry,
comes out a wonderfully harmonious and fruity spirit.

Bottle 50

House sparkling wine | Winery Dr. Bassermann Jordan

A harmonious Riesling sparkling wine adorned with our curlew. A ripe, fine Riesling fruit with nuances of vineyard peach. 0,75l

Bottle 27
Box á 6 bottles 150

Alpenhof Murnau snack box

Reusable instead of disposable! No matter whether it goes with it on the mountain, with a Radltour around the lake or simply only an extended walk by nature.

Box | 20,5 x 11 x 5,7 cm 15

Chocolate cream | Schokoladenmanufaktur Krönner 280g

The chocolate from the Krönner chocolate factory in Murnau was created in collaboration with their partner Yayra Glover in Ghana. The cocoa for this unique chocolate comes from the Suhum region, where Yayra Glover manages the first and to date only organic cocoa cooperative.

Classic or Extra Dark 12,9

Alpenhof Murnau herbal tea | Dallmayr

Here, the Alpenhof together with Dallmayr has put together a unique alpine herb blend. Immerse yourself in the alpine world with this wonderful tea and forget for a short time the stress of everyday life. Of course, everything from 100% controlled cultivation to protect our wonderful nature.

Packet 12

All prices shown are takeaway prices and apply exclusively to food and beverages consumed off the premises.

Available on site in the store or also in the
Alpenhof Murnau OnlineStore!