Culinary delights

Events | Banquets

Alpenhof Murnau Hotelgesellschaft mbH
Ramsachstraße 8 | 82418 Murnau am Staffelsee
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Directory

Welcome to our culinary universe!

Discover the world of flavours in your own personal way with our innovative modular system. With us, you have the freedom to put together your menu from a variety of fresh and high-quality ingredients.
Whether hearty or light, traditional or creative - design your choice of food according to your individual taste and appetite.
Let our recommendations inspire you - with us, eating becomes an experience and every combination tells its very own story.
Enjoy discovering and indulging!

Menu selection

Starters & Soups

Starters

Crêpe filled with vegetables
Avocado cream | "Ohlstadt" sprout salad

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Boeuf tartare

***

Sweet potato waffle
with pulled chicken or house-cured Salmons

Soups

Carrot ginger soup

***

Beef essence
with vegetables and marrow dumplings

***

Bouillabaisse

Menu selection

Meat & Fish

Meat

Veal loin

***

Barbary duck breast

***

Fillet of bavarian land pig

***

Filet Wellington (surcharge €18 per person)

***

Venison loin (Autumn | Winter)

Fish

Pike perch fillet

***

Char fillet

***

Trout fillet

***

Monkfish (surcharge €12 per person)

Menu selection

Side dishes

Starch side dishes

Potato gratin

***

Sweet potato mousseline or mashed potatoes

***

Parsley potatoes

***

Bread dumplings

***

Barley risotto

***

Beluga lentils

Vegetable side dishes

Leaf spinach

***

Braised champagne cabbage

***

Market vegetables

***

Grilled king oyster mushrooms

***

Ratatouille

***

Asparagus (April | June)

***

Chanterelles (July | October)

Menu selection

Vegetarian & Vegan

Spaghettini of carrot, Beetroot, and Pumpkin
Coconut sauce | tomato | king oyster mushrooms

***

Tofu
Coriander | pineapple | dashi | miso | pak choi

***

Lentil dal
Cucumber raita | mango chutney | coriander | vegetable tempura

***

Creamy "Emmer" risotto
Herbs | white wine foam | cherry tomato | orange segments | parmesan

***

Sweet Potato Waffle
with vegetables

Menu selection

Dessert

Bavarian cream in a glass
Marinated berries and vanilla sorbet

***

Creamy chocolate brownie
Mascarpone

***

Marinated strawberries (May | August)
with pumpkin seed oil and green pepper

***

Apple or curd strudel
with vanilla ice cream and whipped cream

***

Sorbet variation
Fresh berries

3 courses € 69 per person | 4 courses € 81 per person | 5 courses € 93 per person
For an additional € 10 per person and course, we offer your guests the option to choose between meat, fish, or a vegetarian | vegan option for the main course.
- from 10 to 100 persons -

Wine Pairing:
3 courses € 39 per person | 4 courses € 49 per person | 5 courses € 59 per person

Highlight

Complete your menu with a selection of local cheese
By Maître Affineur Wolfgang Hofmann | "Tölzer" Kasladen in Bad Heilbrunn
€15 per person