

# SEEHOF

---

## HERRSCHING

### MENU

#### FROM THE SOUP KITCHEN

**Hearty beef bouillon** with root vegetables and fresh chives

with pancake strips 5.90

with liver spaetzle 5.90

#### SALADS

**Vitamin-rich garden salads:** with leaf salads, carrots, cucumbers, tomatoes, croutons and balsamic dressing, served with stone-oven baguette

with crispy fried chicken, pumpkin seeds and remoulade sauce 19.90

with grilled goat cheese, apricots, honey and walnuts 17.50

with sautéed beef strips 17.50

#### SNACKS

**“Schifferer” Platter** for 2 people 23.50

**“Schifferer” Platter** for 1 person 14.50

Raw & cooked butcher’s ham, white & black head cheese, cold roast, Obazda, cream cheese, cucumber, radishes, Tegernsee organic mountain cheese, butter & horseradish

**Bavarian sausage salad** 14.50

made from Regensburg sausage with red onions and pickled cucumber

**Ammersee Obazda** 10.90

with onions, pickled cucumber and fresh chives

**2 original Munich Weißwürste** 8.90

from 9 am – 12 pm with crispy pretzel and sweet mustard

**Bavarian cheese plate** with grapes 17.70

Tegernsee mountain cheese, Blue Hubertus, Tilsiter and Bauernradl cheese, served with fig mustard, grapes and walnuts

## SEEHOF FISH SPECIALTIES

### FROM LOCAL WATERS

**Seehof Bouillabaisse** lightly thickened fish soup with saffron, Pernod, fresh root vegetables, sautéed regional fish fillets, crayfish and stone-oven baguette with garlic dip

Main course portion 28.80

Starter portion 15.90

**A piece of sautéed char fillet** 21.30

from the Weidenthal fish farm with root vegetables, browned butter and boiled potatoes

**Fried pollock** 16.80

with potato–cucumber salad and homemade remoulade sauce

## VEGETARIAN DISHES FROM THE SEEHOF KITCHEN

**Dumpling Trilogy** 18.50

homemade bread dumplings: beetroot, spinach, mountain cheese, browned nut butter, Grana Padano and salad garnish

**Cheese spaetzle** 17.90

Allgäu spaetzle with Tegernsee organic mountain cheese, cream and crispy onions, served with a small mixed salad

## SEEHOF CLASSICS

**Traditional Bavarian roast pork** 18.50

with crispy crackling, dark beer sauce, homemade potato dumpling and bread dumpling

**Schnitzel “Viennese style”** 19.90

from free-range pork with potato–cucumber salad and lingonberries or with French fries

**Beer coachman’s goulash** – a classic of home-style cooking 20.90

Tender braised pork with white cabbage noodles and two small bread dumplings

**Braised ox cheeks** 19.50

in red wine sauce, with mashed potatoes and winter vegetables

**Swabian plate with pork fillet** 22.50

with creamy mushrooms, vegetables and homemade spaetzle

**Styrian fried chicken** 21.90

crispy fried chicken with potato–cucumber salad and homemade remoulade

## **SIDE DISHES EXTRA each 5.50**

Potato–cucumber salad

Bread dumpling with roast jus

Potato dumpling with roast jus

Portion of boiled potatoes

Portion of market vegetables Portion of red cabbage

Portion of French fries Portion of cabbage salad with bacon

Bread roll 1.80 | Pretzel 1.80

## **DESSERTS AND SWEET DISHES**

**Portion of Kaiserschmarrn 15.90**

caramelized with almonds in the pan, served with apple compote or vanilla sauce

**Apple strudel 9.50**

served with vanilla sauce or organic vanilla ice cream (from Backhaus Cramer)

**Warm chocolate cake 10.90**

on sour cherry ragout with organic vanilla ice cream

**Mixed organic ice cream 7.50**

3 scoops of your choice: strawberry, chocolate, vanilla

**Cake & tart selection** from our display

Grandma's country cake slice 4.90 | Tart slice 5.60

## **OUR BEER RECOMMENDATION**

**Hofbräu Original on tap** Fine spicy bouquet, slightly malty, full-bodied, matured and with a fine hop aroma — an excellently balanced Helles. Original gravity 11.7% / Alcohol 5.1% Bottom-fermented / Hops: Herkules, Perle, Magnum, Select

**Hofbräu Munich Wheat Beer on tap** Harmoniously fruity bouquet, fine yeast, sparkling, aromatic with a mildly sweet finish. Original gravity 12.2% / Alcohol 5.1% Top-fermented / Hops: Herkules, Perle

**Hofbräu Dark on tap** Malty bouquet with caramel notes, roasted malt, hoppy with a subtle malty sweetness in the finish. Original gravity 12.5% / Alcohol 5.5% Bottom-fermented / Hops: Herkules, Perle

**Seasonal:** Hofbräu Strong Beer on tap Fine spicy and fruity-aromatic bouquet, fresh, sparkling, estery with a subtly bitter finish. Original gravity 17.1% / Alcohol 5.1% Bottom-fermented / Hops: Herkules, Perle, Magnum, Select

## **OUR WINE RECOMMENDATION**

Grüner Veltliner Uncomplicated, structured and full-bodied. Winery Migsich / Burgenland / Austria