

SEEHOF

HERRSCHING

MENU

FROM THE SOUP KITCHEN

Hearty beef bouillon with root vegetables and fresh chives

with pancake strips 5.90

with Swabian ravioli 5.90

STARTERS served with stone-oven baguette

Beef Tartare 16.90

freshly chopped raw beef mixed with onions, capers, anchovies and pickled gherkins, topped with a raw egg yolk and served with butter

Matjesfilet Hausfrauen Art 13.90

herring fillet “housewife style” served with boiled potatoes

Wine recommendation for our starters:

Chardonnay Krieger QbA Thorsten Krieger Winery, Palatinate, Germany (#)

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

Cold Roast Pork 9.50

from traditional Bavarian pork roast, served with horseradish and pickled gherkin

... and our beer recommendation: *Hofbräu Weißbier on tap*

Bavarian sausage salad 12,90

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

SCHNITZEL SPECIALITIES

pan-fried & breaded served with French fries or potato-cucumber salad

Schnitzel “Viennese Style” 19.90

Munich Schnitzel in a crispy horseradish-mustard breading 19.90

Brezn Schnitzel in a crispy pretzel-sweet-mustard breading 19.90

Cordon Bleu filled with juicy cooked ham and Gouda cheese 22.90

Beer recommendation: Hofbräu Dark on tap

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 17.50

with potato-cucumber salad and homemade remoulade sauce

Beer recommendation: Hofbräu Light Wheat Beer on tap

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

Bavarian Risotto 17.50

barley risotto with regional market vegetables, Grana Padano, garden herbs and tomato sugo

SEEHOF CLASSICS

Traditional Bavarian roast pork 18.50

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

Juicy Swabian Onion Roast 25.90

in a rich gravy, served with cheese spaetzle, market vegetables and crispy fried onions

Beer coachman's goulash – a classic of home-style cooking 15.50

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

Braised ox cheeks 22.00

in red wine sauce, with mashed potatoes and winter vegetables

Swabian Maultaschen 14.90

three hearty Swabian pasta pockets, pan-fried to a golden brown with gently melted onions, served with potato–cucumber salad

Styrian fried chicken 18.50

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