

# Menu




## SNACKS

<b>2 Bavarian veal sausages (white sausages)</b> Sweet mustard   butter   pretzel (until 12:00 pm)	7,80 €
<b>Goulash soup</b> Beef   pepper   potato   onion   crusty farmhouse bread	8,90 €
<b>Obatzda (bavarian cheese spread)</b> Radish   red onions   farmhouse bread	9,90 €
<b>Munich sausage salad</b> Thin sliced cold pork sausage meat   onions   pickled gherkin   mustard marinade   Crusty farmhouse bread	10,80 €
<b>2 pairs of pork sausages</b> Sauerkraut   roasted onions   parsley	13,90 €
<b>Andechser delicacies</b> Bavarian Salami „Milano Style“   cured ham   Andechser organic cheese   bavarian cheese spread   egg   liver pâté   cold roast pork   butter   crusty farmhouse bread	15,50 €

## STARTERS & SIDE DISHES

<b>Stuffed aubergine roll</b>  Roasted pepper   pee pods   hummus   white beans   tomatoes	13,50 €
<b>Pan-fried black pudding</b> Mashed potatoes   apples   onions   thyme gravy	13,50 €
<b>Master brewer salad</b> Smoked Ham   Andechser organic cheese   egg   green salad   cress   brewer grains – dressing   tomatoes   cucumber   carrots   malt croutons	14,50 €
<b>6 king prawns</b> Garlic   thyme   chili   butter   baguette	16,80 €
<b>Mixed salad</b>	4,80 €
<b>White cabbage salad</b>	4,80 €
<b>Potato salad   field lettuce   pumpkin seed oil</b>	4,80 €
<b>Bread selection   apple lard</b>	4,80 €

## SOUPS

<b>Beef broth with stuffed pancake</b> Beef broth   parsley   root vegetables   veal meat   pancakes	6,50 €
<b>Broccoli-Coconut cream soup</b>  Broccoli   potatoe   coconut cream   cashew   coriander   ginger	7,50 €


## FISH

<b>Whole Trout   pan fried „Müllerin style“</b> Parsley potatoes   tomatoes   lemon   herbs	19,80 €
<b>Cod au gratin</b> Shellfish sauce   spinach   Parpadelle   Creamy white bread (topping)	23,50 €


## MEAT

<b>Roast pork</b> Dark-beer gravy   potato dumplings   white cabbage	16,90 €
<b>Parpadelle with pan-fried veal liver</b> Parpadelle   veal liver   chanterelle   Parmesan	22,50 €
<b>Breast of roast corn-fed chicken</b> Creamy polenta   green asparagus   cream of chervil sauce	21,50 €
<b>Glaced knuckle of lamb</b> Saffron Risotto   ratatouille   cremolata sauce	24,50 €
<b>Pan-fried veal chop</b> Potato salad   lamb's lettuce   pumpkin seed oil   cranberries	24,50 €


## VEGETARIAN

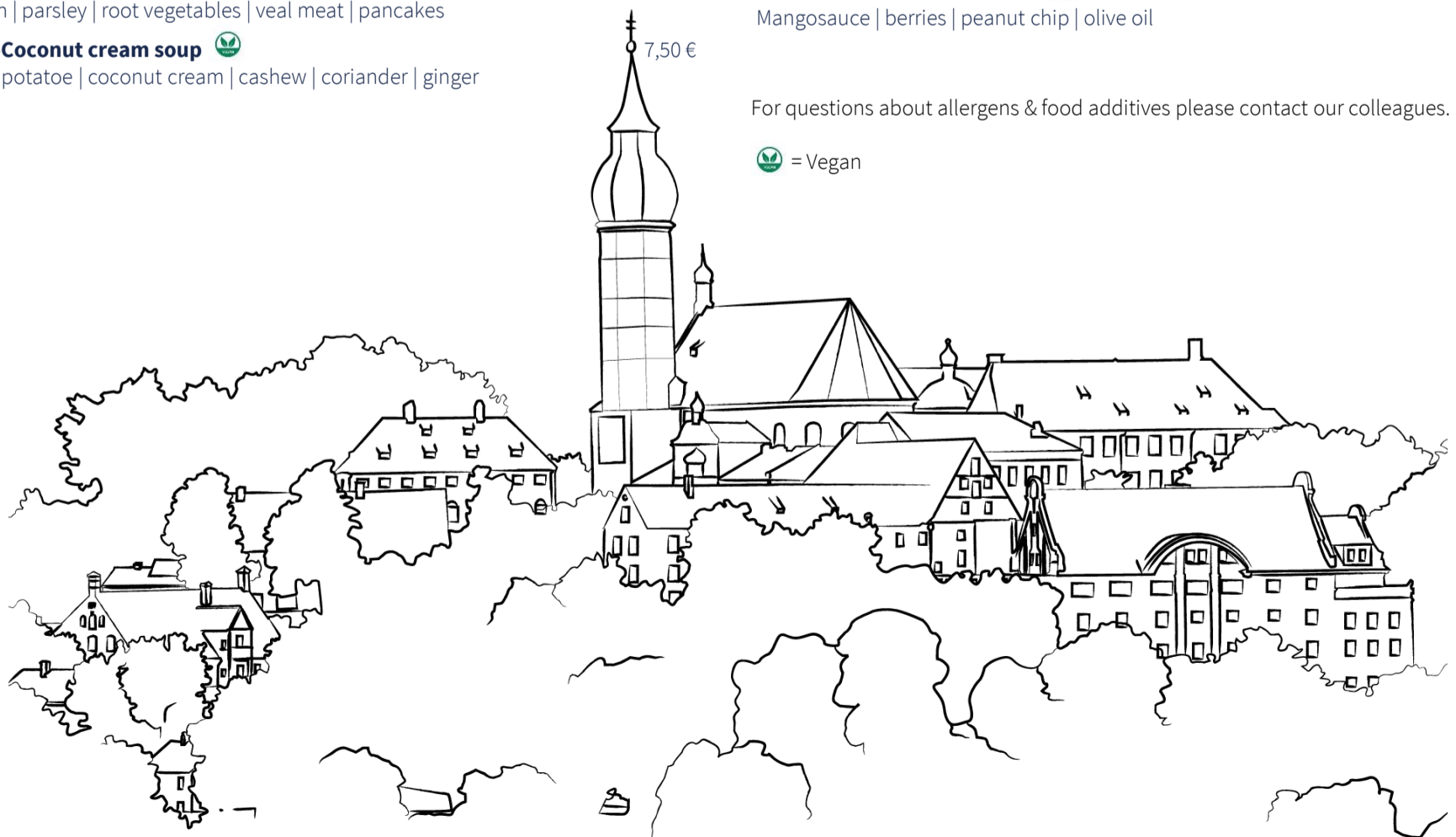
<b>Cheesy noodles (Käsespätzle)</b> Cheese   roasted onions	13,90 €
<b>Stuffed pepper</b>  Bulgur   shalotts   root vegetables   cranberries   herbs   corn cream sauce   mashed potatoes - peas	15,50 €
<b>Beetroot dumplings</b> Sage butter   Parmesan   white bread   rocket   dates	15,50 €

## SWEETS

<b>Apple strudel</b> White nougat ice cream   crumble	7,50 €
<b>Bock beer tiramisu</b> Bisquit   mascarpone   spiced pineapple	8,50 €
<b>Chocolate - avocado mousse</b>  Mangosauce   berries   peanut chip   olive oil	9,50 €

For questions about allergens & food additives please contact our colleagues.

 = Vegan



# Beverages



## SOFT DRINKS

Water sparkling   still	0,4 l	3,10 €
Adelholzener (mineral water) Classic   Naturell	0,25 l	3,30 €
Adelholzener (mineral water) Classic   Naturell	0,75 l	6,20 €
Cola   Cola sugar free   lemonade   Cola-Mix   peach ice tea	0,4 l	3,40 €
Apple juice naturally cloudy   rhubarb nectar   black currant nectar   passion fruit nectar   morello cherry nectar	0,2 l	2,90 €
Spritzer, small	0,3 l	3,30 €
Spritzer, large	0,4 l	4,40 €

## COFFEE

Espresso single	Cup	2,40 €
Espresso double	Cup	3,60 €
Coffee   white coffee   Latte Macchiato	Mug	3,90 €
Cappuccino	Cup	3,90 €
Hot Chocolate	Glass	3,20 €

Our coffee specialites are prepared with Andechser organic milk.

## TEA (loose)

Assam Broken   Acht Schätze Asiens (green)   Nanaminze   fruits of the forest   white peach   Insel der Sinne (herbs)   Rooibos Vanille (organic)	pot	3,50 €
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## APERITIF

Andechser Weißbier Sprizz	0,2 l	7,50 €
Aperol Sprizz	0,2 l	7,50 €
Hugo	0,2 l	7,50 €
Lillet Wild Berry	0,2 l	7,50 €

## ANDECHSER SPIRITS

Obstler   Klosterkräuter   Johannisbeere   Klosterbiene	2 cl	3,10 €
Der Grüne	2 cl	3,50 €
Enzian	2 cl	3,90 €

## DISTILLED SPECIALITIES

Etter Zuger Kirsch   Williams   Framboise   Haselnüssli	2 cl	4,20 €
Vieille Barrique Orange   Prune   Poire Williams	2 cl	4,90 €
Etter Aprikose Royal Luizet	2 cl	5,90 €
Grappa Il Merlot   Nonino	2 cl	4,20 €
Grappa Lo Chardonnay   Nonino   Barrique gereift	2 cl	4,20 €

## SPARKLING WINE

	Glass 0,1 l	Bottle 0,75 l
Riesling Sekt   Rheinhessen	4,90 €	24,90 €
Riesling Sekt   Rheinhessen   bottle 0,2l		7,80 €
Juicy Tea   rhubarb   Van Nahmen (alcohol-free)	4,90 €	24,90 €

## CHAMPAGNE

	Flasche 0,75 l	
Roederer Brut Premier		91,00 €
Roederer Brut Premier Rosé Vintage		126,00 €

## ROSÉ

	Glass 0,2 l	Bottle 0,75 l
Rosé „gemischter Satz“   dry   Württemberg	6,80 €	25,50 €

## ANDECHSER BEER

	<b>Vollbier Hell – The Bavarian Beer - Classic</b>	0,5 l	<b>4,30 €</b>
	Full-bodied   mildly sweet   velvety hop bitterness   finish is soft and lively. 11.5% original extract and 4.8% alcohol.		
	<b>Spezial Hell – The Festbier</b>	0,5 l	<b>4,70 €</b>
	Well-balanced sweet and bitter hop   full malty body   a particularly strong and hoppy beer 13.5% original extract and 5.9% alcohol.		
	<b>Bergbock Hell – The Secret Tip from Holy Mountain</b>	0,5 l	<b>4,90 €</b>
	Strong malt body   subtle hop bitterness   honey-sweet fruit aromas. 16.5% original extract and 6.9% alcohol.		
	<b>Export Dunkel – The Classic Dark Bavarian Beer</b>	0,5 l	<b>4,30 €</b>
	Spicy dark malt aromas   caramel and cocoa notes   pleasantly lively beer to drink 12.5% original extract and 4.9% alcohol.		
	<b>Doppelbock Dunkel - The World-Famous Beer Icon</b>	0,5 l	<b>4,90 €</b>
	Powerful malt body   roasted cocoa notes   clearly recognizable sweetness   lingering note of fine dark chocolate 18.5% original extract and 7.1% alcohol.		
	<b>Weissbier Hell – The Flavour Phenomenon</b>	0,5 l	<b>4,70 €</b>
	Distinctive fruit aromas, such as banana and honeydew melon   delicate spice notes 12.5 % original extract and 5.5% alcohol.		
	<b>Weissbier Dunkel – The Roasted Malt Beer</b>	0,5 l	<b>4,70 €</b>
	Distinctive fruit aromas, such as pineapple and banana light caramel sweetness   fine hoppy bitterness. 12.5% original extract and 5.0% alcohol.		
	<b>Weissbier alcohol-free – Genuine Weissbier Flavour</b>	0,5 l	<b>4,70 €</b>
	Alcohol is removed gently at low temperatures   characteristic Weissbier flavour 12.5% original extract and less than 0.5% alcohol.		
	<b>Radler   Naturally cloudy</b>	0,5 l	<b>4,30 €</b>
	Pronounced citrus note with hints of orange   malt tones   harmonious, well-rounded body. 11.9% original extract and 2,7% Alkohol		

## WHITE WINE

	Glass 0,2 l	Bottle 0,75 l
Grüner Veltliner   Markowitsch   Austria	5,60 €	
Grauburgunder   Valckenberg   Rheinhessen	6,30 €	
Silvaner   Castell-Castell   Franconia	7,60 €	25,50 €
Riesling   Wegeler   Rheingau	8,50 €	30,00 €
Weissburgunder vom sandigen Lehm   Stern   Pfalz	9,10 €	32,00 €
Sauvignon Blanc   Stern   Pfalz	10,00 €	34,00 €
Grauburgunder   Kühling-Gillot   Rheinhessen	10,20 €	37,50 €
Riesling Qvinterra   Kühling-Gillot   Rheinhessen		53,00 €
Riesling Terra Montosa   Georg Breuer   Rheingau		71,50 €
Spritzer red   white	3,70 €	

## RED WINE

	Glass 0,2 l	Bottle 0,75 l
Fass 23   Pfannebecker   Rheinhessen	7,30 €	25,50 €
Spätburgunder   Stern   Pfalz	7,90 €	30,00 €
Krone Spätburgunder   Assmannshausen   Rheingau		41,80 €
Cuvée Josef   Stern   Pfalz		49,90 €
Primitivo   Larinum   Abruzzen   Italy	6,80 €	23,00 €
Barbera Lavignone   Pico Maccario   Italy	9,30 €	32,00 €
Bucchiano   Cantina dei Monti   Italy	8,50 €	35,00 €
Hebo   Petra   Toscana   Italy	13,20 €	46,20 €
Lucente   Luce   Toscana   Italy		89,00 €
Amarone Monte Masua   Tommasi il Sestante   Italy		107,50 €