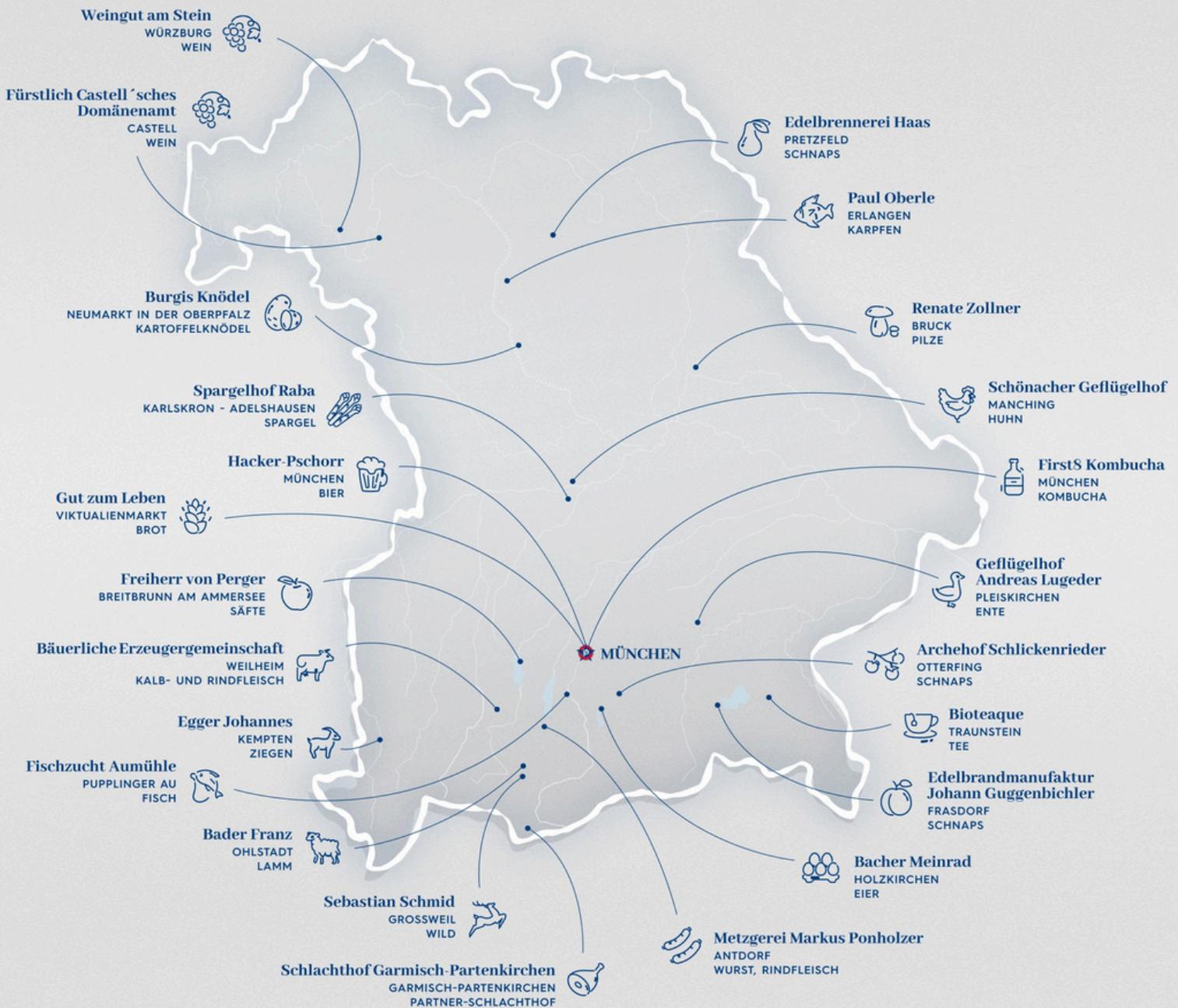




# Der Pschorr

MÜNCHEN



## SNACKS AND STARTERS

### Homemade „Obazda“

made from brie, butter, cream cheese and mild paprika, plus red onions 15,90

### Three kinds of spread

– two vegetarian and one vegan –  
served with our house bread 15,90

### Large sour sausage salad

– sliced „Regensburger“ sausage –  
with red onions 17,90

also available with slices of mountain cheese 20,90

### Pretzel

freshly baked 2,90

## FROM THE SOUP KITCHEN

### Semolina dumplings

with three dumplings in beef broth  
and thinly sliced root vegetables 8,90

also available in vegetable broth

### Hearty goulash soup

– from the Murnau-Werdenfelser cattle –  
flavored with marjoram and homemade bread 13,90

### Two liver dumplings

in beef broth 10,90

## FROM THE FISH FARM AUMÜHLE

### Char fillet

fried on the skin, with seasonal risotto 33,90

### Salmon trout fillet

– fried in butter –  
served with whipped herb mayonnaise and  
crispy grilled potatoes 33,90

## OUR CLASSIC

### Beefsteak tartar

– freshly minced and after a traditional recipe –  
Egg yolk, onions, anchovies, capers,  
paprika powder, salt and pepper.  
Served with slices of bread.  
Order it ready to eat or do it yourself 27,90

## DISCOVER SOMETHING SPECIAL

### Grilled marrow bone

– served on a wooden board –  
with regional kimchi 19,90

additionally with beef tartar 32,90

## LOW CARB

### Boiled silverside rump in beef broth

with freshly grated horseradish,  
seasonal kimchi and  
fresh steamed vegetables 28,90

### Two steaks from the loin

– briefly fried in the pan –  
served with freshly grated horseradish  
or seasonal kimchi and steamed vegetables 32,90

## VEGETARIAN AND VEGAN

### Fine gnocchi

– from potatoes and semolina –  
with ragout of peppers and zucchini.  
Served with fresh arugula and olive oil 19,90

### Homemade cheese spaetzle

– with a flavourful alpine cheese blend –  
Served with roasted onions and  
crisp market salad 21,90

### Bavarian potato rosti

with herb cream and spring onions, fried  
champignons and small mixed salad 19,90

Also available with **marinated chicken strips** 23,90

### Caesar Salad

romaine hearts with spicy parmesan dressing,  
crispy tomato croutons  
and fried capers 17,90

Also available with **marinated chicken strips** 23,90

### Mixed salad

with fried goat cheese in puff pastry with  
fruity fig mustard 21,90

or with **marinated chicken strips** 23,90

## FROM OUR FARMER

### LUGEDER IN PLEISKIRCHEN

#### Crispy roasted ½ duck

served with Bavarian potato dumpling and  
homemade red cabbage with apples 39,90

also available as 1/4 duck 29,90

## TAVERN CLASSICS

#### Crisp ½ pork knuckle

– from the Bavarian straw pig –  
fresh from the oven

served with traditional potato dumpling and  
homemade bacon cabbage salad 27,90

also available as whole pork knuckle 37,90

### Traditional Viennese-Style Schnitzel

made from pork tenderloin, breaded and  
pan-fried to a crispy wave-like finish.

Served with cold-stirred cranberries  
and your choice of grilled potatoes or  
homemade potato-cucumber salad 32,90

## SPECIALITIES

### FROM THE GRILL

#### Marbled beef tenderloin

extra long matured 39,90

#### Beef fillet

the best part of beef 54,90

#### Entrecôte

with typical fat eye 42,90

each with handmade potato strudel  
and vegetables,

served with red wine sauce

#### Grilled steak tatar

– served on a wooden board –

200g burger patty topped with mushrooms and  
gratinated with mountain cheese.

Served with a baked potato stuffed with herb curd,  
BBQ sauce and a small side salad 22,90

also available with two burger patties 29,90

## PEOPLE KNOW US FOR

#### Beef and onion roast

– cut from the matured loin –  
served with fried onions, pan fried potato wedges  
with herbs and steamed seasonal vegetables 39,90

Also available from the **entrecôte**

## FROM MURNAU WERDENFELSER CATTLE

#### Beef Goulash

– from neck and calf –  
served with a hand-rolled bread dumpling  
and crisp market salad 28,90

#### Bavarian “Sauerbraten”

– from shoulder and leg –  
with bread dumpling and red cabbage 28,90

#### Roulade

– from beef topside –  
with vegetables and mashed potatoes 28,90

## SAUSAGES AND MEATBALLS

#### Hand-turned meatballs

with hearty gravy  
and creamy mashed potatoes 23,90

#### Fine veal sausages

three pieces with homemade fig mustard  
and fresh potato-cucumber salad 22,90

#### Beef patty

with fried onions, BBQ sauce  
and creamy mashed potatoes 19,90

#### Spicy beef sausage

two pieces with creamy mashed potatoes  
and sour cabbage with bacon cubes 20,90

## BOTTLED WINE

Would you like a glass of wine? In addition to  
our wine by the glass, we have a separate  
selection of small and large bottled wines.

Our team will be happy to bring  
you the wine list.

# DESSERT MENU

## Crispy apple fritters

baked in wheat beer batter  
with creamy vanilla ice cream 12,90

## Homemade burnt crème

flambéed with brown sugar 9,90

## Lukewarm chocolate cake

with creamy strawberry sorbet  
and fresh mint 12,90

## Traditional warm apple strudel

served with vanilla sauce and berry ragout 12,90

## DESSERT VARIATION

crispy apple fritters,  
warm apple strudel  
and a small „burnt crème“  
served with creamy vanilla ice cream,  
homemade fruit sorbet and warm bourbon  
vanilla sauce 17,90

ACCOMPANIED BY A COFFEE OR TEA

each 4,90

## SCHNAPPS

EDELBRENNEREI HAAS, PRETZFELD IN FRANCONIA

Hazelnut brandy

ARCHEHOF SCHLICKENRIEDER IN OTTERFING

Apple brandy

ELZTALBRENNEREI GEORG, BLACK FOREST

Williams pear brandy

JOHANN GUGGENBICHLER, CHIEMGAU

Fruit schnapps

– matured in wooden barrels –

Wild raspberry spirit

Walnut liqueur

Apricot brandy

Gentian

ITALIAN HERBAL LIQUEUR

Ramazzotti

each 2 cl 6,90

THANK YOU FOR YOUR VISIT!