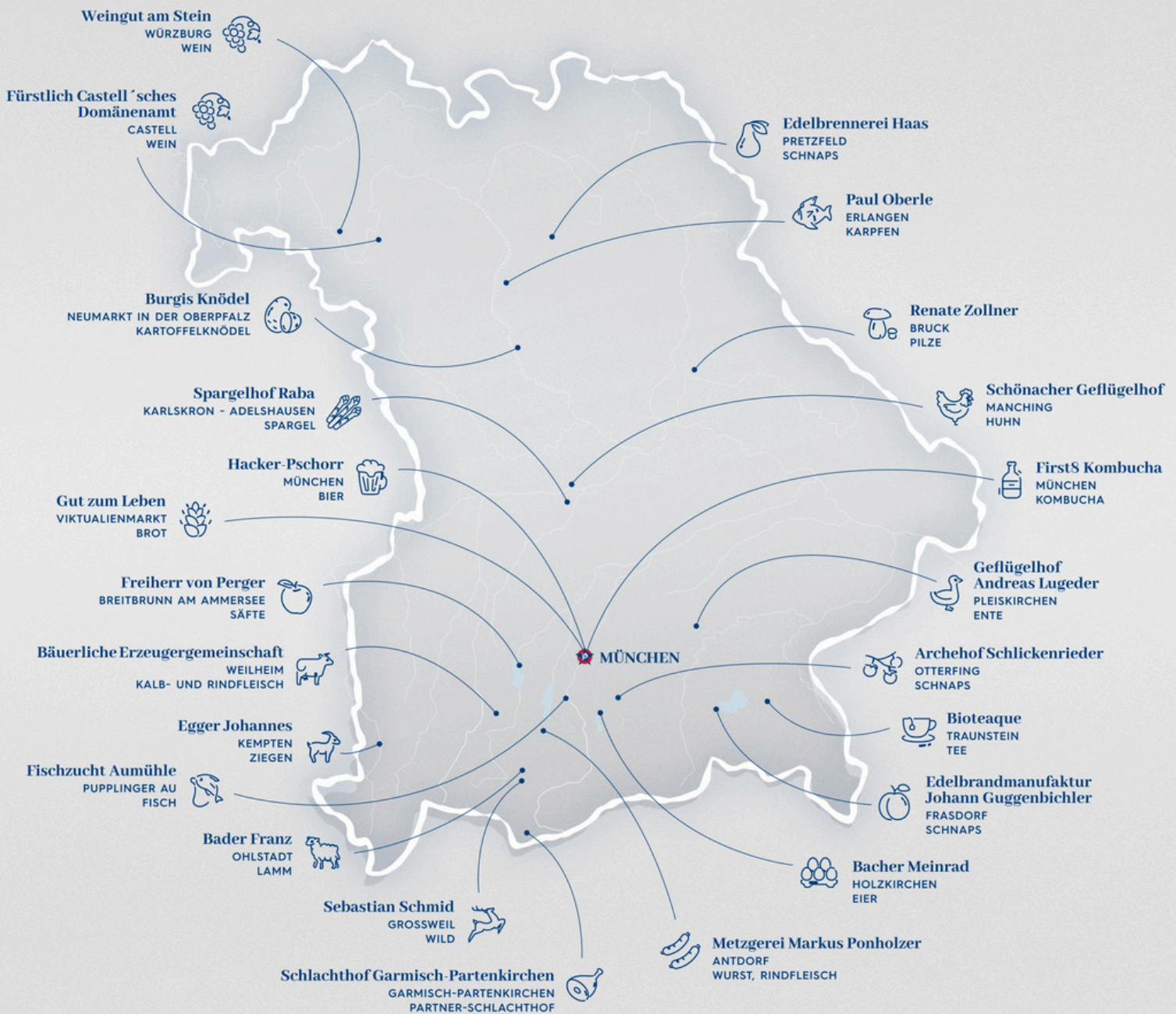




Der Pschorr

MÜNCHEN



SNACKS AND STARTERS

Homemade „Obazda“

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

Three kinds of spread

- two vegetarian and one vegan –
served with our house bread

Large sour sausage salad

- sliced „Regensburger“ sausage –
with red onions

also available with slices of cheese from the Tegernseer Land cheese dairy

Pretzel

freshly baked

FROM THE SOUP KITCHEN

Semolina dumplings

with three dumplings in beef broth
and thinly sliced root vegetables
also available in vegetable broth

Savoury goulash soup

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

Two liver dumplings

in beef broth

FROM THE FISH FARM AUMÜHLE

Char fillet

fried on the skin, with seasonal risotto

Salmon trout fillet

- fried in butter –
served with whipped herb mayonnaise and
crispy grilled potatoes

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

DISCOVER SOMETHING SPECIAL

Grilled marrow bone

- served on a wooden board –
with regional kimchi
additionally with beef tartar

LOW CARB

Boiled silverside rump in beef broth

with freshly grated horseradish,
seasonal kimchi and
fresh steamed vegetables

Two steaks from bavarian veal

- cut from the leg and briefly fried in the pan –
served with freshly grated horseradish,
seasonal kimchi and steamed vegetables

VEGETARIAN AND VEGAN

Fine gnocchi

- from potatoes and semolina –
with fruity tomato sugo.
Served with fresh arugula and olive oil

Homemade cheese spaetzle

- with a cheese blend from the Tegernseer Land
cheese dairy –
Served with roasted onions and
crisp market salad

Bavarian potato rosti

- with herb cream and spring onions, fried
champignons and small mixed salad
Also available with **marinated chicken strips**

Caesar Salad

- romaine hearts with spicy parmesan dressing,
crispy tomato croutons
and fried capers
Also available with **marinated chicken strips**

Mixed salad

- with fried goat cheese in puff pastry with
fruity fig mustard
or with **marinated chicken strips**

FROM OUR FARMER

LUGEDER IN PLEISKIRCHEN

Crispy roasted ½ duck

served with Bavarian potato dumpling and
homemade red cabbage with apples

also available as 1/4 duck

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

also available as whole pork knuckle

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

SPECIALITIES FROM THE GRILL

Marbled beef tenderloin

extra long matured

Beef fillet

the best part of beef

Entrecôte

with typical fat eye

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

also available with two burger patties

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

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

Bavarian “Sauerbraten”

– from shoulder and leg –
with bread dumpling and red cabbage

Roulade

– from beef topside –
with vegetables and mashed potatoes

SAUSAGES AND MEATBALLS

Hand-turned meatballs

with hearty gravy
and creamy mashed potatoes

Fine veal sausages

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

Beef patty

with fried onions, BBQ sauce
and creamy mashed potatoes

Spicy beef sausage

two pieces with creamy mashed potatoes
and sour cabbage with bacon cubes

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.**

TRADITIONAL KAISERSCHMARRN

-from an ancient recipe - made with love-

caramelised with cinnamon sugar.

We serve it with chunky apple compote, delicate plum compote
and creamy vanilla sauce.

Perfect for sharing - served in the roasting pan

Crispy apple fritters

baked in wheat beer batter
with creamy vanilla ice cream

Homemade burnt crème

flambéed with brown sugar

Lukewarm chocolate cake

with creamy strawberry sorbet and fresh mint

Traditional warm apple strudel

served with vanilla sauce and berry ragout

HOT DRINKS

from the DINZLER coffee roastery at Irschenberg, Oberbayern

espresso

cup of coffee

cappuccino

latte macchiato

cup of tea

-also available with Bavarian oat milk-

SCHNAPPS

each 2cl

EDELBRENNEREI HAAS, PRETZFELD IN FRANCONIA

Hazelnut brandy

ELZTALBRENNEREI GEORG WEIS, BLACK FOREST

Williams pear brandy

ITALIAN HERBAL LIQUEUR

Ramazzotti

JOHANN GUGGENBICHLER IM CHIEMGAU

Fruit schnapps

- aged in wooden barrels -

Wild raspberry spirit

Walnut liqueur

Apricot brandy

Gentian

THANK YOU FOR YOUR VISIT!