



SPEISECAFÉ

# *Trachtenvogl*

winter

Christmas opening times

24/25/26/12/2022 closed

31/12/2022 open until 3p.m.

01/01/2023 open from 2p.m.

**breakfast** 9a.m. - 2:30p.m.

**hot meals** 12a.m. - 9p.m.

**sandwiches/quiche** all day long

no cash – cards/mobile payment only



***food***

<b>small breakfast</b>	<b>8.80</b>
freshly baked French croissant with butter, jam, hazelnut cream and yogurt with <i>fruit</i>	
<i>Bircher muesli instead of yogurt</i>	<b>+ 2.80</b>
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<b>white sausage breakfast</b>	<b>7.50</b>
a pair of Bavarian white sausages <sup>3) 8)</sup> , pretzel and sweet mustard	
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<b>large breakfast</b>	<b>15.40</b>
soft-boiled egg, salami <sup>1)</sup> , boiled juniper ham <sup>1) 2) 3) 8)</sup> , cream cheese, mountain flower cheese <sup>10)</sup> , camembert, jam, butter, mixed bread basket	
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<b>healthy breakfast</b>	<b>11.80</b>
yogurt with fruit, honey, cream cheese, mountain flower cheese <sup>10)</sup> , tomato, cucumber, whole grain bread, fresh pressed orange juice 0.1l	
<i>Bircher muesli instead of yogurt</i>	<b>+ 2.80</b>
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<b>mountain breakfast</b>	<b>17.50</b>
South Tyrolean smoked speck <sup>1) 3)</sup> , salami <sup>1)</sup> , smoked pepper sausage <sup>1) 2) 9)</sup> , cream cheese, mountain flower cheese <sup>10)</sup> , camembert, butter and horseradish cream <sup>2)</sup> , mixed bread basket	
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<b>vegan breakfast</b>	<b>12.90</b>
raspberry-banana-bowl with muesli and fresh fruit, whole grain bread with pea and mint cream, hummus, jam & vegan butter	
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<b>fancy breakfast</b>	<b>18.20</b>
Norwegian smoked salmon on salad, horseradish cream <sup>2)</sup> , lots of fresh fruit, a soft-boiled egg, butter and a mixed bread basket	

## ***breakfast extras***

<b>French croissant</b>	<b>2.90</b>
<b>mixed bread basket</b>	<b>4.30</b>
<b>extra pretzel</b>	<b>1.80</b>
<b>soft-boiled egg</b> from the Kistlerhof	<b>1.60</b>
<b>extra white sausage</b> from butcher Bauch <sup>3) 8)</sup>	<b>2.90</b>
<b>portion salmon</b>	<b>11.20</b>
<b>portion crispy bacon</b> <sup>1) 2)</sup>	<b>3.90</b>
<b>yoghurt with fresh fruits</b>	<b>5.80</b>
<b>fruit salad with fresh fruits</b>	<b>5.80</b>
<b>vegan raspberry-banana bowl</b> with muesli and fresh fruit	<b>7.80</b>
<b>original Bircher muesli</b> with fresh fruit	small <b>6.80</b> large <b>9.60</b>
<b>portion of scrambled eggs</b> (3 eggs, plus 2 slices of baguette)	<b>5.80</b>
with cherry tomatoes	<b>+1.00</b>
with cheese and herbs	<b>+1.00</b>
with bacon <sup>1) 2)</sup>	<b>+1.00</b>
<b>portion of homemade pea cream or hummus</b>	<b>5.00</b>
<b>butter, mustard, homemade jam, hazelnut cream or honey</b>	<b>0.80</b>
<b>Fresh pressed orange juice</b>	0.25l/0.4l <b>4.50/6.50</b>

***standard menu*** daily from 12 p.m.

**pasta Munich style** **11.80**  
fried noodles with spring onions, eggs, juniper ham <sup>1) 2) 3) 8)</sup>,  
ketchup & parmesan

**spinach pretzel dumplings** **11.80**  
in nut butter, with braised cherry tomatoes,  
parmesan & a small side salad

**gnocchi in tomato basil sauce** **12.80**  
with fresh basil and parmesan cheese

**salad with fried goat cheese & pumpkin** **13.80**  
seasonal leaf salad, roasted hokkaido pumpkin,  
cucumber, tomato, walnut, house dressing

**baked sweet potato** **13.80**  
with homemade pea and mint cream, sour cream dip,  
fresh market salad & roasted grains

**spaghetti Bolognese** **13.80**  
fruity and spicy with mixed minced meat from Bavarian  
free-range grazing farms, with parmesan

## ***grilled sandwiches***

**tomato / mozzarella** 6.20

fresh tomatoes, mozzarella, red pesto and crema di balsamico <sup>4) 9)</sup>

**goat cheese / ginger** 6.20

creamy goat cheese <sup>10)</sup>, rocket, ginger jam, pepper

**ham / mozzarella** 6.20

Juniper ham <sup>1) 2) 3) 8)</sup>, mozzarella, rocket, honey-mustard sauce

**hummus / sun dried tomatoes** 6.20

Chickpeas / sesame paste, dried tomatoes, rocket

## ***as a starter or together with ..***

**warm vegetable quiche** without salad 5.50

with salad 8.50

**soup of the day** see daily specials 6.80

**side salad** 3.50

**small garden salad** 5.80

**large garden salad** 8.80

## ***dessert***

**homemade piece of cake** (see showcase) 3.60



***drinks***

## ***coffee***

<b>espresso / doppio</b>	<b>2.20 / 3.10</b>
<b>espresso macchiato / doppio macchiato</b>	<b>2.60 / 3.50</b>
<b>latte macchiato</b>	<b>4.10</b>
<b>cappuccino / grande</b>	<b>3.30 / 4.00</b>
<b>caffè latte / grande</b>	<b>3.80 / 4.80</b>
<b>cup of coffee / mug of coffee</b>	<b>3.10 / 3.80</b>
<b>Ovomaltine</b>	<b>3.80</b>
<b>hot milk with honey</b>	<b>3.80</b>
with oat milk, lactose-free milk	+ 0.50
with Baileys, rum, amaretto	+ 2.00
<b>hot Inge with ginger syrup</b>	<b>4.40</b>
<b>hot lemon with honey</b>	<b>3.50</b>
<b>hot apple or pear with cinnamon</b>	<b>3.90</b>
<b>mulled wine with tangerine</b>	<b>4.50</b>
with apricot schnapps	+2.00

## ***tea***

<b>Darjeeling, Earl Gray, orange tea (black)</b>	
<b>Jasmine, Sencha (green)</b>	
<b>Rooibos vanilla</b>	
<b>meadow blossom, women's tea, lemon chai herbs / spice tea</b>	
<b>good mood fruit tea</b>	
<b>sweet Chai <sup>9)</sup> with milk</b>	
<b>ginger / peppermint tea fresh</b>	<b>each 3.60</b>



# ***hot chocolate***

## **dark varieties**

No. 36 dark chocolate

No. 35 milk chocolate

No. 33 milk chocolate, sugar-free <sup>7)</sup>

No. 12 nougat

No. 21 hazelnut

No. 23 coconut

No. 26 almond amaretto

No. 06 pistachio

No. 13 orange-cinnamon

No. 38 salted caramel

No. 04 chili

No. 39 ginger lemon

## **light flavors**

No. 37 white

No. 34 white sugar-free <sup>7)</sup>

No. 10 white nut

No. 30 white pistachio

No. 41 white matcha green tea

each 5.30

with cream + 0.70

with oat or lactose-free milk + 0.50

with Baileys, rum, amaretto + 2.00

## ***soft drinks***

<b>table water</b> still / sparkling	0.25l/0.5l/1.0l	<b>2.50/3.50/5.90</b>
<b>Fritz coke</b> <sup>5) 9)</sup> classic or sugarfree		0.33l <b>3.80</b>
<b>Eizbach rose blossom lemonade</b>		0.33l <b>3.80</b>
<b>Paulaner Spezi</b> <sup>5) 9)</sup>		0.5l <b>3.90</b>
<b>Aqua Monaco bitter lemon / tonic water / ginger ale</b> <sup>6) 9)</sup>	0.23l	<b>3.60</b>
<b>Club Mate</b> <sup>5) 9)</sup>	0.33l	<b>3.80</b>
<b>homemade lemonade</b> (mint + lime + elderberry)	0.5l	<b>4.80</b>
<b>homemade iced tea</b> (Earl Gray & passion fruit)	0.4l	<b>4.80</b>

## ***juice***

<b>Freshly squeezed orange juice</b>	0.25l/0.4l	<b>4.50/6.50</b>
<b>apple juice</b>	0.25l	<b>3.50</b>
<b>pear juice</b>	0.25l	<b>3,50</b>
<b>orange juice</b>	0.25 l	<b>3.50</b>
<b>mango nectar</b>	0.25 l	<b>3.50</b>
<b>passion fruit nectar</b>	0.25 l	<b>3.50</b>
<b>currant nectar</b>	0.25l	<b>3.50</b>
<b>rhubarb nectar</b>	0.25l	<b>3.50</b>
<b>elderberry</b> (syrup)	0.25l	<b>3.50</b>
<b>ginger</b> (syrup)	0.25l	<b>3.50</b>
<b>Spritzer</b>	0.25l/0.4l	<b>3.50/4.50</b>

## ***milkshakes***

<b>vanilla, banana, raspberry, strawberry-lime, mango-passionfruit</b>		
<b>iced coffee frappe, iced chai latte</b> <sup>2) 9)</sup>		
<b>mango smoothie</b> (without milk)	0,5l	<b>6,20</b>

## ***beer***

Tegernseer Hell	0.5l	4.30
Tegernseer Spezial	0.5l	4.50
Tegernseer Pils	0.33l	4.00
Unertl wheat beer	0.5l	4.50
Unertl wheat beer non-alcoholic	0.5l	4.50
shandy	0.5l	4.30
Russ (wheat shandy)	0.5l	4.50

## ***liqueur***

	2cl	4cl
Jägermeister	2.80	4.50
Ramazotti	2.80	4.50
Averna	2.80	4.50
Baileys	2.80	4.50
Pfeffi	2.80	4.50

## ***schnapps***

	2 cl	4 cl
vodka Partisan	2.80	4.50
grappa	2.80	4.50
apricot spirit	2.80	4.50
Sambuca Molinari	2.80	4.50
Pastis / Pernod		4.50
Jack Daniels	2.50	4.50
whiskey Laphroaig		7.80

## ***longdrinks***

<b>vodka lemon</b> <sup>6) 9)</sup>		<b>8.50</b>
<b>gin tonic</b> Brick <sup>6)</sup>		<b>8.50</b>
<b>campari orange</b> <sup>9)</sup>		<b>8.50</b>
<b>jacky coke</b> <sup>5) 9)</sup>		<b>9.50</b>
<b>cuba libre</b> (Havana, coke <sup>5) 9)</sup> , lime)		<b>8.50</b>
<b>Moscow mule</b> (vodka, ginger ale <sup>9)</sup> , lime)		<b>8.50</b>
<b>Munich mule</b> (gin, ginger ale <sup>9)</sup> , cucumber)		<b>8.50</b>
	gin upgrade: <i>Lindwurm</i> or <i>Brick</i> +	<b>3.00</b>
<b>Vermouth tonic</b> <sup>6)</sup> (Belsazar Rosé, tonic water <sup>6)</sup> , raspberries)	0.2l	<b>8.50</b>

## ***sparkling wine*** frizzante

<b>prosecco</b>	0.1l	<b>3.50</b>
<b>prosecco on ice</b>	0.2l	<b>6.20</b>
<b>prosecco bottle</b>	0.75l	<b>21.50</b>

## ***mixed***

<b>white wine spritzer</b>	0.2l	<b>3.90</b>
	0.4l	<b>5.90</b>
<b>spritz</b> with white wine <sup>9)</sup>	0.2l	<b>5.90</b>
<b>spritz</b> with sparkling wine <sup>9)</sup>	0.2l	<b>6.50</b>
<b>spritz non-alcoholic</b> <sup>1)9)</sup>	0.2l	<b>6.50</b>
<b>ginger spritz</b> with sparkling wine	0.2l	<b>7.50</b>
<b>Hugo</b>	0.2l	<b>7.50</b>
<b>mango Hugo</b>	0.2l	<b>7.50</b>
<b>Lillet rosé</b> (Lillet Rosé, rose lemonade, mint, raspberries)	0.2l	<b>8.50</b>
<b>Lillet cullee</b> (Lillet Blanc, Peychauds, lemon, cucumber)	0.2l	<b>8.50</b>
<b>Lillet ginger</b> (Lillet Blanc, Ginger Ale <sup>9)</sup> , ginger, lime, mint)	0.2l	<b>8.50</b>

## ***open white wine***

**Bianco di Custoza DOC** (Lenotti / Veneto) 0.2l **6.20**  
light spicy, white peach, lemon peel

**Pinot Blanc** (winery Bretz / Rheinhessen) 0.2l **5.90**  
classically dry, lively, very fruity

**Riesling QbA** (winery Reichsrat von Buhl / Palatinate) 0.2l **5.60**  
fresh muscat grape, light espumage

## ***open red wine***

**Primitivo del Salento IGT** (Cantina Sandonaci / Apulia) 0.2l **6.00**  
strong berries, cassis, light tobacco note

**Rioja Tempranillo DOC** (Viña Herminia / Rioja) 0.2l **5.80**  
complex aroma, hint of vanilla, long on the finish

**Merlot Classique IGP** (Domaine Luc Pirlet / Languedoc) 0.2l **6.80**  
red berries, spicy notes, full and smooth

## ***open rosé***

**Cape Bridge Pinotage** (South Africa) 0.2l **6.00**  
full, fruity aroma of strawberries and a fine raspberry note

## ***bottled white wine 0.75l***

**2021 Sauvignon Blanc IGP** (de la Baume France-Languedoc) **18.00**  
fresh and lively, gooseberry, black currant, mineral

**2021 Hoopoe Grüner Veltliner** (Bogner / Wagram / Austria) **26.00**  
citrus fruits, pears, gooseberries

**2021 Lugana Cascina Ardea DOC** (Tognazzi / del Garda / Italy) **27.00**  
delicate, pleasant fragrance, harmonious, fresh & soft, long-lasting

**2020 Chardonnay 234 DOC** (Enate / Somontano / Spain) **32.00**  
a proud wine with aromas of pears & apricots, mineral finish

## ***bottled red wine 0.75l***

**2012 Rioja Baron de Ley Reserva** (Barón de Ley / Spain) **42.00**  
soft fruit aromas of blackberries, blackcurrants, blueberries, vanilla

**2016 Malbec Cabernet Puro** (Mendoza / Argentina) **48.00**  
aromas of plums & cherries with a hint of berries,  
digestible, smooth tannins

**2012 Ronchedone IGT** (Ca dei Frati / Italy) **58.00**  
notes of red fruits, black cherries,  
blackberries and vanilla. Ripe, concentrated, absolutely unmatched

## ***additives***

- 1) preservatives
- 2) antioxidants
- 3) flavor enhancers
- 4) sulphurized
- 5) caffeine
- 6) quinine
- 7) sweeteners
- 8) phosphate
- 9) coloring
- 10) pasteurized

## ***allergens***

The information we provide according to EU regulations for our allergy sufferers are available in a separate folder. Please contact staff for further questions.

## ***disclaimer***

Wines can contain natural and added sulphites, changes in vintage are possible.