



SPEISECAFÉ

# *Trachtenvogel*

autumn

**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>8.50</b>
a pair of Bavarian white sausages <sup>3) 8)</sup> , pretzel and sweet mustard	
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<b>large breakfast</b>	<b>16.50</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>13.20</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>17.80</b>
South Tyrolean smoked speck <sup>1) 3)</sup> , salami <sup>1)</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>16.00</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>vegetarian breakfast</b>	<b>16.50</b>
soft-boiled egg, pea and mint cream, hummus, cream cheese, mountain flower cheese <sup>10)</sup> , camembert, jam, butter, 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>3.90</b>
<b>portion crispy bacon</b> <sup>1) 2)</sup>	<b>3.90</b>
<b>yogurt 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>+1.50</b>
<b>portion of homemade pea cream or hummus</b>	<b>5.00</b>
<b>butter, mustard, homemade jam or honey</b>	<b>0.80</b>
<b>hazelnut cream</b>	<b>1.50</b>
<b>Fresh pressed orange juice</b>	0.25l/0.4l <b>5.10/7.20</b>

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

**pasta Munich style** **12.80**  
fried noodles with spring onions, eggs, juniper ham <sup>1) 2) 3) 8)</sup>,  
ketchup & parmesan

**spinach pretzel dumplings** **12.80**  
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

**vegan salad Caesar style** <sup>\*NEW\*</sup> **14.20**  
Leaf lettuce, cherry tomatoes, grilled zucchini, peppers,  
mushrooms, carrot, vegan Caesar 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** 7.20

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

**goat cheese / ginger** 7.80

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

**ham / mozzarella** 7.20

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

**hummus / sun dried tomatoes** 7.20

Chickpeas / sesame paste, dried tomatoes, rocket

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

**warm vegetable quiche** without salad 5.90

with salad 8.90

**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	+ 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 5.60

with cream + 1.00

with oat 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>Fritz lemonade / orange 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 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> (till 3pm)	0.25l/0.4l	<b>5.10/7.20</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>6.80</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
Sambuca Molinari	2.80	4.50
Frangelico	2.80	4.50
Pastis / Pernod		4.50

## ***schnapps***

	2 cl	4 cl
vodka Partisan	2.80	4.50
grappa	2.80	4.50
apricot spirit	2.80	4.50
Jack Daniels		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 koke</b> <sup>5) 9)</sup>	<b>9.50</b>
<b>cuba libre</b> (Havana, koke <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>
<b>Applesprudle</b> (gin, apple juice, soda, mint, cinnamon)	<b>8.50</b>
<b>Sour nut</b> (Frangelico, Fritz lemonade, lime)	<b>8.50</b>

gin upgrade: *Lindwurm* or *Brick* + **3.00**

## ***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>Aperol spritz</b> with white wine <sup>9)</sup>	0.2l	<b>5.90</b>
<b>Aperol 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>

## ***White wine***

<b>Riesling “Glaube Liebe Hoffnung” QbA</b> (Nett / Palatinate)	0,1l	<b>3,70</b>
Quince, aromas of yellow fruits, mineral,	0,2l	<b>6,90</b>
smooth acidity, dry	0,75l	<b>21,0</b>
<b>Pinot Gris</b> (Ellermann Spiegel / Pfalz)	0,1l	<b>4,30</b>
floral notes, aromas of yellow apples,	0,2l	<b>8,10</b>
pleasant acidity, dry	0,75l	<b>25,0</b>
<b>Green Veltliner “Wiedehopf”</b> (Bogner / Wagram / Austria)		
Citrus fruits, pear, gooseberry	0,75l	<b>29,0</b>
<b>Lugana Maiolo D.O.P</b> (Cà Maiol / Lombardy)		
White almonds, fresh apple,		
smooth acidity - dry	0,75l	<b>28,0</b>
<b>Sauvignon Blanc Wilde 21</b> (Chateau Schembs / Rheinhessen)		
Grapefruit, gooseberry, exotic fruits		
summery fresh, dry	0,75l	<b>28,0</b>
<b>Chardonnay 234 DOC</b> (Enate / Somontano / Spain)		
a proud wine with aromas of pears & apricots,		
mineral finish	0,75l	<b>32,0</b>

## ***Red wine***

**Nero D'Avola "Costaduna" DOC** (Mandrarossa / Sicily) 0,1l **3,80**  
black cherry, plum, fine tannins - dry 0,2l **6,80**  
0,75l **20,0**

**Primitivo Lifuli IGP** (a6mani / Apulia) 0,1l **4,10**  
red fruits, ripe cherries, intense nose - dry 0,2l **7,00**  
0,75l **22,0**

**2017 Rioja Baron de Ley Reserva** (Barón de Ley / Spanien)  
soft fruit aromas of blackberries,  
blackcurrant, blueberry, vanilla 0,75l **42,0**

**2018 Ronchedone IGT** (Ca dei Frati / Italy)  
notes of red fruits, black cherries,  
blackberry fruit and vanilla. Ripe, concentrated,  
absolutely unmatched 0,75l **58,0**

## ***Rosé***

**Swimming** (Nett winery / Palatinate) 0,1l **3,80**  
Notes of raspberries & strawberries, 0,2l **6,90**  
spicy finish, dry 0,75l **21,0**

## ***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.