



SPEISECAFÉ

Trachtenvogl

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

small breakfast 8.80

freshly baked French croissant with butter, jam, hazelnut cream
and yogurt with *fruit*

Bircher muesli instead of yogurt + 2.80

white sausage breakfast 8.50

a pair of Bavarian white sausages ^{3) 8)}, pretzel and sweet mustard

large breakfast 16.50

soft-boiled egg, salami ¹⁾, boiled juniper ham ^{1) 2) 3) 8)}, cream cheese,
mountain flower cheese ¹⁰⁾, camembert, jam, butter, mixed bread basket

healthy breakfast 13.20

yogurt with fruit, honey, cream cheese, mountain flower cheese ¹⁰⁾,
tomato, cucumber, whole grain bread, fresh pressed orange juice 0.1l

Bircher muesli instead of yogurt + 2.80

mountain breakfast 17.80

South Tyrolean smoked speck ^{1) 3)}, salami ¹⁾ cream cheese, mountain
flower cheese ¹⁰⁾, camembert, butter and horseradish cream ²⁾, mixed
bread basket

vegan breakfast 16.00

raspberry-banana-bowl with muesli and fresh fruit, whole grain
bread with pea and mint cream, hummus, jam & vegan butter

vegetarian breakfast 16.50

soft-boiled egg, pea and mint cream, hummus, cream cheese,
mountain flower cheese ¹⁰⁾, camembert, jam, butter,
mixed bread basket

breakfast extras

French croissant	2.90
mixed bread basket	4.30
extra pretzel	1.80

soft-boiled egg from the Kistlerhof	1.60
extra white sausage from butcher Bauch ^{3) 8)}	3.90
portion crispy bacon ^{1) 2)}	3.90

yogurt with fresh fruits	5.80
fruit salad with fresh fruits	5.80
vegan raspberry-banana bowl with muesli and fresh fruit	7.80

original Bircher muesli with fresh fruit	small 6.80
	large 9.60

portion of scrambled eggs (3 eggs, plus 2 slices of baguette)	5.80
with cherry tomatoes	+1.00
with cheese and herbs	+1.00
with bacon ^{1) 2)}	+1.50

portion of homemade pea cream or hummus	5.00
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butter, mustard, homemade jam or honey	0.80
hazelnut cream	1.50

Fresh pressed orange juice	0.25l/0.4l 5.10/7.20
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standard menu daily from 12 p.m.

pasta Munich style 12.80

fried noodles with spring onions, eggs, juniper ham ^{1) 2) 3) 8)},
ketchup & parmesan

spinach pretzel dumplings 12.80

in nut butter, with braised cherry tomatoes,
parmesan & a small side salad

gnocchi in tomato sage sauce 12.80

with fresh sage and parmesan cheese

winter salad with fried goat cheese *NEW* 15.90

leaf salads, braised seasonal vegetables, cucumbers,
tomatoes, walnuts, mango 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 ^{4) 9)}

goat cheese / ginger 7.80

creamy goat cheese ¹⁰⁾, rocket, ginger jam, pepper

ham / mozzarella 7.20

Juniper ham ^{1) 2) 3) 8)}, 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

espresso / doppio	2.20 / 3.10
espresso macchiato / doppio macchiato	2.60 / 3.50
latte macchiato	4.10
cappuccino / grande	3.30 / 4.00
caffè latte / grande	3.80 / 4.80
cup of coffee / mug of coffee	3.10 / 3.80
Ovomaltine	3.80
hot milk with honey	3.80

with oat milk	+ 0.50
with Baileys, rum, amaretto	+ 2.00

hot Inge with ginger syrup	4.40
hot lemon with honey	3.50
hot apple or pear with cinnamon	3.90
mulled wine with tangerine	4.50
with apricot schnapps	+2.00

tea

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

hot chocolate

dark varieties

No. 36 dark chocolate

No. 35 milk chocolate

No. 33 milk chocolate, sugar-free ⁷⁾

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 ⁷⁾

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

table water still / sparkling	0.25l/0.5l/1.0l	2.50/3.50/5.90
Fritz coke ^{5) 9)} classic or sugarfree	0.33l	3.80
Fritz lemonade / orange lemonade	0.33l	3.80
Paulaner Spezi ^{5) 9)}	0.5l	3.90
Aqua Monaco tonic water / ginger ale ^{6) 9)}	0.23l	3.60
Club Mate ^{5) 9)}	0.33l	3.80
homemade lemonade (mint + lime + elderberry)	0.5l	4.80
homemade iced tea (Earl Gray & passion fruit)	0.4l	4.80

juice

Freshly squeezed orange juice (till 3pm)	0.25l/0.4l	5.10/7.20
apple juice	0.25l	3.50
pear juice	0.25l	3.50
orange juice	0.25 l	3.50
mango nectar	0.25 l	3.50
passion fruit nectar	0.25 l	3.50
currant nectar	0.25l	3.50
rhubarb nectar	0.25l	3.50
elderberry (syrup)	0.25l	3.50
ginger (syrup)	0.25l	3.50
spritzer	0.25l/0.4l	3.50/4.50

milkshakes

vanilla, banana, raspberry, strawberry-lime, mango-passionfruit		
iced coffee frappe, iced chai latte ^{2) 9)}		
mango smoothie (without milk)	0,5l	6.80

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

vodka lemon ^{6) 9)}	8.50
gin tonic Brick ⁶⁾	8.50
campari orange ⁹⁾	8.50
jacky koke ^{5) 9)}	9.50
cuba libre (Havana, koke ^{5) 9)} , lime)	8.50
Moscow mule (vodka, ginger ale ⁹⁾ , lime)	8.50
Munich mule (gin, ginger ale ⁹⁾ , cucumber)	8.50
Applespridle (gin, apple juice, soda, mint, cinnamon)	8.50
Sour nut (Frangelico, Fritz lemonade, lime)	8.50

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

sparkling wine frizzante

prosecco	0.1l	3.50
prosecco on ice	0.2l	6.20
prosecco bottle	0.75l	21.50

mixed

white wine spritzer	0.2l	3.90
	0.4l	5.90
Aperol spritz with white wine ⁹⁾	0.2l	5.90
Aperol spritz with sparkling wine ⁹⁾	0.2l	6.50
spritz non-alcoholic ¹⁾⁹⁾	0.2l	6.50
ginger spritz with sparkling wine	0.2l	7.50
Hugo	0.2l	7.50
mango Hugo	0.2l	7.50

White wine

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

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.