

# Klinglwirt

Wirtshaus  
&  
Schänke

Herrmannsdorfer  
LANDWERKSTÄTTEN

## English Menu

Mo - Sa 18 - 22 h, Su 12 - 21 h

- Bavarian “Brotsuppe” (organic) Beef bouillon with sliced (organic) bread, fried onions and fresh chive € 5,70
- Homemade pumpkin soup with roasted almond slivers (vegan) € 5,30
- “Klinglwirtsalat” Mixed greens with fried vegetables, chestnuts and honey-mustard house dressing starter/main course € 8,90/11,90
- Vegetarian “Knödel-Duo” Spinach dumpling and cheese dumpling (of organic cheese) with fried tomatoes and sage butter € 13,90
- Finger-shaped potatoe dumplings with vegetables and tomato sauce (vegan) € 11,90
- Spinach Spaetzle, made of (organic) spelt flour, in a creamy sauce of melted (organic) cheese, fried onions and a small mixed salad with house dressing € 15,90
- (Organic) Pork Sausages with mashed (organic) potatoes and sauerkraut € 14,50
- Bavarian “Gröstl” Pieces of fried (organic) Roast pork, potatoes, bread dumplings and onions in natural gravy, served with a small mixed salad € 15,90
- Munich (organic) Roast Pork au jus, fresh from the oven, served with one potato dumpling and one bread dumpling each and cole slaw € 16,90
- (Organic) Beef Goulash, braised in red wine, served with homemade bread dumplings and a mixed salad € 21,90
- Fishburger (made of local fish from the Lake Starnberg) breaded with sesame, with stewed vegetables and mashed (organic) potatoes € 15,90
- ‘Brotzeit’ platter: a selection of Herrmannsdorf cold cuts (organic), horseradish, 2 types of (organic) hard cheese and (organic) bread € 14,50
- (Organic) cheese plate: 2 sorts of hard cheese, “Obatzda” (trad. bavarian), farmer cheese, walnuts, fig mustard, and slices of (organic) housebread € 13,50
- (Organic) Raspberry sorbet with plums cooked in red wine € 4,90
- Warm chocolate-cake served with (organic) vanilla ice cream € 6,30

*Please ask our staff for reduced-size portions for many of our menu items  
For questions about allergens and ingredients that trigger an incompatibility,  
please contact our service personnel.*

DE-ÖKO-003

*Please turn over...!*

The 'Herrmannsdorfer Landwerkstätten' produce our **certified organic** meat, sausages, cold cuts and hams (pork, beef and lamb).

Our fish are **sustainably raised and harvested** by **Sebald Fisheries** Lake Starnberg.

Our bread is **organic** and comes from **Martins Holzofenbäckerei**.

Our eggs come from **Zehatmoarhof's free-range chicken**.

The '**Bio-Hofkäserei Stroblberg**' produces our **certified organic** hard cheese.

Our coffee '**Miscela d'oro**' from Italy is **organic** and **fairtrade**.

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### „SCHNITZEL“-MONDAY

Schnitzel „Vienna style“ of (**organic**) pork  
with cranberries and fried (**organic**) potatoes

Only on Mondays as a special offer for € 15,90

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### EVERY THURSDAY... BUSINESS LUNCH!!!

Example for a **Special of the day...**

I. Mini-Soup or Mini-Salad

II. Mixed mushrooms in herb cream sauce with bread dumplings (example)

III. 0,2 l Sparkling Water, Cola Mix or a Espresso

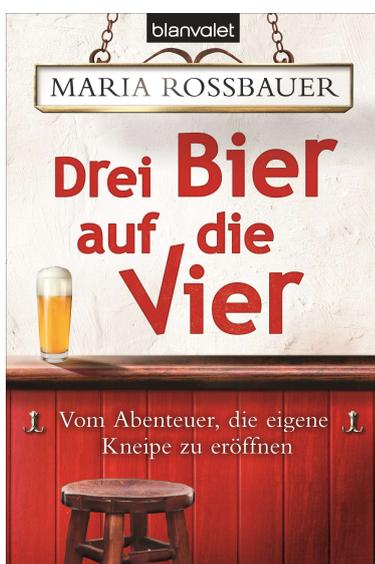
Total price € 11,-

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### ONLY ON SUNDAYS... FRESHMADE „KAISERSCHMARRN“

Cut-up and sugared pancake with raisins, rum, almond slivers and plums cooked in red wine

Time of preparation about 30 minutes... € 9,50 and double portion € 17,-



If you ever wanted to know why we pour Löwenbräu as we do, why this animal with the strange towel around his head is on the wall and why the mirror in the men's room hangs so high, you need to go back to the days of Sonja's grandfather. You will find all the answers and more in the the book "Three beers and the fourth" written by Maria Rossbauer, the best friend of the landlady. It contains a lot of funny and serious stories about the founding of the Klinglwirts and Sonja's experiences as a new landlady.

Unfortunately only in german

€ 7,-