

Klinglwirt Wirtshaus & Schänke

English Menu



“Brotsuppe” (organic) Beef bouillon with sliced (organic) bread and fried onions	€ 4,70
Mixed salad with honey-mustard house dressing	€ 4,20
“Klinglwirtsalat” Large mixed greens with fried vegetables, chestnuts and honey-mustard house dressing	starter/main course € 7,90/€ 10,90
Spinach Spaetzle with melted (organic) cheese and fried onions, Small mixed salad with house dressing	€ 12,90
Two “wool” white sausages (organic) with mashed potatoes and gravy	€ 13,70
Bavarian “Gröstl” Pieces of fried (organic) Roast pork, potatoes, bread dumplings and onions in natural gravy, served with a small mixed salad	€ 14,90
(Organic) Roast pork au jus, served with one potato dumpling and one bread dumpling each and cole slaw	€ 16,90
(Organic) Beef steak with herb butter, fried potatoes and and a small salad	140g/220g € 23,90/€ 32,90
Fishburger (made of local fish from the Lake Starnberg) breaded with sesame, with mashed potatoes and stewed vegetables	€ 14,90
‘Brotzeit’ platter: a selection of Herrmannsdorf cold cuts (organic), horseradish, 2 types of (organic) hard cheese and (organic) bread from Martin’s wood fire oven	€ 13,90
Small cheese plate: 2 sorts of (organic) hard cheese, walnuts, fig mustard, fresh pepper and slices of (organic) housebread	€ 8,50
Warm chocolate-cake in handmade quality, served with (organic) vanilla ice cream	€ 6,30
Homemade stewed fruit with (organic) vanilla ice cream	€ 4,50

*Our service staff will be happy to show you our menu of the day!
Please ask our staff for reduced-size portions for many of our menu items.*

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 eggs come from Zehatmoarhof’s free-range chicken.

The “Bio-Hofkäserei Stroblberg” produces our certified organic hard cheese.

Our icecream is organic and comes from Backhaus Cramer in Gauting, near Munich.