

APPETIZERS

- Bayrische Brotsuppe - Bavarian bread soup:**
Roasted **organic** bread & onions in an **organic** beef broth 5.70
- Homemade **cream soup with leek & potatoes** from Lenz **Organic** Farms 5.30
-With crispy **organic** diced bacon 6.90

VEGETARIAN MEALS

- Klinglwirtsalat - Klinglwirt Salad:** Salad⁽⁴⁾ with roasted vegetables and chestnuts 12.90
**also available as an appetizer for 8.90*
- Vegetarisches Knödel-Duo - Vegetarian Dumpling Duo:** braised pumpkin with spinach & **organic** cheese dumplings, topped off with fresh sage 13.90
- Spinatkäsespätzle - Spinach cheese noodles (house special):** Made from **organic** spelt flour, free-range eggs & creamy **organic** cheese, served with a mixed salad⁽⁴⁾ 15.90

SAUSAGE & PLATTERS

- Three pork sausages (organic)** with **organic** sauerkraut⁽⁴⁾, mustard & homemade mashed potatoes (potatoes from Lenz Organic Farms) 14.50
- Meat Platter** with **organic** ham and specialty meats⁽⁵⁾, horseradish^(2,4), two types of **organic** hard cheese & **organic** bread 14.50
- Organic Cheese Platter** with two types of hard cheese & one soft cheese from Stroblberg cheesery, cream cheese, walnuts, fig mustard^(4,5) & two slices of **organic** bread 13.90

All prices are in euros & include VAT

Additives: 1=coloring, 2=antioxidants,
3=nitrite salting mix, 4=sulfurated, 5=preservative

DE-ÖKO-003

Our Personal Recommendation

- Juicy beef beer goulash** made from **organic** Bavarian beef, includes homemade bread dumplings and a small mixed salad⁽⁴⁾ 23.90

MEAT & FISH

- Pork Roast (organic)** with a natural dark beer sauce, with one bread dumpling and one potato dumpling⁽²⁾, and coleslaw⁽⁴⁾ 16.90
- Bayrisches Gröstl- Bavarian Hash:** roasted meat (**organic**), bacon⁽⁵⁾ (**organic**), two types of dumplings⁽²⁾ & dark beer sauce, and a mixed salad with a honey mustard dressing⁽⁴⁾ 15.90
- Ammerland Fish Cakes** from Lake Starnberg with homemade tartar sauce and **organic** potato salad⁽⁴⁾ 14.90

DESSERT

- Homemade **Bavarian Cream** with a warm red wine & plum sauce 5.70
- Warm chocolate cake** with a scoop of **organic** Madagascar vanilla ice cream 6.30
- “Affogato al Caffè” (drowned in coffee)**
1 scoop of organic vanilla ice cream with **organic**-espresso 3.90

*Take a look at our current **weekly specials!***

*If desired, please ask for our **list of allergens.***

*You can also get a **smaller portion** of almost every meal.*

*We will happily provide you with **compostable packaging**, so you can take your leftovers home with you.*

YOU WANT TO KNOW WHERE THE FOOD COMES FROM?

Our pork and beef as well as our sausages and ham all come from **Herrmannsdorfer Farms**, which is focused on animal welfare and **exemplary organic farming**.

Our fish comes from **Sebalds** on Lake Starnberg, which strictly practices **sustainable fishing** methods.

All of our dairy cheese is made exclusively out of **organic** milk and mostly comes from the **Stroblberg Cheese Producers**.

The eggs and egg liqueur come from **Unser Freilandei** located in Bairer Winkl.

We receive our potatoes from **Lenz Organic Farms** in Zorneding.

We get our organic milk from **Berchtesgadener Land**, which ensures that the farmers receive a fair price for their products.

Our ice cream comes from **Del Fiore**, the revolutionary ice cream manufacturer in Munich, and it is, of course, all **organic**.

Our **organic** espresso is provided by **Merchant & Friends** and the beans are roasted in Herrmannsdorf.

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EVERY TUESDAY & THURSDAY... LUNCH MENU!!!

Try our **Penny Pincher Menu**... for a total of only **11 euros!!**

- I. A small soup or a small salad
- II. A main course that changes every week
- III. 0.2 l mineral water, Spezi, carbonated juices or an **organic** espresso after your meal

ONLY ON SUNDAYS... OVEN-FRESH KAISERSCHMARRN (pancakes)

Made from Bavarian free-range eggs, raisins, almonds, rum and **organic** apple sauce

It takes around 30 minutes... **9.50** or for 2 people **17 euros**



The book about Klinglwirt:

Would you like to learn more about Klinglwirt?

“3 Bier auf die 4” is the book about the founding of the new Klinglwirt, and it is full of many funny anecdotes. There is also a chapter about the original Klinglwirt, of which you can see a lot of pictures in our restaurant.

by Maria Rossbauer, on sale here for **7 euros**

Are you looking for a gift? How about a **gift card**?

Just ask our service personnel!