

Take a look at our current weekly specials!

STARTERS

„Pfannkuchensuppe“ Strips of **organic** pancakes in **organic** beef broth 6,90

Organic pumpkin soup with ginger and roasted almond flakes (vegan) 6,90

Mixed organic salad with roasted chestnuts and house dressing⁽⁴⁾ 7,90

VEGETARIAN

„Klinglwirtsalat“ Mixed **organic** salad with chestnuts, roasted **organic** vegetables and house dressing⁽⁴⁾ 13,90

Two **spinach dumplings** with a sauce of tomatoes and goat cheese, **100% organic** 14,90

Organic mixed salad⁽⁴⁾ mini 2,90 normal 4,90

Fingershaped potatoe dumplings⁽²⁾ with (organic) vegetables and (organic) tomato sauce (vegan) 13,90

Organic mixed salad⁽⁴⁾ mini 2,90 normal 4,90

“Spinatkäsespätzle” **Organic** spinach cheese noodles (house special): Made from spelt flour, eggs & creamy cheese, served with a mixed salad⁽⁴⁾ , **100% organic** 15,90

SAUSAGE & PLATTERS

Three pork sausages (**organic**) with **organic** sauerkraut⁽⁴⁾, mustard & homemade mashed potatoes (from Lenz **Organic** Farms) 14,90

Meat & Cheese Platter with **organic** ham and specialty meats⁽⁵⁾, horseradish^(2,4), two types of **organic** hard cheese & **organic** bread 14,90

All prices are in euros & include VAT

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

OUR PERSONAL RECOMMENDATION

Juicy beef beer goulash made from **organic** Bavarian beef, includes homemade bread dumplings and a mixed salad⁽⁴⁾ 24,90

MEAT & FISH

Pork Roast (**organic**) with a natural dark beer sauce, with one **organic** bread dumpling and one potato dumpling⁽²⁾, and coleslaw⁽⁴⁾ 21,90

Bavarian “Gröstl” Pieces of fried **organic** Roast pork, **organic** bacon, dumplings and onions in natural gravy, served with a **organic** mixed salad^(2,4,5) 18,90

„Schnitzel Vienna Style“ made of **organic** pork with cranberries and **organic** fried potatoes (from Lenz **Organic** Farms) 23,90

“Fish Cake” (made of **local fish** from **Lake Starnberg**) breaded with sesame, served with **organic** vegetables in stewed tomatoes & mashed **organic** potatoes 15,90

DESSERTS

Warm chocolate cake (of **organic** eggs and **organic** butter) with a scoop of **organic** Madagascar vanilla ice cream 7,90

Homemade Bavarian Cream with a warm red wine & plum sauce, **100% organic** 6,90

“Affogato al Caffè” 1 scoop of **organic** vanilla ice cream with **organic** espresso 4,20

„Süße Resi“ 1 scoop of **organic** vanilla ice cream with 2 cl **organic** egg liqueur 5,40

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.

DE-ÖKO-003

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 **organic eggs and egg liqueur** come from **Unser Bio-Ei** located in Bairer Winkl.

We receive our **organic 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**.

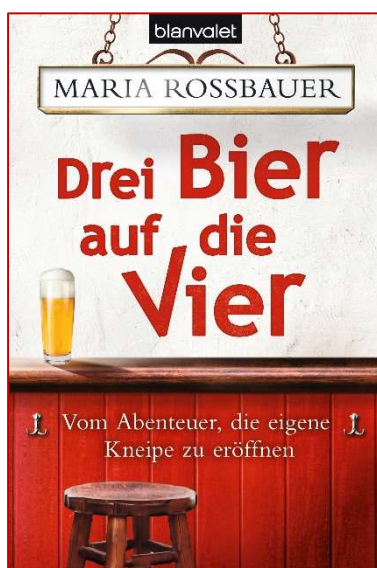
Our **organic espresso** is provided by **Merchant & Friends** and the beans are roasted in Herrmannsdorf.

DE-ÖKO-003

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

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

It takes around 30 minutes... 13,- and for 2 persons 21,-



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 Klinglwirt and Sonja's experiences as a new entrepreneur.

Unfortunately only in german

7,-