

Follow us on O klinglwirt or f klinglwirt

Take a look at our current weekly specials!

STARTERS

"Pfannkuchensuppe" Strips of organic pancakes in organic beef broth 6,90

Mixed organic salad with roasted pumpkin seed and house dressing 7,90

VEGETARIAN

"Klinglwirtsalat" Mixed organic salad with chestnuts, roasted organic vegetables and house dressing 13,90

Large mixed greens with breaded goat cheese, cranberries and house dressing, all organic 15,90

Creamy mushrooms with two spinach dumplings, **100% vegan and organic** 15,90

Organic mixed salad as a side 5,50

Fingershaped potatoe dumplings with (organic) fried vegetables and (organic) tomato sauce (vegan) 14,90

Organic mixed salad as a side 5,50

"Spinatkäsespätzle" Organic spinach cheese noodles (house special): served with onions & a mixed salad, all organic except the onions 16,90

SAUSAGE & PLATTERS

Three pork sausages (organic) with organic sauerkraut, mustard & homemade mashed potatoes (from Lenz Organic Farms) 15,90

Meat & Cheese Platter with organic ham and specialty meats, horseradish, two types of organic hard cheese & organic bread 15,90

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.

OUR PERSONAL RECOMMENDATION

Juicy beef beer goulash made from organic Bavarian beef, includes organic bread dumplings and an organic mixed salad 26,90

MEAT & FISH

Pork Roast (organic) with a natural dark beer sauce, with one organic bread dumpling and one potato dumpling, and coleslaw 23,90

Bavarian "Gröstl" Pieces of fried organic Roast pork, organic bacon, dumplings and onions in natural gravy, served with a organic mixed salad 19,80

"Schnitzel Vienna Style" made of organic pork with cranberries and organic fried potatoes (from Lenz Organic Farms) 24,90

Organic mixed salad as a side 5,50

"Fish Cake" (made of local fish from Lake
Starnberg) breaded with sesame, served with
organic vegetables in stewed tomatoes & mashed
organic potatoes
16,90

DESSERTS

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

Klinglwirt's **vegan Apple strudel** with cinnamon, raisins and slight vanilla foam, **100% vegan and organic**7,90

3 scoops of **organic ice cream of "Del Fiore"**, handmade ice cream from Munich 6,30

"Affogato al Caffè" 1 scoop of organic vanilla ice cream with organic espresso 4,70

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

All prices are in euros & include VAT Additives: 1=coloring, 2=antioxidants, 3=nitrite salting mix, 4=sulfurated, 5=preservative

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 dariy 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.

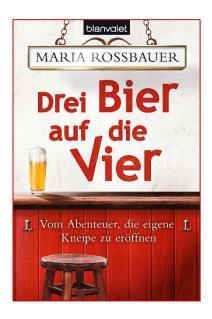
Our organic espresso is provided by **Merchant & Friends** and the beans are roasted in Herrmannsdorf.

DE-ÖKO-003

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

raisins and apple sauce, 100% organic

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

9,-