

*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 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)

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,-