



STARTERS, SALADS

Prawn cocktail, Camarones prawns, avocado, toast, butter	17,50 Euro
Home marinated Scottish salmon, fried grated potatoes	18,50 Euro
Beef carpaccio, rocket salad, grated parmesan	18,00 Euro
Tartar, prepared at the table, farmhouse bread, butter	19,80 Euro
Colorful garden salad	8,50 Euro
...with fried chicken medallions	17,80 Euro
...with Camarones prawns	18,50 Euro
Caesar salad, romaine lettuce, original Caesar salad dressing with anchovies, grated parmesan, croutons	8,50 Euro
...with fried chicken medallions	17,80 Euro
...with Camarones prawns	18,50 Euro
Caprese salad, buffalo mozzarella, tomatoes, olive oil, fresh basil	15,50 Euro

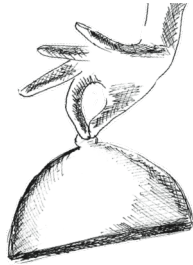
SOUPS

Beef consommé, semolina dumpling or calf's liver dumpling, chives	7,50 Euro
Cream of tomato soup, croutons	8,50 Euro

PASTA, VEGETABLES, VEGETARIAN, VEGAN

Baked vegetables, boiled potatoes	14,50 Euro
Allgäu cheese spaetzle, fried onions, colourful garden salad	14,50 Euro
Paccherie noodles, sautéed cherry tomatoes, garlic, Tropea onions, olive oil, fresh basil	14,80 Euro
Casarecce noodles, grilled zucchini slices, basil pesto, roasted pine nuts	15,20 Euro





BURGER, SANDWICH

BEEF AND VEAL MOSTLY FROM OUR OWN SLAUGHTER

Club sandwich, grilled chicken medallions, fried egg, crispy bacon, tomatoes French fries 18,00 Euro

Hamburger, grilled ground beef steak (200 g), fried tomatoes, pickles, crispy lettuce, spicy burger sauce, French fries 18,00 Euro

Cheeseburger, grilled ground beef steak (200 g), spicy cheese, fried tomatoes, pickles, crispy lettuce, spicy burger sauce, French fries 18,50 Euro

Cheese bread, farmhouse bread, butter Allgäu mountain cheese 9,00 Euro

FISH

Brown trout fillet, Muellerein style, from the noble fish farm of Nicolai Birnbaum (natural rearing in the purest spring water), baked vegetables, potatoes with chives 26,50 Euro

Grilled Scottish salmon steak, Café de Paris butter, leaf spinach, boiled potatoes 27,00 Euro

OUR CLASSICS

BEEF AND VEAL MOSTLY FROM OUR OWN SLAUGHTER

2 Munich white sausages, sweet mustard, pretzel (until 2p.m.) 8,50 Euro

Munich sausage salad, Topea onions, pickles, farmhouse bread 11,50 Euro

Homemade bacon pancake, chives 12,50 Euro

"Strong Bavarians", spicy beef sausages from Bavarian young beef, sauerkraut with apple, gravy, roasted potatoes 15,80 Euro

Crispy roast pork, dark beer sauce, potato dumplings, homemade Bavarian coleslaw – while stocks last 16,50 Euro

Veal patties, gravy, red cabbage with apple, roasted potatoes 16,80 Euro

Veal cream goulash, Paccherie noodles, colorful garden salad 20,50 Euro





OUR CLASSICS

BEEF AND VEAL MOSTLY FROM OUR OWN SLAUGHTER

Boiled beef, leaf spinach, fresh horseradish, buttered potatoes 21,50 Euro

Half boned Wiener deep-fried chicken, cold-stirred wild cranberries, colorful garden salad 22,00 Euro

Burgundy braised beef, cooked for 40 hours, red cabbage, spaetzle 23,80 Euro

Wiener schnitzel from veal sirloin, fried in clarified butter,
cold-stirred wild cranberries, roasted potatoes or French fries
Large portion 27,50 Euro
Small portion 21,50 Euro

Roast beef with onions from Black Angus beef, red wine sauce,
roasted potatoes, colorful garden salad 28,00 Euro

Entrecote from Black Angus beef, Café de Paris butter, baked vegetables,
roasted potatoes or French fries 28,50 Euro

Zurich sliced veal sirloin, mushrooms, fried grated potatoes 32,50 Euro

DESSERT

Scoop of ice cream or fruit sorbet of your choice and offer 3,00 Euro

Affogato al caffè, espresso, Bourbon vanilla ice cream, served in a cup 6,00 Euro

Bavarian cream, raspberry pulp, whipped cream 8,00 Euro

Warm apple strudel, bourbon vanilla ice cream, whipped cream 8,50 Euro

Chocolate mousse, whipped cream, mint 9,00 Euro

Homemade apple pancake, Bourbon vanilla ice cream
Large portion 12,50 Euro
Small portion 9,50 Euro

Kaiserschmarrn, raisins, powdered sugar, fruit garnish, applesauce 13,80 Euro

Small selection of cheeses, pear mustard, bread basket 13,00 Euro





MINERAL WATER

Staatlich Fachingen, curative water	0,25 l	3,90 Euro
Adelholzener Classic, sparkling or still	0,25 l	3,90 Euro
Adelholzener Classic, sparkling or still	0,75 l	8,10 Euro

JUICES

Schlör apple juice, orange juice, multivitamin juice, currant nectar, tomato juice	0,20 l	4,10 Euro
Schlör spritzer apple juice, orange juice, passionfruit nectar, currant nectar, rhubarb nectar	0,40 l	4,80 Euro
Orange juice, freshly squeezed	0,20 l	6,10 Euro

LEMONADES

Lemonade	0,40 l	3,60 Euro
Coca Cola	0,20 l	4,10 Euro
Coca Cola zero	0,20 l	4,10 Euro
Fanta Orange	0,20 l	4,10 Euro
Sprite	0,20 l	4,10 Euro
Schweppes Dry Tonic Water, American Ginger Ale, Original Bitter Lemon	0,20 l	4,10 Euro
Spezi	0,40 l	4,80 Euro

DRAUGHT BEERS

Tegernseer Hell lager	0,40 l	4,80 Euro
	0,25 l	3,50 Euro
Radler, Tegernseer Hell lager and lemonade	0,40 l	4,80 Euro
	0,25 l	3,50 Euro
König Ludwig dark	0,40 l	4,90 Euro
König Ludwig wheat beer	0,50 l	5,30 Euro
	0,30 l	4,20 Euro

BOTTLED BEERS

König Pilsener	0,33 l	4,30 Euro
Maxlrainer Engerl Hell alcohol-free	0,50 l	4,90 Euro
König Ludwig wheat beer, dark, light, alcohol-free	0,50 l	5,30 Euro





WHITE WINES

Keth, Chardonnay, German quality wine, dry	0,21	8,60 Euro
Vineyard Matthias Keth, Rhinehessen, Germany	0,75 l	32,00 Euro
Schmitges, Grauschiefer Riesling, quality wine, dry	0,21	8,80 Euro
Estate bottled vineyard Schmitges, Erden, Moselle, Germany	0,75 l	33,00 Euro
Becker Vis-a-Vis, Grey Burgundy, German quality wine, dry	0,21	9,00 Euro
Vineyard Friedrich Becker, Schweigen, Palatinate, Germany	0,75 l	33,50 Euro
Göttweiger Berg, Green Veltliner, estate bottled, dry	0,21	8,60 Euro
Vineyard Stift Göttweig, Kremstal, Lower Austria, Austria	0,75 l	32,00 Euro
Cà Maiol Prestige, Lugana, DOP, dry	0,21	9,40 Euro
Vineyard Azienda Agricola Cà Maiol, Lombardei, Italy	0,75 l	35,00 Euro

ROSE WINE

Gens et Pierres Sud-Sud Rosé, Grenache Noir, Syrah	0,21	7,70 Euro
Producer Mas des Quernes, Montpeyroux, France	0,75 l	28,50 Euro

RED WINES

Von der Mark, Pinot Noir, quality wine, dry	0,21	9,00 Euro
Producer bottling at vineyard Jürgen von der Mark, Baden, Germany	0,75 l	33,50 Euro
Studier Matura, Cabernet Sauvignon, Cabernet Dorsa, Merlot, St. Laurent		
Quality wine, dry	0,21	9,00 Euro
Producer bottling Reinhard Studier, Palatinate, Germany	0,75 l	33,50 Euro
Pfaffl, Zweigelt vom Haus, quality wine, dry	0,21	7,90 Euro
Producer bottling R&A Pfaffl, Lower Austria, Austria	0,75 l	29,50 Euro
Scheiblhofer The Wine Cuvée, 60% Zweigelt, 30% Merlot, 10% Cabernet Sauvignon		
18 months in oak barrel, Falstaff 92/100, dry	0,21	9,40 Euro
Vineyard Erich Scheiblhofer, Burgenland, Austria	0,75 l	35,00 Euro
Boscarelli, Vino Nobile di Montepulciano DOCG, dry	0,21	9,40 Euro
Podere Boscarelli, Tuscany, Italy	0,75 l	35,00 Euro
Gens et Pierres Sud-Sud Rouge, Merlot, Syrah, Grenache, Mouvèdre		
Superior table wine, IGP, dry	0,21	7,70 Euro
Producer Mas des Quernes, Montpeyroux, France	0,75 l	28,50 Euro





APERITIFS

Campari Soda	0,20 l	7,50 Euro
Campari Orange	0,20 l	8,20 Euro
Hugo alcohol-free,	0,20 l	7,50 Euro
Schweppes American Ginger Ale, elderflower syrup, soda		
Hugo,	0,20 l	7,90 Euro
Prosecco, elderflower syrup, soda		
Aperol Spritz,	0,20 l	8,90 Euro
Prosecco, Aperol, soda		
Lillet Berry,	0,20 l	8,90 Euro
Lillet blanc, Schweppes Russian Wild Berry, strawberry		
Vermouth, sherry, port wine	0,05 l	7,50 Euro
Gin Tonic,	0,20 l	12,50 Euro
Tanqueray Gin or Duke Gin, Schweppes Dry Tonic Water		

SPARKLING WINE

Eden Hotel Wolff Rhinegau Riesling sparkling wine	0,10 l	6,50 Euro
	0,75 l	39,00 Euro
Crémant de Loire Brut rosé, Chapin & Landais	0,10 l	6,80 Euro
	0,75 l	43,00 Euro
Drusian Prosecco di Valdobbiadene, Spumante extra dry	0,10 l	7,10 Euro
	0,75 l	46,00 Euro

CHAMPAGNE

Moët et Chandon Brut Impérial	0,75 l	94,00 Euro
Ruinart Rosé	0,75 l	109,00 Euro
Dom Perignon Vintage Brut	0,75 l	260,00 Euro





DIGESTIF RECOMMENDATION

Hofbrennerei Oberkorb from Erding near Munich		
Fruit brandy with quince 42%, World Spirit Award 2014 - Gold	0,02 l	4,50 Euro
House pear 42%,	0,02 l	4,50 Euro
Cuvée of old, regional pear varieties and cider pears		
Vistula brandy 42%, 14 years old	0,02 l	6,60 Euro
Zwetschkenmandl 47%, 12 years, finally matured in wooden barrels with prunes	0,02 l	6,60 Euro
Plum Grand Reserve 1996 47%, 18 years old, aged in limousine oak, World Spirit Award 2014 – gold	0,02 l	6,60 Euro

IN THE HOFBRENNEREI OBERKORB, ANDREAS FRANZL HAS BEEN DISTILLING TOP-CLASS BRANDIES FOR OVER 20 YEARS. THE DISTILLERY WAS CLASSIFIED AS A "WORLD-CLASS-DISTILLERY" AT THE INTERNATIONAL WORLD SPIRITS AWARD AND WAS NAMED "DISTILLERY OF THE YEAR" IN 2015. A MAXIMUM OF 1200 BOTTLES OF THE FINEST FRUIT AND BERRY BRANDY MADE EXCLUSIVELY FROM LOCAL ORCHARDS AND WILD COLLECTIONS ARE DISTILLED ON OBERKORB, A WASTELAND IN THE EASTERN DISTRICT OF ERDING NEAR MUNICH. THE DISTILLER'S MOTTO "TO BE ON FIRST-NAME BASIS WITH EVERY TREE" IS AN HONEST OPERATING PHILOSOPHY.

SPIRITS

Prinz Old Bodensee-Apple, Old Apricot, Old Williams-Christ-Pear, Old Hazelnut, Old Forest-Raspberry	0,02 l	4,60 Euro
Nonino Grappa Merlot	0,02 l	4,60 Euro
Stravecchia 20 anni Gran Riserva	0,02 l	9,40 Euro
Hennessy Fine de Cognac	0,02 l	6,50 Euro

BITTERS

Averna	0,04 l	6,80 Euro
Jägermeister	0,04 l	6,80 Euro
Ramazotti	0,04 l	6,80 Euro





HOT BEVERAGES

Milk	glass	2,20 Euro
Dallmayr Hot Chocolate	large mug	4,90 Euro
Dallmayr Coffee	cup	3,50 Euro
	small pot	6,10 Euro
Dinzler Espresso		3,20 Euro
Dinzler Double Espresso		4,70 Euro
Dinzler Cappuccino		4,20 Euro
Dinzler Latte Macchiato		4,50 Euro
Dinzler Latte	large mug	4,90 Euro

ALL COFFEE SPECIALTIES ARE ALSO AVAILABLE DECAFFEINATED. ON REQUEST, THE HOT DRINKS CAN ALSO BE PREPARED WITH SOY MILK, OAT MILK OR LACTOSE-FREE MILK.

TEA FROM DALLMAYR

Dallmayr Tea Pyramids, large glass 4,50 Euro

BLACK TEA

Assam organic, strong, malty
Earl Grey with Bergamot-Aroma
Alpine herbs organic

HERBAL TEA

Mint organic
Camomile organic

GREEN TEA

Japan Sencha organic

FRUIT TEA

Wild berry

Dallmayr Tea, small pot

6,10 Euro

BLACK TEA

Nr. 5 Ceylon, mix of small leaves, high growth
Nr.13 Darjeeling, top plant, 1. picking, SFTGFOP1

REDBUSH TEA

Redbush Tea Original

GREEN TEA

Jasmine Tea

FRUIT TEA

White Peach

DEAR GUESTS, OUR SERVICE EMPLOYEES WILL BE HAPPY TO INFORM YOU ABOUT ADDITIVES AND INCOMPATIBILITIES IN OUR CAREFULLY SELECTED RANGE OF FOOD AND DRINKS.

ALL PRICES INCLUDE SERVICE CHARGE AND VAT.





HISTORY

The restaurant belonged to the Eden Hotel Wolff from the beginning, which was opened in 1890 across from what was then the "Centralbahnhof" on the historic Salzstrasse as Hotel Wolff was built by Carl O. Wolff, a merchant from Plauen.

Both the hotel and the beautiful Art Nouveau dining room quickly became a popular meeting place for elegant Munich society. Unfortunately, in the last months of World War II, the area around the station was also heavily bombed into a large part of the building of the hotel including the restaurant destroyed.

In 1948, however, the restaurant could already be reopened, and the hotel then followed in 1950 for the Oberammergau Festival.

BEST PASTURE MEAT - A SPECIAL OFFER FOR YOU

We are breaking new ground with our meat offer. With an increasing proportion of our meat selection on the menu, we can guarantee that this is from naturally raised calves and cattle comes from the pasture. The animals feed exclusively on lush pasture grass in the area around Pfaffenhofen an der Ilm.

In winter, the animals only get hay that was harvested in the warm months. Of course, the animals grow up without added growth hormones and without additional feeding of concentrated feed or silage. The grazing animals we offer grow up slowly and naturally. They only know the stable, which they voluntarily visit when it becomes too uncomfortable outside





for you. There are no stable boxes and no connection. The slaughter takes place individually, so without stress for the animal.

The result is an unadulterated meat taste that many have yet to get to know. You have to find out for yourself whether our meat from the pasture is particularly good for you, because it originates from lush grass and meadow herbs with countless vitamins and minerals.

We are very pleased to be able to offer you this “delicacy”.

