GASTHOF
ZUR WEISSACH

Welcome to the Gasthof zur Weissach!

History was written and lived here.
The origin lies over 150 years back. Emperors and kings have met here and fortified themselves with good food and drinks for the onward journey with the carriages to Wildbad Kreuth.

Ludwig Thoma, Olaf Gulbransson and other poets have continued this.

How nice that we may now also welcome you with us.
The Gasthof zur Weissach is our traditional Bavarian restaurant.
Classics of the Bavarian cuisine, as well as fine national and international dishes know how to delight here and are prepared with a certain modern touch.

The interpretations of the traditional recipes definitely break conventions,
but without betraying the spirit of the original.

Regional, seasonal, varied and fundamentally honest, that is the claim of our kitchen team.

We bring you culinary moments of happiness through a clear line with subtlety.

We wish you much pleasure

Your hosts & team from the Bachmair Weissach

We obtain food and beverages from the following regional producers

Naturkäserei Tegernseer Land
Früchtegroßhandel Max Wunderlich
Fischerei Tegernsee
Milchhof Miesbach
Steakschmiede Kreuth
TegYu Rindfleisch

Metzgerei Holnburger
Pastificio Palese
Konditorei Café Krupp
Bäckerei Kuhn
Mein Affineur – Tölzer Kasladen
Butter Boyz

Herzoglich Bayerisches Brauhaus Tegernsee
Erste Tegernseer Kaffeerösterei
Wolfra Kelterei
Edelbrand Destillerie Liedschreiber
Destillerie Hoermann

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STARTERS / SOUPS

	€
SALADBOWL with lettuce, wild herb salad, pea pods, pomegranate, tomato, cucumber, radish and roasted seeds **Dressing of your choice**: House Dressing, Nut Dressing, Sesame Dressing, French Dressing or Balsamico Dressing	21,50
with grilled corn chicken breast	32,00
with prawns	34,50
with grilled fillet tips of Simmental beef	34,50
FITNESS BREAD Toasted farmhouse bread with hummus and antipasti	19,50
TRUFFLE FRIES with Parmesan and truffle mayonnaise	19,00
CONSOMMÉ OF SIMMENTAL BEEF with vegetable brunoise and herb pancakes	15.50
CREAMSOUP OF CELERY	14,50

MAINDISHES

	€
RAVIOLI OF WILD MUSHROOMS with cassoulet of artichokes, sun-dried tomatoes, olives, herbs and roasted pine nuts and Parmesan foam	32,00
SPINAT TAGLIARINI with peanut, tofu, wild broccoli and lettuce **- VEGAN -** with tomato-sugo, arugula-cream, fresh arugula and parmesan cheese	29.00
with grilled bavarian shrimps	42.00
CHAR FROM LAKE TEGERNSEE Fried fillet of char from the Tegernsee fishermen, with parsley potatoes, sautéed leaf spinach and Beurre Blanc	32,00
BEEF TARTARE of Simmental beef with homestyle fries and truffle mayonnaise	36,00
VIENNESE ESCALOPE OF CALF Potato cucumber salad and cranberries	32,00
PASTRAMI SANDWICH with braised onions, grilled vegetables, ajvar cream **also available as vegetarian version**	26,50

GRILL

FILLET OF SIMMENTALER BEEF ca.250g with Café de Paris crust	45,00
optionally with wild king prawn per piece	14,00
TRANCHE OF LABEL ROUGE SALMON ca.180g fried on the skin with mango chutney	29,50

in addition optionally:

Home style fries or sweet potato fries	6,50
grilled vegetables	7,50
Truffel fries	12.50

OUR BAVARIAN DELICACIE €

OVEN-FRESH PORK ROAST **OF SCHWÄBISCH-HÄLLISCHEN COUNTRYPORK** with two kind of dumplings, bavarian cabbage and darkbeer sauce	23,50

DESSERT €

CRÈME CATALANA with cumquat ragout	16,50
CHEESE CAKE BACHMAIR WEISSACH with oat crumble, blueberry sorbet and lemon curd	16,50
HOMEMADE ICECREAM AND SORBET Vanilla | Chocolate | Strawberry Yuzu-Lime | Passionfruit | Banana-Basil	3,50
CHEESE SELECTION OF LOCAL PRODUCTS with grapes, fruitbread and chutneys	19,50
KAISERSCHMARRN FOR 2 PERSONS with plum roaster and apple puree	29.00

To accompany:

2013 BEERENAUSLESE „SW“ **AUSTRIAN WINE** **WEINGUT HEINZ VELICH**	0,05L | 8,50

DEAR GUESTS,
IF YOU ARE AFFECTED BY ALLERGIES, PLEASE CONTACT OUR SERVICE. HE WILL BE HAPPY TO GIVE YOU EXPERT INFORMATION OR HAND YOU OUR CARD WITH THE DESIGNATED ALLERGENIC INGREDIENTS.