

Soups

Pancake soup	A1,A3,A7,A9	5.90€
Ettal beer prezel soup with cheese	A1,A3,A7,A9	5.90€
Bavarian liver dumpling soup	A1,A3,A9	6.80€
Hungarian goulash soup ² with bread	A1,A9	7.20€

Salads

Mixed salad	A9, A10	6.80€
Mixed salad "chef's special"	A6,A9,A10	19.50€
Lettuce with tomatoes, fresh herbs, corn onions and fried stripes of poultry		
Smoked salmon tartar	A1,A3,A4,A10,A12	16.80€
with a basil horseradish sauce, Borettane onions capers and baguette		
Slices of marinated prime boiled veal	A1,A3,A4,A10,A12	16.80€
with basil tuna cream, Borettane onions capers and garlic baguette		

Vegetarian dishes

Roasted potato and bread dumplings	A1,A3,A7,A9,A10	14.50€
with onions, rocket, egg and green salad		
"Klosterspätzle"	A1,A3,A7,A9,A10	14.90€
egg noodles with monastery cheese, spring onions and green salad		
"Kaiserschmarrn" (sugared pancake with raisins) ³	A1,A3,A7	15.90€
Omelette cut up into pieces, with raisins and apple sauce or vanilla ice cream		
<i>(Please note that the preparation time is approx. 20 minutes)</i>		
Vegetarian Burger ^{2,5}	A1,A3,A7	21.90€
Burger with sheep's cheese, artichoke cream, olive tapenade tomato, honey onion and rocket		
baked potato wedges and cocktail cream		

Kitchen open from 11.30 am to 8.30 pm (small menu from 2 pm to 5.30pm)

Menu changes are charged extra 1.00 € ketchup and mayonnaise each 0.30€

Meat dishes

Bavarian roast pork ^{2,5}	A1,A3,A7,A9,A12	17.80€
with dark beer sauce, potato and bread dumpling, coleslaw and bacon		
Breaded pork escalope “Schnitzel”	A1,A3,A7,A13	17.80€
with potato salad, seed oil and cranberries		
Boiled fillet of beef	A1,A7,A9	20.50€
with horseradish apple sauce leek-carrot vegetables and parsley potatoes		
„Ammertal farm plate“	A1,A3,A7,A9	19.90€
roast pork, smoked pork and fried sausage gravy redish and Sauerkraut (white cabbage with bacon),bread dumpling		
“Ludwig der Bayer” burger (250g)	A1,A3,A7,A9,A12	22.90€
beef pattie, bacon, onions, cucumber, tomato and lettuce pepper relish, selery mayonnaise and wedges		
Sliced turkey tagliata ^{4,7,11}	A1,A6,A7	23.50€
On rocket, parmesan, celery and half dried tomatoes baked potato with quark with pices of pineapple		
Cordon bleu „Monastery-Style“ ^{4,7}	A1,A3,A7,A10	22.80€
Pork escalope filled with ham and cheese, french fries and cranberries		
Ammertaler Deer Stew ^{2,3,11}	A1,A3,A7,A9	25.80€
in cranberry-juniper-sauce, mushrooms pumpkin strudel and pickled plumps		
Fried beef loin with fried onions (220g)	A1,A7,A9,A10	28.90€
with fried potatoes and mixed salad		
“Lady steak” (160g)	A1,A3,A7,A9,A10	23.50 €
Local beef steak on toasted farmhouse bread artichoke cream, cocktail sauce, herbal butter and mixed salad		
„Monastery Platter“	A7,A9,A10,A12	32.90€
Grilled beef loin, pork and turkey, herbal butter beans wrapped in bacon and, baked potaot with garlic parsley dip		

Kitchen open from 11.30 am to 8.30 pm (small menu from 2 pm to 5.30pm)

Menu changes are charged extra 1.00 € ketchup and mayonnaise each 0.30€

Vegan, gluten free, lactose-free

Chickpea date ragout (oriental)	A5,A8,6	19.90€
olives, mixed vegetables and vegan cheese		

For our senior guests

“Kaiserschmarrn” (sugared pancake with raisins) ³	A1,A3,A7	13.90€
Omelette cut up into pieces, with raisins and apple sauce or vanilla ice cream		

(Please note that the preparation time is approx. 20 minutes)

Bavarian roast pork ^{2,5}	A1,A7,A9,A12	15.80€
with dark beer sauce, potato dumpling and coleslaw with bacon		

Boiled fillet of beef	A1,A7,A9	18.50€
with horseradish apple sauce, leek-carrot vegetables and parsley potatoes		

Fish dishes

Grilled pikeperch with almond butter	A4,A7,A8,A9,A10	26.90€
with parsley potatoes and green side salad		

Grilled salmon trout fillet	A2,A4	28.90€
fried with garden herbs on mediterranean vegetables lime risotto and pepper cream		

Sausages

2 original Bavarian veal sausages ^{4,7,11}	A1	8.50€
with sweet mustard and pretzel		

2 pairs of „Wiener Würstl“ ^{4,7,10}	A1	8.80€
with mustard and pretzel		

3 pieces of grilled pork sausages ^{4,7,10}	A1	12.90€
with sauerkraut (white cabbage), mustard and bread		

Kitchen open from 11.30 am to 8.30 pm (small menu from 2 pm to 5.30pm)

Menu changes are charged extra 1.00 € ketchup and mayonnaise each 0.30€

For our little guests

Obelix ^{2,3} one potato dumpling with gravy	A9,A12	4.90€
Mickey Mouse egg noodles with gravy	A1,A3,A9	4.90€
Pumuckel ¹¹ french fries with ketchup		4.90€
Asterix ^{3,11} a small breaded pork escalope (Schnitzel) with french fries and ketchup	A1,A3	8.50€

Snacks and cheese

„Obazda“ (Bavarian cheese delicacy) with onion slices and bread	A1,A7	11.90€
Sausage salad (cold) ^{4,11} with lyoner, tomatoes, cucumber, egg, cheese and chive, served with bread	A1,A3,A9,A10	12.90€
Cold roast ³ with fresh horseradish, egg and gherkin butter and bread	A1,A3,A7	11.90€
Ettal bacon and ham plate ³ finely garnished with horseradish, butter and farmhouse bread	A1,A7	14.50€
Bavarian snack plate ^{2,3,7,11} smoked bacon, cooked ham, salami, salami sausage, cold roast, garnish, obazda, cheese, egg, butter and 2 slices monastery bread	A1,A3,A7	16.90€

(for each additional slice of bread we charge €0.80)

Kitchen open from 11.30 am to 8.30 pm (small menu from 2 pm to 5.30pm)

Menu changes are charged extra 1.00 € ketchup and mayonnaise each 0.30€

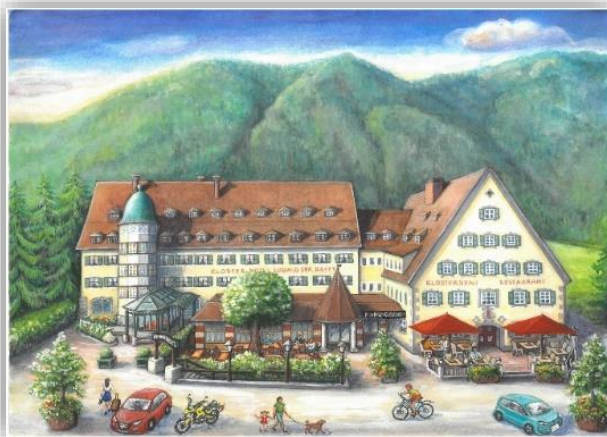
Dessert

Mixed ice cream (3 scoops) ^{1,8,11}	A3,A7	6.50€
Mixed ice cream with cream ^{1,8,11}	A3,A7	7.50€
Tartufo limoncello ice cream with fruits and whipped cream	A1,A3,A7	10.50€
Yogurt mousse with apricot and blueberry sauce and fresh fruits	A3,A9	9,60 €

Cakes

Please ask our staff for the daily selection

Cakes from our own pastry ^{1,3,7}		4.40€
Cream cakes from our own pastry ^{1,3,7}		4.70€
Apple strudel ^{1,8,11} with vanilla ice cream/whipped cream or vanilla sauce	A1,A3,A7	7.50€
Cheesecake strudel ³ with vanilla ice cream/whipped cream or vanilla sauce	A1,A7	7.50€



Deklaration der Inhaltsstoffe

1) Farbstoff 2) mit Konservierungsstoff 3) Antioxidationsmittel 4) mit Geschmacksverstärker 5) geschwefelt 6) geschwärzt 7) mit Phosphat 8) mit Milcheiweiß 9) koffeinhaltig 10) chininhaltig 11) mit Süßungsmittel 12) enthält eine Phenylalaninquelle 13) gewachst 14) mit Taurin

Kitchen open from 11.30 am to 8.30 pm (small menu from 2 pm to 5.30pm)
Menu changes are charged extra 1.00 € ketchup and mayonnaise each 0.30€

Hot drinks

Cup of coffee ⁹	3.00€
Cup of decaffeinated coffee	3.00€
Portion of coffee ⁹	4.00€
Portion of decaffeinated coffee	4.00€
Espresso ⁹	2.40€
Cappuccino ⁹	3.60€
Pot of milk coffee ⁹	4.00€
Latte Macchiato ⁹	4.30€
Glas of tea	2.90€
Pot of drinking chocolate	3.90€

Alkoholfreie Getränke (alcohol free)

Adelholzener Mineral water	0,25 l	3,10 €
<i>classic</i>	0,50 l	4,80 €
	0,75 l	6,30 €
Adelholzener Mineral water	0,25 l	3,10 €
<i>still</i>	0,50 l	4,80 €
	0,75 l	6,30 €
Juice "Rauch"	0,20 l	3,50 €
<i>Apple, currant, orange, apricot</i>		
Juice spritzer (juice mixed with water)	0,5 l	4,50 €
<i>Apple, currant, maracuja, orange, apricot</i>		
Juice spritzer (juice mixed with water)	0,3 l	3,80 €
<i>Apple, currant, maracuja</i>		
Elderflower spritzer	0,5 l	4,40 €
Adelholzener Bio rhubarb spritzer	0,5 l	4,70 €
Cola-Mix	0,5 l	4,30 €
Zitronenlimonade	0,5 l	4,10 €
Schweppes Bitter Lemon	0,2 l	3,40 €
Coca Cola	0,33 l	3,70 €
Coca Cola zero	0,33 l	3,70 €
Fanta	0,33 l	3,70 €

Kitchen open from 11.30 am to 8.30 pm (small menu from 2 pm to 5.30pm)

Menu changes are charged extra 1.00 € ketchup and mayonnaise each 0.30€

Ettaler Liköre und Spirituosen

Ettaler forest raspberry	40 %	2 cl	5.40€
Ettaler Gin „1596“	40 %	2 cl	5.90€
Ettaler monastery spirit	40 %	2 cl	3.10€
– „Ettaler Mandl“, clear –			
Ettaler monastery liqueur	42 %	2 cl	3.10€
– „The Green“, harshly –			
Ettaler monastery liqueur	40 %	2 cl	3.10€
– „The Yellow“, balmy-			
Ettaler monastery liqueur	25 %	2 cl	3.10€
– „The red“, Blueberry (balmy) –			
Ettaler bitter	45 %	2 cl	3.10€
Ammergauer Heulikör (hayliqueur)	38 %	2 cl	3.10€
Ettaler Gin „1596“ Tonic			7.90€
Aperol Spritz			6.90€
Hugo			6.90€

Allergene

- A1 glutenhaltiges Getreide (Weizen, Gerste, Roggen, Hafer, Dinkel, etc.)
- A2 Krebstiere
- A3 Eier
- A4 Fisch
- A5 Erdnüsse
- A6 Soja
- A7 Milch (einschließlich Laktose)
- A8 Schalenfrüchte (Mandel, Haselnuss, Walnuss, Cashewnuss, Pecanuss, Paranuss, Pistazie, Macadamianuss, Queenslandnuss)
- A9 Sellerie
- A10 Senf
- A11 Sesamsamen
- A12 Schwefeldioxid (bzw. Sulfite ab 10mg/kg oder 10mg/l)
- A13 Lupine
- A14 Weichtiere

Please ask our staff for more details.

Kitchen open from 11.30 am to 8.30 pm (small menu from 2 pm to 5.30pm)

Menu changes are charged extra 1.00 € ketchup and mayonnaise each 0.30€