

ALM GRILL

STARTERS

Foamy coconut pumpkin soup ^o	8,50	
baked pumpkin ~ baked goat cheese ~ pumpkin seed breading ~ seed oil (optional vegan ✓)		
Homemade focaccia ^{A/G}	9,50	
whipped nut butter ~ extra virgin olive oil ~ sea salt flakes		
Homemade pickled seasonal vegetables ^{G/M/N/O}	9,50	
potato cream ~ munich cress		
In addition: Parma ham from the Berkel slicer machine.....		6,50
Norwegian salmon - mild marinated & flamed ^{D/G/M/N/O}	15,50	
pickled red & yellow beetroot ~ buttermilk-activated-charcoal-oil-emulsion		
Beef tatar ^{A/C/G/M}	21,50	
confit egg yolk ~ bread crisps ~ truffle mayonnaise		

SALAD

✓ Alm salad ^{E/M} - small / large.....	6,00 12,00	
lettuce ~ carrot ~ cucumber ~ tomato ~ radish ~ roasted seeds ~ house dressing		
Caesar salad ^{A/C/G/M}	16,50	
romaine hearts ~ grana padano ~ croutons ~ caesar dressing ~ bread crisps		
In addition: 200g grilled corn chicken breast.....		8,50
Fig-goat-salad ^{E/G/M}	14,50	
lettuce ~ fresh figs ~ roasted cashews ~ caramelised goat cheese ~ figmustard-dressing		

ALM BURGER^{A/C/G/L/M/N}

24,50

2 x 80 g smashed beef patties ~ mountain cheese ~ lettuce ~ tomato
melted onions ~ burger sauce ~ pickles ~ brioche bun ~
skin-on fries

BAVARIAN

Wiener Schnitzel from milk-fed calf ^{A/C/G}	28,50
homemade lukewarm potato-cucumber-salad ~ wild cranberries	
Parsdorf pork Schnitzel ^{A/C/G/M}	19,50
horseradish-mustard-breading ~ roast potatoes ~ wild cranberries	
Onion beef roast ^{A/F/G/L/O}	29,90
melted onions ~ fried onions ~ port wine jus ~ roast potatoes glazed seasonal vegetables	
Norwegian salmon fillet ^{A/D/G/L/O}	26,50
saffron risotto ~ grilled wild broccoli	

VEGGIE

Cheese spinach-spaetzle ^{A/C/G}	15,50
baby spinach ~ Tegernsee mountain cheese ~ melted onions fried onions	
✓ Fresh Tagliarini Aglio e Olio 2.0 ^A	15,50
courgette- & pumpkin pasta ~ garlic ~ chilli ~ pumpkin seed gremolata ~ wild herbs	

DESSERT

Crème Brûlée ^{A/C/G/H}	12,50
chocolate ice cream	
Oven-fresh Topfenschmarrn.....	14,50
(preparation time approx. 20 min.) ^{A/C/G/H} Homemade apple compote ~ plum roaster ~ vanilla ice cream	
Chocolate soufflé ^{A/C/G/E/H}	13,50
vanilla ice cream ~ cherries ^Z	
Cheese selection ^{A/G/H}	15,50
fig mustard ~ fresh bread	
Scoop of ice cream or sorbet ^{C/G}	3,50
changing flavours	

All prices are in EUR and include VAT and service charge. Weight specifications refer to the initial weight. If you have an allergy, please contact our service team to rule out any possible contamination. Allergens: (A) gluten/cereals, (B) crustaceans, (C) egg, (D) fish, (E) peanuts, (F) soya, (G) lactose, (H) nuts, (L) celery, (M) mustard, (N) sesame, (O) sulphur dioxide and sulphides, (P) lupins, (R) molluscs and snails, (Z) with alcohol

✓ vegan