

ASAM

SCHLÖSSL

OPENING HOURS

Monday through Thursday:

open from 4:30 p.m. to 11 p.m.

Kitchen open from 5 p.m. to 9:30 p.m.

Friday through Sunday and public holidays:

open from 11:30 a.m. to 11 p.m.

Kitchen open from midday to 9:30 p.m.





ASAM

SCHLÖSSL

DISHES



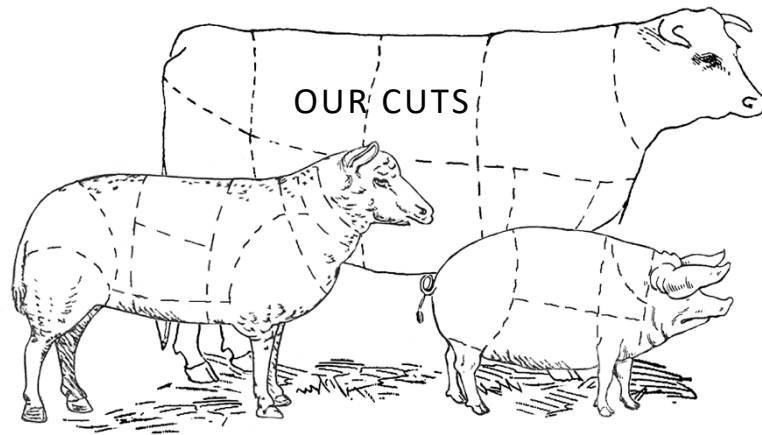
STRAIGHT FROM THE BIG GREEN EGG - THE CERAMIC CHARCOAL GRILL



The idea behind the Big Green Egg is thousands of years old. People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

For Shane, the Big Green Egg has become an indispensable element of his signature style. There are two XXL Big Green Eggs fired-up almost around the clock in the custom-built Asam Schössl grill kitchen.

Shane's motto: Master the fire or it will master you.



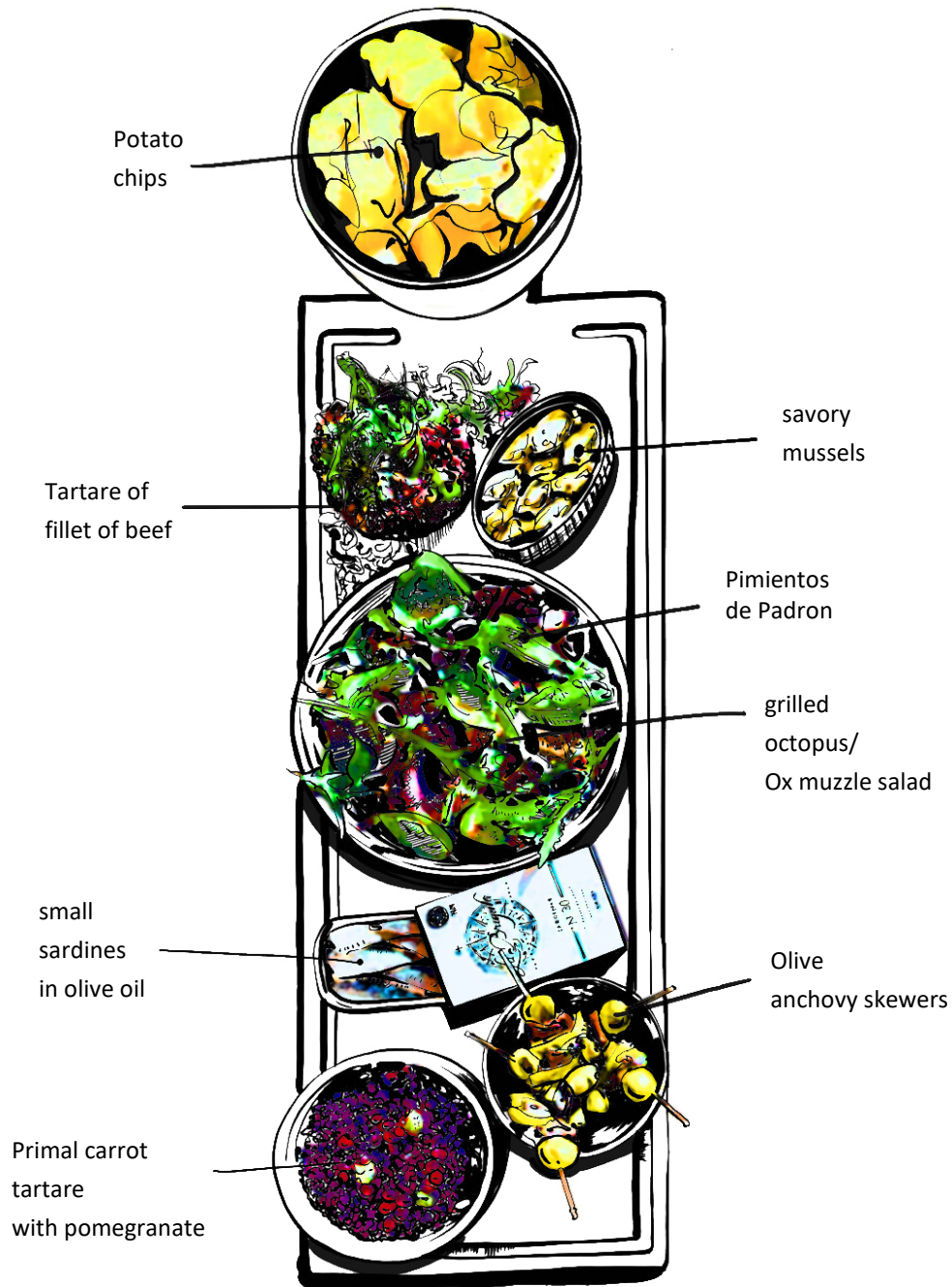
	EUR
Beef tenderloin (250g)	50
Irish salt pork loin of lamb (300g)	40
Rib-eye (300g) – dry aged, Bavarian free-range beef	35
US Nebraska BBQ Short Rib <small>i,k,m,8,3</small>	35
Tomahawk (1200 g) - dry aged for two people	90
Porterhouse (1kg) – dry aged, for two people	95
Wagyu Flank Steak Australia (1kg), for two to four people	120
Grilled scampi (350g) with pimientos de padrón and Café de Paris butter	45

Savoury lamb from the Polting Estate, served traditionally in a pan
WHOLE LAMB SHOULDER FROM THE CHARCOAL GRILL
 served with a roasted green-bean medley, rosemary potatoes, seasonal vegetables
 and a side of Shane's special BBQ Sauce g,i,k,m,8,3 **for two to four people** **105**

SIDES	EUR	SAUCES	EUR
French fries	7	Café de Paris butter <small>d,m,g,k</small>	4
Potato salad <small>i,k</small>	7	Schlössl BBQ Sauce <small>i,k,m,8,3</small>	4
Pimientos de Padrón	7	Red wine jus <small>a,l</small>	4
Oven vegetables	7	Sour horseradish cream <small>g</small>	4
Sautéed leaf spinach <small>g</small>	7		
Jacket potato with sour horseradish cream <small>g,k</small>	9		



SCHLÖSSL SHARING BRETTL



Sitting together at the table, talking, laughing and sharing a meal with great people. Enjoy.

Our Schlössl Sharing Brettl is available from five people (€20 / person).
It's the ideal start to culinary bliss.



LITTLE BAVARIAN SPECIALTIES

	EUR
Obatzter (Traditional Bavarian cheese spread) served with red onions and an oven-fresh pretzel <small>a1, g</small>	8
A pair of Munich's traditional White Sausages served with sweet mustard and an oven-fresh pretzel <small>a1,k,4,8</small> (from 11:30 a.m. until 1 p.m.)	6
Oven-fresh pretzel <small>a1</small>	2
Bread basket <small>a1,a2</small>	3

OUR SCHLÖSSL STARTERS

SCHLÖSSL-SALAD 'Fruits of the earth' Pickled beetroot, cauliflower, radish, wax beans, horseradish, romaine and watercress	19
Bavarian burrata with baked tomatoes, rocket, basil pesto and tomato vinaigrette <small>g,h8</small>	16
Beef tartare (200g) with oven-dried tomatoes, watercress and freshly grated horseradish, served with roasted farmhouse bread <small>a1,a2,a3,g,i,k,m,3,8</small>	26
Grilled octopus on 'spicy' ox muzzle salad with brown bread croutons and rocket leaves <small>a1,a2,g,i,k,m,o,2,3,11</small>	28
Tartare from purple (wild heirloom) carrots (vegan) with pomegranate, sumac, avocado and wasabi cream and Yuzu dressing <small>f,g,k,i,m,1,2,3,4,8</small>	18
Styrian-style beef salad with beans, sliced apple, caramelised pumpkin seeds, watercress and Styrian pumpkin-seed oil <small>g,i,k,m</small>	16
Mixed salad <small>i,k,m,2,3,6</small>	small 6 large 8



ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
Grilled sweetcorn breast suprême with braised romaine hearts, kumquat, sautéed cauliflower vegetables with orange tarragon foam _{g,k}	27
SHANE'S SURF AND TURF	
Beef tenderloin (120g) and king prawns fresh from the Big Green Egg with Pimientos de Padrón, crispy french fries and Café de Paris-butter _{d,m,g,k}	45
LADIES CUT (120g)	70
GENTLEMENS CUT (250g)	32
Ox short rib braised in red wine sauce, with market vegetables and potato-leek purée _{c,g,i,k,6}	32
Grilled boiled beef with roasted onion jus, market vegetables and rosemary potatoes _{a,i,k}	24
Venison sugo with gnocchi made from soft pretzel bread and grated parmesan _{g,a,c}	17
Asam Prime Beef Burger with ox heart tomato, romaine lettuce and Schlössl BBQ sauce _{a1,a2,g,i,k,m,8,3}	27
Meatball made from game meat with red cabbage, oven vegetables and potato dumplings in game jus _{a,f,fg,l}	19
Oven-fresh crispy roast pork with dark-beer sauce, potato dumplings and coleslaw _{a1,a3,f,i,m,2,3,5,6}	16
	smaller serving
Escalope oft he Vienna style (veal) pan-fried in clarified butter, served with wild cranberries and your choice of oven roast potatoes, potato and endive salad or crispy french fries _{a1,c,g,i,k,m,2,3}	30
	smaller serving
	23



FISH

	EUR
Grilled fjord salmon and scampi on sautéed shimeji shiitake mushrooms with young spinach in miso broth <small>d,i,a,e</small>	28
Fried skrei (cod) with wild garlic spaetzle, baked tomatoes and crustacean foam <small>a,c,g,d</small>	32

SOUPS

Wild garlic cream soup with potato crisps <small>a,g</small>	8
Lobster bisque with prawns, leek, and tarragon <small>b,d,g,i,m</small>	12
Beef bouillon with pancake strips <small>a1,c,i,g,k</small>	7

VEGETARIAN / VEGAN

"Schlutzkrapfen" ravioli filled with potatoes, sour cream and chives stirred in brown butter, with grated parmesan and a small salad <small>a1,a3,c,g,i,k,m,8,3</small>	22
Schlössl gnocchi made from soft pretzel bread, served with Pimientos de Padrón, tomato butter sauce and freshly grated parmesan cheese <small>a1,c,g,i,k</small>	18
Half braised Chinese cabbage from the grill with chimichurri and fresh coriander	25
Asian "Soba" noodles with white shimeji shiitake mushrooms in chestnut miso broth with snow peas, leek, spinach and edamame <small>a,e,f,g,i</small>	27
Grilled stuffed aubergine with shiitake teriyaki, wild broccoli and snow peas and young leek (vegan) <small>e,l,m,5,g,i,k,f</small>	25
Schlössl wild garlic spaetzle with gorgonzola, baked tomatoes and small salad <small>a,c,g</small>	24



KIDS' MENU

	EUR
Fried chicken with french fries <small>a1,c,g</small>	14
Noodels with butter and parmesan cheese <small>a1,g</small>	9
Spätzle (Bavarian macaroni) with gravy <small>a1,a3,c,g,i,m,6</small>	9
Mashed potatoes <small>g</small>	7
Potato dumpling with gravy <small>a1,a3,c,g,i,m,6</small>	7
Gnocchi made from soft pretzel bread with tomato sauce <small>a1,c,g,ik</small>	10
Pinsa Margherita (elongated pizza) <small>a,i,g</small>	9
Nutella pancakes <small>h,g,a,c</small>	9





DESSERTS

	EUR
Apple strudel with vanilla ice cream <small>a1,c,f,g,8,k2</small>	10
Chocolate tonka slice with pickled pears and dried figs <small>a1,c,f,g,h1,7,e,h1,k,i,n,m</small>	14
Iced white chocolate with rhubarb and raspberry compote <small>a,e,g,h</small>	14

DESSERT WINE RECOMMENDATION

Molly Malone dessert wine	
Welschriesling & Weißburgunder 0,1l	9

ASAM SCHLÖSSL ICE CREAM

Delicious ice cream from the dairy farm on the banks of Lake Starnberg

- White chocolate a1,c,f,g,8 · Raspberry (sorbet)
- Vanilla a1,c,f,g,8
- Chocolate a1,c,f,g,8
- Pistachio a1,c,f,g,8

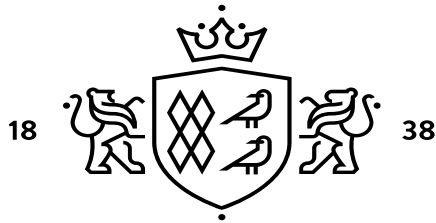
per KING-SIZED scoop 5

HOUSEMADE CAKE SPECIALITIES

It's highly worthwhile to take a look into our cake cabinet!
There you will find seasonal baked specialties and classics du jour.

All baked goods may contain traces of nuts.





ASAM

SCHLÖSSL

BEVERAGES



NON-ALCOHOLIC DRINKS

		EUR
HOMEMADE LEMONADES		
Asams Garden	0,4 l	7.50
<i>Lime, elderberry, mint, ginger, lemonade, tonic</i> 3,14		
Rhabarber-Erdbeer-Lemonade	0,4 l	7.50
<i>Rhubarb, strawberry, soda, basil</i>		
COKE & CO.		
Coca-Cola 1,13	0,2 l	3.90
Schweppes Tonic Water 14	0,2 l	3.80
Schweppes Bitter Lemon 3,14	0,2 l	3.80
Zitronenlimonade	0,4 l	3.90
Cola-Mix 1, 3, 9	0,4 l	3.90
WATER		
Schlössl-Wasser	1,0 l (Karaffe)	7.50
<i>our sparkling table water</i>		
Adelholzener Alpenquellen Classic	0,25 l	3.50
<i>sparkling / still</i>		
	0,75 l	8.00
SECTORS & NEKTAR		
Orange juice, apple juice, blackcurrant nectar	0,2 l	4.00
Orange, apple, blackcurrant, elderberry or rhubarb spritzer	0,4 l	5.00



BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

		EUR
FRISCH GEZAPFTES		
Augustiner Lagerbier hell ^{a3}	0,5 l	4.50
Radler ^{a3,2,8}	0,5 l	4.50
Augustiner Edelstoff ^{a3}	0,5 l	4.50
AUS DER FLASCHE		
Augustiner Pils ^{a3}	0,33 l	3.90
Augustiner Alkoholfrei ^{a3}	0,5 l	4.50
Augustiner Dunkel ^{a3}	0,5 l	4.50
Augustiner Weißbier mit Hefe ^{a1, a3}	0,5 l	4.90
Ruß ^{a1,a3,2}	0,5 l	4.90
WEITERE BIERSORTEN		
König Ludwig alkoholfreies Weißbier ^{a1, a3}	0,5 l	4.90
König Ludwig Weißbier Dunkel ^{a1, a3}	0,5 l	4.90
König Ludwig leichtes Weißbier ^{a1,a3}	0,5 l	4.90



HOT BEVERAGES



	EUR
KAFFEE	
Tasse Kaffee	3.90
Espresso	3.20
Espresso Macchiato _g	3.70
Espresso doppio	5.90
Cappuccino _g	4.70
Latte Macchiato _g	5.30
Milchkaffee _g	5.50
Heiße Schokolade _g	5.00



EUR

TEA SPECIALITIES

We serve exclusive tea from the wonderful Teegalerie München.

Tea in a glass mug

6.50

Asam Schlössl-Tee Bio

Finest blend from renowned Assam gardens

full-bodied and malty in flavour, with fine notes of orange and vanilla. (3 Minuten)

Darjeeling Himalaya Royal

The best fine tart first flush combined with spicy second flush parts
aromatic-nutty flavour. *(2-3 Minuten)*

Asams White Champagne

White tea, rosehip, sour cherry and passion fruit

An exquisite composition of delicate tea and tropical fruit. (1-2 Minuten)

Isarflimmern

The idea for this refreshingly gentle blend of local herbs and a pinch of wanderlust was born during a walk along the Isar floodplains.

Mixture of local herbs and a pinch of wanderlust. (5 Minuten)

Rhabarber-Spritz

Once a Chinese immigrant, rhubarb has long since established itself in the European star cuisine.

Savour this beguilingly fruity and low-acid refreshment. (5 Minuten)

Asams Früchtezauber

Apple, grapes, carrot, hibiscus, beetroot, orange and schisandra berry

A fantastic blend of blood orange and the intense sweetness of the Schisandra berry. (10 minutes)



APERITIF

		EUR
ASAM 'Gabry' Spumante Brut Rosé, Veneto <i>Juicy fruit, flavour reminiscent of strawberries, raspberries and violets</i>	0.1 l	7.50
NINO 55 Spumante DOC BIO <i>Passerina, approx. 10 months Charmat</i>	0.1 l	6
Asam Spritz <i>Lillet rosé, Pampelle, Prosecco, soda, grapefruit 1</i>	0.25 l	11.50
Aperol Spritz <i>Sparkling wine, soda, Aperol, orange</i>	0.25 l	10.50
Hugo <i>Sparkling wine, soda, elderflower syrup, mint, lime</i>	0.25 l	10.50
Vermouth tonic <i>Red vermouth, Schweppes tonic, orange zest 140</i>	0.25 l	10.50
Wine spritzer white / red	0.2 l	6.50



CHAMPAGNER & CREMANT

		EUR
Moët Impérial blanc Pinot Noir, Pinot Meunier, Chardonnay	0,75l	105
Moët Rosé Imperial Pinot Noir, Pinot Meunier, Chardonnay	0,75l	115
Ruinart brut Pinot Noir, Pinot Meunier, Chardonnay	0,75l	140
Ruinart Rosé Pinot Noir, Pinot Meunier, Chardonnay	0,75l	160
Bouvet Ladubay Tresor Cremant Rosé Saumur Brut Cabernet Franc	0,75l	57
Bouvet Ladubay Tresor Cremant de Loire Saumur Brut Chenin Blanc, Chardonnay	0,75l	59



WINE BY THE GLASS

EUR

OPEN WHITE WINES

ASAM white Cuvée aus Müller-Thurgau, Riesling, Silvaner

2022 Franken 0,2 l 8

Delicately fruity, juicy, fine flavour 0,75 l 29

DIVINO, Silvaner

2022, Franken 0,2 l 8

Aroma of ripe pears and apples, delicately spicy coriander notes 0,75 l 29

Cantina Pilandro, Terre Crea, Lugana

2023, Lombardei DOC 0,2 l 9

Fresh, full-bodied palate, slightly mineral on the finish 0,75 l 32

Künstler, Riesling

2023, QW Rheingau 0,2 l 9

Intense green apple, fine peach 1,00 l 44

Markus Huber, "Vision Organic", Grüner Veltliner

2023, Traisental 0,2 l 9,50

Delicate and light, stimulating acidity 0,75 l 34

Weingut Niklas, „Doxs“, Sauvignon Blanc

2023, Alto Adige 0,2 l 11

Full-bodied, mineral, harmonious 0,75 l 44

Paul Prieur et Fils, Sancerre Blanc

2022, Loire 0,2 l 14

Fresh fruit, fine flavour, animating finish 0,75 l 49



EUR

OPEN ROSÉ WINES

Künstler, INSPIRATION Pinot Noir Rosé

2023, QW Rheingau 0,2 l 10.50

Intense flavours of strawberries, raspberries and cherries 0,75 l 37

OPEN RED WINES

ASAM red

Cuvée aus Cabernet Sauvignon, Merlot und Satin Noir 0,2 l 9

2020, QW Pfalz 0,75 l 32

Delicate fruit, harmonious spiciness, round tannins

Josef Igler „Classic“

Cuvée aus Blaufränkisch, Zweigelt und St. Laurent 0,2 l 11

2019, QW Burgenland 0,75 l 39

Fruity cherry, ripe tannins, fresh acidity

Weingut Kopp, „Roter Porphy“ Spätburgunder

0,2 l 11

2020, QW Baden 0,75 l 40

Fruity, pronounced herbal flavour, subtly smoky

Simona Maier, "Rote Liebe"

Spätburgunder und Cabernet Sauvignon 0,2 l 11

2019, QW Baden 0,75 l 40

Spicy fruit, smoky, subtle tannin

Azienda Agricola Pilandro, Barbera

0,2 l 14

2019, Lombardei 0,75 l 44

The ageing in tonneaux gives body and character, ruby red, cherry, blackberry



WHITE WINE BY THE BOTTLE

EUR / 0,75 l

GERMANY

von Winning, „Win Win“, 2022, Pfalz Riesling <i>Balanced, elegant, citrus fruits such as lemon and lime</i>	39
Künstler, 2023, Rheingau Riesling <i>Crisp and fresh, with a scent of lemon zest and apricot</i>	44
Künstler, Kalkstein, 2023, Rheingau Chardonnay <i>Soft acidity and delicate flavours of yellow apple, quince, pear and vanilla</i>	49
Von Racknitz, Alte Reben, 2013, Nahe Riesling <i>Intense flavours of white peach, papaya and lime blossom, enormous minerality</i>	57
von Winning, „Royale“, 2022, Pfalz Weißburgunder <i>Aromas of pear and quince with a fine creaminess and freshness</i>	37
Weingut Fröhlich, Escherndorfer Lump, 2022, Franken Silvaner <i>Herbal, spicy, with notes of apple and pear, a real Franconian.</i>	32
Künstler, INSPIRATION Blanc, 2022, Rheingau Riesling & Rivaner <i>Flavours of green apple, peach and lime, fine acidity structure</i>	35
Dr. Heger, Achkarren Schlossberg GG, 2021, Baden Grauburgunder <i>Flavours of white peach, ripe pineapple, lemon balm, attractive acidity, creaminess</i>	71



EUR / 0,75 l

AUSTRIA

Markus Huber, „Vision Organic“, 2023, Traisental Grüner Veltliner <i>Very delicate and light, stimulating acidity</i>	34
Gross & Gross, Jakobi, 2023, Südsteiermark Sauvignon Blanc <i>Ripe, yellow fruits such as apple and quince, juicy-fresh acidity</i>	39
Martin Pasler, Leithaberg Reserve Henneberg, 2022, Burgenland Chardonnay <i>Creamy, full-bodied, mineral</i>	45
Weingut Knoll, Ried Kreutles Smaragd, 2023, Wachau Grüner Veltliner <i>Fine spicy herbal notes, apricot, ripe apple, elegant texture</i>	74
Weingut Knoll, Loibner Federspiel, 2022, Wachau Riesling <i>Fruity, mineral</i>	74
Weingut Bernhard Ott, „Fass 4“, 2023, Wagram Grüner Veltliner <i>Pale yellow-green, silver reflections, delicate apple flavour, mango and honeydew melon, well-integrated acidity, good length</i>	Magnum 1,5l 120



FRANCE

Jean-Marc Brocard, 2023, Chablis
Chardonnay
Delicate acidity, elegant, pronounced minerality 41

Paul Prieur et Fils, Sancerre Blanc, 2022, Loire
Sauvignon Blanc
Fresh fruit, fine flavour, animating finish 59

Domaine Serge Dagueneau, Pouilly Fumé, 2023, Loire
Sauvignon Blanc
Exotic, fruity, nuances of grapefruit, minerality 64

ITALY

Cantina Orsaria, Friulano Collico Bianco, 2020, Friaul
Friulano
Aromatic with a slightly spicy background, fruity with light honey notes 34

Cantina Pilandro, Arilica Lugana DOC, 2020, Lombardei
Trebiano di Soave
Delicate fruit, delicate herbal flavour, fresh acidity 56

Cantina Marco Cecchini, Friuli Bianco DOC, 2020, Friaul
Pinot Bianco
Full-bodied, perfect balance between structure, fullness, fruit, acidity and elegance 65

Ansitz Waldgries, "Myra", 2021, Südtirol
Sauvignon Blanc
Complex, mineral, spicy finish 49



RED WINE BY THE BOTTLE

EUR / 0,75 l

GERMANY

Weingut Kopp, „Roter Porphy“, 2020, Baden Spätburgunder <i>Fruity, pronounced herbal flavour, subtly smoky</i>	44
Weingut Rieger „Padaberc“, 2020, Baden Merlot & Cabernet Sauvignon <i>Silky texture, balanced tannins, ripe fruit, long finish</i>	59
August Kessler „Pinot Noir“, 2015, Rheingau Spätburgunder <i>Fine flavour, juicy cherries</i>	67
Weingut Gutzler, Morstein VDP.Grosse Lage, 2019, Rheinhessen Spätburgunder <i>Strawberry, ripe sour cherry on the finish, fresh herbs and tobacco flavours, fine & juicy</i>	110

AUSTRIA

Josef Igler, „Maximus“, 2020, Mittelburgenland Cuvée aus Blaufränkisch, Cabernet Sauvignon und Merlot <i>Cherry fruit, pronounced spice, ripe tannins</i>	41
Martin Pasler, 2020, Burgenland Zweigelt <i>Full-bodied wine with a mild spiciness and flavours of sour cherry and plum</i>	39
Claus Preisinger, "Heideboden", 2022, Burgenland Zweigelt, Blaufränkisch, Merlot <i>Savoury & spicy, juicy, silky & aromatic</i>	49
Birgit Braunstein, Leithaberg „Puffin“, 2013, Burgenland Blaufränkisch <i>Tart fruitiness paired with a distinctive flavour</i>	59



ITALY	EUR / 0,75 l
Cascina Chicco „Granera Alta“, 2021, Piemont Barbera d’Alba <i>Juicy fruit, earthy, delicately spicy finish</i>	41
Vinosia, Primitivo Orus, 2022, Apulien Primitivo <i>Plum and fresh fig, date and a tiny touch of milk chocolate</i>	43
Paolo Cottini, Amarone della Valpolicella, 2018, Venetien Corvina, Corvinone, Rondinella <i>Intense bouquet of ripe fruit, cherries and spicy notes of cocoa and tobacco</i>	148
FRANCE	
Domaine du Coste Chaude, Visan "La Rocaille", 2019, Rhône Grenache, Syrah <i>Chocolatey, complex, harmonious</i>	41
Château Saint-Aubin, Médoc Cru Bourgeois, 2020, Bordeaux <i>Fruity, full-bodied, peppery</i>	49
Famille Pierre Gaillard, Saint-Joseph Rouge, 2021, Rhône Syrah <i>Peppery fruit, iron note, animating minerality</i>	54
René Bouvier, Bourgogne Rouge, 2021, Burgund Pinot Noir <i>Pleasant balance between fruit and wood, good drinking flow</i>	81
Château Poesia, Grand Cru, 2019, Bordeaux Merlot & Cabernet Franc <i>Voluminous and powerful with notes of coffee, cassis, wild raspberry and mulberry</i>	109
Château Sanctus, Grand Cru, 2004, Saint-Émilien Bordeaux Magnum 1,5l <i>Dark ruby red colour, red berries and some mint on the nose, dense tannin structure</i>	230
SPAIN	
Telmo Rodriguez, Remelluri Reserva, 2016, Rioja <i>Concentrated fruit, floral notes and dark chocolate</i>	74
Dominio Basconcillos, „Vina Magna“ Crianza, 2020, Ribera del Duero <i>Spicy fruit, full-bodied, notes of sour cherry, chocolate and tobacco on the nose</i>	76



Only the best raw materials, sun-ripened and with a distinct varietal character, find their way into the stills. State-of-the-art distilling technology, tradition, experience, expertise and a great deal of passion result in products of the highest fruit flavour.

Try it for yourself. We are enthusiastic.

		EUR
Obst Schnaps (45 Vol.%)	2 cl	6
Alte Williams Christ Birne (41 Vol.%)		
Alte Marille (41 Vol.%)		
Alte Haus-Zwetschge (41 Vol.%)		
Alte Haselnuss (41 Vol.%)	2 cl	8
Lantenhammer:		
Waldhimbeere (Holzfass) (45 Vol.%)		
Williams (45 Vol.%)		
Enzian (45 Vol.%)	2 cl	12
BITTER UND BITTERLIKÖRE		
Averna (29 Vol.%)	4 cl	7
Ramazotti (30 Vol.%)	4 cl	7
Jägermeister (35 Vol.%)	4 cl	6
Fernet Branca (39 Vol.%)	4 cl	7
LONGDRINKS		
Moscow Mule - <i>Lion's Wodka, Spicy Ginger, Limette</i>		12
Cuba Libre - <i>Havana Club</i> ³ , <i>Limette, Cola</i> ^{1,13}		12
London Buck - <i>Duke Rough Gin, Spicy Ginger, Limette</i>		12
Lynchburg Lemonade - <i>Jack Daniels, Zitronenlimonade, Zitrone, Limette</i> ²		12
Gin & Tonic - <i>Gin, Schweppes Tonic, Limette</i> ¹⁴		11





HISTORY

In 1687, the electoral privy councillor Adrian von Kray built a country estate in Thalkirchen next to the Schadeneckmühle mill, which had existed since the 14th century and at the time was considered to be well outside Munich. In 1724, Cosmas Damian Asam bought the estate and converted it into an artists' residence as it appears today. He added a storey to the building and painted the new façade with frescoes as were typical in Munich around 1729. He had a geometric baroque palace garden laid out on the south side.

He paid for the upgrade with the commission he had received for his fresco work in Einsiedeln Abbey. He therefore named the property after the Swiss place of pilgrimage - Asamisch Maria Einsiedel Dall (Asamic Maria-Einsiedel Valley).

After that the Schlössl (or "little palace") changed owners several times. In 1838, an extension with an excursion restaurant was built on the east side. From 1923 to 1927 the facades were again frescoed. During the Second World War, the Asam Schlössl burned down, and its remains were secured in 1947 with an emergency roof. In 1957, the architect and preservationist Erwin Schleich acquired the property from the city of Munich.

In 1982 Karl Manninger reconstructed the frescoes based on vedute in the Asamic version. In 1992 Augustiner Bräu acquired the Asam Schlössl. The frescoes on the facades and in the ballroom were restored by the Augsburg painter Hermenegild Peiker. From 1993-2019, Birgit Netzle was the proprietor of the Asam Schlössl. Since mid-September 2020, Barbara and Shane McMahon and their experienced gastronomy team have joined the long line of illustrious hosts at this richly traditional inn.

The coat of arms in the logo shows the history of the Schlössl. Did you notice that the crown sits right on the gable? The diamond pattern stands for Bavaria. The ravens are the symbols of Einsiedeln Abbey. The shield is held by two lions. Just like at in the Feldherrnhalle at Munich's Odeonsplatz, one lion has its mouth open and the other closed. The lion with the open mouth looks in the direction of the King's Residenz, the other to the Theatinerkirche church. The reason for this is that in the olden days, one was allowed to complain about the government, but not about the church.



DECLARATIONS / WINES

All wines contain sulphites

PW = (D/A) Prädikatswein
QW = (D/A) Qualitätswein
DAC = (A) Districtus Austriae Controllatus
AOP = (F) Appellation d'Origine Protégée
VdF = (F) Vin de Franc
IGP = (I) Indicazione Geografica Protetta (F) Indication Géographique Protégée
DOP = (I) Denominazione di Origine Protetta
WO = (SA) Wine of Origin

ADDITIVES & ALLERGENS

1.) Zusatzstoffe

1 = mit Farbstoff
2 = mit Konservierungsstoff
3 = mit Antioxidationsmittel
4 = mit Geschmacksverstärker
5 = geschwefelt
6 = geschwärzt
7 = mit Phosphat
8 = mit Süßungsmittel
9 = enthält eine Phenylalaninquelle
10 = gewachst
11 = mit Nitritpökelsalz
12 = Tartrazin (mit Farbstoff, kann die Aktivität und Aufmerksamkeit von Kindern beeinflussen)
13 = koffeinhaltig
14 = chininhaltig

2.) Allergene

a = glutenhaltiges Getreide
a1 = Weizen (wie Dinkel oder Khorasan-Weizen),
a2 = Roggen,
a3 = Gerste,
a4 = Hafer,
a5 = Kamut oder Hybridstämme
davon sowie Erzeugnisse daraus
b = Krebstiere und daraus gewonnene Erzeugnisse
c = Eier und Eierzeugnisse
d = Fisch und Fischerzeugnisse
e = Erdnüsse und Erdnusserzeugnisse
f = Sojabohnen und Sojabohnenerzeugnisse
g = Milch und Milcherzeugnisse
h = Schalenfrüchte und Schalenfruchterzeugnisse
h1 = Mandeln
h2 = Haselnüsse
h3 = Walnüsse
h4 = Kaschunüsse
h5 = Pecanüsse
h6 = Paranüsse
h7 = Pistazien
h8 = Macadamia- oder Queenslandnüsse
sowie daraus hergestellte Erzeugnisse
i = Sellerie und Sellerieerzeugnisse
k = Senf und Senferzeugnisse
l = Sesamsamen und Sesamerzeugnisse
m = Schwefeldioxid und Sulfite
n = Lupinen und Lupinerzeugnisse
o = Weichtiere und Weichtiererzeugnisse