

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

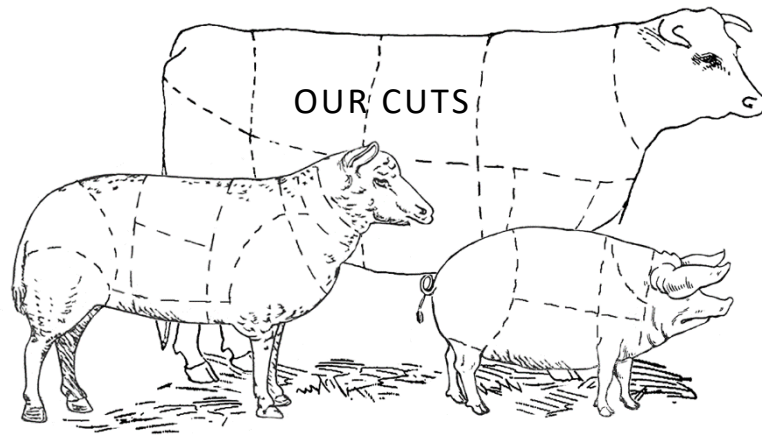


The idea behind the Big Green Egg is thousands of years old.

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 Schlössl grill kitchen.

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



	EUR
Beef tenderloin (250g)	50
Rib-eye (300g) – dry aged, Bavarian free-range beef	35
Tomahawk (1200 g) - dry aged for two people	90
Porterhouse (1kg) – dry aged, for two people	105
Wagyu Flank Steak Australia (1kg), for two to four people	120

EASTER SPECIAL

Savoury lamb from the Polting Estate, served traditionally in a pan

WHOLE LAMB SHOULDER FROM THE CHARCOAL GRILL

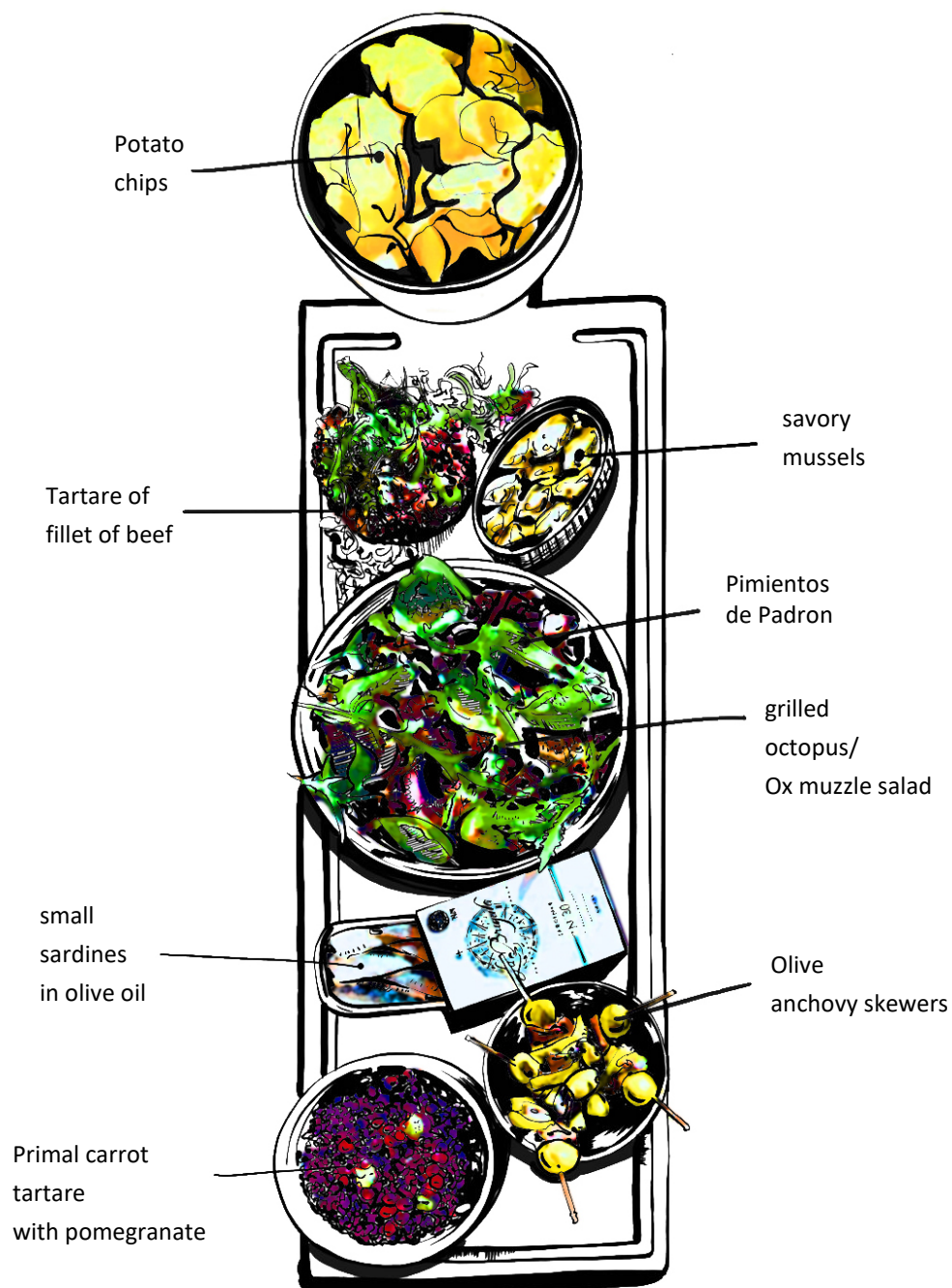
served with a roasted green-bean medley, rosemary potatoes, seasonal vegetables and a side of Shane's special BBQ Sauce g,i,k,m,8,3 **for two to four people**

95

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,i</small>	4
Oven vegetables	7	Sour horseradish cream <small>g</small>	4
Sautéed spinach leaves	7		
Chinese cabbage chimichurri	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

Schrobenhausener asparagus, peas, roasted tomatoes, wild herbs and wild garlic pesto <small>h,g,e</small>	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>a,b,d,l,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



SCHLÖSSL ASPARAGUS DISHES

	EUR
5 spears of Schrobenshausener asparagus with new potatoes, melted butter _g or hollandaise sauce _{c,g,m}	25
Served with:	
* Wiener schnitzel of veal loin _{a1,c,g,i,k,m,2,3}	36
* freshly sliced juniper ham	30
* Tournedo (120g fillet of beef) from the Big Green Egg charcoal grill	48
* Fjord salmon fillet from the Big Green Egg charcoal grill	38

ASAM SCHLÖSSL SIGNATURE SPECIALTIES

Grilled Poltinger corn-fed chicken breast suprême on asparagus-Fregola-Sarda vegetables, tomatoes and fresh tarragon _{g,i,a}	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
Ox short rib braised in red wine sauce, with market vegetables and potato-leek purée _{c,g,i,k,6}	32
Asam Prime Beef Burger with ox heart tomato, romaine lettuce and Schlössl BBQ sauce _{a1,a2,g,i,k,m,8,3}	17
Oven-fresh crispy roast pork with dark-beer sauce, potato dumplings and coleslaw _{a1,a3,i,m,2,5,6}	19
Escalope of the 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	16
smaller serving	23



FISH

	EUR
Grilled cod and scampi on sautéed asparagus shimeji shiitake mushrooms and miso sherry foam <small>b,d,f,g,i</small>	34

SOUPS

Schrobenhausener asparagus cream soup <small>g,a,i</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

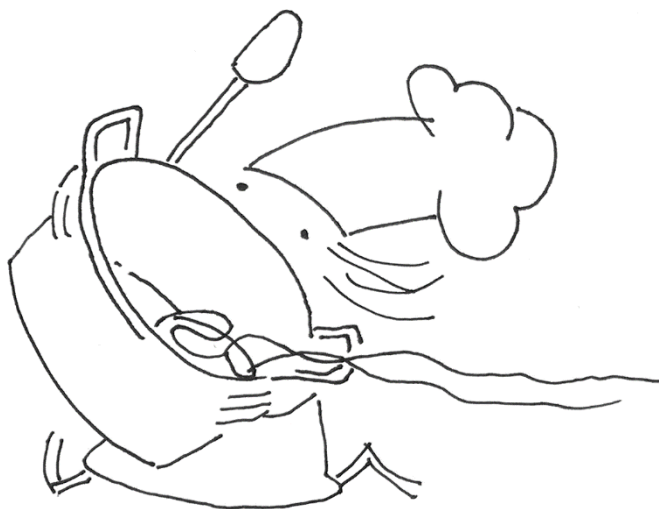
VEGETARIAN / VEGAN

"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
Champagne risotto from local asparagus with fresh chervil <small>g</small>	24
Schlössl Pinsa with courgette, green asparagus, baked tomatoes and wild garlic pesto <small>a,g,h</small>	19



KIDS' MENU

	EUR
Fried chicken with french fries <small>a1,c,g</small>	14
Noodels (Farfalle) 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
Vanilla ice cream with marinated strawberries, ginger and basil <small>a1,c,f,g,8</small>	12
Apple strudel with vanilla ice cream <small>a1,c,f,g,8,k2</small>	10
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

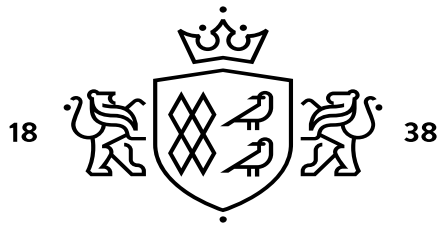
per KING-SIZED scoop 5

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 <i>Lime, elderberry, mint, ginger, lemonade, tonic</i> 3,14	0,4 l	7.50
Rhabarber-Erdbeer-Lemonade <i>Rhubarb, strawberry, soda, basil</i>	0,4 l	7.50
COKE & CO.		
Coca-Cola 1,13	0,33 l	4.90
Coca-Cola zero 1,13	0,33 l	4,90
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 <i>our sparkling table water</i>	1,0 l (Karaffe)	7.50
Adelholzener Alpenquellen Classic <i>sparkling / still</i>	0,25 l 0,75 l	3.50 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
FRESHLY DRAWN		
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
FROM THE BOTTLE		
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
OTHER BEERS		
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	
Cup of coffee	3.90
Espresso	3.20
Espresso Macchiato g	3.70
Espresso doppio	5.90
Cappuccino g	4.70
Latte Macchiato g	5.30
Milky coffee g	5.50
Hot chocolate g	5.00



EUR

TEA SPECIALITIES

We serve exclusive tea from the wonderful Teegalerie München.

Tea in a glass mug

7

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

FRANCE	0,75l	EUR
CHAMPAGNE		
Moët Chandon Cuvée Impérial Brut AOC Pinot Noir, Pinot Meunier, Chardonnay <i>18 months bottle fermentation</i>		105
Moët Chandon Cuvée Impérial Rosé Brut AOC Pinot Noir, Pinot Meunier, Chardonnay <i>18 months bottle fermentation</i>		115
Ruinart Brut Pinot Noir, Pinot Meunier, Chardonnay <i>28 months bottle fermentation</i>		140
Ruinart Rosé Brut Pinot Noir, Pinot Meunier, Chardonnay <i>28 months bottle fermentation</i>		160
LOIRE		
Bouvet Ladubay Tresor Cremant Blanc Brut Saumur AOP Chenin Blanc, Chardonnay <i>approx. 12 months bottle fermentation</i>		57
Bouvet Ladubay Tresor Cremant Brut Rosé Saumur AOP Cabernet Franc <i>approx. 12 months bottle fermentation</i>		59
ITALY		
Rive d. Chiesa NINO 55 Spumante DOC BIO <i>Passerina, approx. 10 months Charmat</i>		37
La Todera ASAM 'Gabry' Spumante Brut Rosé, Veneto		44



WINE BY THE GLASS

OPEN WHITE WINES	0,2 l	EUR
GERMANY		
„ASAM WEISS“ trocken VDP Juliuspital, Franken 2023 Müller-Thurgau, Riesling, Silvaner <i>Delicately fruity, juicy, fine flavour</i>		8
RIESLING trocken QbA Künstler, Rheingau, 2023 Riesling <i>Intense green apple, fine peach</i>		9
AUSTRIA		
GRÜNER VELTLINER „Vision“ Markus Huber, Traisental 2023 Grüner Veltliner <i>Delicate and light, stimulating acidity</i>		9,50
ITALY		
LUGANA DOC Pilandro, Lombardei 2024 Turbiana (Trebbiano di Lugana) <i>Fresh, full-bodied palate, slightly mineral on the finish</i>		9
SAUVIGNON BLANC „DOXS“ Südtiroler Weiß DOC Niklas, Süd-Tirol 2023 Sauvignon Blanc <i>Full-bodied, mineral, harmonious</i>		11



WINE BY THE GLASS

OPEN RED WINES 0,2 l EUR

GERMANY

„ASAM ROT“ trocken

Egon Schmitt, Pfalz, 2021

Cabernet Sauvignon, Merlot, Satin Noir

Delicate fruit, harmonious spiciness, round tannins

9

SPÄTBURGUNDER „Roter Phorphy“, trocken, Holzfass

Weingut Kopp, Baden, 2020

Fruity, pronounced herbal flavour, subtly smoky

11

CABERNET SAUVIGNON / SPÄTBURGUNDER „Rote Liebe“, trocken, Holzfass

Simona Maier, Baden 2019

Spicy fruit, smoky, subtle tannin

11

AUSTRIA

BLAUFRÄNKISCH / ZWEIGELT / St. LAURENT „Classic“ Cuvée, Holzfass

Josef Igler, Burgenland, 2019

Fruity cherry, ripe tannins, fresh acidity

11

ITALY

BARBERA Benaco DOC, Holzfass

Pilandro, Lombardei, 2023

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

14

PRIMITIVO Orus

Vinosia, Apulien, 2022

Plum and fresh fig, date and a tiny touch of milk chocolate

13

OPEN ROSÉ WINE

GERMANY

PINOT NOIR „Inspiration“ Rosé Gutswein VDP

Künstler, Rheingau 2023

Pinot Noir

Intense flavours of strawberries, raspberries and cherries

10,50



WHITE WINE BY THE BOTTLE

GERMANY	0,75 l	EUR
Juliuspital, Franken – also by the glass „ASAM WEISS“ trocken Müller-Thurgau, Riesling, Silvaner 2023 VDP Gutswein <i>Delicately fruity, juicy, fine flavour</i>		29
von Winning, Pfalz Riesling „Win Win“ 2022 <i>Balanced, elegant, citrus fruits such as lemon and lime</i>		39
von Winning, Pfalz Weißburgunder „Royale“ 2022 <i>Aromas of pear and quince with a fine creaminess and freshness</i>		37
Künstler, Rheingau – also by the glass Riesling, 2023 <i>Intense green apple, fine peach</i>		44
Künstler, Rheingau Chardonnay „Kalkstein“ 2023 <i>Soft acidity and delicate flavours of yellow apple, quince, pear and vanilla</i>		49
Künstler, Rheingau Riesling & Rivaner INSPIRATION Blanc 2022 <i>Flavours of green apple, peach and lime, fine acidity structure</i>		35
Dr. Heger, Baden Grauburgunder Achkarren Schlossberg VDP.Großes Gewächs 2021 <i>Flavours of white peach, ripe pineapple, lemon balm, attractive acidity, creaminess</i>		71
ROSÉWINE		
PINOT NOIR „Inspiration“ Rosé Gutswein VDP Künstler, Rheingau 2023 Pinot Noir <i>Intense flavours of strawberries, raspberries and cherries</i>		37



WHITE WINE BY THE BOTTLE

AUSTRIA	0,75 l	EUR
Markus Huber, Traisental - also by the glass Grüner Veltliner „Vision Organic“, 2023 <i>Very delicate and light, stimulating acidity</i>		34
Gross & Gross, Südsteiermark Sauvignon Blanc „Jakobi“, 2023 <i>Ripe, yellow fruits such as apple and quince, juicy-fresh acidity</i>		39
Martin Pasler, Burgenland Chardonnay „Leithaberg Reserve“Henneberg, Holzfass, 2022 <i>Creamy, full-bodied, mineral</i>		45
Weingut Knoll, Wachau Riesling, Loibner Federspiel, 2022 <i>Fruity, mineral</i>		74
Weingut Knoll, Wachau Grüner Veltliner Ried Kreutles Smaragd, Holzfass, 2023 <i>Fine spicy herbal notes, apricot, ripe apple, elegant texture</i>		84
Weingut Bernhard Ott, Wagram Grüner Veltliner „Fass 4“, 2023 <i>Pale yellow-green, silver reflections, delicate apple flavour, mango and honeydew melon, well-integrated acidity, good length</i>	MAGNUM 1,5 l	120



WHITE WINE BY THE BOTTLE

FRANCE	0,75 l	EUR
Jean-Marc Brocard, Chablis Chardonnay, 2023 <i>Delicate acidity, elegant, pronounced minerality</i>		41
ITALY		
Cantina Orsaria, Friaul Friulano Collico Bianco, 2020 <i>Aromatic with a slightly spicy background, fruity with light honey notes</i>		34
Cantina Pilandro, Lombardei – also by the glass Lugana DOC, Turbiana (Trebiano di Lugana), 2024 <i>Delicate fruit, delicate herbal flavour, fresh acidity</i>		32
Cantina Marco Cecchini, Friaul Pinot Bianco DOC 2020 <i>Full-bodied, perfect balance between structure, fullness, fruit, acidity and elegance</i>		65
Niklas, Süd-Tirol – also by the glass Sauvignon Blanc „DOXS“ Südtiroler Weiß DOC 2023 <i>Fresh, spicy, harmonious, full-bodied with elegant minerality</i>		44



RED WINE BY THE BOTTLE

GERMANY	0,75 l	EUR
Egon Schmitt, Pfalz – also by the glass „ASAM ROT“ trocken Cabernet Sauvignon, Merlot, Satin Noir 2021 <i>Delicate fruit, harmonious spiciness, round tannins</i>		32
Simona Maier, Baden – also by the glass Cabernet Sauvignon & Spätburgunder „Rote Liebe“, trocken, Holzfass, 2019 QW <i>Spicy fruit, smoky, subtle tannin</i>		40
Weingut Kopp, Baden – also by the glass Spätburgunder „Roter Porphy“, trocken, Holzfass, 2020 <i>Fruity, pronounced herbal flavour, subtly smoky</i>		44
AUSTRIA		
Josef Igler, Mittelburgenland – also by the glass Blaufränkisch, Zweigelt, St. Laurent „Classic“ Cuvée, Holzfass, 2023 <i>Fruity cherry, ripe tannins, fresh acidity</i>		39
Josef Igler, Mittelburgenland „Maximus“, Cuvée aus Blaufränkisch, Cabernet Sauvignon und Merlot, Holzfass, 2020 <i>Cherry fruit, pronounced spice, ripe tannins</i>		41
Martin Pasler, Burgenland Zweigelt, 2020 <i>Full-bodied wine with a mild spiciness and flavours of sour cherry and plum</i>		39
Claus Preisinger, Burgenland „Puszta Libre!“, Pinot Noir / St. Laurent / Zweigelt, 2023 <i>Light, uncomplicated, juicy red fruits - served chilled!</i>		39
Claus Preisinger, Burgenland „Heideboden“, Zweigelt, Blaufränkisch, Merlot, 2022 <i>Savoury & spicy, juicy, silky & aromatic</i>		59



RED WINE BY THE BOTTLE

ITALY	0,75 l	EUR
Vinosia, Apulien – also by the glass Primitivo Orus, 2022 <i>Plum and fresh fig, date and a tiny touch of milk chocolate</i>		43
Pilandro, Lombardei – also by the glass Barbera Benaco DOC, Holzfass, 2023 <i>The ageing in tonneaux gives body and character, ruby red, cherry, blackberry</i>		44
Dosio, Piemont Barbera d' Alba Superiore, 2019 <i>Notes of redcurrants and sour cherries that alternate and blend with cocoa and vanilla alternate and mingle</i>	Magnum 1,5l	190
FRANCE		
Château Saint-Aubin, Bordeaux Médoc Cru Bourgeois, 2020 <i>Fruity, full-bodied, peppery</i>		49
Domaine du Coste Chaude, Rhône Grenache, Syrah Visan "La Rocaille", 2019 <i>Chocolatey, complex, harmonious</i>		41
Château Poesia, Bordeaux Merlot & Cabernet Franc, Grand Cru, 2019 <i>Voluminous and powerful with notes of coffee, cassis, wild raspberry and mulberry</i>		109
SPAIN		
Dominio Basconcillos, Ribera del Duero „Vina Magna“ Crianza, 2020 <i>Spicy fruit, full-bodied, notes of sour cherry, chocolate and tobacco on the nose</i>		76



THE CROWNING FINALE

FINE DISTILLERY PRINZ

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 Weichtierzeugnisse

