

ASAM

SCHLÖSSL

OPENING HOURS

Monday to Thursday:

4:30 p.m. to 11:00 p.m.

Hot meals served from 5:00 p.m. to 9:30 p.m.

Friday to Sunday and public holidays:

11:30 a.m. to 11:00 p.m.

Hot meals served continuously from 12:00 p.m. to 9:30 p.m.





ASAM

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DISHES



STRAIGHT FROM THE BIG GREEN EGG THE CERAMIC CHARCOAL GRILL

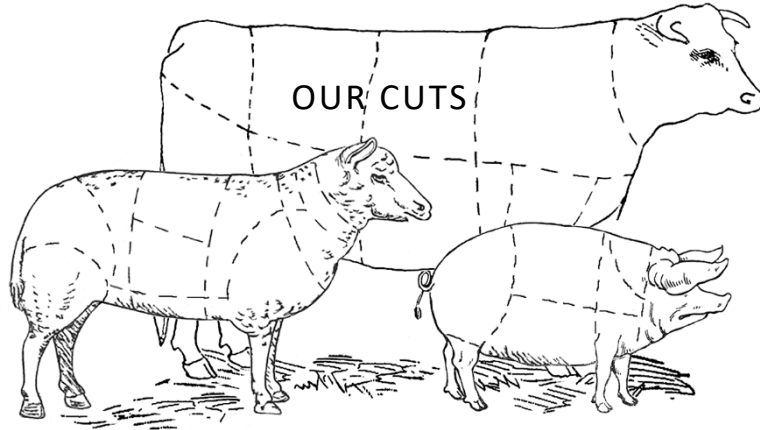


The idea behind the Big Green Egg is thousands of years old.

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)) – wet aged, Bavarian free-range beef	50
Rib-eye (300g) – dry aged, Bavarian free-range beef	38
Wagyu Flank Steak Australia (1kg), dry aged for two to four people	120
Salt marsh lamb rack, Pimientos de Padrón, rosemary potatoes	64

JOHN STONE - IRISH HEREFORD, 100% GRASS FED:

Tomahawk (1200 g) - dry aged for two people	90
Porterhouse (1kg) – dry aged, for two people	105

WHOLE LAMB SHOULDER FROM THE CHARCOAL GRILL

Savoury lamb from the Polting Estate, served traditionally in a pan 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 three people	95
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SIDES

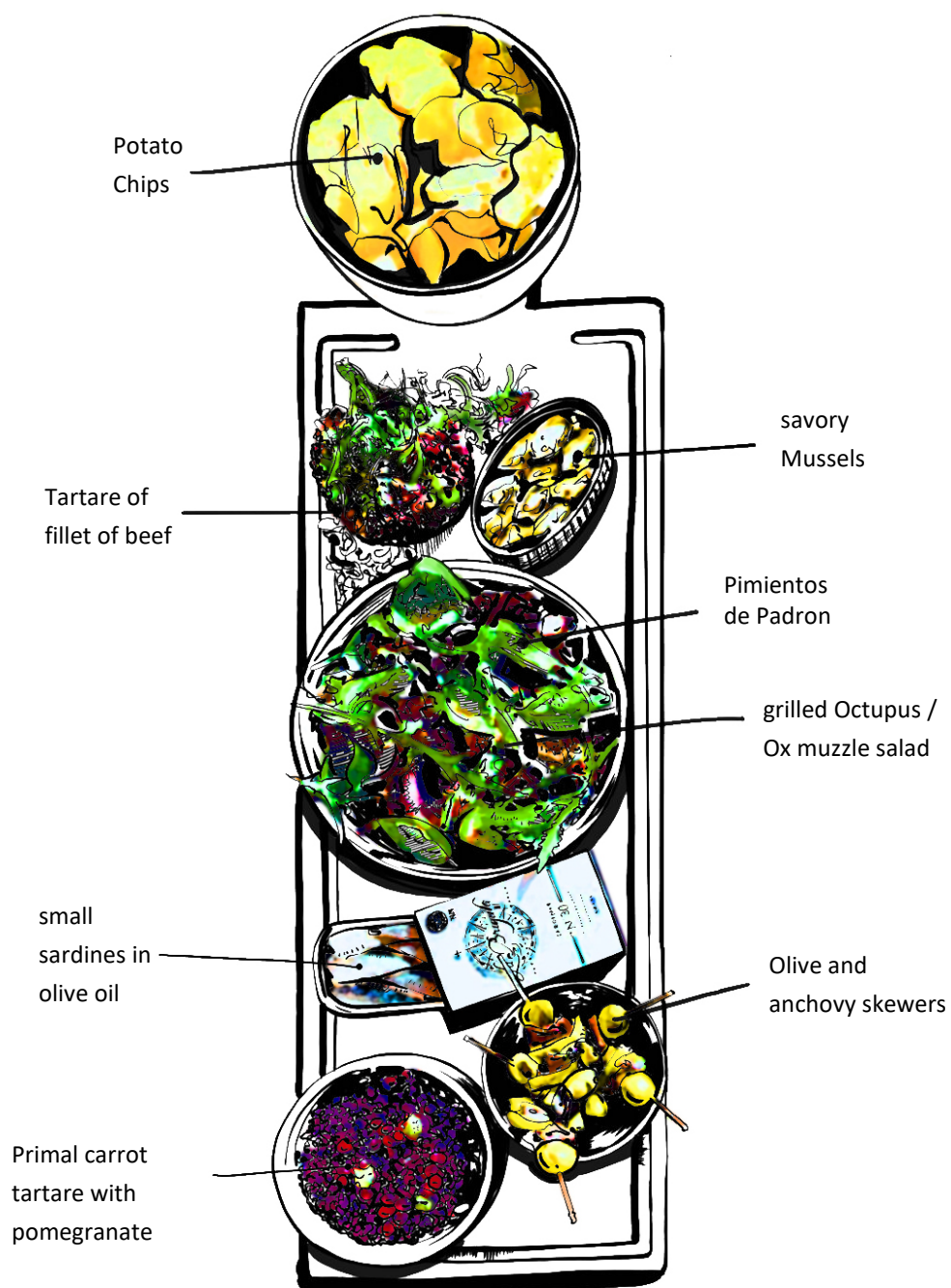
French fries	7
Pimientos de Padrón	7
Oven vegetables	7
Jacket potato with sour cream g,k	9

SAUCES

Café de Paris butter d,m,g,k	4
Horseradish sour cream g	4
Schlössl BBQ Sauce i,k,m,8,3	6
Red wine jus a,l	4



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 four people (**20€ / person**).
It's the ideal start to culinary bliss.



OUR SCHLÖSSL STARTERS

	EUR
Schlössl-Caesar salad	
Poltinger corn-fed chicken breast supreme, roasted tomatoes, romaine hearts, parmesan and croutons a1,c,d,g,i,k	22
Bavarian burrata with baked tomatoes, rocket, basil pesto and tomato vinaigrette g,h8	16
Beef tartare (200g) with oven-dried tomatoes, watercress and freshly grated horseradish, served with roasted farmhouse bread a1,a2,a3,g,i,k,m,3,8	26
Grilled octopus on 'spicy' ox muzzle salad with brown bread croutons and rocket leaves a,b,d,i,j,k,m,o,2,3,11	28
Tartare from purple (wild heirloom) carrots (vegan) with pomegranate, sumac, avocado and wasabi cream and Yuzu dressing f,g,k,i,m,1,2,3,4,8	18
Styrian-style beef salad with beans, sliced apple, caramelised pumpkin seeds, watercress and Styrian pumpkin-seed oil g,i,j,k,m	16
Tomato salad with pickled wax beans and Tropea onions	14
Mixed salad i,j,k,m,2,3,6	
	small 6
	large 8

SOUPS

Cucumber cold dish with confit lake trout from the Birnbaum fish farm, served with watercress d,g	14
Gazpacho with baked tomatoes, cucumber, peppers, tarragon and basil	10



ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
Grilled Poltinger corn-fed chicken suprême on chanterelle risotto with watercress _g ,	32
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
Asam Prime Beef Burger with oxheart tomato, romaine lettuce and Schlössl BBQ sauce _{a1,a2,g,i,k,m,8,3}	17
Ox short rib braised in red wine jus, with market vegetables and potato and leek puree _{c,g,i,k,6}	35
Oven-fresh crispy roast pork with dark-beer sauce, potato dumplings and coleslaw _{a1,a3,f,i,m,2,3,5,6}	19
smaller serving	16
Veal patties with grainy potato salad and jus _{a,c,i} ,	18
Escalope of the Vienna style (veal) pan-fried in clarified butter, served with wild cranberries and your choice of oven roast potatoes, potatosalad or crispy french fries _{a1,c,g,i,k,m,2,3}	32
smaller serving	24
Grilled Iberico steak, creamy chanterelle sauce, mashed potatoes	33

FISH

Grilled cod and scampi on sautéed asparagus shimeji shiitake mushrooms and miso sherry foam and celery puree _{b,d,f,g,i}	34
Fjord salmon ceviche with romaine hearts, pomegranate, watercress, coriander	26



VEGETARIAN / VEGAN

	EUR
"Schlutzkrapfen" ravioli filled with potatoes, sour cream and chives stirred in brown butter, with grated parmesan and a small salad a1,a3,c,g,i,k,m,,8,3	22
Schlössl gnocchi made from soft pretzel bread, served with Pimientos de Padrón, tomato butter sauce and freshly grated parmesan cheese a1,c,g,i,k	18
Chanterelle risotto with wild broccoli g,i	24

SNACKS

Obatzter (Traditional Bavarian cheese spread) served with red onions and an oven-fresh pretzel a1, g	8
A pair of Munich's traditional White Sausages served with sweet mustard and an oven-fresh pretzel a1,k,4,8 (from 11:30 a.m. until 1 p.m.)	6
La Brújula sardines in olive oil with toasted farmhouse bread	13
Oven-fresh pretzel a1	2
Bread basket a1,a2	3

KIDS' MENU

Fried chicken with french fries a1,c,g	14
Noodles (Farfalle) with butter and parmesan cheese a1,g	9
Spätzle (Bavarian macaroni) with gravy a1,a3,c,g,i,m,6	9
Potato dumpling with gravy a1,a3,c,g,i,m,6	7
Nutella pancakes h,g,a,c	9





DESSERTS

	EUR
Iced white chocolate with cantaloupe melon a, e, g, h	14
Vanilla ice cream with marinated strawberries a1, c, f, g, 8	12
Apple strudel with vanilla ice cream a1, c, f, g, 8, k2	10

DESSERT WINE RECOMMENDATION

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

ASAM SCHLÖSSL ICE CREAM

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

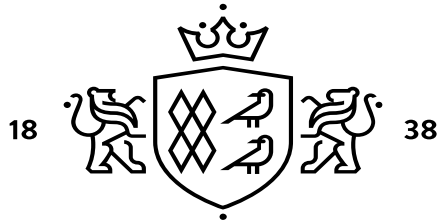
 Vanilla a1, c, f, g, 8	Raspberry (sorbet)
 White chocolate a1, c, f, g, 8	
 Chocolate a1, c, f, g,	
 Pistachio a1, c, f, g, 8	

per KING-SIZED scoop 5

ASAM SCHLÖSSL ICE CREAM

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

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BEVERAGES



NON-ALCOHOLIC DRINKS

		EUR
HOMEMADE LEMONADES		
Asams Garden	0,3 l	7.5
<i>Lime, elderberry, mint, ginger, lemonade, tonic</i> ^{3,14}		
Rhabarber-Erdbeer-Lemonade	0,3 l	7.5
<i>Rhubarb, strawberry, soda, basil</i>		
COKE & CO.		
Coca-Cola ^{1,13}	0,33 l	4.9
Coca-Cola zero ^{1,13}	0,33 l	4,9
Zitronenlimonade	0,4 l	3.9
Cola-Mix ^{1, 3, 9}	0,4 l	3.9
WATER		
Schlössl-Wasser	1,0 l (Karaffe)	7.5
<i>our sparkling table water</i>		
Adelholzener Alpenquellen Classic	0,25 l	3.5
<i>sparkling / still</i>	0,75 l	8
JUICES		
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“ Prosecco Brut Rosé	0,1 l	7,5
ASAM SPRITZ	0,25 l	10,5
Lillet rosé, Pampelle Grapefruit, Prosecco, Soda 1		
APEROL SPRITZ	0,25 l	10,5
Prosecco, Soda, Aperol, Orange		
HUGO	0,25 l	10,5
Prosecco, Soda, Elderberry, Mint, Lime		
WERMOUTH & TONIC	0,25 l	10,5
Red Wermouth, Schweppes Tonic, Orange 140		
Orange Bitter Spritz NonAlcohol	0,25 l	8,5
Ramazotti 0,0% , Tonic, Soda, Orange		
Strawberry Rhubarb Spritz NonAlcohol	0,25 l	8,5
Strawberry, Lime, Mint		



BUBBLES AGAINST TROUBLES

FRANCE	0,75 l	EUR
Bouvet Ladubay Cremant Saumur Brut Blanc "Tresor"		57
Bouvet Ladubay Cremant Saumur Brut Rosé "Tresor"		59
Ruinart Champagne Brut		120
Ruinart Champagne Brut Rosé		140
Moët Chandon Champagne Cuvée Impérial Brut		100
Moët Chandon Champagne Cuvée Impérial Rosé		110
ITALY		
Pilandro, Lombardei "ORO" Spumante 48Mon. Flaschengärung		50
La Tordera, Veneto ASAM "Gabry" Spumante Brut Rosé		44



BY THE GLAS WHITE & PINK

0,2 l EUR

DEUTSCHLAND

„ASAM WEISS“

Juliuspital, Franken 2023

Müller-Thurgau, Riesling, Silvaner

9

RIESLING trocken

Künstler, Rheingau, 2023

9

GRAUER BURGUNDER

Gutzler, Rheinhessen 2023

9,5

ÖSTERREICH

GRÜNER VELTLINER „Vision“

Markus Huber, Traisental 2024

9,5

ITALIEN

LUGANA

Pilandro, Lombardei 2024

9

SAUVIGNON BLANC „DOXS“ Südtiroler Weiß DOC

Niklas, Süd-Tirol 2024

11

FRANKREICH

Magali Rosé

SAINT ANDRÉ DE FIGUIÈRE, Provence 2024

10



BY THE GLAS RED

0,2 l

EUR

DEUTSCHLAND

„ASAM ROT“

Egon Schmitt, Pfalz, 2021

Cabernet Sauvignon / Merlot

9

PINOT NOIR „Roter Phorphyr“

Weingut Kopp, Baden, 2020

11

CABERNET SAUVIGNON / SPÄTBURGUNDER „Rote Liebe“

Simona Maier, Baden 2019

11

ÖSTERREICH

BLAUFRÄNKISCH-ZWEIGELT „Classic“

Josef Igler, Burgenland, 2019

11

ITALIEN

MONTEPULCIANO D'ABRUZZO

Pesolillo, Abruzzo 2022

12



WHITE BOTTLES

DEUTSCHLAND	0,75 l	EUR
Markus Molitor, Mosel Riesling „Alte Reben“ 2023		43
Künstler, Rheingau Chardonnay „Kalkstein“ 2023		47
Wittmann, Rheinhessen Weißburgunder - Chardonnay „Löss Lehm“ 2023		51
Dr. Heger, Baden Grauburgunder "Achkarren Schlossberg" <i>Großes Gewächs</i> 2021		71
Schäfer-Fröhlich, Nahe Riesling "Halenberg" <i>Großes Gewächs</i> 2020		100
Franziska Schömig, Franken „Müller am Wasserhäusle“ Müller-Thurgau 2023		35
Von Winning, Pfalz Weißburgunder „Leopold“ 2022		37

PINK

FRANKREICH		
Saint Andre de Figuiere, Provence "Magali" Rose 2023		35
	Magnum 1,5l	70



BOTTLES WHITE

ÖSTERREICH	0,75 l	EUR
Martin Pasler, Burgenland Chardonnay Leithaberg Reserve "Henneberg" 2023		45
Domaine Ciringa, Fam. Tement, Slovenien Sauvignon Blanc "Ciringa" 2023	0,75l	45
	Magnum 1,5l	91
Mayer am Pfarrplatz, Wien Gemischter Satz "Nußberg" 2022		45
Markus Huber, Traisental Grüner Veltliner „Vision“ 2023		34
Lackner-Tinnacher, Steiermark Weißburgunder „Eckberg“ 2024		37
Gross & Gross, Steiermark Sauvignon Blanc "Jakobi" 2024		39
Weingut Knoll, Wachau Riesling "Loibner" Federspiel 2024		53
Grüner Veltliner "Kreutles" Smaragd 2023		78



BOTTLES WHITE

FRANKREICH	0,75 l	EUR
Remoissenet, Burgund Bourgogne Blanc 2020		65
Domaine Thomas, Loire Sancerre „Le Pierrier“ 2023		51
Jean-Marc Brocard, Burgund Chablis 2023		43
ITALIEN		
Dosio, Piemont Roero Arneis 2023		37
Cantina Pilandro, Lombardei Lugana 2024		32
Ciavolich, Abruzzen Peccorino "Aries" 2023		42
Marco Cecchini, Friaul Pinot Bianco 2020		65
Niklas, Südtirol Sauvignon Blanc „DOXS“ 2024		45



BOTTLES RED

DEUTSCHLAND	0,75 l	EUR
Karl H. Johner, Baden Pinot Noir "Steinbuck" 2019		71
Weingut Kopp, Baden Spätburgunder „Roter Porphy“ 2020		44
Philipp Kuhn, Pfalz "Mano Negra" 2022		38
Egon Schmitt, Pfalz „ASAM ROT“ Cabernet Sauvignon-Merlot 2021		32
ÖSTERREICH		
Artner, Carnuntum „Amarok" Syrah-Merlot 2021		59
Martin Pasler, Burgenland Zweigelt 2020		39
Weninger, Burgenland Blafränkisch "Hochäcker" 2021		39
Blafränkisch "Dürrau" 2018		100
Claus Preisinger, Burgenland „Puszt Libre“ St. Laurent-Zweigelt 2023 wird gekühlt serviert!		39
„Heideboden“ Blafränkisch-Merlot 2022		49
Josef Igler, Burgenland „Maximus“ Blafränkisch, Cabernet Sauvignon, Merlot 2020		44



BOTTLES RED

ITALIEN	0,75 l	EUR
Dosio, Piemont		
Barbera d' Alba 2019	Magnum 1,5l	160
Barolo "La Morra" 2020		79
Siro Pacenti, Toskana		
Rosso di Montalcino 2022		65
MONTEPULCIANO D'ABRUZZO		
Pesolillo, Abruzzo 2022		42
Pilandro, Lombardei		
Barbera Benaco 2023		44
FRANKREICH		
Château Poesia, Bordeaux		
Grand Cru 2019		100
Remoissenet Père et Fils, Burgund		
Cotes de Nuits Villages 2019		89
Château Saint-Aubin, Bordeaux		
Médoc Cru Bourgeois 2020		45
Domaine du Coste Chaude, Rhône		
Grenache-Syrah "La Rocaille" 2019		41
SPANIEN		
Basconcillos, Ribera del Duero		
„Vina Magna“ Crianza, 2020		71
Elias Mora, Toro		
Crianza, 2020		40



DIGESTIF

		EUR
BRENNEREI PRINZ		
Obst Schnaps	2 cl	6
Alte Williams Christ Birne		6
Alte Marille		6
Alte Haus-Zwetschge		6
Alte Haselnuss		8
LANTENHAMMER		
Waldhimbeere		12
Williams		12
Enzian		12
BITTERS		
Averna	4 cl	7
Ramazzotti		7
Jägermeister		6
Fernet Branca		7
LONGDRINKS		
Moscow Mule - Lion's Wodka, Spicy Ginger, Limette		12
Cuba Libre - Havana Club ³ , Limette, Cola ^{1, 13}		12
London Buck - Duke Rough Gin, Spicy Ginger, Limette		12
Lynchburg Lemonade - Jack Daniels, Zitronenlimonade, Zitrone, Limette ²		12
Gin & Tonic - Gin, Schweppes Tonic, Limette ¹⁴		14





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 Netze 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 Lupinenerzeugnisse
- o = Weichtiere und Weichtiererzeugnisse

