



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.

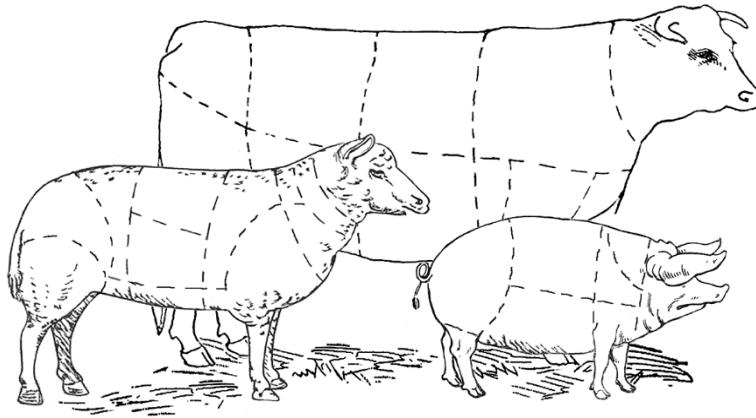
People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

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.



OUR CUTS



	EUR
Beef tenderloin (250g) – wet aged, Bavarian free-range beef	50
Rib-eye (300g) – dry aged, Bavarian free-range beef	40
Wagyu Flank Steak Australia (1kg), dry aged for two to four people	120

JOHN STONE – IRISH HEREFORD, 100% GRASS FED:

Tomahawk (1200 g) - dry aged for two people	95
Porterhouse (1kg) – dry aged, for two people	105

GUTSHOF POLTING – POLTINGER LAMB, SERVED IN A CASSEROLE

Whole lamb shoulder from the charcoal grill, served with oven-roasted beans, rosemary potatoes, and Shane's BBQ sauce g,i,k,m,8,3 Serves two to three people	95
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SIDES

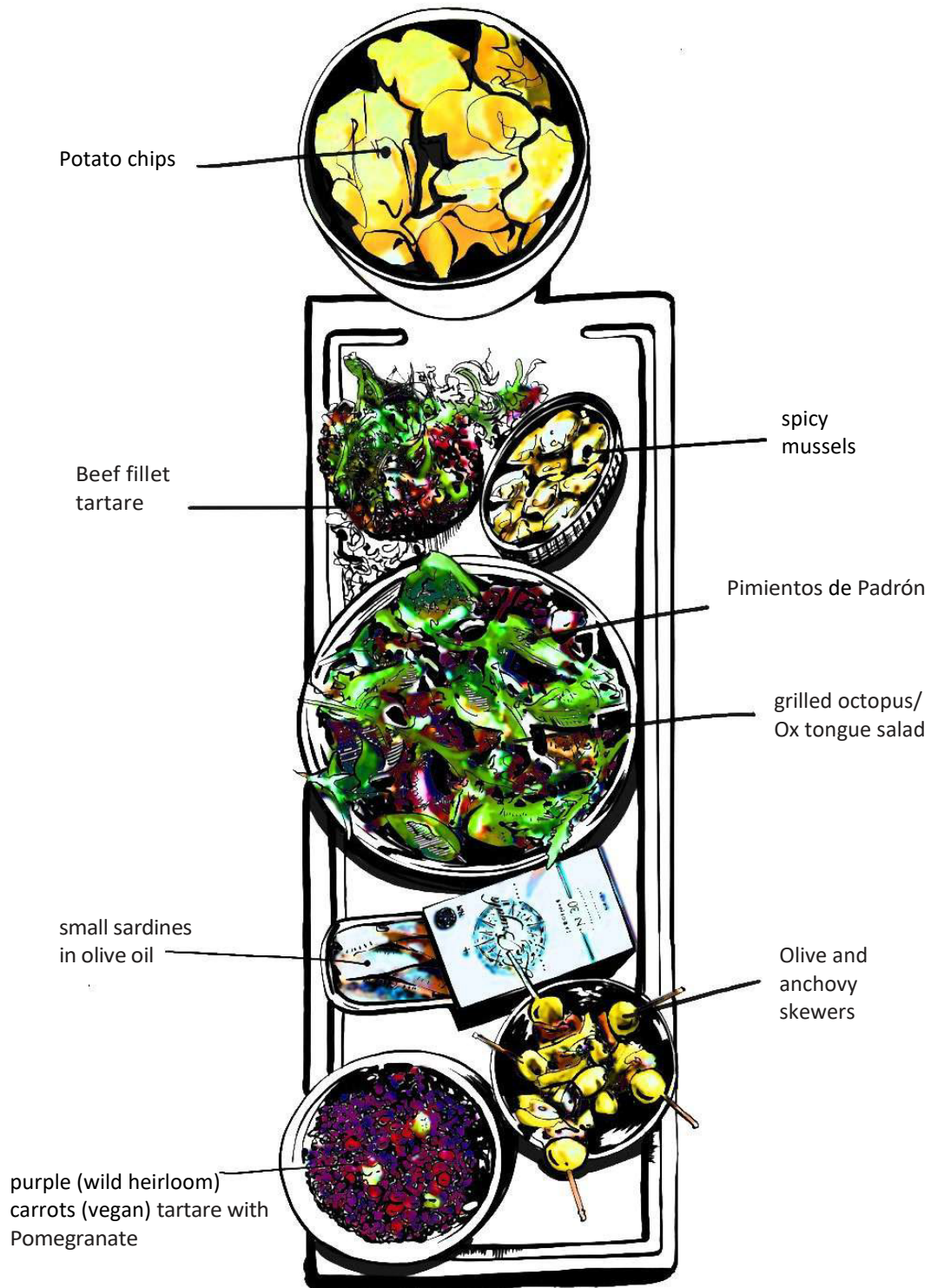
French fries	7
Oven vegetables i	8
Pimientos de Padrón	8
Baked potato with horseradish sour cream g,k	7

SAUCEN

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



SCHLÖSSL SHARING BRETTL



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

Our Schlössl Sharing Platter is available for four or more people (€20 per person).
It is the ideal starter for culinary bliss.

Additives & allergens on the last page.



OUR SCHLÖSSL STARTERS

	EUR
Bavarian burrata with oven-roasted tomatoes, rocket, basil pesto and tomato vinaigrette g,h8	16
Caesar salad with grilled prawns, spinach leaves, romaine lettuce, lettuce hearts and oven-roasted tomatoes b,c,d,k	26
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,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
Marinated fjord salmon with lamb's lettuce, honey mustard and kumquat d,k	24
Mixed salad i,k,m,2,3,6	small 6 large 8

SOUPS

Beef broth with pancake strips a1,c,i,g,k a	8
Chestnut cream soup a,f,g,i	11



ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
Roasted duck breast with pumpkin and pointed cabbage, sweet potato purée and wild broccoli g,i	35
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
Wild plant dumplings with red cabbage, potato dumplings and winter vegetables a,g,i,k	30
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
Bavarian wan tan on pumpkin and pointed cabbage, coriander and small salad a,f,i,g	22
Escalope of the Vienna style (veal) pan-fried in clarified butter, served with wild cranberries and your choice of oven roast potatoes or crispy French fries a1,c,g,i,k,m,2,3	32
smaller serving	25
Pink roasted saddle of venison with pear shiitake vegetables, celery purée, Brussels sprout flowers and game jus g,i	58

FISH

Fried black halibut on sautéed shimeji and shiitake mushrooms and celery purée in miso and sherry foam d,f,g,i,l	32
Moules Frites	
Bouchot mussels in white wine and vegetable broth, served with French fries i,o,5	24
Mussels are a little gift of the day – freshly prepared for you, as long as stocks last.	
Scallops on red wine and radicchio risotto with chestnut foam d,f,g,i	42



VEGETARIAN / VEGAN

	EUR
"Schlutzkrappen" 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
Red wine and radicchio risotto with wild broccoli g,i	26

SNACKS

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
Breadbasket a1,a2	3

KIDS' MENU

Fried chicken with French fries a1,c,g	14
Farfalle noodles with butter and Parmesan cheese a1,g	9
"Spätzle" (Bavarian dumplings) with gravy a1,a3,c,g,i,m,6	9
"Knödel" (Bavarian noodles) with gravy a1,a3,c,g,i,m,6	7
Nutella pancakes h,g,a,c	9





DESSERTS

	EUR
Hazelnut slice with glazed Williams Christ pears and hazelnut ice cream a,c,g,h,e	14
Tyrolean semolina dumplings with stewed plums a,c,g	12
Apple strudel with vanilla ice cream a1,c,f,g,8,k2	10
Crème brûlée c,g	12

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 Lake Starnberg in the following flavours

 Vanilla a1,c,f,g,8	Raspberry (sorbet)
 Chocolate a1,c,f,g,8	
 Roasted almonds a,c,g,h	
 Hazelnut a,c,g,h	

per KING-SIZED scoop 5

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
HOME-MADE LEMONADES		
Asam's Garten <i>Lime, elderberry, mint, ginger, lemonade, tonic</i> ^{3,14}	0,3 l	7,5
Rhubarb-Strawberry-Lemonade <i>Rhubarb, strawberry, soda, basil</i>	0,3 l	7,5
WATER, COKE & CO.		
Schlössl-Water <i>our sparkling table water</i>	1,0 l (carafe)	7,5
Adelholzener Alpenquellen Classic sparkling / still	0,25 l 0,75 l	3,5 8
Coca-Cola ^{1,13}	0,33 l	4,9
Coca-Cola zero ^{1,13}	0,33 l	4,9
Lemon lemonade	0,4 l	4
Cola-Mix ^{1, 3, 9}	0,4 l	4
JUICES		
Orange, apple, blackcurrant, elderberry or rhubarb spritzer	0,4 l	5



BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

		EUR
FRESHLY DRAWN		
Augustiner Lagerbier hell ^{a3}	0,5 l	4,6
Radler ^{a3,2,8}	0,5 l	4,8
FROM THE BOTTLE		
Augustiner Pils ^{a3}	0,33 l	4,2
Augustiner Edelstoff ^{a3}	0,5 l	4,8
Augustiner Non-alcoholic ^{a3}	0,5 l	4,6
Augustiner Dark ^{a3}	0,5 l	4,9
Augustiner Wheat beer with yeast ^{a1, a3}	0,5 l	4,9
Ruß - - Wheat beer with lemonade ^{a1, a3,2}	0,5 l	4,9
OTHER BEERS		
König Ludwig non-alcoholic wheat beer ^{a1, a3}	0,5 l	4,9
König Ludwig wheat beer dark ^{a1, a3}	0,5 l	4,9
König Ludwig light wheat beer ^{a1, a3}	0,5 l	4,9



HOT BEVERAGES

EUR

COFFEE



Cup of coffee	3,9
Espresso	3,2
Espresso Macchiato g	3,7
Espresso doppio	5,9
Cappuccino g	4,7
Latte Macchiato g	5,3
Milky coffee g	5,5
Hot chocolate g	5

TEA SPECIALITIES



We serve exclusive tea from the wonderful Teegalerie München.

Tea in a glass mug 7

Asam Schlössl-Tea Bio

Finest blend from renowned Assam gardens

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

Darjeeling Himalaya Royal

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

Asams White Champagne

White tea, rosehip, sour cherry and passion fruit

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

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 minutes)

Rhubarb-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 minutes)

Gingerbread House fruit tea

with everything your Hansel & Gretl heart desires.

a magical fairy-tale mix of cinnamon, popcorn, pineapple

and roasted sugared-almond flavours

(10 minutes)



APERITIF

		EUR
ASAM "Gabry" Spumante 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		
WERMUT TONIC	0,25 l	10,5
Red Wermouth, Schweppes Tonic, Orange ¹⁴⁰		
Orange Bitter Spritz non-alcoholic	0,25 l	8,5
Ramazotti 0,0 %, Tonic, Soda, Orange		
Strawberry Rhubarb Spritz non-alcoholic	0,25 l	8,5
Strawberry, Lime, Mint		



BUBBLES AGAINST TROUBLES

	EUR
FRANCE	0,75 l
Château de la Presle Cremant de Loire Brut AOP	49
Bouvet Ladubay Cremant Saumur Brut Rosé "Tresor" AOP	59
Ruinart Champagne Brut AOP	130
Ruinart Champagne Brut Rosé AOP	150
ITALY	
La Tordera, Veneto ASAM "Gabry" Spumante Brut Rosé GP	44



OPEN WINES WHITE AND ROSÉ

		EUR
GERMANY		0,2 l
„ASAM WEISS“		9
Juliussspital, Franken 2023 QW		
Müller-Thurgau, Riesling, Silvaner		
RIESLING trocken		9
Künstler, Rheingau, 2023 QW		
GRAUER BURGUNDER		9,5
Gutzler, Rheinhessen 2024 QW		
AUSTRIA		
GRÜNER VELTLINER „Vision“		9,5
Markus Huber, Traisental 2024 QW		
ITALY		
LUGANA		9
Pilandro, Lombardei 2024 DOP		
SAUVIGNON BLANC „DOXS“		11
Niklas, Südtirol 2024 DOP		
GERMANY		
ROTLING		9
Weingut Fröhlich, Franken 2024 QW		
Wine Spritzer	0,2l	7
	0,5l	13



OPEN WINES RED

	EUR
GERMANY	0,2 l
„ASAM ROT“	9
Egon Schmitt, Pfalz, 2021	
Cabernet Sauvignon / Merlot QW	
PINOT NOIR „Roter Phorphyr“	11
Weingut Kopp, Baden, 2020 QW	
AUSTRIA	
BLAUFRÄNKISCH-ZWEIGELT „Classic“	11
Josef Igler, Burgenland, 2020 QW	
ITALY	
PRIMITIVO „ORUS“	11
Vinosia, Apulien, 2024 IGP	



BOTTLED WINES WHITE AND ROSÉ

	EUR
GERMANY	0,75 l
Juliuspital, Franken „ASAM WEISS“ Müller-Thurgau, Riesling, Silvaner 2023 QW	29
Gutzler, Rheinhessen Grauer Burgunder VDP Gutswein 2024 QW	35
Weingut am Stein, Franken Silvaner Würzburger Stein VDP Erste Lage 2023 QW	60
Hamm, Rheingau Riesling Winkeler Dachsberg VDP Erste Lage 2020 QW	65

ROSÉ WINE

GERMANY	
ROTLING	34
Weingut Fröhlich, Franken 2024 QW	



BOTTLED WINES WHITE

	EUR
AUSTRIA	0,75 l
Martin Pasler, Burgenland	45
Chardonnay Leithaberg Reserve "Henneberg" 2023 QW	
Markus Huber, Traisental	34
Grüner Veltliner „Vision“ 2023 QW	
Weingut Knoll, Wachau	
Riesling "Loibner" Federspiel 2024 QW	53
Grüner Veltliner "Kreutles" Smaragd 2023 QW	78
Weingut Bernhard Ott, Wagram	
Grüner Veltliner "Fass 4" 2024 QW	0,75 l 55
	Magnum 1,5l 120



BOTTLED WINES WHITE

	EUR
FRANCE	0,75 l
Domaine Thomas, Loire Sancerre „Le Pierrier“ 2023 AOP	51
Jean-Marc Brocard, Burgund Chablis 2023 AOP	43
ITALY	
Cantina Pilandro, Lombardei Lugana 2024 DOP	32
Niklas, Südtirol Sauvignon Blanc „DOXS“ 2024 DOP	45



BOTTLED WINES RED

	EUR
GERMANY	0,75 l
Weingut Kopp, Baden	44
Spätburgunder „Roter Porphy“ 2020 QW	
Egon Schmitt, Pfalz	32
„ASAM ROT“ Cabernet Sauvignon-Merlot 2022 QW	
Markus Schneider, Pfalz	49
„Black Print“ 2022 QW	
AUSTRIA	
Martin Pasler, Burgenland	39
Zweigelt 2020 QW	
Josef Igler, Burgenland	44
„Maximus“ Blaufränkisch, Cabernet Sauvignon, Merlot 2020 QW	



BOTTLED WINES RED

	EUR
ITALY	0,75 l
Paolo Cottini, Venetien Amarone della Valpolicella Classico 2018 DOP	110
Siro Pacenti, Toskana Rosso di Montalcino 2022 DOP	65
Brunello di Montalcino "Pelagrilli" 2018^	120
Vinosia, Apulien Primitivo "Orus" 2024 IGP	43
FRANCE	
Château Tour de Pressac, Bordeaux Saint-Emilion Grand Cru 2019 AOP	85
Château Saint-Aubin, Bordeaux Médoc Cru Bourgeois 2020 AOP	45
Domaine du Coste Chaude, Rhône Grenache-Syrah "La Rocaille" 2019 AOP	41
SPAIN	
Basconcillos, Ribera del Duero „Vina Magna“ Crianza, 2020 DOP	71
„Vina Magna“ Reserva, 2019 DOP	115



DIGESTIF

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

ZUSATZSTOFFE & ALLERGENE

1.) Feed additives

- 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.) Allergens

- a = glutenhaltiges Getreide
 - a1= Weizen (wie Dinkel oder Khorasan-Weizen),
 - a2= Roggen,
 - a3 = Gerste,
 - a4= Hafer,
 - a5= Kamut oder Hybridstämmedavon 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 Queenslandnüssesowie 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

We would like to kindly inform you that our restaurant accepts no liability for personal items left behind on the premises. Thank you for your understanding.