



ASAM

SCHLÖSSL

DISHES

Detailed information on allergens and additives can be found in our separate allergen menu for food and beverages – please ask our service staff.



STRAIGHT FROM THE BIG GREEN EGG THE CERAMIC CHARCOAL GRILL



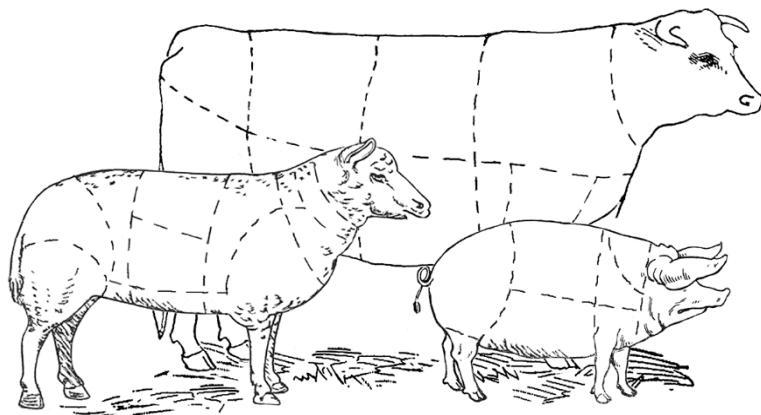
The idea behind the Big Green Egg is thousands of years old.

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.

OUR CUTS



	EUR
Beef Fillet (250g) - Wet Aged from Schwarzbunte Cattle	50
Rib Eye (300g) – Dry Aged, from Bavarian Grass-fed Ox	40
Chateaubriand (500g) – for two people	105
Wagyu Flank Steak (1kg) – Dry Aged from Australia, for two to three persons	120

JOHN STONE – IRISH HEREFORD, 100% GRASS FED:

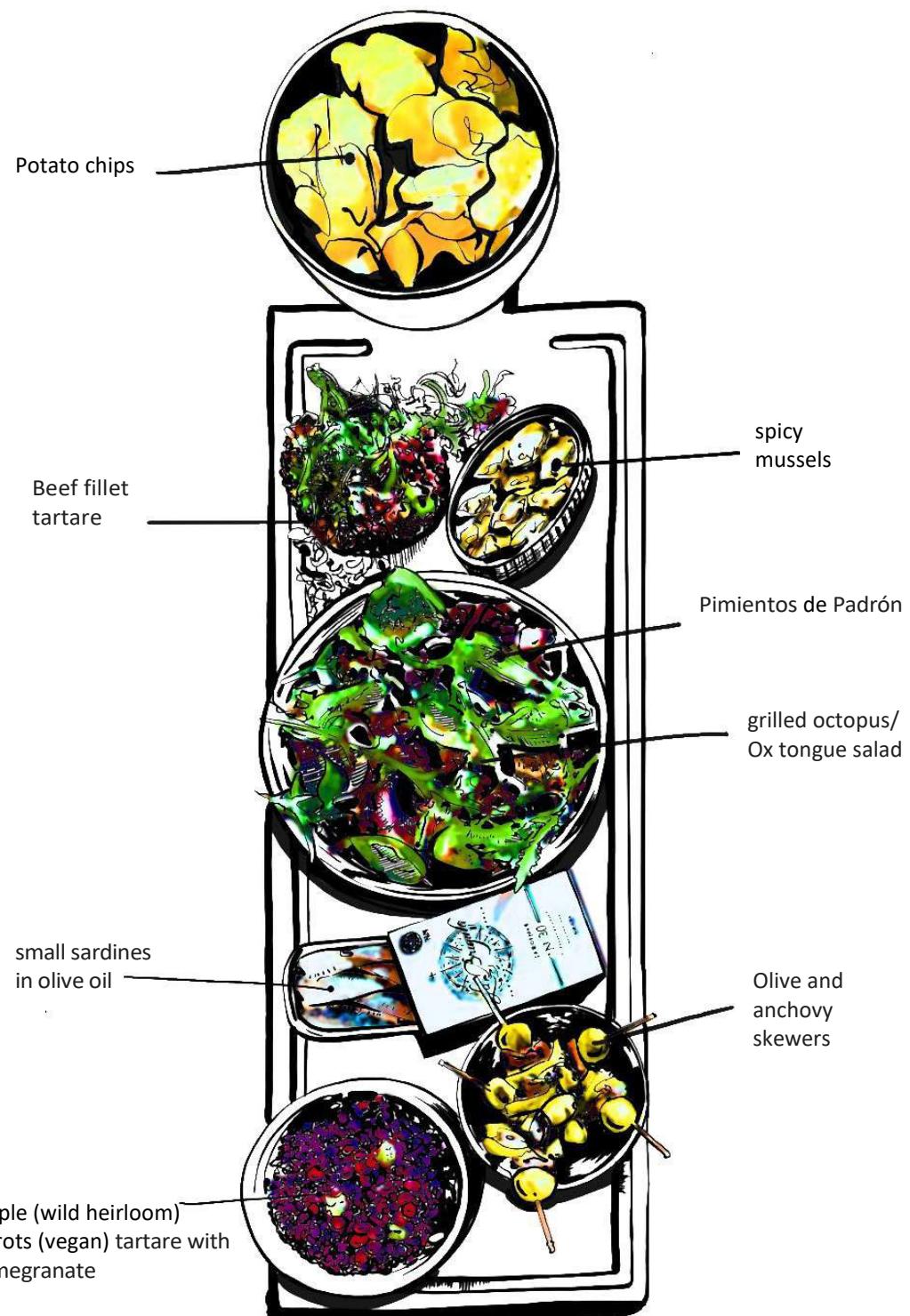
Tomahawk (1,2kg) - dry aged for two people	95
Porterhouse (1kg) – dry aged, for two people	105

GUTSHOF POLTING – POLTINGER LAMB, SERVED IN A CASSEROLE

Whole lamb shoulder from the charcoal grill, served with baked vegetable beans, rosemary potatoes, and Shanes BBQ sauce for two to three people	110
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SIDES		SAUCEN	
French fries	7	Café de Paris butter	4
Oven vegetables	8	Schlössl-BBQ-sauce	4
Pimientos de Padrón	9	Red wine jus	6
Baked potato with horseradish sour cream	7	Horseradish sour cream	4
Pumpkin and pointed cabbage vegetables	7		

SCHLÖSSL SHARING BRETTL



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

Our Schlossl 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

Caesar Salad with grilled prawns, baby spinach, romaine lettuce, butterhead lettuce and oven-roasted tomatoes	26
Beef Fillet Tartare (200 g) with oven-roasted tomatoes, watercress and freshly grated horseradish, served with toasted farmhouse bread	26
Grilled Octopus on a "spicy" lamb's lettuce salad with dark bread croutons and arugula	28
Heirloom Carrot Tartare (vegan) with pomegranate, sumac, avocado-wasabi cream and yuzu dressing	18
Bavarian Burrata with oven-roasted tomatoes, arugula, basil pesto and tomato vinaigrette	16
Mixed Leaf salad	small
	large

FISH

Whole Grilled Royal Sea Bream (1 kg) for Two grilled zucchini, rosemary roasted potatoes, shellfish butter	75
Skrei (Winter Cod) from the Grill on sautéed shimeji and shiitake mushrooms, wild broccoli and celery purée in a miso-sherry foam	34
Confit Fjord Salmon with palm kale risotto, purslane, chives and freshly grated horseradish	28



ASAM SCHLÖSSL SIGNATURE SPECIALTIES

		EUR
Corn-fed Chicken Breast Supreme from the grill on artichokes paprika fregola sarda with tarragon foam	26	
SHANE'S SURF AND TURF		
Beef fillet (120 g) and jumbo prawns from the Big Green Egg, served with Pimientos de Padrón, French fries and Café de Paris butter	48	
Slow-braised Iberico pork cheeks served on balsamic lentils with sautéed mushrooms and potato purée	26	
Ox short rib braised slow-cooked in red wine jus, with market vegetables and potato-leek purée	35	
Local Oven-roasted Pork with Crispy Crust with dark beer jus, potato dumpling and coleslaw	19	
	smaller serving	16
Bavarian Wontons on pumpkin and pointed-cabbage vegetables, coriander and a small salad	22	
Viennese Schnitzel from veal loin, fried in clarified butter, with wild cranberries and fried potatoes or French fries	32	
	smaller serving	25
Asam Prime Beef Burger		
with ox-heart tomato, romaine lettuce, Schlössl BBQ sauce and French fries	22	

SOUPS

Beef Consommé with pancake strips	8
Cream of kohlrabi soup with chives	8



VEGETARIAN / VEGAN

	EUR
Schlutzkrapfen – stuffed with potatoes, sour cream and chives, tossed in brown butter, served with grated Parmesan and a small salad	22
Schlössl Pretzel Gnocchi with Pimientos de Padrón, tomato butter and shaved Parmesan	18
Styrian wild broccoli and bok choy, grilled in a pan, with pine nuts, pumpkin seeds and cress	16
Grilled Aubergine Steaks with shiitake teriyaki, broccoli, snow peas and young leek	24
Palm kale risotto, purslane, chives and freshly grated horseradish	20

SNACKS

Two original Munich white sausages with sweet mustard and freshly baked pretzel (from 11:30 a.m. until 1 p.m.)	6
La Brújula sardines in olive oil with toasted farmhouse bread	13
Bread basket	3

KIDS' MENU

Breaded chicken fillets with French fries	14
Farfalle pasta with butter and Parmesan	9
Spaetzle with sauce	9
Dumplings with sauce	7
Nutella pancakes	9





DESSERTS

EUR

Hazelnut Slice with Glazed Williams Christ Pears and Hazelnut Ice Cream	14
Tyrolean Semolina Dumplings with Plum Compote	12
Apple strudel with vanilla ice cream	10
Baileys Crème brûlée	12

DESSERT WINE RECOMMENDATION

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

ASAM SCHLÖSSL ICE CREAM

Delicious ice cream from the dairy farm on Lake Starnberg in the following flavours

- Vanilla
- Chocolate
- Roasted almonds
- Hazelnut

per KING-SIZED scoop

5



A S A M

SCHLÖSSL

BEVERAGES



NON-ALCOHOLIC DRINKS

EUR

HOME-MADE LEMONADES

Asams Garten	0,3 l	7,5
<i>Lime, elderberry, mint, ginger, lemonade, toni</i>		
Rhubarb-Strawberry-Lemonade	0,3 l	7,5
<i>Rhubarb, strawberry, soda, basil</i>		

WATER, COKE & CO.

Schlössl-Water	1,0 l (carafe)	7,5
<i>our sparkling table water</i>		
Adelholzener Alpenquellen Classic	0,25 l	3,5
sparkling / still	0,75 l	8
Coca-Cola	0,33 l	4,9
Coca-Cola zero	0,33 l	4,9
Lemon lemonade	0,4 l	4
Cola-Mix	0,4 l	4

JUICES

Orange, apple, blackcurrant, elderberry or rhubarb spritzer	0,4 l	5
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BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

EUR

FRESHLY DRAWN

Augustiner Lagerbier hell	0,5 l	4,6
Radler	0,5 l	4,8

FROM THE BOTTLE

Augustiner Pils	0,33 l	4,2
Augustiner Edelstoff	0,5 l	4,8
Augustiner Non-alcoholic	0,5 l	4,6
Augustiner Dark	0,5 l	4,9
Augustiner Wheat beer with yeast	0,5 l	4,9
Ruß - Wheat beer with lemonade	0,5 l	4,9

OTHER BEERS

König Ludwig non-alcoholic wheat beer	0,5 l	4,9
König Ludwig wheat beer dark	0,5 l	4,9
König Ludwig light wheat beer	0,5 l	4,9



HOT BEVERAGES

EUR

COFFEE



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

TEA SPECIALITIES



We serve exclusive tea from the wonderful Teegalerie München.

Tea in a glass mug	7
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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 Lillet rosé, Pampelle Grapefruit, Prosecco, Soda	0,25 l	10,5
APEROL SPRITZ Prosecco, Soda, Aperol, Orange	0,25 l	10,5
HUGO Prosecco, Soda, Elderberry, Mint, Lime	0,25 l	10,5
VERMOUTH TONIC Red Vermouth, Schweppes Tonic, Orange	0,25 l	10,5
Orange Bitter Spritz non-alcoholic Ramazotti 0,0 %, Tonic, Soda, Orange	0,25 l	8,5
Strawberry Rhubarb Spritz non-alcoholic Strawberry, Lime, Mint	0,25 l	8,5



BUBBLES AGAINST TROUBLES

	EUR
FRANCE	0,75 l
Château de la Presle Cremant de Loire Brut AOP	49
Bouvet Ladubay Cremant Saumur Brut Blanc "Tresor"	57
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
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OPEN WINES WHITE AND ROSÉ

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



OPEN WINES RED

GERMANY

EUR

0,2 l

„ASAM ROT“

9

Egon Schmitt, Pfalz, 2021

Cabernet Sauvignon / Merlot QW

PINOT NOIR „Roter Phosphyr“

11

Weingut Kopp, Baden, 2020 QW

AUSTRIA

BLAUFÄNKISCH-ZWEIGELT „Classic“

11

Josef Igler, Burgenland, 2020 QW

ITALY

PRIMITIVO „ORUS“

11

Vinosia, Apulien, 2024 IGP



BOTTLED WINES WHITE AND ROSÉ

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

ROSÉ WINE

GERMANY	
ROTLING	34
Weingut Fröhlich, Franken 2024 QW	



BOTTLED WINES WHITE

		EUR
		0,75 l
AUSTRIA		
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

FRANCE

Domaine Thomas, Loire	51
Sancerre „Le Pierrier“ 2023 AOP	
Jean-Marc Brocard, Burgund	43
Chablis 2023 AOP	

ITALY

Cantina Pilandro, Lombardei	32
Lugana 2024 DOP	
Niklas, Südtirol	45
Sauvignon Blanc „DOXS“ 2024 DOP	



BOTTLED WINES RED

GERMANY EUR
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

ITALY EUR
0,75 l

Paolo Cottini, Venetien 110
Amarone della Valpolicella Classico 2018 DOP

Siro Pacenti, Toskana 65
Rosso di Montalcino 2022 DOP
Brunello di Montalcino "Pelagrilli" 2018 120

Vinosia, Apulien 43
Primitivo "Orus" 2024 IGP

FRANCE

Château Tour de Pressac, Bordeaux 85
Saint-Emilion Grand Cru 2019 AOP

Château Saint-Aubin, Bordeaux 45
Médoc Cru Bourgeois 2020 AOP

Domaine du Coste Chaude, Rhône 41
Grenache-Syrah "La Rocaille" 2019 AOP

SPAIN

Basconcillos, Ribera del Duero 71
„Vina Magna“ Crianza, 2020 DOP
„Vina Magna“ Reserva, 2019 DOP 115



DIGESTIF

	EUR
	2 cl

BRENNEREI PRINZ	
Obst Schnaps	6
Alte Williams Christ Birne	6
Alte Marille	6
Alte Haus-Zwetschge	6
Alte Haselnuss	8

LANTENHAMMER	2 cl
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Waldhimbeere	12
Williams	12
Enzian	12
Blutorange	12

BITTERS	4 cl
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Averna	7
Ramazzotti	7
Jägermeister	6
Fernet Branca	7

LONGDRINKS

Moscow Mule - Lion's Vodka, Spicy Ginger, Lime	12
Cuba Libre - Havana Club, Lime, Cola	12
London Buck - Duke Rough Gin, Spicy Ginger, Lime	12
Lynchburg Lemonade - Jack Daniels, Zitronenlimonade, Zitrone, Lime	12
Vodka Lemon – Lion's Vodka, Schweppes Bitter Lemon, lime	12
Gin & Tonic - Gin, Schweppes Tonic, Lime	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 Schlossl (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 Schlossl 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 Schlossl. 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 Schlossl. 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 Schlossl. 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 = with coloring
- 2 = with preservatives
- 3 = with antioxidants
- 4 = with flavor enhancers
- 5 = sulfured
- 6 = blackened
- 7 = with phosphate
- 8 = with sweeteners
- 9 = contains a source of phenylalanine
- 10 = waxed
- 11 = with nitrite curing salt
- 12 = tartrazine (with coloring, may affect the activity and attention of children)
- 13 = contains caffeine
- 14 = contains quinine

2.) Allergens

- a = cereals containing gluten
 - a1 = wheat (such as spelt or khorasan wheat),
 - a2 = rye,
 - a3 = barley,
 - a4 = oats,
 - a5 = kamut or hybrid strains thereof, and products thereof
- b = crustaceans and products thereof
- c = eggs and egg products
- d = fish and fish products
- e = peanuts and peanut products
- f = soybeans and soybean products
- g = milk and milk products
- h = Nuts and nut products
 - h1 = Almonds
 - h2 = Hazelnuts
 - h3 = Walnuts
 - h4 = Cashews
 - h5 = Pecans
 - h6 = Brazil nuts
 - h7 = Pistachios
 - h8 = Macadamia or Queensland nuts and products made from them
- i = Celery and celery products
- k = Mustard and mustard products
- l = Sesame seeds and sesame products
- m = Sulfur dioxide and sulfites
- n = lupins and lupin products
- o = mollusks and mollusk products

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.

