



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.

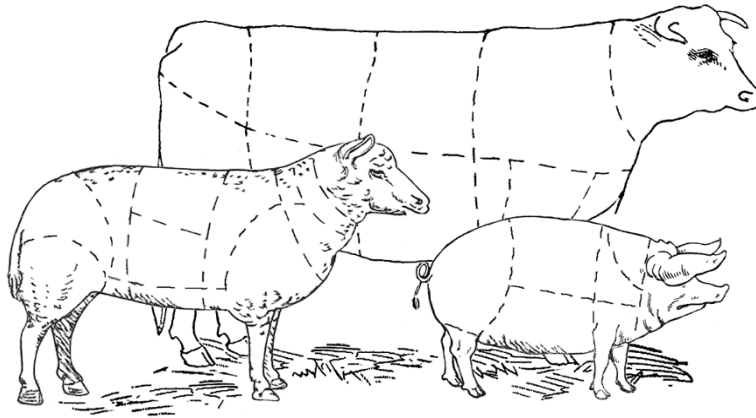
People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

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
US Rib Eye Bone in (900g)	90
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

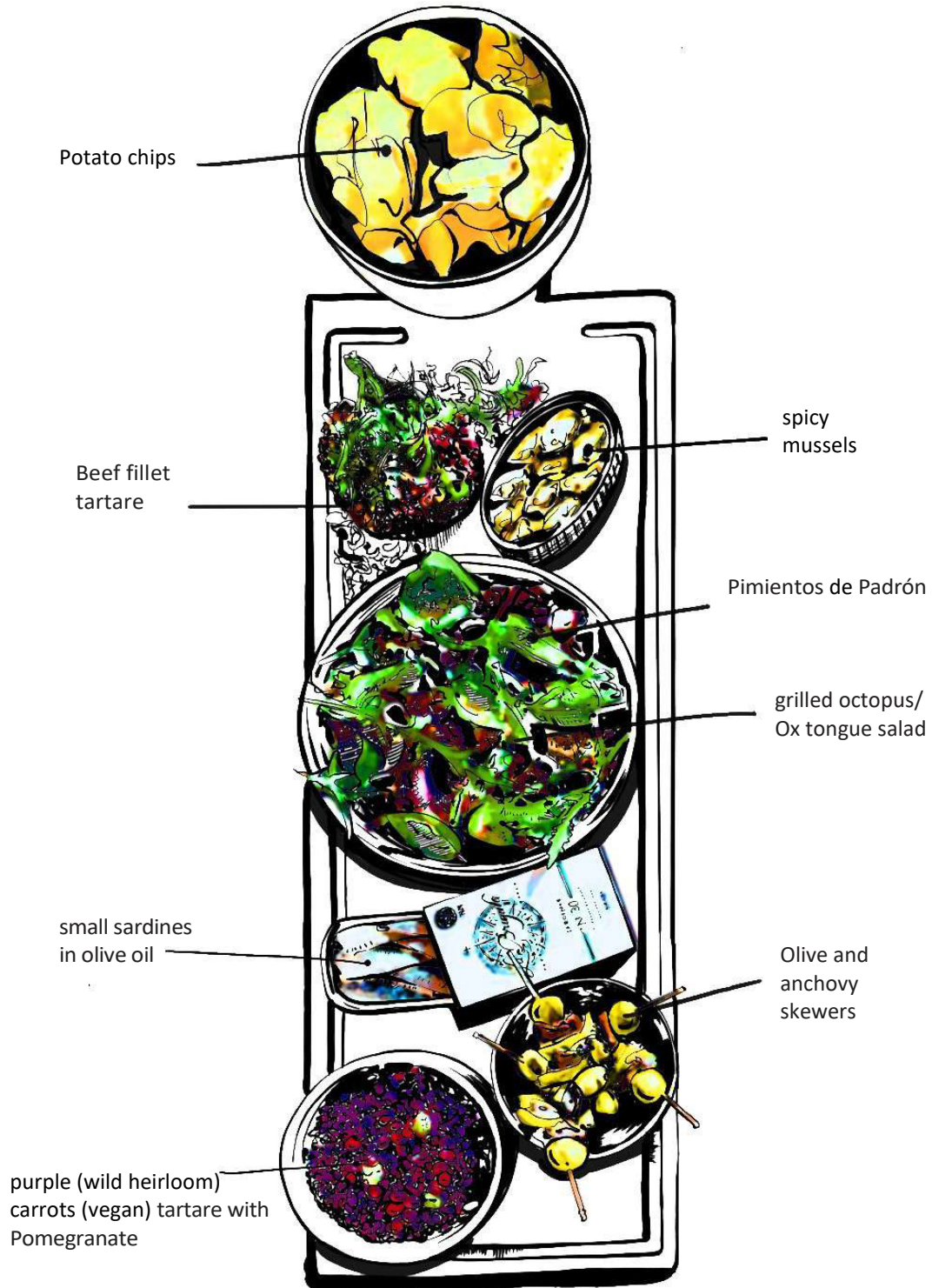
French fries	7
Oven vegetables	8
Pimientos de Padrón	9
Baked potato with horseradish sour cream	7
Pumpkin and pointed cabbage vegetables	7
Wild Broccoli	9

SAUCEN

Café de Paris butter	4
Schlössl-BBQ-sauce	4
Red wine jus	6
Horseradish sour cream	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
Caesar salad with grilled corn-fed chicken breast, leaf spinach, romaine lettuce, lettuce hearts, oven-roasted tomatoes and croutons	22
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 6 large 8

SOUPS

Beef Consommé with pancake strips	8
Lobster bisque with prawns, leek, and tarragon	12

FISH

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
Ox short rib braised slow-cooked in red wine jus, with market vegetables and potato-leek purée	35
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
Grilled duck leg on pumpkin and pointed cabbage vegetables with sweet potato purée	28
Lamb rump on a bed of peppers and beans, rosemary potatoes and Café de Paris butter	32
Local Oven-roasted Pork with Crispy Crust with dark beer jus, potato dumpling and coleslaw	19
smaller serving	16
Viennese Schnitzel from veal loin, fried in clarified butter, with wild cranberries and potato and lamb's lettuce salad	32
smaller serving	25
Schlössl Pie	
Braised meat filling with root vegetables, roast gravy under the puff pastry lid and small salad	18
Veal Burger with oxheart tomato, iceberg lettuce, BBQ sauce, served with French fries	22

VEGETARIAN / VEGAN

Schlutzkrapfen – stuffed with potatoes, sour cream and chives, tossed in brown butter, served with grated Parmesan and a small salad	22
Wild garlic spaetzle with gorgonzola, oven-roasted tomatoes and wild garlic pesto	24
Schlössl Pretzel Gnocchi with Pimientos de Padrón, tomato butter and grated Parmesan	18
Grilled Aubergine Steaks with shiitake teriyaki, broccoli, snow peas and young leek	24

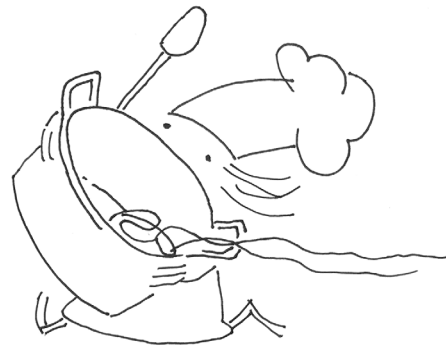


SNACKS

	EUR
Two original Munich white sausages with sweet mustard and freshly baked pretzel (from 11:30 a.m. until 1 p.m.)	6
Obatzter with red onions and oven-fresh pretzels	8
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		
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	Raspberry (sorbet)
 Chocolate	
 Roasted almonds	
 Hazelnut	

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
HOME-MADE LEMONADES		
Asams Garten <i>Lime, elderberry, mint, ginger, lemonade, toni</i>	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	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



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

COFFEE



	EUR
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

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		
APEROL SPRITZ	0,25 l	10,5
Prosecco, Soda, Aperol, Orange		
HUGO	0,25 l	10,5
Prosecco, Soda, Elderberry, Mint, Lime		
VERMOUTH TONIC	0,25 l	10,5
Red Vermouth, Schweppes Tonic, Orange		
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 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



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
Juliussspital, 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 Chardonnay Leithaberg Reserve "Henneberg" 2023 QW	45
Markus Huber, Traisental Grüner Veltliner „Vision“ 2023 QW	34
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 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 0,75 l
GERMANY	
Weingut Kopp, Baden Spätburgunder „Roter Porphy“ 2020 QW	44
Egon Schmitt, Pfalz „ASAM ROT“ Cabernet Sauvignon-Merlot 2022 QW	32
Markus Schneider, Pfalz „Black Print“ 2022 QW	49
AUSTRIA	
Martin Pasler, Burgenland Zweigelt 2020 QW	39
Josef Igler, Burgenland „Maximus“ Blaufränkisch, Cabernet Sauvignon, Merlot 2020 QW	44



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
Limoncello	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 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 = 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.

