



# 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.

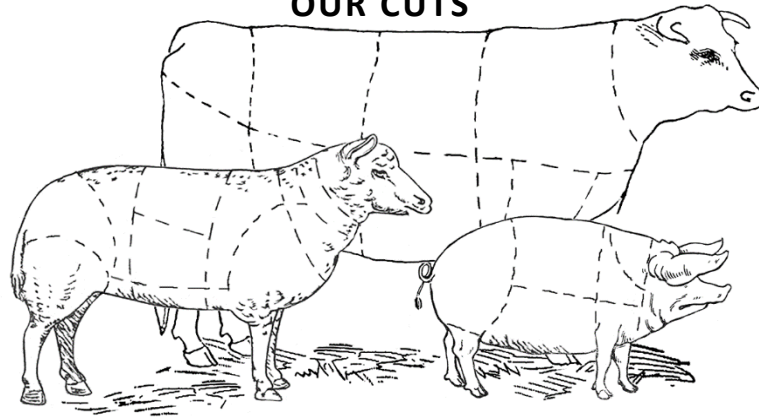
People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

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
<b>Beef Fillet (250g) - Wet Aged from Schwarzbunte Cattle</b>	<b>50</b>
<b>Rib Eye (300g) – Dry Aged, from Bavarian Grass-fed Ox</b>	<b>40</b>
<b>Rack of Irish lamb (300g)</b>	<b>48</b>
<b>Chateaubriand (500g) – for two people</b>	<b>105</b>
<b>US Rib Eye Bone in (900g)</b>	<b>90</b>
<b>Wagyu Flank Steak (1kg) – Dry Aged from Australia, for two to three persons</b>	<b>120</b>
 <b>JOHN STONE – IRISH HEREFORD, 100% GRASS FED:</b>	
<b>Tomahawk (1,2kg) - dry aged for two people</b>	<b>95</b>
<b>Porterhouse (1kg) – dry aged, for two people</b>	<b>105</b>
 <b>LAMBSHOULDER FROM GUTSHOF POLTING, SERVED IN A CASSEROLE</b>	
Whole lamb shoulder from the charcoal grill, served with baked vegetable beans, rosemary potatoes, and Shanes BBQ sauce for two to three people	<b>110</b>

### SIDES

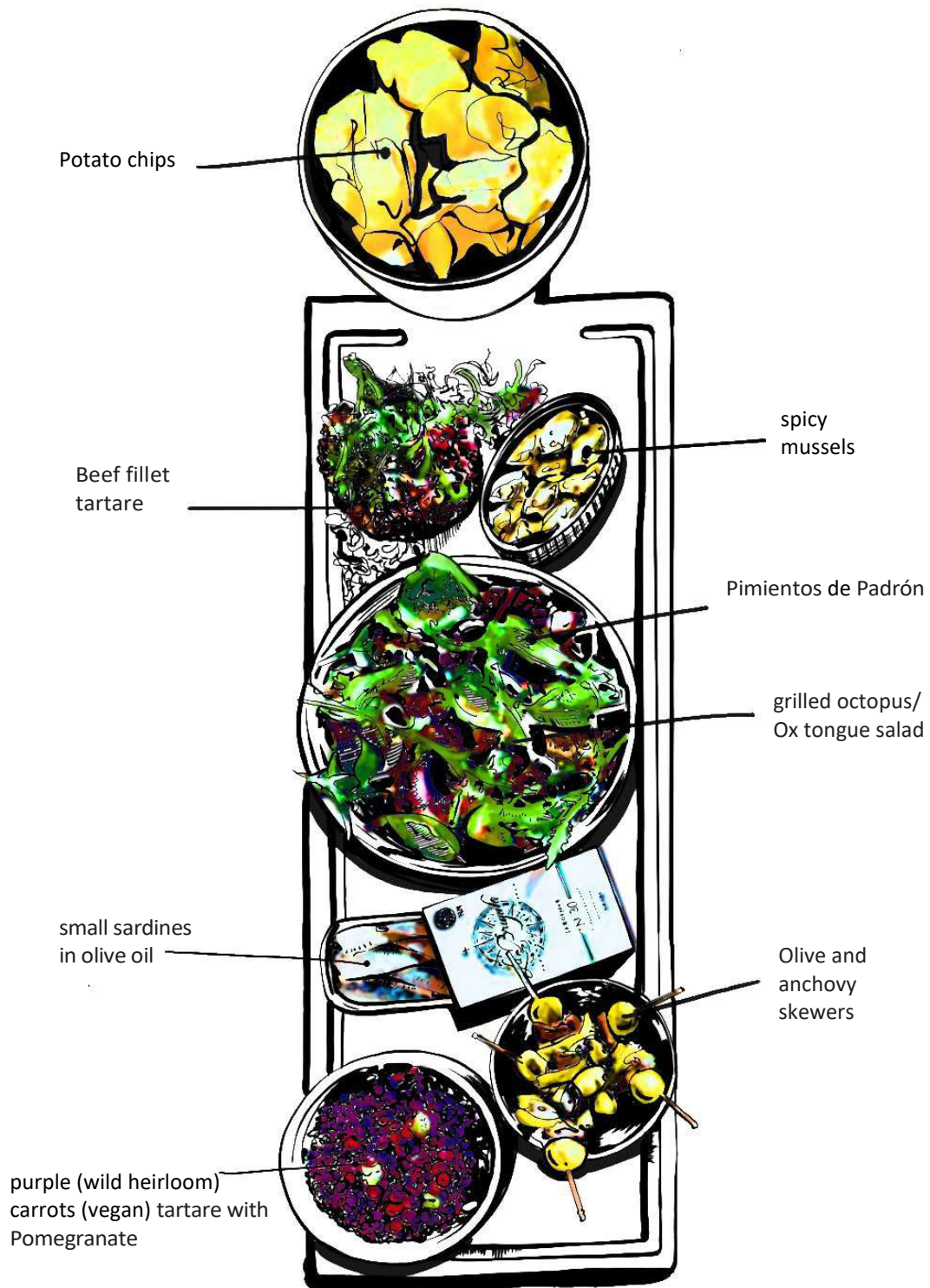
French fries	7
Oven vegetables	8
Pimientos de Padrón	9
Baked potato with horseradish sour cream	7
Pumpkin and pointed cabbage vegetables	7
Wild Broccoli	9
Rosemary potatoes	7

### 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.



## OUR SCHLÖSSL STARTERS

		EUR
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

## VEGETARIAN / VEGAN

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 grated Parmesan		18
Roasted Sweet Potato Steak with Spicy Wok Vegetables, Snow Peas, Wild Broccoli and Fresh Cilantro		22

## SOUPS

Beef Consommé with pancake strips		8
Cream of Schrobenhausen Asparagus Soup		9



## SCHLÖSSL ASPARAGUS DISHES

	EUR
Schrobenhausen Asparagus Salad with peas, oven-roasted tomatoes, wild herbs and wild garlic pesto	19
Schrobenhausen Asparagus Risotto with fresh chervil	22
Schrobenhausen Asparagus Risotto with Grilled Scampi	30
Schrobenhausen Asparagus with New Potatoes with melted butter or hollandaise sauce	27

### *Recommended Add-ons:*

- |   |    |
|---|----|
| • Viennese Veal Schnitzel   | 14 |
| • Sliced Juniper Ham (150g)   | 6  |
| • Beef Tenderloin Tournedo (120g Rinderfilet) from the Big Green Egg charcoal grill | 28 |
| • Fjord Salmon Fillet from the Big Green Egg charcoal grill                         | 16 |
| • Corn-Fed Chicken Breast Suprême   | 14 |





## ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
Iberico pork spareribs served with baked potato and horseradish sour cream	28
Ox short rib braised slow-cooked in red wine jus, with market vegetables and potato-leek purée	35
Chicken breast suprême on a bed of sautéed asparagus and shimeji mushrooms, baby spinach and celeriac purée, served with a miso and sherry foam	28
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
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
Roast Beef with Remoulade Sauce and Rosemary Potatoes	33
Veal Burger with oxheart tomato, iceberg lettuce, BBQ sauce, served with French fries	22

## FISH

Grilled Swordfish Steak (200 g) with Green Asparagus and Spiced Couscous	35
Matjes Herring "Housewife Style" with New Potatoes	24

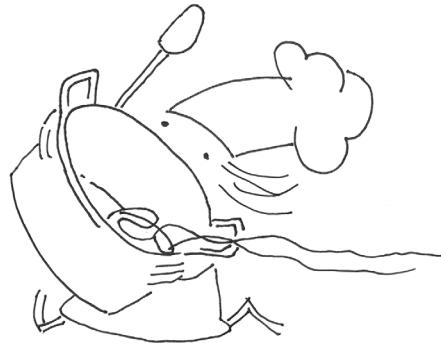


## SNACKS

	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





## DESSERTS


	EUR
Glazed White Chocolate with Raspberry and Rhubarb Compote	14
Tyrolean Semolina Dumplings with Plum Compote	12
Apple strudel with vanilla ice cream	10
Baileys Crème brûlée	12

## DESSERT WINE RECOMMENDATION

Heidi Schröck Spätlese, Dessertwein		
Welschriesling & Sauvignon Blanc	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	
 Pistachio	
 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
<b>HOME-MADE LEMONADES</b>		
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
<b>WATER, COKE &amp; CO.</b>		
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
<b>JUICES</b>		
Orange, apple, blackcurrant, elderberry, passion fruit mango or rhubarb spritzer	0,4 l	5




## BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

		EUR
<b>FRESHLY DRAWN</b>		
Augustiner Lagerbier hell	0,5 l	4,6
Radler	0,5 l	4,8
<b>FROM THE BOTTLE</b>		
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
<b>OTHER BEERS</b>		
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	
<b>COFFEE</b>		
		
	<b>Julius Meinl</b>	
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 Lillet rosé, Bitter lemon, blood orange, Prosecco	0,25 l	10,5
LILLET SPRITZ Wildberry Lillet, Prosecco,	0,25 l	10,5
APEROL SPRITZ Sparkling wine, soda, Aperol, orange	0,25 l	10,5
HUGO Sparkling wine, soda, elderflower, mint, lime	0,25 l	10,5
LIMONCELLO SPRITZ Limoncello, Prosecco, soda, lemon	0,25 l	10,5
APEROL PASSION FRUIT Aperol, Prosecco, soda, passion fruit	0,25 l	10,5
CAMPARI SPRITZ / ORANGE Campari, soda, Prosecco / orange	0,25 l	10,5
NEGRONI Vermouth, Campari, gin, orange, lemon	0,25 l	10,5
NEGRONI SBAGLIATO Vermouth, Campari, Prosecco, orange, lemon	0,25 l	10,5
VERMOUTH TONIC Red Vermouth, Schweppes Tonic, Orange	0,25 l	10,5
Orange Bitter Spritz <b>non-alcoholic</b> Ramazotti 0,0 %, Tonic, Soda, Orange	0,25 l	8,5



## BUBBLES AGAINST TROUBLES

	EUR
<b>FRANCE</b>	0,75 l
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
<b>ITALY</b>	
La Tordera, Veneto ASAM "Gabry" Spumante Brut Rosé GP	44



## OPEN WINES WHITE AND ROSÉ

	EUR
<b>GERMANY</b>	0,2 l
„ASAM WEISS“ Juliuspital, Franken 2025 QW Müller-Thurgau, Riesling, Silvaner	9
RIESLING trocken Künstler, Rheingau, 2024 QW	9
GRAUER BURGUNDER Gutzler, Rheinhessen 2024 QW	9,5
<b>AUSTRIA</b>	
GRÜNER VELTLINER „Vision“ Markus Huber, Traisental 2025 QW	9,5
<b>ITALY</b>	
LUGANA Pilandro, Lombardei 2025 DOP	9
SAUVIGNON BLANC „DOXS“ Niklas, Südtirol 2024 DOP	11
<b>FRANCE</b>	
MAGALI ROSÉ Saint André de Figuière, Provence 2025	10
<b>GERMANY</b>	
ROTLING Weingut Fröhlich, Franken 2024 QW	9
Wine Spritzer	0,2l 7 0,5l 13



## OPEN WINES RED

	EUR
<b>GERMANY</b>	0,2 l
„ASAM ROT“ Egon Schmitt, Pfalz, 2022 Cabernet Sauvignon / Merlot QW	9
PINOT NOIR „Roter Phorphyr“ Weingut Kopp, Baden, 2022 QW	11
<b>AUSTRIA</b>	
BLAUFRÄNKISCH-ZWEIGELT „Classic“ Josef Igler, Burgenland, 2020 QW	11
<b>ITALY</b>	
PRIMITIVO „ORUS“ Vinosia, Apulien, 2025 IGP	11



## BOTTLED WINES WHITE AND ROSÉ

	EUR
<b>GERMANY</b>	0,75 l
Juliusspital, Franken „ASAM WEISS“ Müller-Thurgau, Riesling, Silvaner 2025 QW	29
Gutzler, Rheinhessen Grauer Burgunder VDP Gutswein 2024 QW	35
Weingut am Stein, Franken Silvaner Würzburger Stein VDP Erste Lage 2024 QW	60
Hamm, Rheingau Riesling Winkeler Dachsberg VDP Erste Lage 2020 QW	65

## ROSÉ WINE

<b>GERMANY</b>	
ROTLING Weingut Fröhlich, Franken 2024 QW	34
<b>FRANCE</b>	
SAINT ANDRÉ DE FIGUIÈRE "Magali" Rose, Provence 2025	35



## BOTTLED WINES WHITE

	EUR
<b>AUSTRIA</b>	0,75 l
Martin Pasler, Burgenland Chardonnay Leithaberg Reserve "Henneberg" 2023 QW	45
Markus Huber, Traisental Grüner Veltliner „Vision“ 2025 QW	34
Weingut Knoll, Wachau Riesling "Loibner" Federspiel 2025 QW	53
Grüner Veltliner "Loibner" Smaragd 2024 QW	78
Weingut Bernhard Ott, Wagram Grüner Veltliner "Fass 4" 2024 QW	0,75 l 55
Grüner Veltliner "The Evergreen" Ried Brunner 2023 DAC	Magnum 1,5l 120 0,75 l 69
<b>FRANCE</b>	
Domaine Thomas, Loire Sancerre „Le Pierrier“ 2024 AOP	51
Jean-Marc Brocard, Burgund Chablis 2024 AOP	43
Remoissenet Père et Fils, Burgund Chassagne Montrachet 1er Cru „Morgeot“ 2023 AOP	245
<b>ITALY</b>	
Cantina Pilandro, Lombardei Lugana 2025 DOP	32
Niklas, Südtirol Sauvignon Blanc „DOXS“ 2024 DOP	45



## BOTTLED WINES RED

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



## BOTTLED WINES RED

	EUR
<b>ITALY</b>	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" 2025 IGP	43
<b>FRANCE</b>	
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
Pierre Gaillard, Rhône Côte Rôtie 2023 AOP	130
René Bouvier, Burgund Gevrey Chambertin 1er Cru „Combe Aux Moine“ 2018 AOP	245
<b>SPAIN</b>	
Basconcillos, Ribera del Duero „Vina Magna“ Crianza, 2020 DOP	71
„Vina Magna“ Alto del Cura Reserva, 2020 DOP	115



## DIGESTIF

	EUR
<b>BRENNEREI PRINZ</b>	2 cl
Obst Schnaps	6
Alte Williams Christ Birne	6
Alte Marille	6
Alte Haus-Zwetschge	6
Alte Haselnuss	8
<b>LANTENHAMMER</b>	2 cl
Waldhimbeere	12
Williams	12
Enzian	12
Blutorange	12
<b>BITTERS</b>	4 cl
Averna	7
Ramazzotti	7
Jägermeister	6
Fernet Branca	7
Limoncello	7
<b>LONGDRINKS</b>	
<b>Moscow Mule</b> - Lion's Vodka, Spicy Ginger, Lime	12
<b>Cuba Libre</b> - Havana Club, Lime, Cola	12
<b>Vodka Lemon</b> – Lion's Vodka, Schweppes Bitter Lemon, Lime	12
<b>Gin &amp; Tonic</b> - Gin (The Duke), Tonic Water, Lime	14
<b>Jacky Cola</b> - Jack Daniel's & Coca Cola	14
<b>Gin Mare</b> - Tonic Water, Orange, Rosemary	17



## 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.

