



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.

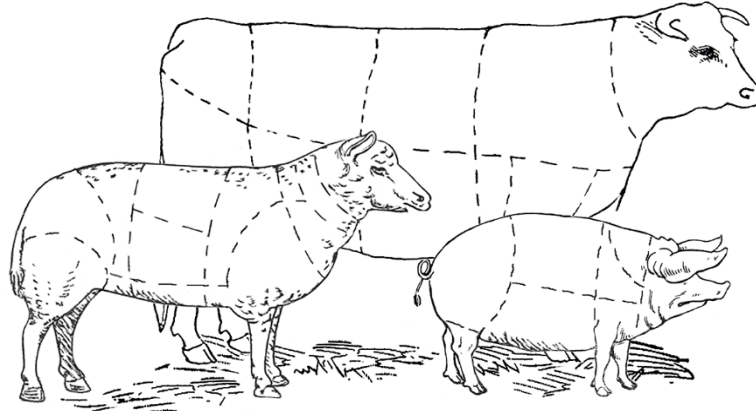
People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

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
Wagyu Flank Steak (1kg) – Dry Aged from Australia, for two to three persons	120
Chateaubriand (500g) – for two persons	105
Beef Fillet (250g) - Wet Aged from Schwarzbunte Cattle	50
Rib Eye (300g) – Dry Aged	38
US Sirloin (300g)	55
Rack of Irish lamb (300g)	48
 JOHN STONE – IRISH HEREFORD, 100% GRASS FED:	
Tomahawk (1,2kg) - dry aged for two persons	85
Porterhouse (1kg) – dry aged, for two persons	105
 LAMBSHOULDER FROM GUTSHOF POLTING, 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
Chicken Butterfly with green asparagus, spiced couscous, tropea onions, pak choi and chimichurri for two persons	48

SIDES

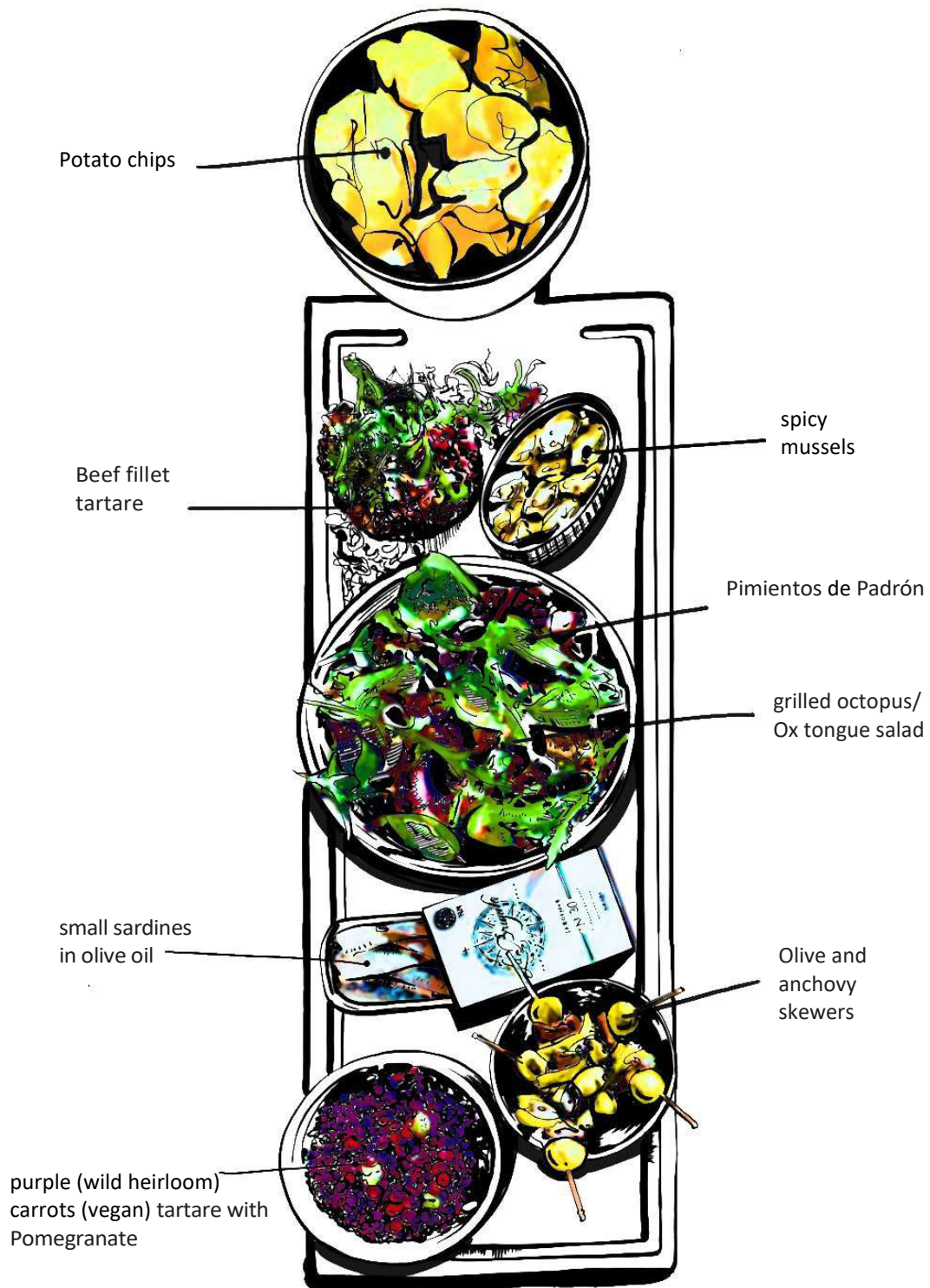
French fries	7
Oven vegetables	8
Rosemary potatoes	7
Pimientos de Padrón	9
Cole slaw	7
Baked potato with horseradish sour cream	7
Pumpkin and pointed cabbage vegetables	7
Wild Broccoli	9

SAUCEN

Café de Paris butter	4
Schlössl-BBQ-sauce	4
Béarnaise sauce	6
Red wine jus	6
Chimichurri	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 served on spicy ox-mouth salad with rye bread croûtons and rocket salad	28
Heirloom Carrot Tartare (vegan) with pomegranate, sumac, avocado-wasabi cream and yuzu dressing	18
Bavarian Burrata with oxheart tomatoes, tropea onions, arugula, basil pesto and tomato vinaigrette	19
Romaine Lettuce Salad with fjord salmon, scampi, sicilian mountain peaches and french dressing	26
SCHLÖSSL SUMMER SALAD Purple cauliflower with beetroot, wax beans, baby bell peppers and tropea onions	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
Creamy Nettle Risotto with toasted pumpkin seeds, watercress and pumpkin seed oil	20

SOUPS

Chilled Cucumber Velouté with pickled radishes	8
Schlössl Gazpacho with watermelon, baby bell peppers and garden herbs	12



ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
Iberico pork spareribs served with baked potato and horseradish sour cream	28
BBQ Iberico Presa with balsamic lentils, granny smith apple-onion purée and wild broccoli	38
Corn-Fed Chicken Suprême served on a sautéed chanterelle cream ragout with fregola sarda, chickpeas and wild broccoli	30
Grilled duck legs on pumpkin and pointed cabbage vegetables with sweet potato purée	28
Viennese Schnitzel from veal loin, fried in clarified butter, with wild cranberries and potato and lamb's lettuce salad	32
smaller serving	25
Bavarian Oven-roasted Pork with Crispy Crust with dark beer jus, potato dumpling and coleslaw	19
smaller serving	16
Roast Beef with Remoulade Sauce and Rosemary Potatoes	33
SCHLÖSSL PIE	
Braised meat filling with root vegetables, roast gravy under the puff pastry lid and small salad	18
Prime beef Burger with oxheart tomato, iceberg lettuce, BBQ sauce, served with French fries	22
SHANES 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

FISH

Grilled Swordfish Steak (200 g) with Green Asparagus and Spiced Couscous	35
Grilled Atlantic Mackerel Fillet served on nettle risotto with pumpkin seeds and watercress	27
Grilled Fjord Salmon Fillet served on a sautéed chanterelle cream ragout with fregola sarda, chickpeas and wild broccoli	28



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 marinated strawberries	14
Tyrolean Semolina Dumplings with plum compote	12
Apple strudel with vanilla ice cream	10
Baileys Crème brûlée	12
SCHLÖSSL SHARING DESSERT	
Iced White Chocolate, Apple Strudel, Tyrolean Semolina Dumpling, Baileys Crème Brûlée and Ice Cream for four people or more	p. p. 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	Citrone (sorbet)	
 Pistachio		
	per KING-SIZED scoop	5
 Affogato with pistachio ice cream		7

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 & SPRITZERS		
Orange, apple and mango juice, as well as blackcurrant, rhubarb and passion fruit nectar	0,2 l 0,4 l	4 7
Orange, apple, blackcurrant, elderflower, passion fruit, mango or rhubarb spritzer	0,2 l 0,4 l	2,5 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

	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

All coffee specialties are also available without caffeine.

TEA SPECIALITIES



We serve exclusive tea from the wonderful Teegalerie München.

Tea in a glass mug 7

Asam Schlössl-Tea Bio (3 minutes)

Finest blend from renowned Assam gardens

full-bodied and malty in flavour, with fine notes of orange and vanilla.

Darjeeling Himalaya Royal (2-3 minutes)

The best fine tart first flush combined with spicy second flush partsaromatic-nutty flavour.

Asams White Champagne (1-2 minutes)

White tea, rosehip, sour cherry and passion fruit

An exquisite composition of delicate tea and tropical fruit.

Isarflimmern (5 minutes)

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.*

Rhubarb-Spritz (5 minutes)

Once a Chinese immigrant, rhubarb has long since established itself in the European star cuisine.

Savour this beguilingly fruity and low-acid refreshment.

Gingerbread House fruit tea (10 minutes)

with everything your Hansel & Gretl heart desires.

a magical fairy-tale mix of cinnamon, popcorn, pineapple and roasted sugared-almond flavours



APERITIF

		EUR
Spumante Blanc de Blanc Brut	0,1 l	7
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 Campari, soda, Prosecco	0,25 l	10,5
CAMPARI ORANGE Campari, orange juice	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



NON-ALCOHOLIC APERITIFS

		EUR
Flori 0.0 Spumante	0,1 l	7,5
APERÒ SPRITZ	0,25 l	9,5
Orange Bitter Ramazzotti 0,0%, Flori 0.0 Spumante, Soda		
APERÒ TONIC	0,25 l	9,5
Orange Bitter Ramazzotti 0,0 %, Tonic, Soda		

BUBBLES AGAINST TROUBLES

FRANCE		0,75 l
Bouvet Ladubay		57
Cremant Saumur Brut Blanc "Tresor"		
Bouvet Ladubay		59
Cremant Saumur Brut Rosé "Tresor" AOP		
Ruinart Champagne Brut AOP		130
Ruinart Champagne Brut Rosé AOP		150
ITALY		
Rive della Chiesa, Treviso		40
Spumante Vigna Nuova Blanc de Banc		
La Tordera, Veneto		44
ASAM "Gabry" Spumante Brut Rosé GP		

NON-ALCOHOLIC

Flori 0.0, Spumante		42
---------------------	--	----



OPEN WINES WHITE AND ROSÉ

	EUR
GERMANY	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
AUSTRIA	
GRÜNER VELTLINER „Vision“ Markus Huber, Traisental 2025 QW	9,5
ITALY	
LUGANA Pilandro, Lombardei 2025 DOP	9
SAUVIGNON BLANC „DOXS“ Niklas, Südtirol 2025 DOP	11
FRANCE	
MAGALI ROSÉ Saint André de Figuière, Provence 2025	10
GERMANY	
ROTLING Weingut Fröhlich, Franken 2024 QW	9
Wine Spritzer	0,2l 7 0,5l 13



OPEN WINES RED

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



BOTTLED WINES WHITE AND ROSÉ

	EUR
GERMANY	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

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



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“ 2025 QW		
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
	Magnum 1,5l	120
Grüner Veltliner "The Evergreen" Ried Brenner 2023 DAC	0,75 l	69
FRANCE		
Domaine Thomas, Loire		51
Sancerre „Le Pierrier“ 2024 AOP		
Jean-Marc Brocard, Burgund		43
Chablis 2024 AOP		
Remoissenet Père et Fils, Burgund		245
Chassagne Montrachet 1er Cru „Morgeot“ 2023 AOP		
ITALY		
Cantina Pilandro, Lombardei		32
Lugana 2025 DOP		
Niklas, Südtirol		
Sauvignon Blanc „DOXS“ 2025 DOP	0,75 l	45
2024 DOP	Magnum 1,5 l	100



BOTTLED WINES RED

	EUR
GERMANY	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
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" 2025 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
Pierre Gaillard, Rhône Côte Rôtie 2023 AOP	130
René Bouvier, Burgund Gevrey Chambertin 1er Cru „Combe Aux Moine“ 2018 AOP	245
SPAIN	
Basconcillos, Ribera del Duero „Vina Magna“ Crianza, 2020 DOP	71
„Vina Magna“ Alto del Cura Reserva, 2020 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
Vodka Lemon – Lion's Vodka, Schweppes Bitter Lemon, Lime	12
Gin & Tonic - Gin (The Duke), Tonic Water, Lime	14
Gin & Tonic - Gin (Hendricks), Schweppes tonic, Lime	14
Gin Mare - Tonic Water, Orange, Rosemary	17
Jacky Cola - Jack Daniel's & Coca Cola	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 Netzle 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

- | | |
|--|--|
| <p>1.) Feed additives</p> <ul style="list-style-type: none">1 = with coloring2 = with preservatives3 = with antioxidants4 = with flavor enhancers5 = sulfured6 = blackened7 = with phosphate8 = with sweeteners9 = contains a source of phenylalanine10 = waxed11 = with nitrite curing salt12 = tartrazine (with coloring, may affect the activity and attention of children)13 = contains caffeine14 = contains quinine | <p>2.) Allergens</p> <ul style="list-style-type: none">a = cereals containing gluten<ul style="list-style-type: none">a1 = wheat (such as spelt or khorasan wheat),a2 = rye,a3 = barley,a4 = oats,a5 = kamut or hybrid strains thereof, and products thereofb = crustaceans and products thereofc = eggs and egg productsd = fish and fish productse = peanuts and peanut productsf = soybeans and soybean productsg = milk and milk productsh = Nuts and nut products<ul style="list-style-type: none">h1 = Almondsh2 = Hazelnutsh3 = Walnutsh4 = Cashewsh5 = Pecansh6 = Brazil nutsh7 = Pistachiosh8 = Macadamia or Queensland nuts and products made from themi = Celery and celery productsk = Mustard and mustard productsl = Sesame seeds and sesame productsm = Sulfur dioxide and sulfitesn = lupins and lupin productso = 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.

