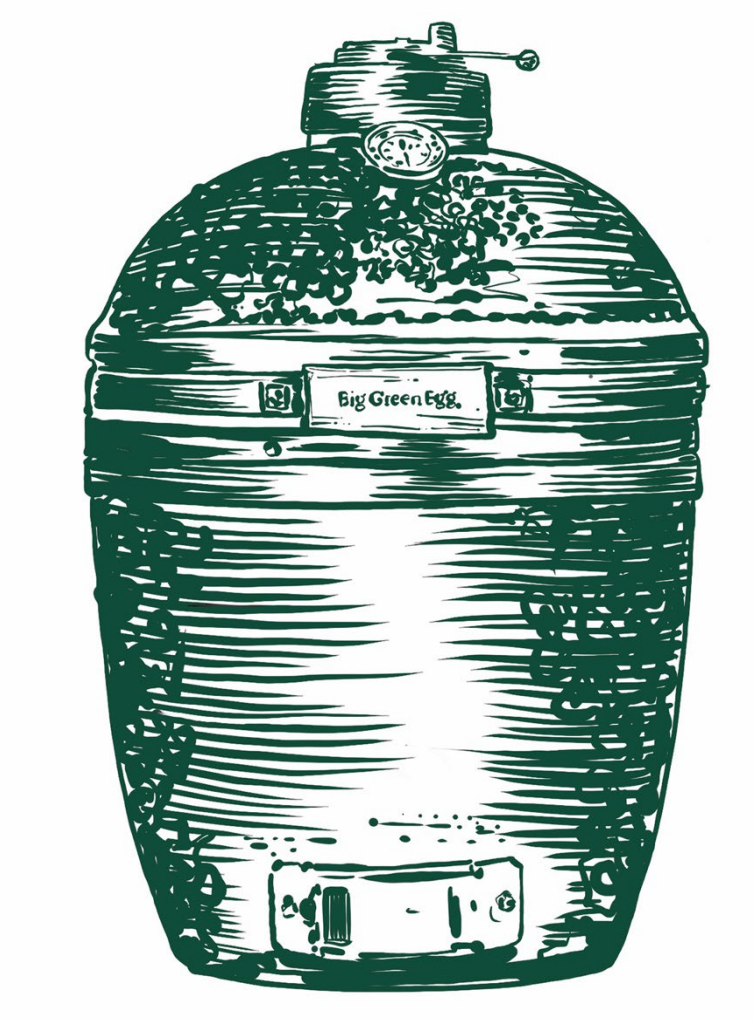
ASAM

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

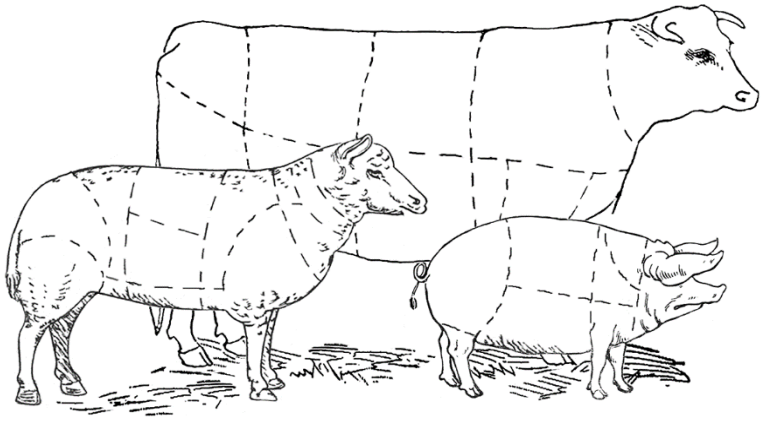


The idea behind the Big Green Egg is thousands of years old.
People in eastern Asia were already cooking in clay ovens fired with wood
more than 3,000 years ago. They called those ovens "kamado" (oven or stove).
When combined with modern, innovative ceramic technology made by NASA,
a perfect, modern 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**
Rack of Irish lamb (300g)	**44**

JOHN STONE – IRISH HEREFORD, 100% GRASS FED:

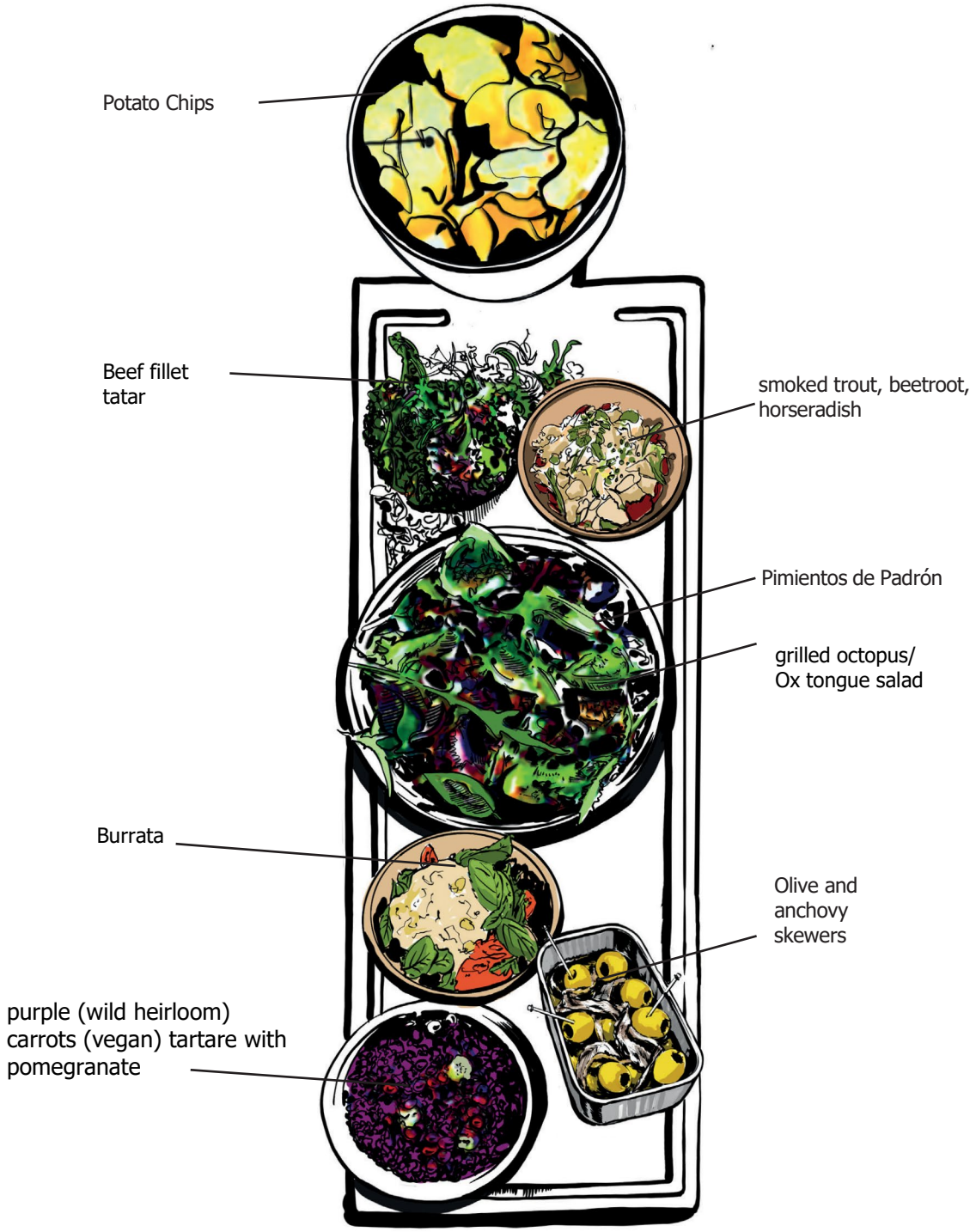
Tomahawk (1,2*kg*) - dry aged for two persons	**85**
Porterhouse (*1kg*) – dry aged, for two persons	**105**

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**

SIDES		**SAUCEN**	
French fries	7	Café de Paris butter	4
Oven vegetables	8	Schlössl-BBQ-sauce	4
Pan-Fried Potatoes	7	Horseradish sour cream	4
Pimientos de Padrón	9	Red wine jus	6
Pumpkin and pointed cabbage vegetables	7	Chimichurri	6
Baked potato with horseradish sour cream	7		

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, cashier's drawers, edamame and yuzu dressing		18
Bavarian Burrata with oxheart tomatoes, arugula, basil pesto and tomato vinaigrette		19
Grilled goat's cheese on a wild herb salad, with roasted pumpkin seeds and balsamic vinegar		22
SCHLÖSSL Beetroot Salad with watercress, romaine lettuce and freshly grated horseradish		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-Brezn Gnocchi with rocket leaves, oven-roasted tomatoes, tomato butter and grated Parmesan	18
Porcini mushroom risotto with oven-roasted tomatoes and rocket tips	28
Sweet potato steak with sweet-and-sour wok vegetables, sugar snap peas, tenderstem broccoli, and coriander	22

SOUPS

Beef consommé stock with pancake strips	9
Cream of chestnut soup	12
Lobster and pumpkin bisque with lightly sautéed red prawns	14

ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
BBQ Iberico Presa with balsamic lentils, celeriac purée and wild broccoli	34
Pink-roasted roe deer loin with pumpkin stem greens, shiitake mushroom vegetables, Wild broccoli and sweet potato purée	54
Viennese Schnitzel from veal loin, fried in clarified butter, with wild cranberries and pan-fried potatoes or French fries	32
smaller serving	25
Grilled duck legs with red cabbage and potato dumplings	32
Bavarian Oven-roasted Pork with Crispy Crust with dark beer jus, potato dumpling and coleslaw	19
smaller serving	16
Grilled venison loin steak (200*g*) with red cabbage and potato dumplings	48
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	26
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

Pan-fried Irish scallops on porcini risotto with chestnut foam	48
Pan-fried white halibut on a bed of champagne, pointed cabbage, shiitake mushrooms fregola sarda with celery purée	45
Moules Frites Offshore mussels in a white wine and vegetable stock, served with French fries	24

Mussels are a little treat of the day – freshly prepared for you, whilst stocks last

SNACKS

	EUR
Two original Munich white sausages with sweet mustard and freshly baked pretzel (until 2 pm)	6
La Brújula sardines in olive oil with toasted farmhouse bread	13
La Brújula spicy mussels 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
White chocolate ice cream with marinated wild berries	14
Hazelnut slices with glazed pears	14
Kaiserschmarrn with stewed plums and Quince compote *(min. 2 persons, approx. 20 min. preparation time)*	p.p. 15
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
- Chocolate
- Pistachio
- Roasted almond

Raspberry (sorbet)

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

HOME-MADE LEMONADES

		EUR
Asams Garten *Lime, elderberry, mint, ginger, lemonade, toni*	0,4 l	8,5
Very Berry *Blueberry, Strawberry, Soda, Basil*	0,4 l	8,5

WATER, COKE & CO.

Schlössl-Water *our sparkling table water*	1,0 l (carafe)	7,5
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 & SPRITZERS

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

BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

FRESHLY DRAWN

		EUR
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

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 Sarti, Bitter lemon, blood orange, Prosecco,soda	0,25 l	10,5
LILLET SPRITZ Lillet rosé, Prosecco, Schweppes Wildberry	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
APERO SPRITZ Orange Bitter Ramazzotti 0,0%, Flori 0.0 Spumante, Soda	0,25 l	9,5
APERO TONIC Orange Bitter Ramazotti 0,0 %, Tonic, Soda	0,25 l	9,5

BUBBLES AGAINST TROUBLES

FRANCE	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

ITALY	
Rive della Chiesa, Treviso Spumante Vigna Nuova Blanc de Banc	40
La Tordera, Veneto ASAM “Gabry” Spumante Brut Rosé GP	44

NON-ALCOHOLIC

Flori 0.0, Spumante	42

OPEN WINES WHITE AND ROSÉ

		EUR
GERMANY		0,2 l
„ASAM WEISS“ Juliusspital, Franken 2025 QW Müller-Thurgau, Riesling, Silvaner		9
RIESLING trocken Künstler, Rheingau, 2024 QW		9
GRAUER BURGUNDER Gutzler, Rheinhessen 2025 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
ROSATO Pesolillo, Abruzzen 2025 IGT		10
FRANCE		
MAGALI ROSÉ Saint André de Figuière, Provence 2025		10
Wine Spritzer	0,2l	7
	0,5l	13

OPEN WINES RED

	EUR 0,2 l
GERMANY	
„ASAM ROT” Egon Schmitt, Pfalz, 2022 Cabernet Sauvignon / Merlot QW	9
PINOT NOIR „Roter Phorphyr“ Weingut Kopp, Baden, 2023 QW	11
AUSTRIA	
BLAUFRÄNKISCH-ZWEIGELT „Classic“ Josef Igler, Burgenland, 2020 QW	11
ITALY	
PRIMITIVO „ORUS” Vinosia, Apulien, 2025 IGP	11
MONTEPULCIANO Pesolillo, Abruzzen, 2025 DOC	12

BOTTLED WINES WHITE AND ROSÉ

	EUR 0,75 l
GERMANY	
Juliusspital, Franken „ASAM WEISS“ Müller-Thurgau, Riesling, Silvaner 2025 QW	29
Gutzler, Rheinhessen Grauer Burgunder VDP Gutswein 2025 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

ITALY

ROSATO Pesolillo, Abruzzen 2025 IGT	35

FRANCE

SAINT ANDRÉ DE FIGUIÈRE "Magali" Rose, Provence 2025	35

BOTTLED WINES WHITE

		EUR
AUSTRIA		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 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 Sancerre „Le Pierrier“ 2024 AOP		51
Jean-Marc Brocard, Burgund Chablis 2025 AOP		43
Remoissenet Père et Fils, Burgund Chassagne Montrachet 1er Cru „Morgeot“ 2023 AOP		245
ITALY		
Cantina Pilandro, Lombardei Lugana 2025 DOP		32
Niklas, Südtirol		
Sauvignon Blanc „DOXS“ 2025 DOP	0,75 l	45
2024 DOP	Magnum 1,5 l	100

BOTTLED WINES RED

	EUR 0,75 l
GERMANY	
Weingut Kopp, Baden Spätburgunder „Roter Porphyr“ 2023 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 0,75 l
ITALY	
Paolo Cottini, Venetien Amarone della Valpolicella Classico 2018 DOP	110
Siro Pacenti, Toskana Brunello di Montalcino “Pelagrilli” 2018	120
Vinosia, Apulien Primitivo "Orus" 2025 IGP	43
Pesolillo, Abruzzen Montepulciano, 2025 DOC	45
Filari in Costa, Montepulciano Riserva, 2020 DOC	63
FRANCE	
Château Tour de Pressac, Bordeaux Saint-Emilion Grand Cru 2019 AOP	85
Château Saint-Aubin, Bordeaux Médoc Cru Bourgeois 2020 AOP	45
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
„Vina Magna“ Reserva, 2015 DOP	120

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
CONGAC	2 cl
Martell Cordon Bleu	20

LONGDRINKS

Moscow Mule - Vodka, Spicy Ginger, Lime	12
Cuba Libre - Havana Club, Lime, Cola	12
Vodka Lemon - Vodka, Schweppes Bitter Lemon, Lime	12
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

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.