



ASAM

SCHLÖSSL

OPENING HOURS

Monday to Thursday:

4:30 p.m. to 11:00 p.m.

Hot meals served from 5:00 p.m. to 9:30 p.m.

Friday to Sunday and public holidays:

11:30 a.m. to 11:00 p.m.

Hot meals served continuously from 12:00 p.m. to 9:30 p.m.





ASAM

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DISHES



STRAIGHT FROM THE BIG GREEN EGG THE CERAMIC CHARCOAL GRILL



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

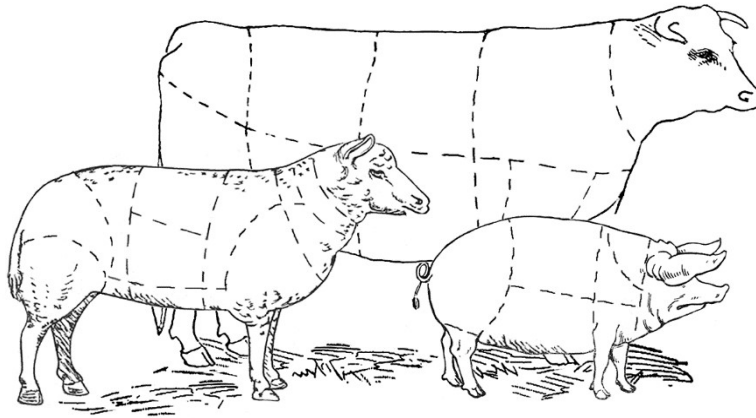
People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

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 tenderloin (250g) – wet aged, Bavarian free-range beef	50
Rib-eye (300g) – dry aged, Bavarian free-range beef	38
Wagyu Flank Steak Australia (1kg), dry aged for two to four people	120
Salt marsh lamb rack, Pimientos de Padrón, rosemary potatoes	64
JOHN STONE – IRISH HEREFORD, 100% GRASS FED:	
Tomahawk (1200 g) - dry aged for two people	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 oven-roasted beans, rosemary potatoes, and Shane's BBQ sauce g,i,k,m,8,3	
Serves two to three people	95

SIDES

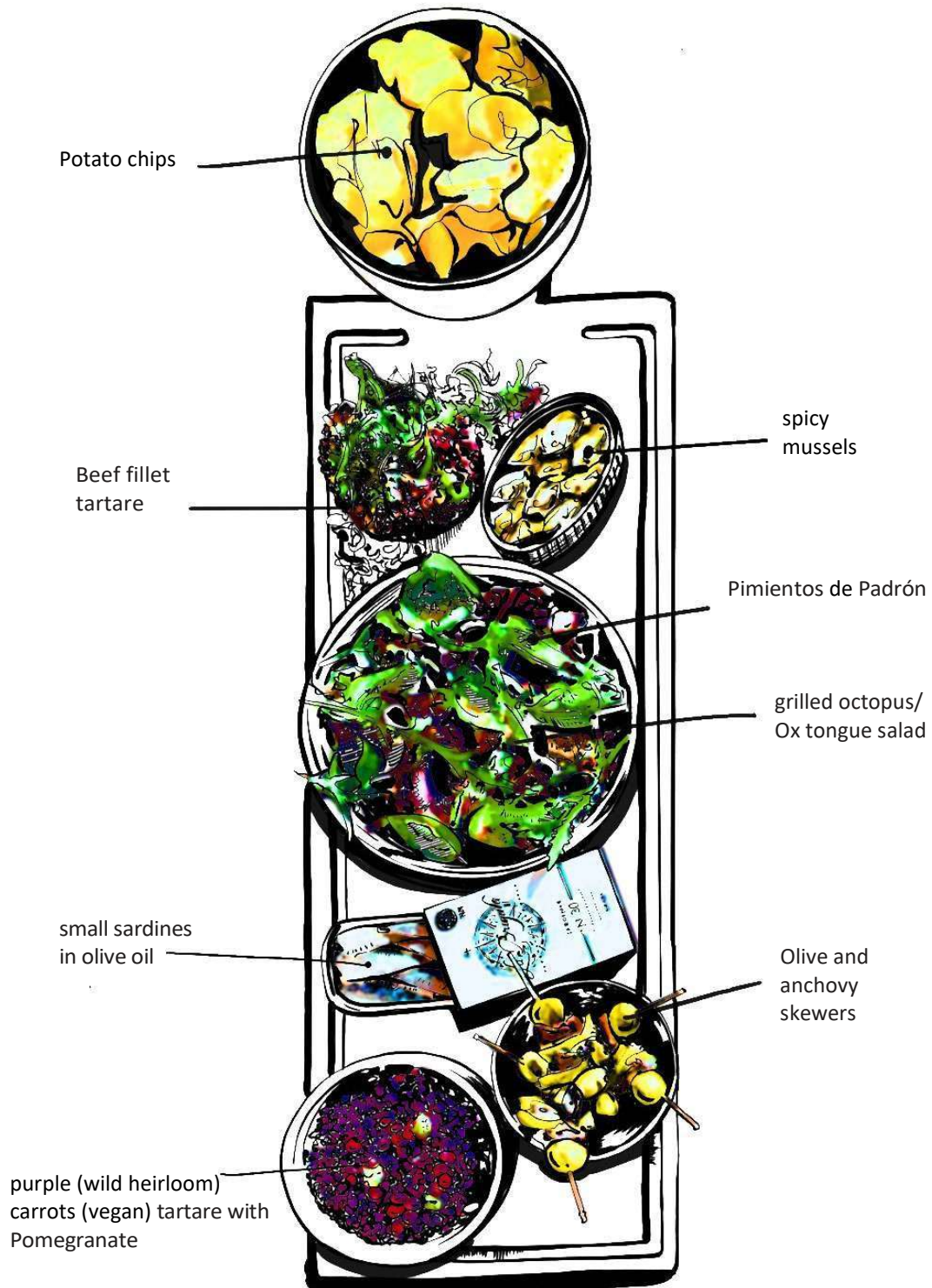
French fries	7
Oven vegetables	7
Pimientos de Padrón	7
Baked potato with horseradish sour cream	9

SAUCEN

Café de Paris butter d,m,g,k	4
Schlössl-BBQ-sauce l,k,m,8,3	4
Red wine jus a,l	6
Horseradish sour cream g	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
Schlössl-Caesar salad	
Poltinger corn-fed chicken breast supreme, roasted tomatoes, romaine hearts, parmesan and croutons a1,c,d,g,i,k	22
Bavarian burrata with baked tomatoes, rocket, basil pesto, and tomato vinaigrette g,h8	16
Beef tartare (200g) with oven-dried tomatoes, watercress, and freshly grated horseradish, served with roasted farmhouse bread a1,a2,a3,g,i,k,m,3,8	26
Grilled octopus on 'spicy' ox muzzle salad with brown bread croutons and rocket leaves a,b,d,i,k,m,o,2,3,11	28
Tartare from purple (wild heirloom) carrots (vegan) with pomegranate, sumac, avocado and wasabi cream and Yuzu dressing f,g,k,i,m,1,2,3,4,8	18
Styrian-style beef salad with beans, sliced apple, caramelised pumpkin seeds, watercress and Styrian pumpkin-seed oil g,i,k,m	16
Tomato salad with pickled wax beans and Tropea onions	14
Mixed salad i,k,m,2,3,6	
	small 6
	large 8

SOUPS

Beef broth with pancake strips a1,c,i,g,k a	8
Hokkaido pumpkin cream soup with orange, Kashmiri curry and Styrian pumpkin seed oil g,i,k,m,8,2	9



ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
Grilled Poltinger corn-fed chicken suprême on chanterelle risotto with watercress _g ,	32
SHANE'S SURF AND TURF	
Beef tenderloin (120g) and king prawns fresh from the Big Green Egg with Pimientos de Padrón, crispy French fries and Café de Paris-butter _{d,m,g,k}	45
Asam Prime Beef Burger with oxheart tomato, romaine lettuce, and Schloßl BBQ sauce _{a1,a2,g,i,k,m,8,3}	17
Ox short rib braised in red wine jus, with market vegetables and potato and leek puree _{c,g,i,k,6}	35
Oven-fresh crispy roast pork with dark-beer sauce, potato dumplings, and coleslaw _{a1,a3,f,i,m,2,3,5,6}	19
smaller serving	16
Veal patties with grainy potato salad and jus _{a,c,i} ,	18
Escalope of the Vienna style (veal) pan-fried in clarified butter, served with wild cranberries and your choice of oven roast potatoes, potato and endive salad or crispy French fries _{a1,c,g,i,k,m,2,3}	32
smaller serving	24
Grilled Iberico steak, creamy chanterelle sauce, mashed potatoes	33

FISH

Grilled cod and scampi on sautéed asparagus shimeji shiitake mushrooms in miso sherry foam with celery and snow peas _{b,d,f,g,i}	34
Moules Frites	
Bouchot mussels in white wine and vegetable broth, served with French fries _{i,o,5}	24
Mussels are a little gift of the day – freshly prepared for you, as long as stocks last.	
Fjord salmon ceviche with romaine hearts, pomegranate, watercress, and coriander	26



VEGETARIAN / VEGAN

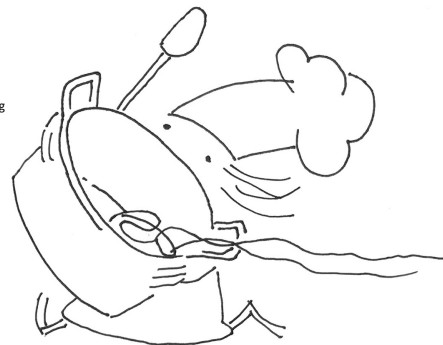
	EUR
"Schlutzkrapfen" ravioli filled with potatoes, sour cream and chives stirred in brown butter, with grated parmesan and a small salad a1,a3,c,g,i,k,m,,8,3	22
Schlössl gnocchi made from soft pretzel bread, served with Pimientos de Padrón, tomato butter sauce and freshly grated parmesan cheese a1,c,g,i,k	18
Chanterelle risotto with wild broccoli g,i	24

SNACKS

Obatzter (Traditional Bavarian cheese spread) served with red onions and an oven-fresh pretzel a1, g	8
A pair of Munich's traditional White Sausages served with sweet mustard and an oven-fresh pretzel a1,k,4,8 (from 11:30 a.m. until 1 p.m.)	6
La Brújula sardines in olive oil with toasted farmhouse bread	13
Oven-fresh pretzel a1	2
Breadbasket a1,a2	3

KIDS' MENU

Fried chicken with French fries a1,c,g	14
Farfalle noodles with butter and Parmesan cheese a1,g	9
"Spätzle" (Bavarian dumplings) with gravy a1,a3,c,g,i,m,6	9
"Knödel" (Bavarian noodles) with gravy a1,a3,c,g,i,m,6	7
Nutella pancakes h,g,a,c	9





DESSERTS

	EUR
Iced white chocolate with cantaloupe melon a,e,g,h	14
Vanilla ice cream with marinated strawberries a1,c,f,g,8	12
Apple strudel with vanilla ice cream a1,c,f,g,8,k2	10

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 a1,c,f,g,8	Raspberry (sorbet)
 White chocolate a1,c,f,g,8	
 Chocolate a1,c,f,g,8	
 Pistachio a1,c,f,g,8	

per KING-SIZED scoop 5

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		
Asam's Garten <i>Lime, elderberry, mint, ginger, lemonade, tonic</i> ^{3,14}	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 ^{1,13}	0,33 l	4,9
Coca-Cola zero ^{1,13}	0,33 l	4,9
Lemon lemonade	0,4 l	4
Cola-Mix ^{1, 3, 9}	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 ^{a3}	0,5 l	4,5
Radler ^{a3,2,8}	0,5 l	4,5
Augustiner Edelstoff ^{a3}	0,5 l	4,5
FROM THE BOTTLE		
Augustiner Pils ^{a3}	0,33 l	3,9
Augustiner Non-alcoholic ^{a3}	0,5 l	4,5
Augustiner Dark ^{a3}	0,5 l	4,5
Augustiner Wheat beer with yeast ^{a1, a3}	0,5 l	4,9
Ruß - - Wheat beer with lemonade ^{a1, a3,2}	0,5 l	4,9
OTHER BEERS		
König Ludwig non-alcoholic wheat beer ^{a1, a3}	0,5 l	4,9
König Ludwig wheat beer dark ^{a1, a3}	0,5 l	4,9
König Ludwig light wheat beer ^{a1, a3}	0,5 l	4,9



HOT BEVERAGES

COFFEE



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

Rhabarber-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)

Asams Früchtezauber

Apple, grapes, carrot, hibiscus, beetroot, orange and schisandra berry. *A fantastic blend of blood orange and the intense sweetness of the Schisandra berry. (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 ¹		
APEROL SPRITZ	0,25 l	10,5
Prosecco, Soda, Aperol, Orange		
HUGO	0,25 l	10,5
Prosecco, Soda, Elderberry, Mint, Lime		
WERMUT TONIC	0,25 l	10,5
Red Wermouth, Schweppes Tonic, Orange ¹⁴⁰		
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
Bouvet Ladubay Cremant Saumur Brut Blanc "Tresor" AOP	57
Bouvet Ladubay Cremant Saumur Brut Rosé "Tresor" AOP	59
Ruinart Champagne Brut AOP	130
Ruinart Champagne Brut Rosé AOP	150
Moët Chandon Champagne Cuvée Impérial Brut AOP	105
Moët Chandon Champagne Cuvée Impérial Rosé AOP	115
ITALY	
Pilandro, Lombardei "ORO" Spumante 48 Monate Flaschengärung IGP	50
La Tordera, Veneto ASAM "Gabry" Spumante Brut Rosé GP	44



OPEN WINES WHITE AND ROSÉ

	EUR
GERMANY	0,2 l
„ASAM WEISS“ Juliuspital, Franken 2023 QW Müller-Thurgau, Riesling, Silvaner	9
RIESLING trocken Künstler, Rheingau, 2023 QW	9
GRAUER BURGUNDER Gutzler, Rheinhessen 2023 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, Süd-Tirol 2024 DOP	11
FRANCE	
Magali Rosé SAINT ANDRÉ DE FIGUIÈRE, Provence 2024 AOP	10



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	
CABERNET SAUVIGNON / SPÄTBURGUNDER „Rote Liebe“	11
Simona Maier, Baden 2019 QW	
AUSTRIA	
BLAUFRÄNKISCH-ZWEIGELT „Classic“	11
Josef Igler, Burgenland, 2020 QW	
ITALY	
MONTEPULCIANO D`ABRUZZO	12
Pesolillo, Abruzzen 2022 IGP	



BOTTLED WINES WHITE AND ROSÉ

	EUR
GERMANY	0,75 l
Wittmann, Rheinhessen Weißburgunder - Chardonnay „Löss Lehm“ 2023 QW	51
Schäfer-Fröhlich, Nahe Riesling "Halenberg" Großes Gewächs 2020 QW	120
Franziska Schömig, Franken „Müller am Wasserhäusle“ Müller-Thurgau 2023 QW	35
Von Winning, Pfalz Weißburgunder „Leopold“ 2023 QW	37
Juliuspital, Franken „ASAM WEISS“ Müller-Thurgau, Riesling, Silvaner 2023 QW	29

ROSÉ WINE

FRANCE	
Saint Andre de Figuiere, Provence "Magali" Rose 2023 AOP	0,75 l
	45
	Magnum 1,5 l
	70



BOTTLED WINES WHITE

	EUR
AUSTRIA	0,75 l
Martin Pasler, Burgenland Chardonnay Leithaberg Reserve "Henneberg" 2023 QW	45
Domaine Ciringa, Fam. Tement, Slovenien Sauvignon Blanc "Ciringa" 2023 QW	45
Mayer am Pfarrplatz, Wien Gemischter Satz "Nußberg" 2022 QW	45
Markus Huber, Traisental Grüner Veltliner „Vision“ 2023 QW	34
Lackner-Tinnacher, Steiermark Weißburgunder „Eckberg“ 2024	37
Gross & Gross, Steiermark Sauvignon Blanc "Jakobi" 2024 QW	39
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	55
	0,75 l
	Magnum 1,5l



BOTTLED WINES WHITE

	EUR
FRANCE	0,75 l
Remoissenet, Burgund Bourgogne Blanc 2020 AOP	65
Domaine Thomas, Loire Sancerre „Le Pierrier“ 2023 AOP	51
Jean-Marc Brocard, Burgund Chablis 2023 AOP	43
ITALY	
Dosio, Piemont Roero Arneis 2023 DOP	37
Cantina Pilandro, Lombardei Lugana 2024 DOP	32
Ciavolich, Abruzzen Peccorino "Aries" 2023 IGP	42
Marco Cecchini, Friaul Pinot Bianco 2020 IGP	65
Niklas, Südtirol Sauvignon Blanc „DOXS“ 2024 DOP	45
Cadibon, Friaul Moscato Giallo (Gelber Muskateller) 2021 IGP	55



BOTTLED WINES RED

	EUR
GERMANY	0,75 l
Weingut Kopp, Baden Spätburgunder „Roter Porphy“ 2020 QW	44
Philipp Kuhn, Pfalz "Mano Negra" 2022 QW	38
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
Weninger, Burgenland Blafränkisch "Hochäcker" 2021	39
Blafränkisch "Dürrau" 2018 QW	100
Claus Preisinger, Burgenland „Puszt Libre“ St. Laurent-Zweigelt 2023 QW (wird gekühlt serviert!)	39
„Heideboden“ Blafränkisch-Merlot 2022 QW	49
Josef Igler, Burgenland „Maximus“ Blafränkisch, Cabernet Sauvignon, Merlot 2020 QW	44



BOTTLED WINES RED

	EUR 0,75 l
ITALY	
Dosio, Piemont Barolo "La Morra" 2020 DOP	79
Siro Pacenti, Toscana Rosso di Montalcino 2022 DOP	65
Pesolillo, Abruzzo Montepulciano D' Abruzzo 2022 DOP	42
Pilandro, Lombardie Barbera Benaco 202344DOP	44
Vinosia, Apulien Primitivo "Orus" 2022 IGP	43
FRANCE	
Remoissenet Père et Fils, Burgund Cotes de Nuits Villages 2019 AOP	89
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



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
BITTERS	4 cl
Averna	7
Ramazzotti	7
Jägermeister	6
Fernet Branca	7
LONGDRINKS	
Moscow Mule - Lion's Wodka, Spicy Ginger, Lime	12
Cuba Libre - Havana Club ³ , Lime, Cola ^{1, 13}	12
London Buck - Duke Rough Gin, Spicy Ginger, Lime	12
Lynchburg Lemonade - Jack Daniels, Zitronenlimonade, Zitrone, Lime ²	12
Gin & Tonic - Gin, Schweppes Tonic, Lime ¹⁴	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 = mit Farbstoff
- 2 = mit Konservierungsstoff
- 3 = mit Antioxidationsmittel
- 4 = mit Geschmacksverstärker
- 5 = geschwefelt
- 6 = geschwärzt
- 7 = mit Phosphat
- 8 = mit Süßungsmittel
- 9 = enthält eine Phenylalaninquelle
- 10= gewachst
- 11= mit Nitritpökelsalz
- 12= Tartrazin (mit Farbstoff, kann die Aktivität und Aufmerksamkeit von Kindern beeinflussen)
- 13= koffeinhaltig
- 14= chininhaltig

2.) Allergens

- a = glutenhaltiges Getreide
 - a1= Weizen (wie Dinkel oder Khorasan-Weizen),
 - a2= Roggen,
 - a3= Gerste,
 - a4= Hafer,
 - a5= Kamut oder Hybridstämme
- davon sowie Erzeugnisse daraus
- b = Krebstiere und daraus gewonnene Erzeugnisse
- c = Eier und Eierzeugnisse
- d = Fisch und Fischerzeugnisse
- e = Erdnüsse und Erdnusserzeugnisse
- f = Sojabohnen und Sojabohnenerzeugnisse
- g = Milch und Milcherzeugnisse
- h = Schalenfrüchte und Schalenfruchterzeugnisse
 - h1= Mandeln
 - h2= Haselnüsse
 - h3= Walnüsse
 - h4= Kaschunüsse
 - h5= Pecanüsse
 - h6= Paranüsse
 - h7= Pistazien
 - h8= Macadamia- oder Queenslandnüsse
- sowie daraus hergestellte Erzeugnisse
- i = Sellerie und Sellerieerzeugnisse
- k = Senf und Senferzeugnisse
- l = Sesamsamen und Sesamerzeugnisse
- m = Schwefeldioxid und Sulfite
- n = Lupinen und Lupinerzeugnisse
- o = Weichtiere und Weichtiererzeugnisse

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.