



## MUNICH WISDOM

“Don’t drink too much, have a beer!”  
Karl Valentin († 1948)

THIS JOURNAL  
CAN BE TAKEN  
FREE OF CHARGE.

## The Tegernseer Tal - “Brewhouse”



### THE RESTAURANT

The TEGERNSEER TAL - Brewhouse is located in the centre of the old town. The Restaurant which is designed in the architecture of the 19th century, offers space for 200 guests. You can find comfort on authentic wooden tables under the magnificent glass dome in the heart of the restaurant or you can also just enjoy a fresh draft beer in our bar area.

### THE TEGERNSEER TAL REGION

The Tegernseer Tal is definitely one of the most beautiful places on earth with its lakes, mountains, open countryside, simple farming, fresh air and mountain stream. It offers the best requirements for high quality products. The TEGERNSEER TAL - Brewhouse delivers products directly from this beautiful area to your table and to the city center of Munich.

### THE HISTORY

The Tal 8 has always been an address for culinary enjoyment. Before its time as a steak-restaurant, the town house in the center of Munich used to be the famous Schlicker-brewery up to the last century. Back in the 15th century, wagoners, retailers, town clerks and councillor used to stop at the “Thal” for a snack or drink. Our concept of a comfortable Bavarian restaurant continues the tradition and revives the Bavarian culture of beer in its best way.

### THE PHILOSOPHY

“Good food keeps body and soul together”, this is what we say in Bavaria. Therefore we set our main focus on high quality ingredients, which are well prepared and cooked by our kitchen team.

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## Breakfast Menu

09.30 am – 12.00 am

### THE VEGETARIAN BREAKFAST <sup>1,2,8</sup>

two jam, boiled egg,  
fresh fruits, bread and butter

8,90 €

### BERSTEIGER <sup>3,8,9</sup>

Tegernsee bacon, fried eggs,  
Bavarian meat loaf, farmer bread and butter

10,20 €

### SENNER <sup>2,8,9</sup>

Scrambled eggs with bacon, ham and  
cheese served in a pan, fresh fruits, jam,  
bread and butter, orange juice

12,50 €

### THE “WEISSWURST” BREAKFAST <sup>4,9</sup>

Veal Sausages from the “Gaßner” butchery

per pice 2,90 €

## Our Schnitzel lunch menu



10:30 am – 03:00 pm

(except public holidays)

Monday

**Pork schnitzel Vienna style**  
with potato cucumber salad

7,80 €

Tuesday

**Turkey schnitzel alla milanese**  
on pasta with tomato sauce

7,80 €

Wednesday

**Munich style**  
pork schnitzel in mustard horseradish breading  
and french fries

7,80 €

Thursday

### “Jäger Art”

Roasted pork schnitzel with mushroom sauce  
and buttered Spätzle

7,80 €

Friday

### Crispy baked redfish filet

with potato lettuce salad and remoulade sauce

7,80 €



Please inform our service team in case of any allergy or food intolerance.

# Tegernseer beer from wooden barrels

(4,8 VOL. %) 0,5 L 4,70 €

Since 2016, we can also offer our guests the popular Tegernseer beer from the Offer wooden barrel. On Sundays at 12.00 o'clock and at Bayern and National team games - then there are Tegernseer from the wooden barrel while the Stock lasts

With this innovation, our brewery partner builds on its time-honored tradition: The Herzoglich Bayerische Brauhaus Tegernsee dates back to the year 1675th. The annual production is about 120,000 hectoliters.

The Bavarian King Max I Joseph acquired in 1817 the brewery from Freiherr von Drechsel. The brewery was renamed in „Königlich braunes Brauhaus Tegernsee“. For dynastic reasons, the name later changed in „Herzoglich Bavarian brewery“. Since then, the brewery is in the Wittelsbacher family's ownership, and is now led by Maria Anna, a daughter of Prince Max, Duke in Bavaria.

The produced beers are among others the Tegernsee Hell, a Bavarian lager beer, and the export beer Tegernseer special. Other products are Dark, Pils, Light, Tegernsee Quirinus, Dunkler Doppelbock, Blauer Page – a buck, which is available for the winter season. Furthermore the Max I. Joseph beer was brewed to the occasion of the 200th coronation anniversary of the first Bavarian King. The beer brand was available mainly in and around the district of Miesbach. In recent years, the brand has been available in Upper Bavaria and then outside the region.



## Tegernseer Tal Bräuhaus Merchandising-Products

Tegernseer Tal "Logo" pin *	9,90 €
Tegernseer Tal "Bier-Brotzeit-Bundesliga" pin *	12,90 €
Tegernseer Tal "Das Tal" pin *	15,90 €

\*All pins are enamelled and gilded.



## Large cabbage roll

filled with mixed minced meat, on tomato, bacon and onion sauce

- cabbage rolls
- 1 head white cabbage
- 500 g mixed minced meat
- salt, pepper, caraway, red paprika powder
- 1 egg
- 1 onions

- Tomato and bacon onion sauce
- 200 g diced bacon
- 1 can diced tomatoes
- 1 clove of garlic
- 1 onion
- ½ Litres of broth
- salt, pepper, caraway, red paprika powder



### Recipe

Remove the outer leaves from the cabbage and carefully remove the stalk. Bring a pot of salted water to the boil and place the whole cabbage head in the boiling water. Boil until the leaves peel off slightly. Remove 8 leaves and place them individually on a kitchen board and cut out the firm stalk part of the leaf in a V-shape. Use one smaller one per wicker for the filling and one large one for the complete wrap.

**Minced meat filling**  
The minced meat with an egg and a finely chopped onion  
Mix well and season with salt, pepper, some paprika powder and caraway seeds.  
Form the minced meat into small balls and fill each into the smaller of the two leaves and cover with the larger leaf. Place the wickerl in a greased dish.

**Sauce**  
Cut the remaining cabbage leaves, onion and garlic into small cubes. Sweat the onions, bacon, garlic and cabbage cubes until translucent. Season with salt, pepper and a little caraway seed and add the diced tomatoes and the stock. Boil down the sauce and pour over the cabbage rolls. Bake in the oven at 180°C for 80 minutes.

We recommend a homemade mashed potato as a side dish.  
The Tegernseer Helle tastes particularly good with it.

## AND GOOOOAAAL!

BUNDESLIGA • CHAMPIONSLEAGUE  
• EUROPEAN PREMIER LEAGUE



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as well as selected European games  
Top Leagues (Premier League, LaLiga, Serie A, etc.)  
on our flatscreens.

In the best mood with our popular  
Snack, our Tegernseer beers and  
Hopf white beers on tap.

[www.tegernseer-tal8.com](http://www.tegernseer-tal8.com)

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## PRESENT SOME TIME AT THE TEGERNSEER TAL!

Bavarian tidbits, diverse Tegernsee beers and wheat beers from the brewery Hopf – Please just order our voucher here:  
[gutschein@tegernseer-tal8.com](mailto:gutschein@tegernseer-tal8.com)

# Tegernseer Tal Brauhaus

A MUNICH BREWHOUSE LOCATION  
WITH NEARLY 600 YEARS OF HISTORY



We are proud to look back to nearly 600 years of beer & brew tradition in the house Tal 8 (former Tal 74).

The first mentioning as a brewhouse and brewery which was found in the Munich city archive dated **1433**.

One of the oldest brewhouses in Munich is definitely the former "Schlicker" in the Tal 74 (now Tal 8).

The assignment of the building as a brewhouse was registered **1544**, but witness mentioned that it started much earlier.

The host Bernhard Neumeier paid taxes firstly in the year **1544**.

**1556** the following description was written in the land register of the region: Bernhard den Neumayr host, house and court.

**1589** after the death of Bernhard Neumayr the house was taken over by his son.

**1592** after the death of Bernhard Neumayr Junior, the property was given to Anna Bullingern who married Thomas Koch who then became the host of the brewhouse.

**1605** the Inheritors of Andreas Liegsalz, Friedrich and Karl, sold the property to Hans Humplmaier and his wife Mathildis for 5900 Thaler.

**1627** Hans and Mathildis Humplmaier exchanged the property with Ludwig and Elisabeth Reiter against one of their properties for 3300 Gulden on top.

**1643** Kloster Tegernsee bought the property for 4250 Gulden and assigned Hans Prämer as a host.

**1680** purchased Johann Andree by auction the property and kept it until **1697**.

**1684** Cäcilie Stockhammer was assigned as host.

**1685 – 1696** Michael Pentenrieder was the host, he died 21.06.1696.

**1697** the property was sold for 14500 Gulden to the brewer Christoph Liesmeier and his wife Katherine.

**1721** the property was sold to Maria Ursula Jooin for 13128 Gulden.

**1722** the property was bought by the brewer Josef and Maria



Pertl for 12200 Gulden, he brewed and sold his own beer.

**1733** the property was taken over by Mr. Lukke.

**1766** the property was sold to Andre Schlicker a wine expert for 17500 Gulden.

**1801** the property was sold to the host Josef Reiter for 5400 Gulden.



**1802** the property was bought from the host Peter Gärtner for 50000 Gulden.

**1805** the property was sold to Josef Niederer hunter and host.

**1831** the property was taken over by Franziska Halbmeier and Son

**1833** Josef Riederer.

**1854** Elionore Riederer.

**1873** Ferdinand Riederer.

**1880** Anna Riederer.

**1881** Peter Koller.

**1897** the property was sold to Josef and Viktoria Mayer.

Until the year **1967** the brewhouse was operated by the Owner Family "Schlicker" who is still the owner until today. Today they operate the Hotel Schlicker im Tal 8. (more details on [www.hotel-schlicker.de](http://www.hotel-schlicker.de))

Since **1968** there were many changes in that property until 1. March 2013 when the brewhouse was undertaken a main reconstruction. From that date the Tegernseer Tal Brauhaus was re-opened and welcomes their regular customers until today.



A JOY  
SHARED  
IS A JOY  
DOUBLED

GREAT THAT YOU'RE HERE!

You're more than welcome to share your gourmet moments with your friends on Facebook and Instagram!

Of course, we also appreciate likes as well as positive reviews via TripAdvisor.



Haselnuss  
Schnaps

BOTTLE 99,00 €  
0,7 LITER



(35 Vol.-%)  
2 CL 4,50 €

# Menu

## HOMEMADE CRISPY BREADS

### Bread

with Farmer bacon, Allgäu edam cheese, horseradish with piquant homemade beef tartar from Tegernseer Tal

9,10 €

10,20 €

## SOUPS

### Beef broth

with option of: liver dumplings, semolina dumplings or herbal pancake stripes with root vegetables

5,90 €

### Sauerkraut - potato soup

6,90 €

## OVEN FRESH TARTE FLAMBEE

### Classic

with sour cream, smoked bacon, onions and chive

9,90 €

### Vegan

with tomato sauce, roasted vegetables and rocked salad



9,90 €

### Wildbrand – our spicy variation

with sour cream, chili, smoked sausages and aromatic cheese

10,90 €

## BAVARIAN DELICACIES

### Original Bräuhaus wheat beer Obazda\*

traditional Bavarian cheese spread, radish and red onion rings



8,90 €

Pretzel

piece 1,20 €

### Bavarian "Brotzeit" plate of cold cuts and cheeses

with mini pepper salami, cold cuts of roast chicken and pork, Allgäuer cheese, Obazda, radish, sausage salad and beef tatar, served with Tegernseer bread

per person 14,90 €

Pretzel

piece 1,20 €

### Tegernseer meat loaf \*

with potato cucumber salad and fried egg

9,30 €

### Pasta with Tegernseer mountain cheese filling

with pumpkin pear butter



12,80 €

### Grilled goat cheese

with paprika apple cider ragout and crispy potato pancakes

14,90 €

### Tegernseer Poke Bowl

with fried chicken slices, roasted potatoes and green salad

14,80 €

### Original Munich sausage salad of Regensburger sausage from the straw pork \*

with red onions, radish, gherkins and Tegernseer bread



9,90 €

with option of Allgäuer Edam cheese slices

10,50 €

### Bread dumpling meat loaf salad \*

with sliced peppers and onions rings, marinated in sweet mustard cider marinade

10,30 €

### Pretzel

piece 1,20 €

### Tegernseer bread

two slices 1,20 €

## BAVARIAN RUSTIC FOOD

### Cured tongue from straw pork

on mustard cream sauce with fresh horseradish and mashed potatoes



13,60 €

### Fried udders escalope from the Tegernseer valley \*

with potato cucumber salad and remoulade sauce

13,90 €

### Allgäuer bull testicles ragout \*

in rich sauce with vegetables, chillies and roasted potatoes



12,90 €

### Sour marinated lungs of veal \*

with homemade bread dumpling

10,90 €

## HOMEMADE MEATBALLS AND WICKERL

### Veal meatballs \* (2 pieces)

with potato rocked salad and gravy

12,90 €

### Bison meatballs \* (2 pieces)

with sweet potato puree and pepper chili sauce



15,90 €

### large cabbage roll

stuffed with beef and pork mince, on tomato bacon onion sauce and mashed potatoes

15,90 €

## SAUSAGE SPECIALITIES

### Weisswurst

from Gaßner butchery (served till 3 pm)

piece 2,90 €

### Tegernseer valley beer bratwurst from straw pork

lightly seasoned with beer on potato cucumber salad



12,60 €

### Uli Hoeness Nuremberger sausages

six grilled pork sausages with sauerkraut and Tegernseer bread



11,90 €

### "Bratwurstreindl" sausage pan

grilled Nuremberger, chilli, spicy ox and Hopf bear sausages on sauerkraut and potato cucumber salad

16,80 €

## OUR BEST BURGERS

### "Wallberg" burger

180 g Bavarian beef patty with crispy bacon, Allgäu Edam cheese, homemade Tegernseer beer sauce and french fries

14,80 €

### Pulled pork burger

tender pork with horseradish, homemade barbecue sauce roasted onions and french fries

14,20 €

### Chicken burger

chicken breast fillet, fresh Parmesan cheese apple curry garlic sauce and french fries

14,80 €

### Wagyu burger

180 g Bavarian Wagyu beef with plum ginger chutney and french fries

17,80 €

### "Brezknödel" burger

180 g beef meat, cole slaw, rocked salad and homemade barbecue sauce in roasted slices of pretzel dumplings and french fries

14,80 €

### Original Beyond Burger

with spicy tomatosauce, salad and cucumber, in wholemeal bread and pommes frites



14,80 €

## BAVARIAN CLASSIC DISHES

### Bavarian cheese spaetzle \*

with fried onions  
Small mixed salad

10,80 €

3,80 €

### Creamy mushrooms \*

with spring onions and Tegernseer bread dumplings

13,90 €

### Roast "Gröstl" from straw pork \*

with bread and potato dumplings, mushrooms leek, fried egg and gravy



14,90 €

### Crispy roasted straw pork \*

Crispy roasted straw pork (shoulder and belly)  
Bacon coleslaw

12,90 €

3,80 €

### ½ Crispy grilled pork knuckle

with Tegernseer beer sauce, sauerkraut and potato dumplings

16,90 €

### ¼ Roast Bavarian duck from Lugeder

with apple red cabbage and two potato dumplings



18,90 €

### "Bräuhaus" roast platter

duck and pork with potato and bread dumplings and apple red cabbage

18,90 €

### Brewer Pfandl

Grilled filet of pork medallions with mushroom sauce and cheese spätzle

18,90 €

### "Wiener Schnitzel" escalope of veal \*

roasted in Tegernseer butter with potato rocked salad and wild cranberries

21,50 €

### Beef roulade stewed classic

with bacon, gherkins and mustard, served with sauce and mashed potatoes

19,50 €

### Tyrolean calf liver \*

with roasted bacon and apple slices, onions and potato puree

18,30 €

### Wildragout \*

in strong red wine sauce, bread dumplings and cold-stirred cranberries

18,50 €

### "Braumeister Schnitzel" from straw pork \*

in Bavarian sweet mustard pretzel-crumb with potato cucumber salad



15,90 €

## DESSERTS

### Apple strudel \*

with vanilla sauce

8,20 €

### Homemade hopf wheat beer tiramisu

6,90 €

### Warm chocolate lava cake

with blackberry ragout and cream

7,50 €

### Homemade cured cheese dumplings

with seasonal fruit filling, covered in butter fried breadcrumbs, served with vanilla ice cream and cream

8,50 €

\* We also serve these dishes as small portions.

Dear guests, if you suffer from food allergies or intolerances, please notify our service staff.