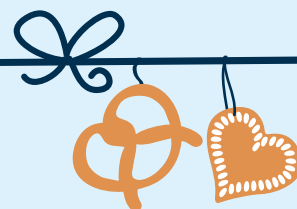


The Tegernseer Tal - “Brewhouse”



THIS JOURNAL
CAN BE TAKEN
FREE OF CHARGE.

CONTENT

PAGE 1

- TEGERNSEER TAL - Brewhouse
- Breakfast Menu
- Our lunch menu

PAGE 2

- Recipe: "Cow's udder scallop"
- Pleasure with a clear conscience
- 100 years of Hopf beer

PAGE 3

- The valley through time
- Hazelnut liquor

PAGE 3

- Menu



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 “Tal” 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.



Breakfast Menu

Monday - Friday: 11:00 am - 03:00 pm
saturdays, sundays & holidays: 09:00 am - 03:00 pm

THE VEGETARIAN BREAKFAST^{1, 2, 8}

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

11,90 €

TEGERNSEER MAX^{3, 8, 9}

browned meat loaf on toasted bread
with fried egg

12,60 €

SENNER^{2, 8, 9}

Scrambled eggs with bacon, ham and
cheese served in a pan, jam, bread
and butter

15,80 €

THE “WEISSWURST” BREAKFAST^{4, 9}

Award-winning veal sausages from
the Gaßner butchery



per pice 3,80 €

Our lunch menu



11:00 am – 03:00 pm

(except public holidays)

Monday

Pork schnitzel Vienna style

with potato cucumber salad

10,50 €

Tuesday

Chicken breast slices

"Zurich style" with buttered spätzle

10,50 €

Wednesday

Munich style

pork schnitzel in mustard horseradish breading
and french fries

10,50 €

Thursday

Meatballs

with mushroom sauce and mashed potatoes

10,50 €

Friday

Crispy baked redfish filet

with potato lettuce salad and remoulade sauce

10,50 €



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

Menu

SOUPS

Homemade chicken soup terrine
with option of: liver dumplings, or herbal
pancake stripes with root vegetables **8,90 €**

BAVARIAN DELICACIES

**Two types of original brewery
Obazda***
traditional Bavarian cheese spread,
radish and red onion rings
Pretzel **10,50 €
piece 1,60 €**

Bräuhaus Brettl
with smoked pepper bites, hearty crackling, roast pork,
bacon slices, Allgäu mountain cheese,
homemade Obazda, tartar from the Allgäu heifer,
sausage salad, meat loaf, radishes and pickles
served with two slices of homemade bread
from the Schmidt manufactory
and one pretzel **19,50 €**

Vegetarian Brotzeit
vegetarian meatballs with paprika-chili chutney, Allgäu
mountain cheese, fresh vegetable sticks, homemade
Obazda, goat cheese with fig mustard,
radishes and pickles served with two
slices of homemade bread from
the Schmidt manufactory and one pretzel **15,50 €**

Tegernseer meat loaf*
with potato cucumber salad and fried egg **12,90 €**

**Portion of tartar
from Allgäuer Färse***
with fried egg and homemade bread
from the Schmidt manufactory **23,80 €**

Crispy baked chicken breast slices
on beetroot leaf salad and cranberries **18,90 €**

**Original Munich sausage salad
of Regensburger sausage
from the straw pork***
with red onions, radish, pickles and
homemade bread from the Schmidt manufactory
with option of Allgäuer mountain cheese slices **12,90 €
14,10 €**

Baked potato
filled with fried chicken breast strips and herb
avocado sour cream, served with mixed salad **17,90 €**

Pretzel **piece 1,60 €**

**Two slices homemade bread
from the Schmidt manufactory** **1,60 €**

BAVARIAN RUSTIC FOOD

**Baked schnitzel from cow udder
from the Tegernsee valley***
with potato cucumber salad and remoulade **14,90 €**

Sour marinated lungs of veal *
with homemade bread dumpling **13,50 €**

HOMEMADE MEATBALLS

Veal meatballs* (2 pieces)
with mashed potatoes and gravy **17,30 €**

Bison meatballs* (2 pieces)
with sweet potato puree
and pepper chili sauce **19,90 €**

SAUSAGE SPECIALITIES

Award-winning veal sausages
from the Gaßner butchery (served till 3 pm) **piece 3,80 €**

**Tegernseer valley beer bratwurst
from straw pork***
lightly seasoned with beer on
potato cucumber salad **15,90 €**

6 pieces of grilled sausages*
with sauerkraut and homemade
bread from the Schmidt manufactory **15,50 €**

OUR BEST BURGERS

“Wallberg” burger
180 g ground beef from straw cattle with
crispy bacon, Allgäu mountain cheese,
homemade Tegernseer sauce
with french fries **14,90 €
4,10 €**

Pulled pork in Laugenstangerl
tender pork with horseradish, homemade barbecue
sauce roasted onions
with french fries **14,90 €
4,10 €**

Bison burger
180 g Bison meat with red radisch,
tomato slices, pepper chili chutney
wrapped in tomato bread
with french fries **19,90 €
4,10 €**

VEGAN & VEGETARIAN

"New Meat" Burger-100% vegan
vegan patty with homemade BBQ sauce,
lettuce and cucumber in sesambun
with french fries **15,90 €
4,10 €**

Creamy mushrooms*
and homemade bread dumplings **15,50 €**

Vegan celery schnitzel*
with potato and pumpkin mash
and kohlrabi olive oil dip **15,30 €**

Grilled goat cheese
on pumpkin-chili ragout with
homemade pita bread **15,50 €**

Cheese-herb dumpling
melted with onion, mixed salad
with apple dressing **15,50 €**

Bavarian cheese spaetzle*
with fried onions
small mixed salad **14,50 €
4,90 €**

BAVARIAN CLASSICS

Roast “Gröstl” from straw pork*
with bread and potato dumplings,
mushrooms leek, fried egg and gravy **18,90 €**

Crispy roast pork (shoulder and belly) from straw pig*
with Tegernsee beer sauce
and grated potato dumplings
bacon and cabbage salad **15,90 €
4,90 €**

½ Crispy grilled pork knuckle
with Tegernsee beer sauce, sauerkraut
and potato dumplings **18,50 €**

¼ of the Bavarian farmer duck
with apple red cabbage and
two potato dumplings **26,80 €**

Goulash from deer*
in cranberry sauce with Brussels
sprouts and potato-pumpkin mash € **21,30 €**

Brewer Pfandl*
Grilled filet of pork medallions with
mushroom sauce and cheese spaetzle **21,50 €**

“Wiener Schnitzel” escalope of veal*
roasted in Tegernseer butter with
potato and wild cranberries **28,50 €**

Allgäuer Färse entrecôte
selectable: Onion roast with onion
sauce and buttered spaetzle
or
grilled Allgäuer Färse entrecôte with homemade
herb butter, baked potato and avocado dip **29,80 €
29,80 €**

DESSERTS

Apple strudel*
with homemade vanilla sauce **10,50 €**

Homemade hopf wheat beer tiramisu **8,80 €**

“Königlich-Bayrischer Kaiserschmarrn”
Traditional Bavarian dessert,
thick cuts of sweet pancakes, roasted and
flambeed in the pan with apple **13,60 €**

BEVERAGES (IN GERMAN)



*** We also serve these dishes as small portions.**
Dear guests, if you suffer from food allergies or intolerances, please notify our service staff.

Pleasure with a good conscience

DEAR GUESTS,

since the year 2019 we get our straw pig from the country butchery Gassner. In the meantime, we also use exclusively straw beef for our burger „Der Wallberg“. from the Simmental heifer from the Chiemgau.

The cattle spend the spring, summer and autumn months on the meadow. The winter they spend in the stable and this exclusively free-running on straw. In outdoor climate stables with plenty of daylight, fresh air and excellent basic fodder, they can develop magnificently. The welfare of the animals plays an essential role for us. For all our dishes such as Munich Sausage Salad, Hopfenbratwurst and of course our roast pork, we only use pigs raised on straw.

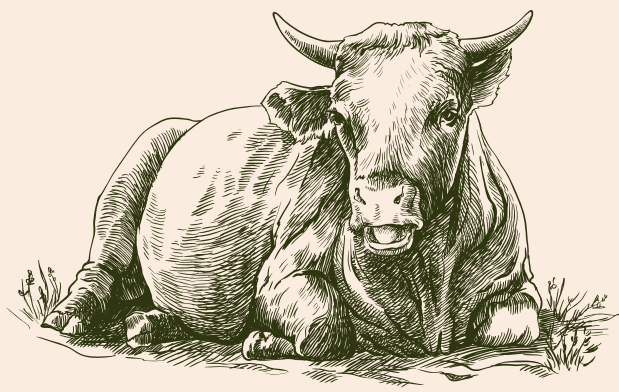
We are always on the lookout for products that come from species-appropriate animal husbandry. The reduction of medication and of course the equally high quality of meat are important for us in view of the future of our restaurant.

With kind regards

Your hosts from the Tegernsee Valley Bräuhaus
Peter Kinner & Constantin Wahl



TOGETHER FOR A
TRENDWORTH
IN CATTLE FARMING



Cow udder cutlet

Recipe



- | | |
|--------------|---|
| approx. 1 kg | cow udder, from the butcher of his confidence |
| 1 | onion |
| as needed | Water |
| 1 | bunch of soup vegetables |
| 6 | peppercorns |
| 4 | grains of allspice |
| 2 | clove(s) |
| 3 | bay leaf |
| | salt and pepper |
| 4 | tablespoons flour |
| 2 | egg(s) |
| 50 g | fat for frying |
| as needed | breadcrumbs |

If the cow's udder is not yet pre-cooked, it must first be well soaked in cold water. Then boil the udder in a decoction of soup vegetables, bay leaves, salt and pepper for 3-6 hours, depending on its size. Let it cool down, remove the udder from the broth and cut it into slices. Now bread the slices of cow's udder. Season the slices with salt and pepper and flour them. Turn them in the beaten egg, coat them with the lightly seasoned breadcrumbs and fry them in clarified butter like a cutlet.

As a side dish we recommend potato salad with a homemade remoulade sauce.

A guads Glingn und oan guadn!

We congratulate our White beer brewery to the 100 - year anniversary



For more than 100 years now, tradition and innovation have determined the history of our brewery and the name Hopf stands for the very special wheat beer enjoyment.

Connected with our home region and firmly anchored in the town of Miesbach, we brew twelve types of wheat beer of award-winning quality with care and love.

More information about our 100-year anniversary can be found at www.hopfweisse.de

The Tegernsee Valley

THE „TAL“ IN THE HEART OF MUNICH

The name „Tal“ has its origin in the fact that it had a significantly lower location than its original surroundings.

The road was originally located at the gates of historical Munich and led to the Isar Bridge built by Henry XII. At that time it was the most frequented road of the historical Munich.

The easternmost gate was today's Town Hall Tower, which in the original was demolished on December 17, 1944 as Allied bombing had destroyed it.

After the completion of the S-Bahn tunnel underneath it, in the early 1970s, it was rebuilt in its current version.

At the beginning of the 13th century, at the crossing Tal, with the axis the „Hochbrückenstrasse“ Radlsteg, the today no more known Kaltenbach-tor, which was on duty until the construction of today's Isar Gate was built in 1337 in its defensive and customs function as Munich's eastern gate.

The „Tal“ was the first address for the salt transports from Berchtesgaden. Therefore, many handicraft businesses such as fishermen, bakers and blacksmiths. Also many pubs, some with attached breweries, were established in the „Tal“ breweries, were established in the „Tal“. The „Tal“ was the beer mile of Munich.

There was the still existing "Weisse Bräuhaus", the "Sterneckerbräu" with the dark past the NSDAP, was founded the "Högerbräu", the "Dürnbräu" and the "Gasthof Schlicker" with its home brewery.

A little further in the direction of the Isar, on the right side the pub "Zum Bögner" and a little further on, was the "Zum Soller" and the "Metzgerbräu". On the left side shortly before the Isartor the hotel "Torbräu" with hotel, cafe and restaurant.

In the former "Gasthof Schlicker" is for almost a decade the "Tegernseer Tal Bräuhaus". It is one of the oldest restaurants in Munich.



Haselnuss Schnaps



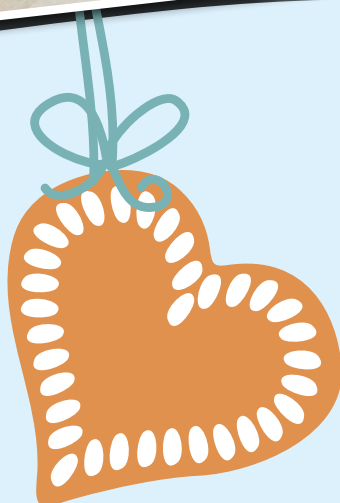
Our popular hazelnut schnapps is now also available in a limited edition in the 4cl snap-lock mini glass bottle as a present for friends or family at home or of course to enjoy it right away at our Tegernsee Valley Brewery.

A PLEASURE
SHARED IS
A PLEASURE
DOUBLED!



NICE TO SEE YOU!

We would be very happy if you
leave your review on TripAdvisor.



GIVE AWAY
A NICE TIME AT
TEGERNSEER
VALLEY!

simply on site or at
gutschein@tegernseer-tal8.com

