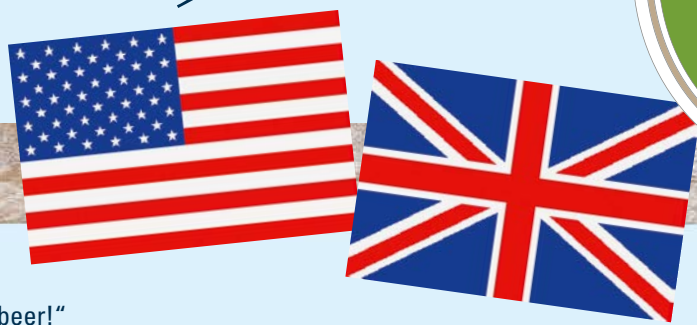


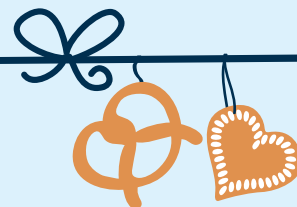
## MUNICH WISDOM

“Don’t drink too much, have a beer!”

Karl Valentin († 1948)



## The Tegernseer Tal - “Brewhouse”



THIS JOURNAL  
CAN BE TAKEN  
FREE OF CHARGE.

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## 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. 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.



## Breakfast Menu

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

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

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

11,90 €

TEGERNSEER MAX<sup>3, 8, 9</sup>

browned meat loaf on toasted bread  
with fried egg

12,60 €

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

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

15,80 €

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

Award-winning veal sausages from  
the Gaßner butchery



per pice 3,90 €

## Our lunch menu



11:00 am – 03:00 pm

(except public holidays)

Monday

## Pork schnitzel Vienna style

with potato cucumber salad

11,90 €

Tuesday

## Chicken breast slices

"Zurich style" with buttered spätzle

11,90 €

Wednesday

## Munich style

pork schnitzel in mustard horseradish breading  
and french fries

11,90 €

Thursday

## Meatballs

with mushroom sauce and mashed potatoes

11,90 €

Friday

## Crispy baked redfish filet

with potato lettuce salad and remoulade sauce

11,90 €

Daily

## Bavarian cheese spaetzle

with homemade fried onions

11,90 €

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



# Menu

## SOUPS

**Homemade chicken soup terrine**  
with homemade semolina dumplings **8,90 €**

**Homemade chicken soup terrine**  
with herbal pancake stripes and  
root vegetables **8,90 €**

## BAVARIAN DELICACIES

**Two types of original brewery  
Obazda\***  
traditional Bavarian cheese spread,  
radish and red onion rings  
Pretzel **10,80 €**  
**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 **19,80 €**

**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 **16,10 €**

**Bavarian straw pork meat loaf\***  
with potato cucumber salad  
and fried egg **13,40 €**

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

**1/2 Viennese fried chicken**  
on potato rocket salad and cranberries **21,90 €**

**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 **13,50 €**  
**14,30 €**

**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 Tal\***  
with potato cucumber salad and remoulade **15,10 €**

**Sour marinated lungs of veal \***  
with homemade bread dumpling **13,90 €**

## MEATBALLS

**Veal meatballs\*** (2 pieces)  
in mushroom sauce with mashed potatoes **18,90 €**

**Bison meatballs\*** (2 pieces)  
on paprika chili sauce with  
mashed potatoes **21,90 €**

## SAUSAGE SPECIALITIES

**Award-winning veal sausages**  
from the Gaßner butchery (served till 3 pm) **piece 3,90 €**

**Tegernseer Tal beer bratwurst  
from straw pork\***  
lightly seasoned with beer on  
potato cucumber salad **16,30 €**

**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 **15,90 €**  
**4,10 €**

**Pulled pork in Laugenstangerl**  
tender pork with horseradish, homemade barbecue  
sauce roasted onions  
with french fries **17,50 €**  
**4,10 €**

**Bison burger**  
180 g Bison meat with red radisch,  
tomato slices, pepper chili chutney  
wrapped in tomato bread  
with french fries **22,50 €**  
**4,10 €**

## VEGAN & VEGETARIAN

**"New Meat" Burger-100% vegan**  
vegan patty with homemade BBQ  
sauce, lettuce and cucumber in  
sesambun  
with french fries **16,90 €**  
**4,10 €**

**Creamy mushrooms\***  
and homemade bread dumpling **15,50 €**

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

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

**Cheese-herb dumpling**  
melted with onion, mixed salad  
with apple dressing **16,50 €**

**Bavarian cheese spaetzle\***  
with fried onions  
small mixed salad **14,50 €**  
**5,10 €**

**Tegernseer Bergkäs Tascherl\***  
in tomatoe salbea butter **17,60 €**

## 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 pork\***  
with Tegernsee beer sauce  
and grated potato dumplings  
bacon and cabbage salad **15,90 €**  
**5,10 €**

**½ Crispy grilled pork knuckle**  
with Tegernsee beer sauce, sauerkraut  
and potato dumplings **19,80 €**

**Braumeister Schnitzel from  
straw pork**  
with wild cranberries and potato  
and cucumber salad **17,90 €**

**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 €**

**Onion roast beef from the  
"Allgäuer Färse"**  
on onion sauce, roasted onions with  
buttered spaetzle **32,90 €**

**Deer ragout**  
with red wine cranberries on Brussels sprouts  
and baked potato dumplings **21,90 €**

## 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  
(Time of preparation app. 25 min.) **14,40 €**



**GIVE AWAY A NICE TIME  
AT TEGERNSEER TAL!**

simply on site or at  
[gutschein@tegernseer-tal8.com](mailto:gutschein@tegernseer-tal8.com)

\* We also serve these dishes as small portions.

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



# The Tegernsee Tal

## THE "TAL" IN THE HEART OF MUNICH

We are proud to look back to nearly 600 years of beer & brewtradition 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**.

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.

**1592** Thomas Koch and his wife and his wife Anna Bullingern sold their inn to the noble and and honorable Mr. Andreas Liegsalz zu Ascholding, of the "Inner Council of the capital Munich" and Sabine, née Brumerin, his wife, against the latter's Sedlhof to Lutterwang, Landsberg Court.

**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 Jooen 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

From Peter Koller the married couple Josef and Viktoria Mayer bought the the property in **1897**, built according to the plans of the architects Heilmann and Litmann a new building with a new front. Since that time, the Mayer family has continued to run the business.

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 Brewhouse was re-opened and welcomes their regular customers until today.

## TEGERNSEE TAL BREWERY RECUP | REBOWL PARTNER

### THE LARGEST REUSABLE SYSTEM FOR TO-GO AND TAKE-AWAY IN GERMANY

The vision of reCup GmbH is to revolutionize the packaging market and completely replace single-use packaging with reusable alternatives in the long term. RECUP offers an innovative and sustainable returnable deposit system for cups and bowls, which aims to provide both to-go providers and consumers with an uncomplicated, attractive and, above all, sustainable alternative to disposable tableware.

**We at Tegernseer Tal Bräuhaus are also making our restaurant more sustainable!**



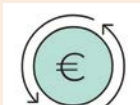
That's why our take-away food is now available in the REBOWL deposit tray from @recup2go. This way, we save on disposable packaging, avoid waste and conserve resources. And this is how it works:



Order and deposit 5 € deposit for the REBOWL.



Enjoy on the go - relaxed and without a guilty conscience



Return to all RECUP | REBOWL partners and get your deposit back. tion on the reCup GmbH deposit system and all RECUP | REBOWL return points can be found at <https://recup.de> and in the free RECUP app.



## 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 Tal Brewery.**



# 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.

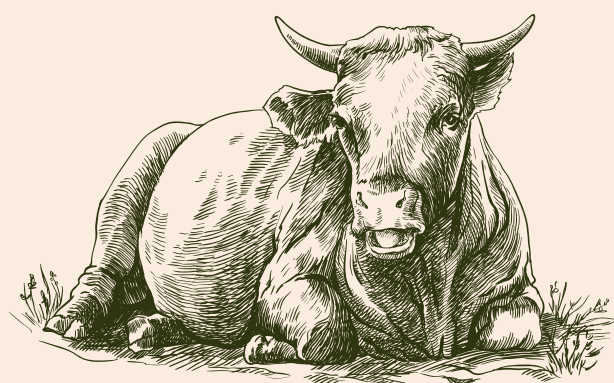
We are always on the lookout for products that come from species-appropriate animal husbandry. The reduction of medication and of course the equally high quality of meat are important for us in view of the future of our restaurant.

With kind regards

Your hosts from the Tegernseer Tal Bräuhaus  
Peter Kinner & Constantin Wahl

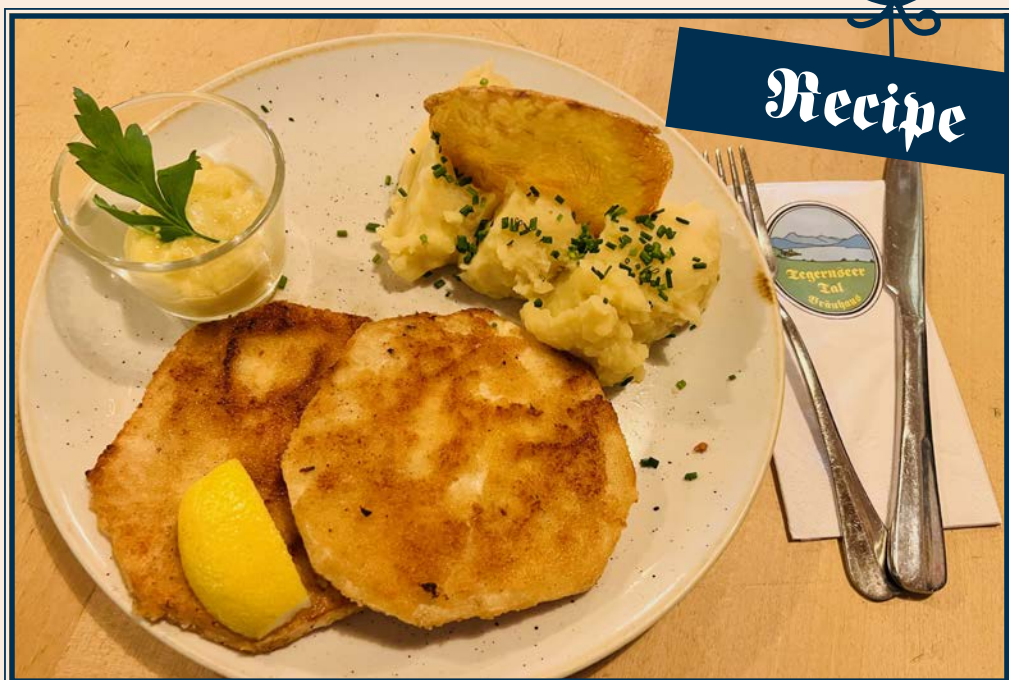


TOGETHER FOR A  
TRENDWORTH  
IN CATTLE FARMING



## Celery Schnitzel

### Recipe



**for 4 servings:**

- 1 whole celery
- flour
- medium hot mustard (vegan)
- salt
- breadcrumbs (vegan)
- sunflower oil

First, clean the celery, cut into slices about 1 cm thick and then blanch in salted water until firm to the bite. Drain the celery slices and coat them in flour. Then coat them with mustard and turn them in breadcrumbs. Now fry the breaded celery slices in oil until golden brown.

**We recommend our kohlrabi dip to go with it:**

2 pieces of kohlrabi, 2 tablespoons olive oil, 1 tablespoon medium hot mustard (vegan), Salt and Pepper, Cayenne pepper if you want it spicier

First peel the kohlrabi, boil it in lightly salted water and then strain it. Then puree with the remaining ingredients.

We wish good success and bon appétit!



## Der blaue Page

The light bock beer: a mild spicy note in the taste characterizes the noble character.

0,33 l, alc. 6,8 % vol.

A MUST FOR CONNOISSEURS.



A PLEASURE SHARED IS  
A PLEASURE DOUBLED!  
NICE TO SEE YOU!

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

