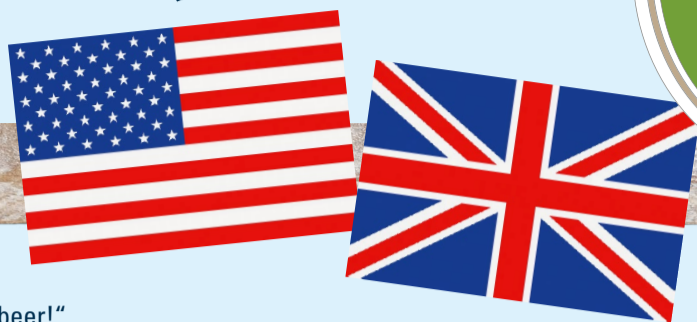


# Brewhouse

# Journal

MUNICH

ISSUE 2024 / 22ND EDITION



## 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. 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

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 **13,50 €**

### 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 am - 3 pm

(except public holidays)

Monday

**Pork schnitzel Vienna style**  
with potato cucumber salad **12,90 €**

Tuesday

**Chicken breast slices**  
"Zurich style" with buttered spätzle **12,90 €**

Wednesday

**Munich style**  
pork schnitzel in mustard horseradish breading  
and french fries **12,90 €**

Thursday

**Meatballs**  
with mushroom sauce and mashed potatoes **12,90 €**

Friday

**Crispy baked redfish filet**  
with potato lettuce salad and remoulade sauce **12,90 €**

during the week  
from 11 am - 3 pm

**Bavarian cheese spaetzle**  
with homemade fried onions **12,90 €**

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

# 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.

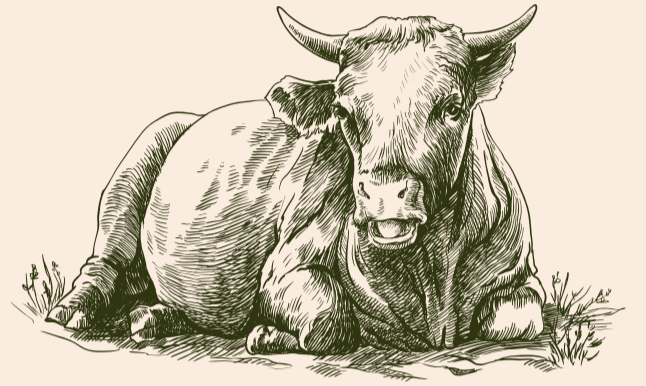
With kind regards\_



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



TOGETHER FOR A  
TRENDWORTH  
IN CATTLE FARMING



## Our Crispy Pork Roast



### Recipe

Für 6 Portionen:

- 1 thick shoulder with rind
- 1 onion
- 2 carrots
- 1 stick of celery
- 4 cloves of garlic

Spices:

- Salt, pepper, sweet paprika powder, whole caraway seeds
- 0.5 l dark beer

Rub pork shoulder well with salt, pepper, paprika and caraway. Cut onion, carrots and celery into 2 cm cubes. Chop the garlic and place in a roasting pan. Place the shoulder on top of the vegetables and pour water into the dish so that the vegetables are not completely covered. Roast in a fan oven at 170°C for 1.5 hours. Baste from time to time with the water in the roasting pan.

When the time is up, pierce the roast to check that it is cooked through. The shoulder is not always the same size and each oven roasts it a little differently. Remove the meat from the bed of vegetables and set aside.

Place the vegetables and juices from the roasting pan in a saucepan. Bring to a boil with the dark beer. Taste again and season to taste.

Return the shoulder to the roasting pan and roast in the oven at 260°C for about 20 minutes. Then let the meat rest for at least 10 minutes. Strain the sauce and leave it as it is or, if you like it thicker, add a little cornstarch to thicken it.

It is best to slice the roast with a serrated knife and serve the sauce only over the meat, not the crust. Slice the roast with a serrated knife and serve with the sauce.

Good luck and bon appétit!

## Der blaue Page

A pale bock beer. Brewed according to the Bavarian Purity Law. Crystal-clear mountain spring water, carefully selected raw materials and a brewing tradition dating back over a thousand years to the Benedictine monastery of Tegernsee, founded in 746, give this pale bock beer its mild, spicy taste. The BLAUE PAGE, noble in character.

Alc. 6.8 % vol.



## AND GOOOOAL!

BUNDESLIGA

CHAMPIONSLEAGUE

## Public Viewing!

Experience all matches of FC Bayern Munich and the German national team.



# 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 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.

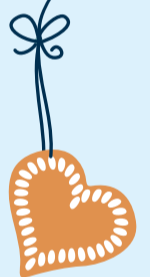
**1805** the property was sold to Josef Niederer hunter and host.

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

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.

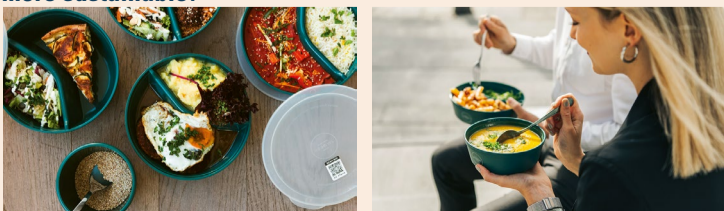


## TEGERNSEE TAL BREWERY RECUP | REBOWL PARTNER

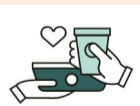
### THE LARGEST REUSABLE SYSTEM FOR TO-GO AND TAKE-AWAY IN GERMANY

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!**



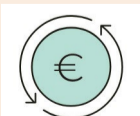
That's why our take-away food is now available in the REBOWL deposit tray from @recup2go. This way, we save on disposable packaging, avoid waste and conserve resources. And this is how it works:



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.



## Haselmuss 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.**

# Menu

## SOUPS

**Homemade chicken soup terrine**  
with homemade semolina dumplings **9,10 €**

**Homemade chicken soup terrine**  
with herbal pancake stripes and root vegetables **9,10 €**

## BAVARIAN DELICACIES

**Two types of original brewery Obazda\***  
traditional Bavarian cheese spread,  
radish and red onion rings  
Pretzel **11,90 €**  
piece **1,90 €**

**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 **19,90 €**

**Vegetarian Brotzeit**  
vegan meat salad, 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 **17,50 €**

**Vegan homemade meat salad**  
on crusty bread from Manufaktur Schmidt  
with radishes and chives **13,40 €**

**Bavarian straw pork meat loaf\***  
with potato cucumber salad  
and fried egg **14,90 €**

**Portion of tartar  
from "Allgäuer Färse"**  
with fried egg and homemade bread  
from the Schmidt manufactory **24,50 €**

**1/2 Viennese fried chicken**  
on potato rocket salad and cranberries **23,50 €**

**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 **13,90 €**  
**14,70 €**

**Tegernseer Baked potatoe**  
filled with fried chicken breast strips and herb  
avocado sour cream, served with mixed salad **19,80 €**

**Pretzel** piece **1,90 €**

**Two slices homemade bread  
from the Schmidt manufactory** **1,90 €**

## BAVARIAN RUSTIC FOOD

**Baked schnitzel from cow udder  
from the Tegernsee Tal\***  
with potato cucumber salad and remoulade **16,80 €**

**Sour marinated lungs of veal \***  
with homemade bread dumpling **15,90 €**

## MEATBALLS

**Veal meatballs\*** (3 pieces)  
in mushroom sauce with mashed potatoes **19,90 €**

**Bison meatballs\*** (3 pieces)  
on paprika chili sauce with  
mashed potatoes **24,50 €**

## SAUSAGE SPECIALITIES

**Gold 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 **18,50 €**

**6 pieces of grilled sausages\***  
with sauerkraut and homemade  
bread from the Schmidt manufactory **17,30 €**

## 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 radish,  
tomato slices, pepper chili chutney  
wrapped in tomato bread  
with french fries **23,50 €**  
**4,10 €**

## VEGAN & VEGETARIAN

**"New Meat" Burger-100% vegan**  
vegan patty with homemade BBQ  
sauce, lettuce and cucumber in  
sesambun  
with french fries **17,90 €**  
**4,10 €**

**Mushrooms in a chive cream sauce**  
and homemade bread dumpling **16,50 €**

**Cauliflower seedlings**  
on a spicy pumpkin and potato ragout **17,50 €**

**Grilled goat cheese**  
on paprika chili ragout with  
homemade pita bread **15,90 €**

**Grandma's cheese-herb dumplings**  
melted with onion, mixed salad  
with apple dressing **16,90 €**

**Bavarian cheese spaetzle with  
tangy mountain cheese**  
and fried onions  
small mixed salad **16,10 €**  
**5,10 €**

## BAVARIAN CLASSICS

**Roast "Gröstl" from straw pork\***  
with bread and potato dumplings,  
mushrooms leek, fried egg and gravy **19,90 €**

**Crispy roast pork (shoulder and belly)  
from straw pork\***  
with Tegernsee beer sauce  
and grated potato dumplings  
bacon and cabbage salad **16,90 €**  
**5,20 €**

**1/2 Crispy grilled pork knuckle**  
with Tegernsee beer sauce, sauerkraut  
and potato dumplings **22,50 €**

**Braumeister Schnitzel from  
straw pork**  
with wild cranberries and potato  
and cucumber salad **19,90 €**

**Brewer Pfandl\***  
grilled filet of pork medallions with  
mushroom sauce and cheese spaetzle **22,90 €**

**"Wiener Schnitzel" escalope of veal\***  
roasted in Tegernseer butter with  
potato-cucumber-radish salad  
and wild cranberries **32,90 €**

**Onion roast beef from the  
"Allgäuer Färse"**  
on onion sauce, roasted onions with  
buttered spaetzle **35,30 €**

## DESSERTS

**Apple strudel\***  
with homemade vanilla sauce **10,80 €**

**Homemade hopf wheat beer tiramisu** **9,90 €**


**"Königlich-Bayerischer Kaiserschmarrn"**  
Traditional Bavarian dessert,  
thick cuts of sweet pancakes, roasted and  
flambeed in the pan with apple  
(Time of preparation app. 25 min.) **14,80 €**



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

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

**WE WOULD APPRECIATE PAYMENT WITH  
ONE OF THE FOLLOWING PAYMENT METHODS:**



Thank you for your support!

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