

ASAM

SCHLÖSSL

OPENING HOURS

Monday through Thursday:

open from 4:30 p.m. to 11 p.m.

Kitchen open from 5 p.m. to 9:30 p.m.

Friday through Sunday and public holidays:

open from 11:30 a.m. to 11 p.m.

Kitchen open from midday to 9:30 p.m.



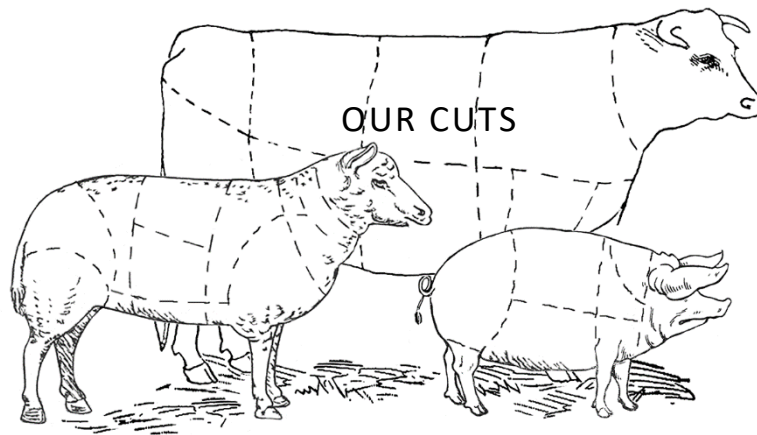
STRAIGHT FROM THE BIG GREEN EGG - THE CERAMIC CHARCOAL GRILL



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 Schloßl grill kitchen.

Shane's motto: Master the fire or it will master you.



	EUR
Beef tenderloin (250g)	45
Rib-eye (350g) – dry aged, Bavarian free-range beef	40
Tomahawk (1300g) – dry aged, for two to four people	90
Porterhouse (1kg) – dry aged, for two people	95
Flank steak (1kg) – Black Aberdeen, for two to four people	95
Savoury lamb from the Polting Estate, served traditionally in the pan	
WHOLE LAMB SHOULDER FROM THE CHARCOAL GRILL	
served with a roasted green-bean medley, rosemary potatoes	
and a side of Shane's special BBQ Sauce <small>g,i,k,m,8,3</small> for two to four people	95

SIDES	EUR	SAUCES	EUR
French fries	7	Café de Paris butter <small>d,m,g,k</small>	4
Grainy potato salad <small>k,i,f</small>	7	Schlössl BBQ Sauce <small>i,k,m,8,3</small>	4
Pimientos de Padrón	7	Sea Radish-Sour cream	4
Oven vegetables	7		
Baked potato with Sour Cream	9		



LITTLE BAVARIAN SPECIALTIES

	EUR
Obatzter (Traditional Bavarian cheese spread) served with red onions and an oven-fresh pretzel <small>a1, g</small>	8
A pair of Munich's traditional White Sausages served with sweet mustard and an oven-fresh pretzel <small>a1, k, 4, 8</small> (from 11:30 a.m. until 1 p.m.)	6
Oven-fresh pretzel <small>a1</small>	2
Mixed bread basket <small>a1, a2</small>	3

OUR SCHLÖSSL STARTERS

Bavarian burrata with oven-dried tomatoes, rocket leaves and basil pesto <small>g, h8</small>	14
Beef tartare (200g) with oven-dried tomatoes, watercress and freshly grated horseradish, served with roasted farmhouse bread <small>a1, a2, a3, g, i, k, m, 3, 8</small>	26
Grilled octopus on 'spicy' ox muzzle salad with brown bread croutons and rocket leaves <small>a1, a2, g, i, k, m, o, 2, 3, 11</small>	28
Tartare from purple (wild heirloom) carrots (vegan) with pomegranate, sumac, avocado and wasabi cream and Yuzu dressing <small>f, g, k, i, m, 1, 2, 3, 4, 8</small>	16
Schloßl spring salad with Schrobenshausen asparagus, peas, roasted tomatoes, wild herbs and wild garlic pesto <small>h, g, e</small>	18
Styrian-style beef salad with beans, sliced apple, caramelised pumpkin seeds, watercress and Styrian pumpkin-seed oil <small>g, i, k, m</small>	16
Mixed salad <small>i, k, m, 2, 3, 6</small>	small 6 large 8



SCHLÖSSL ASPARAGUS DISHES

	EUR
5 spears of Schrobenhausen asparagus with new potatoes, served with melted butter or hollandaise sauce <small>c,g,m</small>	24
& Wiener schnitzel of veal loin <small>a1,c,g,i,k,m,2,3</small>	35
& freshly sliced juniper ham	30
& Tournedo (100gr.fillet of beef) from the Big Green Egg charcoal grill	40
& Salmon fillet from the Big Green Egg charcoal grill	39

ASAM SCHLÖSSL SIGNATURE SPECIALTIES

Braised Irish lamb shank on bacon and bean vegetables and rosemary potatoes with lamb jus <small>a,f,g,i,k</small>	35
Polting Estate corn-fed-chicken breast supreme on pumpkin curry and Fregola vegetables served with fresh coriander. <small>a1,c,g,i,k 27</small>	24
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 <small>d,m,g,k</small>	45
Asam Prime Beef Burger with beefsteak tomato, iceberg lettuce, Shane's special BBQ sauce <small>a1,a2,g,i,k,m,8,3</small>	17
Oven-fresh crackling roast pork with dark-beer sauce, potato dumplings and coleslaw <small>a1,a3,f,i,m,2,3,5,6</small>	19
	smaller serving 16
Wiener Schnitzel (veal) pan-fried in clarified butter, served with wild cranberries and your choice of oven roast potatoes, potato salad or crispy french fries <small>a1,c,g,i,k,m,2,3</small>	30
	smaller serving 23
Ox short rib braised in red wine sauce, with market vegetables and potato-leek purée <small>c,g,i,k,6</small>	29



FISH

	EUR
Winter cod and pan-fried scallop on balsamic mountain lentils with wild broccoli, celery puree and Miso foam <small>a1,b,c,d,g,o</small>	35
Fjord salmon fried on vegetable risotto with wild garlic foam <small>a,b,d,f,g,i</small>	27

SOUPS

Schrobenhausen cream of asparagus soup <small>4,g,i</small>	7
Foamy shellfish soup with prawns, leek, and tarragon <small>b,d,g,i,m</small>	12
Beef broth with pancake strips <small>a1,c,i,g,k a</small>	7

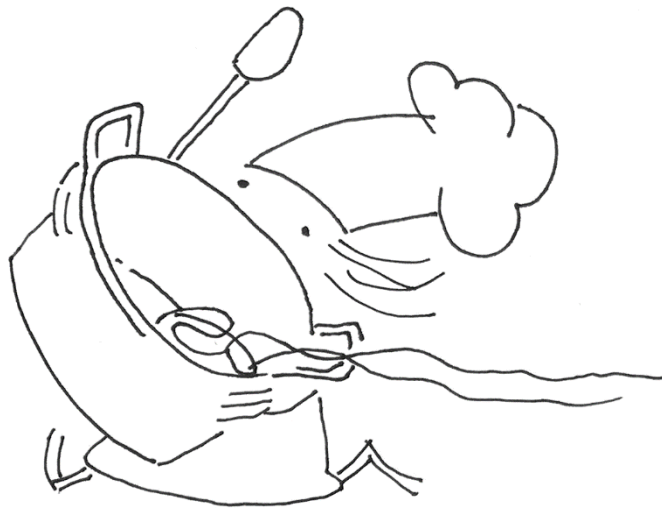
VEGETARIAN / VEGAN

"Schlutzkrapfen" ravioli filled with potatoes, sour cream and chives stirred in brown butter, with grated parmesan and a small salad <small>a1,a3,c,g,i,k,m,,8,3</small>	22
Schlössl gnocchi made from soft pretzel bread, served with Pimientos de Padrón, tomato butter sauce and freshly grated parmesan cheese <small>a1,c,g,i,k</small>	18
Schrobenhausen asparagus risotto with fresh chervil (<i>vegan</i>) <small>g,i</small>	20
Baked vegetable and ricotta pancakes on marinated asparagus and rocket	26



KIDS' MENU

	EUR
Fried chicken with french fries <small>a1,c,g</small>	14
Fusilli (spiral noodles) with butter and parmesan cheese <small>a1,g</small>	9
Spätzle (Bavarian macaroni) with gravy <small>a1,a3,c,g,i,m,6</small>	9
Mashed potatoes <small>g</small>	7
Potato dumpling with gravy <small>a1,a3,c,g,i,m,6</small>	7
Gnocchi made from soft pretzel bread with tomato sauce <small>a1,c,g,ik</small>	10
Pinsa Margherita (elongated pizza) <small>a,i,g</small>	9





DESSERTS

	EUR
Bavarian Creme with mixed berries <small>c,g</small>	10
Apple strudel with vanilla ice cream <small>a1,c,f,g,8,k2</small>	12
Rhubarb, raspberry and iced white chocolate dessert <small>a,c,e,g,h</small>	12
Hazelnut slice with pistachio ice cream <small>a,c,g,h,8</small>	14
DESSERT WINE RECOMMENDATION	0.1 l 9
Molly Malone dessert wine	
Welschriesling & Weißburgunder	

ASAM SCHLÖSSL ICE CREAM

Delicious ice cream from the dairy farm on the banks of Lake Starnberg

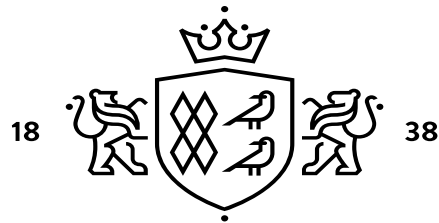
- White chocolate a1,c,f,g,8
- Vanilla a1,c,f,g,8
- Chocolate a1,c,f,g,8
- Pistachio a,g,c,f,h
- Hazelnut a,g,c,f,h
- Buttermilk a,g,c,f,h
- Lemon (sorbet)
- Raspberry (sorbet)

per KING-SIZED scoop 6

HOUSEMADE 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
HOMEMADE LEMONADES		
Asam's Garten <i>lime, elderflower, mint, ginger, lemonade, tonic water</i> ^{3,14}	0.4 l	7.50
Rhubarb Strawberry Lemonade <i>rhubarb, strawberry, soda, basil</i>	0.4 l	7.50
COKE & CO.		
Coca-Cola ^{1,13}	0.2 l	3.90
Schweppes tonic water ¹⁴	0.2 l	3.80
Schweppes bitter lemon ^{3,14}	0.2 l	3.80
Lemonade	0.4 l	3.90
Cola and lemonade mix ^{1, 3, 9}	0.4 l	3.90
WATER		
Schlössl Water <i>our own sparkling table water</i>	1.0 l (carafe)	7.50
Adelholzener Alpenquellen Classic <i>sparkling/still</i>	0.25 l 0.75 l	3.50 8
JUICES		
orange, apple, currant	0.2 l	4
Spritzers <i>orange, apple, currant, elderflower or rhubarb</i>	0.4 l	5



BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

		EUR
FRESH FROM THE TAP		
Augustiner Lagerbier hell (lager) ^{a3}	0.5 l	4.50
Radler (shandy) ^{a3,2,8}	0.5 l	4.50
BOTTLED BEER		
Augustiner Pils ^{a3}	0.33 l	3.90
Augustiner Edelstoff (export lager) ^{a3}	0.5 l	4.50
Augustiner Dunkel (dark beer) ^{a3}	0.5 l	4.50
Augustiner Weißbier mit Hefe (wheat beer) ^{a1, a3}	0.5 l	4.90
Ruß (wheat beer shandy) ^{a1, a3, 2}	0.5 l	4.90
OTHER TYPES OF BEER		
König Ludwig non-alcoholic Weißbier ^{a1, a3}	0.5 l	4.90
König Ludwig Weißbier dark ^{a1, a3}	0.5 l	4.90
König Ludwig light Weißbier ^{a1, a3}	0.5 l	4.90
Clausthaler non-alcoholic lager ^{a1, a3}	0.5 l	4.90



HOT BEVERAGES



EUR

COFFEES

Cup of coffee	3.90
Espresso	3.20
Espresso macchiato _g	3.70
Espresso doppio	5.90
Cappuccino _g	4.70
Latte macchiato _g	5.30
Café au lait _g	5.50
Hot chocolate _g	5.00



TEA SPECIALITIES

Exclusive teas from Munich's "Teegalerie" served in a glass mug 6.50

Asam Schlössl Organic Tea
finest blend from the famous Assam gardens
rich and malty taste, with fine hints of orange and vanilla (3 minutes)

Darjeeling Himalaya Royal
superb first flush combined with spicy second flush (2-3 minutes)

Asam's Green Emerald
green and white tea, chunks of candied papaya, pineapple, strawberries and raspberries, mallow and rose blossoms (1-3 minutes)

Shimmering Isar
The idea for this refreshing and *smooth herbal blend* came about during a walk along the banks of Munich's Isar river. (5 minutes)

Rhubarb Spritz
Enjoy this fruity and mild refreshment all year long. (5 minutes)

Gingerbread House fruit tea
with everything your Hansel & Gretl heart desires.
a magical fairy-tale mix of cinnamon, popcorn, pineapple and roasted sugared-almond flavours (10 minutes)



APERITIFS

		EUR
Asam Spritz	0.25 l	11.50
Lillet rosé, Pampelle, prosecco, soda, grapefruit 1		
Aperol Spritz	0.25 l	10.50
sparkling wine, soda, Aperol, orange		
Hugo	0.25 l	10.50
sparkling wine, soda, elderflower syrup, mint, lime		
Vermouth & Tonic	0.25 l	10.50
red vermouth, Schweppes tonic, orange zest 14		

SPARKLING WINES

La Tordera, "Gabry" Spumante Brut rosé	0.1 l	7.50
DOP Venetien	0.75 l	43
La Tordera, "elmas" Spumante Extra Dry		
DOP Venetien	0.75 l	37
Pascal Doquet Champagne "HORIZON" Blanc de Blancs		
Chardonnay brut AOP Champagne	0.75 l	105
Pascal Doquet Champagne Rosé		
AOP Champagne	0.75 l	115
Bouvet Ladubay Tresor Cremant Rosé Saumur Brut		
Cabernet Franc	0.75 l	57
Bouvet Ladubay Cremant de Loire Vintage		
Chenin Blanc, Chardonnay	0.75 l	59



WINE BY THE GLASS

		EUR
WHITE WINE		
ASAM WEISS		
Cuvée of Müller-Thurgau, Riesling, Silvaner	0.2 l	8
2022 Franconia	0.75 l	29
DIVINO, Silvaner		
2022 Franconia	0.2 l	8
	0.75 l	29
Cantina Pilandro, Terre Crea, Lugana		
	0,2 l	9
	0,75 l	32
Künstler, Riesling		
2022 QW Rhine district	0.2 l	9
	1.00 l	49
Markus Huber, Vision, Grüner Veltliner		
2021 Traisental	0.2 l	9.50
	0.75 l	34
Weingut Niklas „Doxs“, Sauvignon Blanc		
2022, Alto Adige	0,2 l	11
	0,75 l	44
Wine spritzer white / red		
	0.2 l	6.50
	0.5 l	13
ROSÉ		
Künstler, INSPIRATION		
Pinot Noir Rosé, 2022 VDP.Gutswein, Rhine district	0.2 l	10.50
	0.75 l	37



RED WINE

ASAM ROT

Cuvée of Cabernet Sauvignon, Merlot and Satin Noir	0.2 l	9
2020 Palatinate	0.75 l	32

Josef Igler "Classic"

Cuvée of Blaufränkisch, Zweigelt and St. Laurent	0.2 l	11
2018 QW Burgenland	0.75 l	39

August Kessler, The Daily August

Pinot Noir	0.2 l	11
2020, Rhine district	0.75 l	39

Simona Maier, Rote Liebe

Pinot Noir, Cabernet Sauvignon	0.2 l	11
2020, Baden	0.75 l	40



WHITE WINE BY THE BOTTLE

	EUR / 0.75 l
GERMANY	
von Winning, "Win Win", 2021, Riesling, Palatinate	39
Schloss Lieser, "SL" Kabinett trocken, 2017, Riesling, Mosel	39
Künstler 2022, Riesling, Rhine district	45
Künstler, Kalkstein, 2022, Chardonnay, Rhine district	49
von Racknitz, Odernheimer Kloster, Riesling Alte Reben, 2013, Nahe	57
von Winning, "Royale", 2021, Weißburgunder, Palatinate	37
Künstler, INSPIRATION Blanc, 2021, Riesling & Rivaner, Rhine district	35
Dr. Heeger, Achkarren Schlossberg GG, 2020, Grauburgunder, Baden	71
AUSTRIA	
Markus Huber, "Vision", 2022, Grüner Veltliner, Traisental	37
Martin Pasler, Leithaberg Reserve "Currach", 2017, Chardonnay, Burgenland	45
Gross & Gross, Jakobi, 2021, Sauvignon Blanc, Südsteiermark	39
Ansitz Waldgries, Myra, 2021, Sauvignon Blanc, South Tyrol	49
Weingut Knoll, Smaragd, 2022, Grüner Veltliner, Wachau	74
Weingut Bernhard Ott "Fass 4" 2022, Grüner Veltliner, Wagram	
Magnum 1.5 l	120



FRANCE

Jean-Marc Brocard, 2021, Chablis	41
Paul Prieur et Fils, Sancerre Blanc, 2021, Sauvignon Blanc, Loire	59

ITALY

Cantina Orsaria, Friulano Collico Bianco, 2020, Friaul, Udine	34
Cantina Pilandro, Arilica DOC, 2022, Lugana, Lombardy	56
Cantina Marco Cecchini, Friuli Bianco DOC, 2019, Pinot Bianco, Friaul	65

RED WINE BY THE BOTTLE

EUR / 0.75 l

GERMANY

Weingut Kopp, Roter Porphy", Spätburgunder, 2017, Baden	44
Weingut Rieger "Padaberc", 2018, Merlot & Cabernet Sauvignon, Baden Merlot & Cabernet Sauvignon	59
August Kessler "Pinot Noir", 2015, Rhine district	67

AUSTRIA

Josef Igler, "Maximus", 2019, Burgenland Cuvée aus Blaufränkisch, Cabernet Sauvignon and Merlot	41
Martin Pasler, Zweigelt, 2019, Burgenland	39
Claus Preisinger, Heideboden, 2021, Burgenland Zweigelt, Blaufränkisch, Merlot	49
Birgit Braunstein, Leithaberg Blaufränkisch "Puffin", 2013, Burgenland	59



	EUR / 0.75 l
ITALY	
Cascina Chicco, Barbera d' Alba "Granera Alta", 2021, Piemont	41
Vinosia, Primitivo Orus, 2022, Apulia	41
Weingut Mossio, Bricco Caramelli, 2011, Dolceto d'Alba, Piemont	75
Weingut Niedrist, Berger Gei Lagrein Riserva, 2011, Lagrein, Bolzano	99
FRANCE	
Domaine du Coste Chaude, Côtes du Rhône Villages Visan, 2019, Rhône	41
Château Saint-Aubin, Médoc Cru Bourgeois, 2019, Bordeaux	49
Pierre Gaillard, Saint-Joseph Rouge, 2020 Rhône Valley	54
Château Poesia, Grand Cru, Merlot & Cabernet Franc, 2019, Bordeaux	109
Château Sanctus, Grand Cru, 2004, Saint-Émilion Bordeaux	Magnum 1.5 l 230
SPAIN	
Telmo Rodriguez, Remelluri Reserva, 2015, Rioja	74
Dominio Basconcillos, "Vina Magna" Crianza, 2020, Rueda	76



DIGESTIFS

FINE DISTILLERY PRINZ

Only the best ingredients, sun-ripened and with distinctive character, find their way into the stilling process here. With cutting-edge distilling technology, tradition, experience, know-how and a burning passion, Prinz creates products of the highest quality, taste and fruity enjoyment.

But don't take our word for it. Try for yourself.

		EUR
Fruit Schnaps (45 vol.%)	2 cl	6
Alte Williams Christ Birne (pear) (41 vol.%)		
Alte Marille (apricot) (41 vol.%)		
Alte Haus-Zwetschge (plum) (41 vol.%)		
Alte Haselnuss (hazelnut) (41 vol.%)	2 cl	8

Lantенhammer distillery:

Waldhimbeere (forest raspberry) (wooden keg) (45 vol.%)		
Williams (45 vol.%)		
Enzian (45 vol.%)	2 cl	12

BITTERS AND BITTER LIQUERS

Averna (29 vol.%)	4 cl	7
Ramazzotti (30 vol.%)	4 cl	7
Jägermeister (35 vol.%)	4 cl	6
Fernet Branca (39 vol.%)	4 cl	7

LONGDRINKS

Moscow Mule - Lion's Vodka, 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, lemonade, lemon, lime ²		12
Gin & Tonic - Gin, Schweppes Tonic, lime ¹⁴		11



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 Netzle 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.



ADDITIVES & ALLERGENS

1.) Additives

- 1 = colouring agent
- 2 = preservative
- 3 = antioxidant
- 4 = flavour enhancer
- 5 = sulphured
- 6 = blackened
- 7 = phosphate
- 8 = sweetening agent
- 9 = contains traces of phenylalanine
- 10 = waxed
- 11 = with nitrite pickling salt
- 12 = tartrazine (with colouring agent, can affect activity and attention of children)
- 13 = caffeine
- 14 = quinine

2.) Allergens

- a = glutenous cereals
 - a1 = wheat,
 - a2 = rye,
 - a3 = barley,
 - a4 = oat,
 - a5 = Kamut or hybrids of Kamut and Kamut products
- b = crustaceans and crustacean products
- c = eggs and egg products
- d = fish and fish products
- e = peanut and peanut products
- f = soybean and soybean products

- g = milk and dairy products

- h = edible nuts and nut products
 - h1 = almond
 - h2 = hazelnut
 - h3 = walnut
 - h4 = cashew
 - h5 = pecan
 - h6 = Brazil
 - h7 = pistachio
 - h8 = macadamia
- i = celery and celery products
- k = mustard and mustard products
- l = sesame seed and sesame seed products
- m = sulphur dioxide and sulphites
- n = lupins and lupin products
- o = mollusc and mollusc products