



GASTHOF ZUR WEISSACH

Welcome to the Gasthof zur Weissach!

History was written and lived here.
The origin lies over 150 years back. Emperors and kings have met here and fortified themselves with good food and drinks for the onward journey with the carriages to Wildbad Kreuth.

Ludwig Thoma, Olaf Gulbransson and other poets have continued this.

How nice that we may now also welcome you with us.
The Gasthof zur Weissach is our traditional Bavarian restaurant.
Classics of the Bavarian cuisine, as well as fine national and international dishes know how to delight here and are prepared with a certain modern touch.

The interpretations of the traditional recipes definitely break conventions,
but without betraying the spirit of the original.

Regional, seasonal, varied and fundamentally honest, that is the claim of our kitchen team.

We bring you culinary moments of happiness through a clear line with subtlety.

We wish you much pleasure

Your hosts & team from the Bachmair Weissach

We obtain food and beverages from the following regional producers

Naturkäserei Tegernseer Land
Früchtegroßhandel Max Wunderlich
Fischerei Tegernsee
Milchhof Miesbach
Steaksmiede Kreuth
TegYu Rindfleisch

Metzgerei Holnburger
Pastificio Palese
Konditorei Café Krupp
Bäckerei Kuhn
Mein Affineur – Tölzer Kasladen
Butter Boyz

Herzoglich Bayerisches Brauhaus Tegernsee
Erste Tegernseer Kaffeerösterei
Wolfra Kelterei
Edelbrand Destillerie Liedschreiber
Destillerie Hoermann



GASTHOF ZUR WEISSACH

SIGNATURE APPETIZER €

PICKLED CHAR SMOKED AT THE TABLE 29.00
Buttermilk dashi, herb oil, cucumber and char caviar

STARTERS / SOUPS €

SALADBOWL 21,50
with lettuce, wild herb salad, pea pods, pomegranate, tomato,
cucumber, radish and roasted seeds

Dressing of your choice: House Dressing, Nut Dressing, Sesame Dressing,
French Dressing or Balsamico Dressing

with grilled corn chicken breast 32,00

with prawns 34,50

with grilled fillet tips of Simmental beef 34,50

FITNESS BREAD 19,50
Toasted farmhouse bread with hummus and antipasti

TRUFFLE FRIES 19,00
with Parmesan and truffle mayonnaise

CONSOMMÉ OF SIMMENTAL BEEF 15.50
with vegetable brunoise and herb pancakes

CREAM OF PARSNIP SOUP 14.50
with cauliflower crunch

MAINDISHES €

RAVIOLI OF WILD MUSHROOMS 32,00
with cassoulet of artichokes, sun-dried tomatoes, olives, herbs
and roasted pine nuts and Parmesan foam

SPINAT TAGLIARINI with peanut, tofu, wild broccoli and lettuce - **VEGAN** - 29.00
with tomato-sugo, arugula-cream, fresh arugula and parmesan cheese

with grilled bavarian shrimps 42.00

CHAR FROM LAKE TEGERNSEE 32,00
Fried fillet of char from the Tegernsee fishermen, with parsley potatoes,
sautéed leaf spinach and Beurre Blanc

BEEF TARTARE 36,00
of Simmental beef with homestyle fries and truffle mayonnaise

VIENNESE ESCALOPE OF CALF 32,00
Potato cucumber salad and cranberries

PASTRAMI SANDWICH 26,50
with braised onions, grilled vegetables, ajvar cream
also available as vegetarian version

GRILL

FILLET OF SIMMENTALER BEEF ca.250g	45,00
with Café de Paris crust	
optionally with wild king prawn per piece	14,00
TRANCHE OF LABEL ROUGE SALMON ca.180g	29,50
fried on the skin with mango chutney	
in addition optionally:	
Home style fries or sweet potato fries	6,50
grilled vegetables	7,50
Truffel fries	12.50

OUR BAVARIAN DELICACIE €

OVEN-FRESH PORK ROAST OF SCHWÄBISCH-HÄLLISCHEN COUNTRYPORK	23,50
with two kind of dumplings, bavarian cabbage and darkbeer sauce	

DESSERT €

CRÈME BRÛLÉE	16,50
From coconut with passion fruit sorbet	
BERRIES TIRAMISU	16,50
In glass	
HOMEMADE ICECREAM AND SORBET	3,50
Vanilla Chocolate Strawberry Yuzu-Lime Passionfruit Banana-Basil	
CHEESE SELECTION OF LOCAL PRODUCTS	19,50
with grapes, fruitbread and chutneys	
KAISERSCHMARRN FOR 2 PERSONS	29.00
with plum roaster and apple puree	
<i>To accompany:</i>	
2020 BEERENAUSLESE	0,05L 8,50
AUSTRIAN WINE	
WEINGUT KRACHER	

DEAR GUESTS,
IF YOU ARE AFFECTED BY ALLERGIES, PLEASE CONTACT OUR SERVICE. HE WILL BE
HAPPY TO GIVE YOU EXPERT INFORMATION OR HAND YOU OUR CARD WITH THE
DESIGNATED ALLERGENIC INGREDIENTS.