

## Menu

### SOUPS

**Homemade chicken soup terrine**  
with homemade semolina dumplings

**Homemade chicken soup terrine**  
with herbal pancake stripes and root vegetables

8,90 €

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 Färsch"**  
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 Färsch"**  
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 €

\* We also serve these dishes as small portions.

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

# Brewhouse Journal

MUNICH



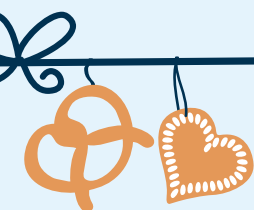
TWENTIETH ISSUE 2023

### 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

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



Monday

Tuesday

Wednesday

Thursday

Friday

Daily

11:00 am – 03:00 pm (except public holidays)

**Pork schnitzel Vienna style**  
with potato cucumber salad

11,90 €

**Chicken breast slices**  
"Zurich style" with buttered spätzle

11,90 €

**Munich style**  
pork schnitzel in mustard horseradish breading  
and french fries

11,90 €

**Meatballs**  
with mushroom sauce and mashed potatoes

11,90 €

**Crispy baked redfish filet**  
with potato lettuce salad and remoulade sauce

11,90 €

**Bavarian cheese spaetzle**  
with homemade fried onions

11,90 €

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.

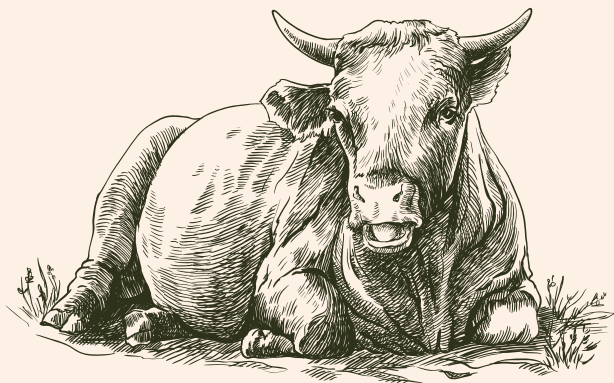
With kind regards

*Peter Kinner*

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



TOGETHER FOR A  
TRENDWORTH  
IN CATTLE FARMING



## 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.

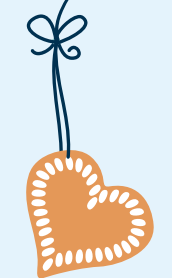
**1805** the property was sold to Josef Niederer hunter and host.

**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.

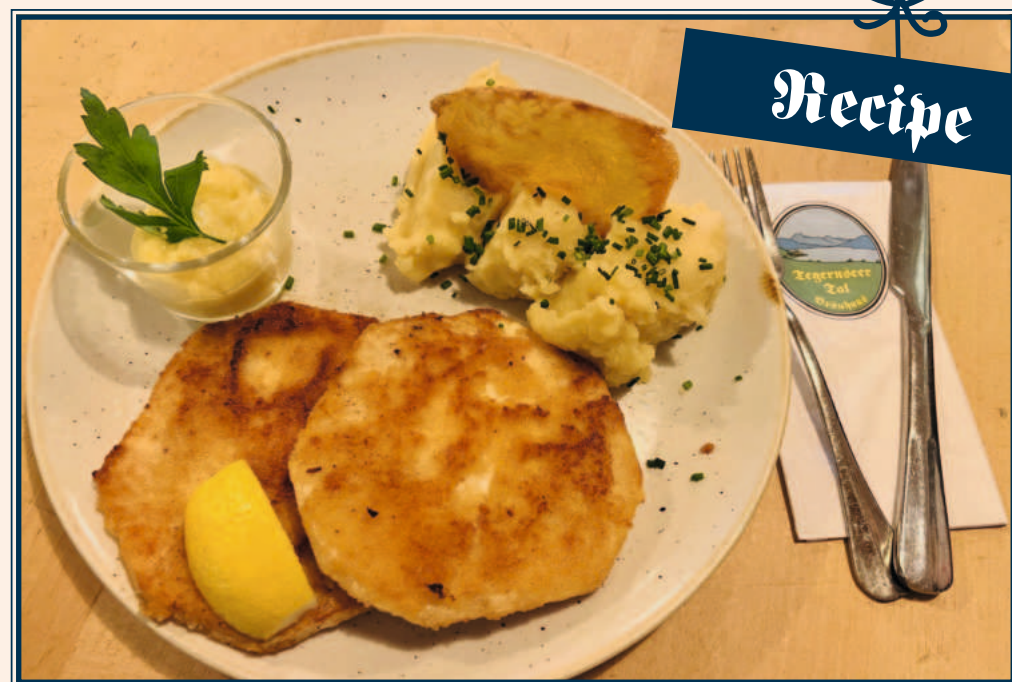
Until the year **1967** the brewhouse was operated by the Owner Family "Schlicker" who is still the owner until today. Today they operate the Hotel Schlicker im Tal 8. (more details on [www.hotel-schlicker.de](http://www.hotel-schlicker.de))

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.



## 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.



## 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.