

Aperitif

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| Glass Gelber Muskateller | 4,80 |
| Glass Uhudler Wein | 4,20 |
| Aperol with Prosecco | 5,50 |
| Sanbittercocktail – Orange on ice (alcohol free) | 5,10 |
| Moscow Mule (alcohol free) | 5,30 |
| Lillet with Russian wild berries tonic | 6,90 |
| Glass Crémant | 9,50 |
| Glass Champagner | 13,20 |
| Tegernseer Bier | 4,40 |

cold starters and salads

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| Tuna tartare asian style, wakame and wasabi | 16,40 |
| Tartare di tonno asiatico, wakame e wasabi | |
| Beef tartare with toast and butter | 15,80 |
| Beef tartare con toast e burro | |
| Brawn in aspic with onions and pumpkin seed oil | 10,50 |
| Vitello in gelatina con cipolle e olio di semi di zucca | |
| Lamb´s lettuce with fried bacon and croutons | 9,90 |
| Insalata di valeriana con speck e croutons | |
| Mixed salad | 6,50 |
| Insalata mista | |
| Homemade bread, lard and prosciutto | 3,90 |
| Pane cotto in casa, strutto e prosciutto | |
| Garlic bread | 3,80 |
| Pane all aglio | |

Warm starters

Baked Feta-cheese with fresh herbs and garlic 10,90
Peccorino caldo all herbe e aglio

**Homemade mushroom - raviolis, parmigiano
and rosmmary-butter** 13,50
Ravioli ai porcini, parmigiano e burro al rosmarino

**Homemade tagliatelle in truffle sauce
and fresh white truffle**
Tagliatelle all tartuffo bianco
Starter/Antipasto 18,50
Main/Primo 24,90

Soups

**Truffled potatoe cream soup
with roasted mushrooms** 6,60
Crema di patate tartuffata con funghi

Bouillon with pancake strips 5,60
Ristretto con frittatine

Bouillon with semolina dumpling 5,60
Ristretto con gnocchetti di semolina

Main Courses

Pfandlgulasch-

Beef filet in spicy sauce with spetzli **23,40**

Pfandlgulasch-

Filetto di manzo in salsa piccante, con spetzli

Roast saddle of veal on truffled mashed potatoes and broccoli

Sella di vitello alla griglia, purée di patate e broccoli
32,50

Roast loin of beef, truffled rocket salad with grana and roast potatoes **26,50**

Filetto di manzo alla griglia, rucola marinata al tartuffo grana, patate arroste

Steamed lamb on smokey polenta and ratatouille **26,20**

Agnello stuffato, polenta affumicata e ratatouille

Pfandl vegetarian

Spinach dumplings on tomato-leek butter **15,90**

Ganedderli ai spinachi, burro al pomodoro e porree

Fish

**Fresh whole arctic trout with fresh herbs
served with roast potatoes** **24,80**

Salmerino fresco all herbe, patate arroste

2 Tiger prawns on wok vegetables **24,10**

2 Scampi alla griglia, verdure all Wok

Fresh trout grilled

with garlic or almonds served with roast potatoes **23,80**

Trota fresca al burro,

burro al aglio, burro con manderle

Roast veal knuckle for 2 people

54,00

(rice, vegetables, potatoes)

Stinco di vitello per due persone!

(riso, verdure, patate)

Wiener Schnitzel with potatoe salad **24,90**

Bistecca di vitello con insalata di patate

Gordon bleu with potatoe salad **25,90**

Gordon bleu con insalata di patate

Pfandl's special skewers

Filet of beef on the spit **33,20**

Turkey on the spit **24,90**

served with baked potato

Pfandl's spiedini della casa **33,20**

Filetto di manzo allo spiedo

Filetto di tacchinotto allo spiedo **24,90**

e patate al forno