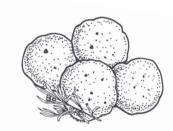


# appetit



# **Dumpling soups**



**Hearty beef broth** (1) with liver dumpling (A1, C, G), root vegetables and lots of chives **Creamy, potato soup with truffles** (G) with organic potatoes from Andechs (I)

8,50 Euro 9,80 Euro

# **Pre-Dumpling appetizers**

"The Three Cheeses" Homemade cheese snack (G, M), fresh Obatzder (type of cream cheese

"The Three Cheeses" Homemade cheese snack (G, M), fresh Obatzder (type of cream cheese with herbs and spices) (G) and potato cheese (G, I), with spring onions and organic potato rolls (A1, G)

"Original Knödelei Tartar" made from grass-fed Bavarian beef (c,1) with Dijon mustard mayonnaise (A1,K) and freshly baked ciabatta (A1)

23,90 Euro

"Isar Caesar salad" (C, D, F, G, 1) With rosemary pretzel chips (A1) and thinly shaved Parmesan (G),

20,50 Euro

with slices of San Daniele ham (4)

per pers. 26,90 Euro

"Stenz von der Au" Towering culinary starter (for two or more)

Razor-thin slices of San Daniele ham (4), Parmesan Reggiano cheese (G), antipasto skewers, Bavarian primal grain salad (A1, F, I, L, M) seasoned with basil, sweet potato slices (A1, B, C, F, G, H1, I, K, L, M) with cottage cheese crumbs and pumpkin seeds, and prawns with cranberries and hazelnuts (H2) in coconut curry cream, small salami (M), grass-fed milk brie (G) with Williams pear chutney, salmon crêpe roll (A1, C, D, G, 14) with lemon and fennel, natural hummus (A1, C, F, G, K) with chickpeas, sesame and caraway, paired with mini oven-fresh walnut rolls (A1, A2, G, H3), rye rolls (A1, A2, G) and ciabatta (A1, G) drizzled with olive oil



**"Luis Trenker mountaineer's snack board"** Slices of South Tyrolean bacon (F, I), tomato basil cream cheese (G), horseradish spread, herb salami-like sausage from Merano, Italy, fresh radishes, lettuce, various vegetables with cream cheese (A1, G, I, M), mountain cheese from Sarntal (G), Bavarian veal meat patties (A1, A3, C, F, G, H2) with marjoram, home-made seeded mustard (F), minibell peppers, sun-ripened cherry tomatoes and salted butter (M)

18,50 Euro

17,90 Euro

19,50 Euro

21,80 Euro

MERENMEREN

"Cordula Grün – Daredevil snack board" Creamy mountain cheese from Andechs (G), fig mustard, marinated farmers market vegetables (A1, I), butter with chives (G), natural hummus (A1, C, F, G, K), veggie tartar (F, H1) with eggplant and artichokes, lentil salad (A1, F, I, L) with carrots, malt bread (A1-4, C, G, I, L, N) with curry mango spread (A1, C, G, I, K, L) and lots of greens

# Münchner Knödelei - The Classics

Spinach dumplings (A1, C, F, G, M) on herb-seasoned tomato sauce (F, G), with a bit of basil pesto on top (G) 17,50 Euro

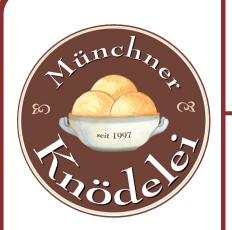
Organic cheese dumplings (A1, C, F, G, M) on a bed of fresh spinach with melted parmesan (G)

**Red beet dumplings** (A1, C, F, G, M) on a bed of creamy celery with apples (I) with horse radish cream cheese (G)

**"Dumpling triple loop"** Spinach dumpling (A1, C, F, G, M) on herb-seasoned tomato sauce (F, G), cheese dumpling (A1, C, F, G, M) on a bed of fresh spinach and red beet dumplings (A1, C, F, G, M) on creamy celery with apples (I)









### Knödelei's special dumpling 2022

Neapolitan pizza dumpling a la nonna with bits of fennel salami on cherry tomato ricotta sauce (A1, C, F, G, M)

17,80 Euro

18,00 Euro

17,50 Euro

26,80 Euro

21,80 Euro

39,50 Euro

per pers. 32,50 Euro



### **Additional options**

Large Oktoberfest	4,90 Euro
Pretzel (A1,A2,14)	

Bread bun (A1,C,G) 1,30 Euro

Serving of 4,50 Euro sauerkraut (1,4)

Blue cabbage with 4,50 Euro apples or serving of potato salad (1)

Serving of bacon 4,70 Euro sauerkraut salad (1,3,4)

Mixed side salad 4,70 Euro

Children's dumplings
For our little dumpling friends we have an extra children's menu. Just ask your waiter

or waitress!



### Oven-fresh pork roast 18,80 Euro

with crust, potato dumplings, (A1, F, G, M) and dark beer sauce (A3, F, I)

**Porcini, chanterelle,** and other local mushrooms sauteed in butter,
with organic cream (G) and local herbs, served with bread dumpling (A1, C, G, M)

Schlutzkrapfen – Southern Tyrolean specialty dumpling with sweet potato leek walnut filling (H3) and parsley pesto

**6 grilled Nuremberg-style sausages** (c, 4) from butcher Gassner with bacon sauerkraut (1,4), spicy horseradish mustard (K) and bread rolls (A1, C, G)

**Tegernsee game stew** with cranberries and juniper berries refined, served with blue cabbage and apples (G, I, M) and our pretzel dumpling (A1, A2, C, F, G, M, 14)

Traditional Munich pork knuckle

on melted wheat beer cabbage (A1) with bread dumplings (A1, C, G, M) and gravy (A3, F, I)

**Bavarian fillet of ox,** marinated with sea salt and wild herbs (G), served with sautéed tomato-zucchini vegetables (G), rosemary potatoes, shallot-balsamic jus (F, G, I, K) and lime butter (G)

Roasted dumplings of potato and bread dumplings (A1, C, G, M) 17,50 Euro

with pieces of roast meat, onion, and fresh marjoram, served with coleslaw (M)

### Bauernschmaus /

Farmers board - our classic from the Wirtshaus in der Au (for 2 or more persons)

A little bit of everything: a piece of oven-fresh roast pork with crust, roasted knuckle of pork with blue cabbage with apples (6 LM 1), small grilled sausage Nuremberg style (6 A)

pork with blue cabbage with apples (G, I, M, 1), small grilled sausage Nuremberg style (C, 4) on hearty bacon and sauerkraut (M, 1, 4), served with potato and bread dumplings (A1, C, G, M), as well as our tasty potato salad (A1, I, K, M)

## **Lunchtime** (Mo - Fr from 11.30 a.m. - 2:00 p.m.)

### Knödelei Lunch menu

**Veal cheeks braised in Valentin Cuvée** (I,K) with cabbage and turnip vegetables (G,I), served with mashed potatoes and horseradish (G)

Rohrnudel (A1, C, G) mit Sauerkirschen auf Vanille-Mandelsoße (C, F, G, 5, 6)

Two white sausages (2, 3, 4) from butcher Bauch with pretzel (A1, A2, 14) and original mustard by Händlmaier (κ, 6)

"Don Camillo" (for 2 or more)

Tagliolini (A1, C) tossed in salty butter (G), served with small bowls of shaved Parmesan (G), basil pesto (G), pepperonata vegetables (F), tomato sauce (F, G) and pepperoncini-oil, served with a large bowl of tomato salad with balsamic dressing (K, M, 1)

# Dessert - to top things off

Grandma's curd cheese and plum dumplings (c, G, 14) on warm bourbon vanilla sauce (c, F, G, 5,6)

**Iced dumpling** (c, G, H2) on tipsy berry compote of apricots from Austria's Wachau region

Crème Brulée (A1, C, F, G) of roasted almonds,

served with white chocolate tonka bean ice cream

Soufflé (A1, C, F, G) of dark chocolate with forest fruit rum ice cream

The original: Viennese Kaiserschmarrn (sweet fried pancake dish) (A1, C, G, H1) according to the recipe 1907

fresh from the oven with roasted apple-pear mix and wild cranberries

Das Knödelei – dessert pan (for 2 or more)

Ice cream made by our own chefs, homemade plum dumplings (c, G, 14), heavenly chocolate soufflé (A1, C, F, G), Toblerone Guglhupf (cake) (A1, C, F, G, H2), iced dumplings (C, G, H2) of Wachau apricot, sweet buns (A1, C, G) with sour cherries, Crème Brulé (A1, C, G, H1) of roasted almonds, freshly baked Kaiserschmarrn with wild cranberries and roasted apple-pear mix, served with lots of vanilla sauce (C, F, G, 5, 6) and berry compote

19,50 Euro

8,80 Euro

11,50 Euro

13,50 Euro

14,00 Euro

13,80 Euro

15,80 Euro

per pers. 26,80 Euro

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per pers. 22,50 Euro