

Our Suggestion

Wild garlic cream soup

with ginger chilli oil

7,00 €

Asparagus cream soup with Argan oil

8,00 €

Beef Tatar

with rocket, avocado, tomatoes and lemon

17,00 €

Salmon

with mustard-dill sauce, crème Fraîche, beetroot, spinach and asparagus

17,90 €

Seehaus Grill Specials

Meat

Veal paillard

19,00 €

Entrecôte of Black Angus Beef 280g

29,00 €

US-Nebraska Fillet 190g

29,00 €

T-Bone of US-Nebraska Beef 700g

65,00 €

Fish

Calamaretti

18,00 €

Sea bass 160g

22,00 €

Turbot in the whole

25,00 €

Sole in the whole 400g

42,00 €

Garnish (per 4,00 €)

Grillata Mista (roasted vegetable)

Spinach (natural or cream)

Radicchio di Treviso

Potato gratin

Buttered potatoes

Sauce and butter

Seehaus Herb butter

Sauce Hollandaise

Shallots sauce

BBQ-Sauce

(to create your desired dish together)

Seehaus Pasta

in wild garlic cream, asparagus and argan oil

19,00 €

Pan Asia Duck

with pak choi, pineapple, coriander and rice

20,50 €

European Lobster roasted in olive oil

with lemon, herbs and baguette

Half lobster 24,90 €

Whole lobster 49,90 €

Mediterranean

Fine de Claires Oysters

piece 3,50 €

Sylter Royal piece 4,00 €

served with lemon and oyster bread

Gratinated snails

with garlic baguette

9,00 €

Caesar's salad

with anchovies, Parmesan cheese and croûtons

10,50 €

Tomato Mozzarella

with olive salt, mint and basil

12,50 €

Bouillabaisse à la Seehaus

with Sauce Rouille and baguette

15,00 €

Beef carpaccio "Cipriani"

thin slices of beef with Parmesan cheese and rocked salad

16,50 €

Roasted Scallops

with passion fruit, salad and spinach

17,00 €

<p style="text-align: center;">Couvert</p>

<p style="text-align: center;">Fresh bread from the "Hofpfisterei" and salted butter</p>
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<p style="text-align: center;">2,40 €</p>
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Mediterranean Plaice grilled in the whole

with olives, tomatoes, pine nuts and lemon

22,00 €

Roasted Frogfish

with fennel and beetroots risotto

32,00 €

Veal liver roasted in sage

with roasted vegetable and shallots sauce

24,50 €

or

Veal liver "Berlin style"

with mashed potatoes, apple- and onion rings

24,50 €

Seehaus classics

Consommé of ox^{9, 15}
with liver dumpling and vegetables
6,00

Seehaus salad
leaf salad with cherry tomatoes, chive and home made dressing
8,50 €

Baked sweetbread-melt sausage
with sauerkraut and mashed potatoes
12,90 €

Creamed Mushrooms
and pretzel terrine with herbs
14,50 €

Matie Herring “Home made style”
with bacon, red onions and buttered potatoes
14,50 €

Fresh portion of asparagus (300g)
with buttered potatoes and Hollandaise sauce
23,00 €

at choice with:

smoked ham	29,00 €
boiled ham	29,00 €
Parma ham	29,00 €
Marinated salmon	30,00 €
roasted medallion of monkfish	31,00 €
small “Wiener Schnitzel”	32,00 €

Meat balls of veal
with onion sauce and potato salad
14,50 €

Roast pork with horseradish
with bock-beer sauce, white cabbage and potato- and bread dumpling
16,00 €

Breast of duck
with apple-fig red cabbage and potato dumpling
17,00 €

Kuffler Wiener Schnitzel, (escalope of veal)
with roast potatoes and a small salad
23,00 €

Sweet temptation

Classic Crème Brûlée

with marinated strawberries and strawberry ice-cream

8,50 €

Yoghurt Elder Mousse

with berry foam

8,50 €

Truffle mousse cake glazed with dark chocolate

with almond-canache and beaten gold

8,50 €

Rhubarb tartlet

with amaretto zabayon

8,50 €

Warm apple strudel

with vanilla ice cream and cream

6,90 €

Cheese

Choice of seasonal cheese from Kitzbühel

with truffle honey, grapes and walnuts

12,50 €

With love and permanent care cultivated cheese from the Alps to provide you a fantastic taste experience.

All cheeses are from village cheese dairies, farms, shepherders and alpine dairies. The humane keeping of animals as well as the natural feeding of the animals, the traditional and technical manufacturing of milk are naturally.

APERITIF

APEROL SPRIZZ Prosecco, soda, Aperol and orange	0,2 l	7,20 €
HOLUNDER SPRIZZ Elder syrup, Prosecco, soda, fresh mint	0,2 l	6,90 €
KOMBUCHA COCKTAIL extract of strawberries, Kombucha, orange juice		
- with Prosecco di Valdobbiadene	0,2 l	7,90 €
- without Prosecco di Valdobbiadene	0,2 l	6,20 €
CAMPARI SODA ^{1, 10}	0,2 l	7,10 €
CAMPARI ORANGE ^{1, 10}	0,2 l	7,50 €
PROSECCO DI VALDOBBIADENE	0,1 l	5,20 €
CHAMPAGNE ROEDERER BRUT PREMIER	0,1 l	12,50 €

PAULANER BEER

Paulaner Hefe-Weißbier, unfiltered	0,3 l	3,70 €
	0,5 l	4,60 €
Paulaner Hefeweißbier Dunkel	0,5 l	4,60 €
Paulaner Hefe-Weißbier light	0,5 l	4,60 €
Paulaner Original Münchner Hell on draft	0,25 l	2,80 €
	0,5 l	4,40 €
Paulaner Münchner Dunkel	0,5 l	4,60 €
Paulaner Original Münchner light	0,5 l	4,40 €
Paulaner Original Münchner, nonalcoholic	0,5 l	4,40 €
Shandy	0,5 l	4,40 €
Fürstenberg Premium Pils on draft	0,3 l	3,70 €

1 with dye 2 with antidegradant 3 with antioxidant 4 with flavour enhancer 5 sulphured 6 blackened 7 with phospat 8 with milk protein 9 with caffen 10 with quinine 11 with sweetener 12 with phenyalanin 13 waxed 14 with taurine

DIGESTIF

		2cl / Euro
WILLIAMINE from Morand Suisse	43 Vol %	8,10
WILD CHERRY Nr.1 from Ziegler Franken	43 Vol %	11,50
GUGLHOF MARILLE from Anton Vogl, Hallein Salzburg	43 Vol %	8,20
SAXON APFELBRAND from Dresden Freiherr von Crailsheim	40 Vol %	5,90
OBSTLER – Obstbrand made of apples and pears from Schladerer Black forest	38 Vol %	3,20
SCHLEHE from Streitberger Franken	40 Vol %	4,90
WILLIAMS UNFILTERED from Destillerie Lantenhammer Schliersee	42 Vol %	6,70
VOGELBEERE from Destillerie Lantenhammer Schliersee	42 Vol %	7,20
WALDHIMBEERE from Destillerie Lantenhammer Schliersee	42 Vol %	6,90
HAZELNUTGEIST from Edelbrennerei Dirker in Mömbris	40 Vol %	5,50

SUNDAY AND HOLIDAY BRUNCH
at the „Seehaus im Englischen Garten“
11.00 am until 14.30 am



A sample of our changing offer

Start your day with breakfast

Scrambled and fried eggs with bacon or ham, homemade „Bircher Müsli“, yoghurt, jam, fresh fruit, Danish pastry, croissants, baguette, different sorts of bread, butter

Starter

Kipper, pastry and terrines, cold roastbeef with sauce remoulade, Italian antipasti, cocktail of seafood, specialities of parma ham with melon, different salads, Fin de Claires oysters, smoked and marinated salmon with mustard-dill-sauce

Main courses

Poultry and pork, fish from river, ocean and sea, served with fresh vegetables, potatoes and noodle specialities

Dessert

Variety of fruit, different sorts of ice cream, strudles with vanilla sauce, mousse, cream and fruit sauces

We also provide

Fruit juices, oranges and grapefruits to squeeze, table water, fresh milk, Eilles filter coffee and Ronnefeldt tea ... as much as you like

Adults 49,00 €(incl. 1 glass of sparkling wine)
Children (7–14) 24,50 € Children (0–6) free

**For your reservation please call
Fon. 089. 38 16 13 -**