

**Welcome to the Werdenfelserei,  
to the Wurzelwerk restaurant.**

..... before you choose your food and drinks: Take a whiff!

Mountain hay was pressed for our menus  
and used as a cover.

The smell of hay stands for the naturalness local produce of our cooking style.  
It combines extravagant Bavarian cuisine with specialties made from roots and tubers  
from roots and tubers, fresh from the forest  
or from the meadow, combined with a fusion touch of internationality.

We look forward to spoiling you with our culinary food and service.

The Erhardt family

Chef de cuisine

Sven Karge

⌘

The Werdenfelserei team.

## APERITIF DRINKS

---

### **Werdenfelser 75**

Gin | lemon juice | simple sirup | sparkling wine  
0,1 l | 12

### **Hibiskus Spritz**

Homemade hibiscus sirup | lime juice | sparkling wine  
0,2l | 9

### **Hugo**

Elderflower sirup | mint | soda | sparkling wine  
0,2l | 9

### **Aperol Spritz**

Aperol | orange | soda | sparkling wine  
0,2l | 9

### **Campari Spritz**

Campari | orange | soda | sparkling wine  
0,2l | 9

### **Apfel Spritz**

Homemade apple tea sirup | lime juice | sparkling wine  
0,2l | 9

### **Havana Spritz**

Cuban rum | lime juice | simple sirup | sparkling wine  
0,2l | 11

## SOMETHING SPECIAL

---

### Caviar House & Prunier

**Blini | egg | shallots | chives | crème fraîche**

**Caviar House finest Oscietra** 20 Gramm | 60

Oscietra comes from the sturgeon species *Acipenser Gueldenstaedti*. This is an exceptional coarse-grained caviar with the inimitable taste of roasted walnuts and hazelnuts. It has a beautiful amber complexion and a unique, long aromatic finish.

**Prunier** 15 Gramm | 41

**Prunier** 30 Gramm | 75

The Siberian sturgeon, *Acipenser baerii*, is one of the most magnificent sturgeons. Like its cousins in the Caspian Sea, it can grow up to three meters long and weigh up to several hundred kilos. *Baerii* sturgeon thrive particularly well in aquaculture, reaching maturity after 6 - 8 years and then producing prunier caviar.

### Tartar & Caviar

90g tartare | 15g Prunier caviar

Beet | mustard | walnut | celery

54

### Sylter Royal Auster

Dittmeyer's Austern Compagnie | List / Sylt / Germany

Cucumber and apple vinaigrette | Chester bread | Lemon

or

Herbal granite and goutweed

Piece | 6

Half dozen | 35

## OUR MENUS

---

With us, you have the choice. Because our mission is not only to offer our guests a very special taste experience, but also the freedom to meander their way through our menu according to their individual taste.

**All menus are accompanied by a greeting from the kitchen, bread and spread and a small sweet treat to round off the meal.**

### **Individually composed menu with fish or meat dishes**

3 times delight | 61

4 times delight | 79

### **Individually composed vegan or vegetarian menu**

#### **without fish or meat dishes**

3 times delight | 55

4 times delight | 65

### **Sharing menu**

From 4 persons

Order in advancer

69 p.p.

### **Fireworks menu**

6 times delight | 118

With Prunier Caviar | 148

## SMALL STARTER - COLD

---

### Spring garden

Young lettuce | radish | apple | cereals | rapeseed oil vinaigrette

14

### Lettuce

Avocado | radish | chive marinade | iced garden herbs

16

### Kohlrabi Tascherl

Mountain herb pesto | green apple | sunflower seeds | dill oil

18

### Cauliflower

Belper Knolle | sourdough | lemon | organic egg yolk | goutweed

18

### Alpine salmon trout sashimi

Cucumber | rhubarb | lettuce | elderflower | Ettal yoghurt

21

### Alpine ox tartare

Potato | quail egg | mustard | radish

21

## SMALL STARTER - WARM

---

### Pea and nettle soup

Alpine falafel | leek | green asparagus

14

### Spaghetti "Chitarra"

tomato | buffalo mozzarella | parmesan air | basil  
as starter

17

as main course

24

### Werdenfels egg

radish | roasted onions | herb and potato juice

15

### Walchensee Renke

Braised cucumber | kohlrabi | dill | sunflower seeds | citrus sauce

22

### "Sauerei"

#### Braised pork cheek & trout from the beech smoke

White cabbage | ginger | apple | radish | white beer beurre blanc

24

## MAIN ENJOYMENT

---

### **Bavarian asparagus**

Jordan olive oil | spinach | oven-baked tomato | hazelnut | mild balsamic vinegar

25

### **Loisachtaler Gerstl risotto**

Pea | radish | pithy cream cheese | nettle broth

25

### **Cabbage noodles**

Schupfnudeln | celery | leek | sauerkraut beurre blanc

25

### **Char from the Isar valley**

#### **Place fish Dominik Blees**

Barley | asparagus | mustard cabbage | pea | white tomatoes Beurre blanc

36

### **Danish cod**

#### **Gently cooked & flamed**

Cauliflower | apple | egg yolk | almond | nut butter Beurre blanc

39

## MAIN ENJOYMENT

---

### Wiener schnitzel of veal loin

Fried in clarified butter

Cold-stirred cranberries | lemon

35

Small portion

26

### Krüner spring mountain lamb

Gently cooked saddle of lamb & lamb ragout

Green beans | lettuce | herbs | mustard | salt lemon

42

### "Federviech" & Pulpo

Chicken breast | carrot | ginger | goutweed | poultry cream

42

## SIDE DISH

---

One side dish is included per main course. Each additional side dish 5 EUR.

Potato mash | Lemon | Olive oil | Herbs 

House fries 

Rosemary potatoes 

Young leaf salad | Cereals 

Potato salad | Cucumber | Mustard | Sour cream 



## SWEET FINALE

---

### Mühlbach Melange

White coffee ice cream | almond | Amarula | milk foam | pineapple

9

### Christians favourite

Haymilk ice cream | caramelized pumpkin seeds | pumpkin oil

10

### The little emperor

Souffled Kaiserschmarrn | hay ice cream | apple ragout | caramelized nuts

14

### The flower pot

Sorrel | rhubarb | mascarpone | wild coffee | cocoa crumble

11,5

### Spring awakening

Rhubarb | buttermilk | white chocolate | woodruff

15

### "Asparagus field"

Asparagus | apple | lamb's lettuce sorbet | caramel | nut butter | sea salt

15

### Ettal cheese selection

Grissini | fruity mustard | nut

15,5

### Our ice cream flavors

Vanilla hay milk | coffee | salted caramel | sour cream | cotton candy | hazelnut

### Our sorbets

Chocolate | Rhubarb | Mango | Lamb's lettuce-apple | Lime

Per scoop 3

### Topped up with Haton & Filles champagne

13

## FIREWORK MENU

---

### Alpine ox tartare

Potato | quail egg | mustard | radish

### Kohlrabi Tascherl

Mountain herb pesto | green apple | sunflower seeds | dill oil

### Pea and nettle soup

Alpine falafel | leek | green asparagus

### Walchensee white fish

Braised cucumber | kohlrabi | dill | sunflower seeds | citrus sauce

### "Federviech" & Pulpo

Chicken breast | carrot | ginger | goutweed | poultry cream

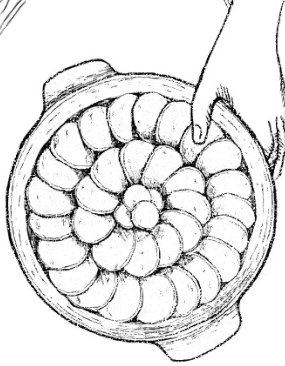
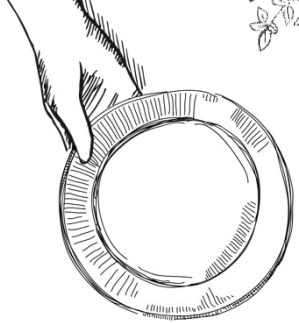
### Spring awakening

Rhubarb | buttermilk | white chocolate | woodruff

### Fireworks menu

6 times pleasure | 118

With Prunier Caviar | 148



Wurzelwerk

## SHARING DINNER



### It simply tastes better together

The idea of "sharing" is at the forefront of this menu. True to the motto "Sharing is caring". It almost feels like being at home. The different dishes are placed in large portions in the middle of the table. Everyone then helps themselves from the plates in the middle across the table - starters, main course, side dishes and dessert are also shared. Everyone helps themselves and takes what they fancy. No one has to explain themselves. It is simply enjoyed. There is laughter. People feast. And in the end, everyone leans back, satisfied and full. The meal is celebrated as a shared experience.


The sharing menu offers a selection of dishes that together create a unique culinary experience. A taste experience that you won't soon forget. Fresh and high-quality ingredients are prepared in an innovative and creative way. Just as you would expect from our Wurzelwerk menu.

## SHARING DINNER

Kitchen greeting, cold starter, warm starter, main course, dessert  
Dish according to offer & chef's choice

69 per person  
from 4 persons on advance booking possible



All prices are in Euro including VAT  vegan  vegetarian

## "HAT EATING IN THE WERDENFELSEREI"

---

The Hutessen is the perfect alternative to raclette and the like and one thing is certain: at the Hutessen in the Werdenfelserei you can expect a delicious and tasty meal.

As a starter, we serve everyone a fresh, crunchy wild herb salad bowl and as a side dish we serve different types of bread.

An iron hat is then placed in the middle of the table and heated. Finely marinated, tender fillet of country pork and Werdenfeler beef is served. These slices of meat can now be left to sizzle on the hot hat for as long as you like - short, medium or well done.  
short, medium or well done.

While the meat sizzles away, the beef stock simmers in the brim of the hat.  
beef stock with finely chopped julienne vegetables is simmering in the brim of the hat. The longer the pieces of meat are  
grilled, the stronger and more intense the soup becomes.

Various homemade dips and sauces to accompany the meat, as well as delicious mashed potatoes, rosemary potatoes and grilled vegetables round off this culinary feast.

If you get hungry, you can of course order more.  
We charge € 16.50 for a mixed meat platter,  
while we do not charge for side dishes.

**From 2 persons**

**Per person**

**39**

Afterwards we recommend a sweet finish from the menu.

## GET TO KNOW OUR REGIONAL SUPPLIERS

---

### Fish craft from Bavaria

---



Trout, char and salmon is from "Platzfisch" - a small fish farm in Mittenwald. The fish find a unique habitat in the near-natural rearing facilities in the Elmau valley. Raised with the purest mountain spring water from the Kranzbach.

### Muuuh und Määäh

---



Pascal Schöttl is a passionate butcher. In addition to his profession as a butcher, he also runs his own farm along with the lamb, the Werdenfels butcher also offers the finest beef. From local farmers in the surrounding area - Mittenwald to Eschenlohe. Everything is slaughtered in-house and then delivered directly to the customer.

### All cheese...



Sustainable and climate-friendly - that describes the "Schaukäserei Ettal" cheese dairy in the Ammergau Alps Nature Park, from which we obtain our hard cheese. 37 farmers from the Ammergau Alps joined forces with the Ettal monastery at the beginning of the century and have been making the finest cheese ever since.

TIP: A visit to the Ettal show dairy is well worthwhile because, as the name suggests, you can experience at first hand how the milk is turned into cheese.

### FREE WIFI IN THE WERDENFELSEREI

---

network: hotel  
password: Werdenfelserei28

## EXPERIENCE THE WERDENFELS REGION

---

You can find all information about the Werdenfelserei in our Guestfriend App. Simply download it now using the QR code.

### **DELICIOUS, REGIONAL, IDEAL TO TAKE HOME WITH YOU Homemade jams & spreads Jams**



Strawberry

Raspberry-Lime

Apricot

Apple-Rosemary

7,50 | 220 g

### **Sweet spreads**

Hazelnut & white chocolate

Depending on the season

6,80 | 225 g

### **Vegetarian & vegan spreads**

## BEER

---

Hacker-Pschorr Münchner light draft	0,5l	4,9
	0,3l	4,2
Hacker-Pschorr Münchner light shandy draft	0,5l	4,9
	0,3l	4,2
Hacker-Pschorr Hefe wheat draft	0,5l	5,1
	0,3l	4,4
Hacker-Pschorr Hefe wheat shandy draft	0,5l	5,1
	0,3l	4,4
Hacker-Pschorr Kellerbier 1417 draft by the clay jar by the glas	0,5l	5,1
	0,3l	4,4
Hacker-Pschorr Münchner dark	0,5l	5,1
Paulaner Hefe wheat non-alcoholic	0,5l	5,1
Paulaner Hefe wheat shandy non-alcoholic	0,5l	5,1
Fürstenberg Premium Pilsener	0,33l	4,8

## WATER

---

<b>Grander water still</b>	1,0l	4,4
<b>Grander water sparkling</b>	1,0l	4,4

Johann Granders goal was to transfer the properties of revitalized water – with all it`s positive effects for humans, animals and plants – to all water. It should be available for all those who drink it and use it in their everyday lives.

GRANDER® Water Revitalization Units work solely with natural energy, not requiring any eletricity or other additives. The units are maintenance and service-free. They are either installed directly in the main water supply, to the tap or hung in the sink or container. A discovery that has gone global and is implemented by many today.

<b>Adelholzener Classic sparkling</b>	0,75l	7,9
	0,25l	3,3
<b>Adelholzener Classic still</b>	0,75l	7,9
	0,25l	3,3



## LEMONADE

---

<b>Homemade Lemonade</b>	0,2l	4,10
<b>Spezi</b>	0,5l	5,20
<b>Coca-Cola</b>	0,2l	4,10
<b>Coca-Cola Zero</b>	0,2l	4,10
<b>Coca-Cola Light</b>	0,2l	4,10
<b>Fanta</b>	0,2l	4,10
Mistelhain   Regensburg		
<b>Bitter Lemon</b>	0,2l	4,80
<b>Ginger Ale</b>	0,2l	4,80
<b>Tonic Water</b>	0,2l	4,80
<b>Ginger Beer</b>	0,2l	4,80

## RAUCH ORGANIC JUICES & SPRITZERS

---

Apple

Black currant

Orange

Rhubarb

Passionfruit

Pineapple

Mango

Pur

Spritzer

0,5l

0,2l

0,5l

0,2l

7,20

3,90

4,70

3,20

## WILDKAFFEE

---

Cup of coffee	3,30
Cappuccino large	4,10
Cappuccino small	3,60
Espresso	2,80
Double Espresso	4,00
Espresso Macchiato	2,90
Double Espresso Macchiato	4,20
Latte Macchiato	4,10
Milk coffee	4,00
Hot chocolate	4,00

Alle unsere Kaffees sind auch koffeinfrei erhältlich.



All prices are in Euro including VAT  vegan  vegetarian

## TEE

---

**Chiemgauer Teemanufaktur**

6,50

**Schwarza Peter**

BIO black tea | Ceylon

**Schwarza Beni**

BIO black tea | Earl Grey

**Miade Moni**

BIO herbal tea | lemon balm-mint

**Scheene Leni**

BIO fruit tea | raspberry

**Guada Luggi**

BIO herbal mountain tea

**Pfiffiga Beppi**

BIO fruit tea | ginger-lemon-cinnamon

**G'schamige Camilla**

BIO herbal tea | Camomile ossoms

**Frische Resi**

BIO green tea | ginger-lemon

**Gfeida Maxi**

BIO herbal tea | home mixture

**Greana Gustl**

BIO green tea | 1st Grade "Gunpowder"

**Fesche Fini**


BIO Rooibos tea | lemon-vanilla

**Himmlische Helena | Detox**

BIO herbal tea with  
Milk thistle seeds for inner balance

BIOTEAQUE

*Chiemgauer Tee Manufaktur*

All prices are in Euro including VAT  vegan  vegetarian

## NOBLE BRANDY

---

### Schnapps

Swiss pin	2cl	5,5
Hazelnut	2cl	5,5
Apricot	2cl	5,5
Hay liqueur	2cl	5

### Distillery Lantenhammer

Gentian from the wooden barrel	2cl	9
Fruit brandy from the wooden barrel	2cl	9
Williams brandy	2cl	9
Apricot	2cl	9

### Distillery SISIS, Possenhofen

Wild raspberry	2cl	9,8
Cherry	2cl	9,8
Apricot	2cl	9,8

### Distillery Fassbind

Fassbind Vieille Poire   Pear Brandy	2cl	9
Fassbind Vieille Framboise   Old Raspberry	2cl	9
Fassbind Vieille Prune   Plum Brandy	2cl	9

### Distillery Ziegler

Ziegler fruit brandy	2cl	12
Ziegler Plum	2cl	12
Ziegler Wild Cherry	2cl	25