

Welcome – to the Heart and Soul of Werdenfelserei.

Here, the air is filled with the scent of forest, meadow, and delicate aromas. Our cuisine is natural, regional, and refined – with a passion for roots, tubers, and everything that grows and thrives in the nature surrounding Garmisch.

Traditional Bavarian dishes meet creative ideas and a touch of international flair. Always honest, always homemade, always special. Crafted with precision – because it's the fine details that matter to us.

Let us spoil you, discover new flavors – and enjoy a delightful evening with us.

Warm regards,

The Erhardt Family, Head Chef Sven Karge & the Werdenfelserei team

SOMETHING SPECIAL

Caviar House & Prunier

Blini | Egg | Shallots | Chives | Crème Fraîche

Caviar House finest Oscietra 20 Gramm | 60

From the sturgeon species *Acipenser Gueldenstaedti*. A coarse-grained caviar with a distinctive roasted walnut and hazelnut flavor. Amber in color, with a long aromatic finish

Prunier 15 Gramm | 41

Prunier 30 Gramm | 75

Produced with the same exclusive method since 1932, this large, bold, and iodine-rich caviar has a full-bodied flavor and long finish. Closest in character to Caspian Sea Oscietra

Tartar & Caviar

90g tartare | 15g Prunier caviar

Radish | Mustard | Quail egg | Potato Foam | Watercress

54

Sylter Royal Auster

Dittmeyer's Austern Compagnie | List / Sylt / Germany

Cucumber and Apple Vinaigrette | Chester Bread | Lemon

Piece | 6

Half Dozen | 35

OUR MENUS

You have the choice. Our mission is not only to offer a special taste experience, but also the freedom to enjoy our menu entirely according to your preferences.

All menus include an amuse-bouche, bread with spread, and a small sweet at the end.

Individually Composed Menu with Fish or Meat Dishes

3 Courses of Delight | 65

4 Courses of Delight | 85

Individually composed vegan or vegetarian menu

without fish or meat dishes

3 Courses of Delight | 59

4 Courses of Delight | 75

Sharing menu

From 4 persons

Pre – Order Required

72 per Person

Fireworks menu

6 times delight | 118

With Prunier Caviar | 148

SMALL DELIGHTS - COLD

Summer Garden

Leafy Greens & Butterhead Lettuce | Colorful Tomato | Melon | Grains | Rapeseed Oil Vinaigrette

15

Yellow Tomato & Apricot

White Tomato – Miso Sorbet | Chanterelles | Elderflower Vinaigrette

18

Root Vegetable Pouch

Green Apple | Alpine Herb Pesto | Sunflower Seeds | Dill Vinaigrette

19

Mild Goat Cheese & Marinated Summer Berries

Beetroot | Ginger | Spruce Vinegar Vinaigrette | Crispbread

19

Ceviche of Kranzbach Char

Watermelon | Cucumber | Buttermilk | Lemon Verbena

22

Tartar of Alpine Ox

Radish | Mustard | Quail Egg | Potato | Wild Herbs

22

SMALL DELIGHTS - WARM

Spicy Carrot

Carrot – Coconut Soup | Ginger | Smoked Almond

14

"Mushroom Season"

Chanterelles | Ginger | Buckwheat | Belper Knolle Cheese

18

Spaghetti "Chitarra"

Tomato | Buffalo Mozzarella | Parmesan Foam | Basil

As Starter | €17

As Main Course | €24

Bavarian Pike-Perch

Barley | Cabbage | Veal Jus | Beer Beurre Blanc

19

"BBQ Style" Braised Beef Rib

Watermelon | Miso | Radish | Alpine Herbs

22

MAIN DELIGHTS

Ancient Grain Risotto

Sweet Potato | Chanterelles | Wild Broccoli | Walnut

25

Baked Zucchini Blossom Stuffed with Ratatouille

Colorful Tomatoes | Taggiasca Olives | Smoked Almond | Basil Focaccia

27

Alpine Herb Dumplings in Mountain Cheese Broth

Pea | Chanterelles | Garden Salad | Cream Cheese

29

Mountain Spring Water Trout (by Dominik Blees)

Pea | Peach | Ravioli | Alpine herb broth

35

Atlantic Wolffish & Scallop

Kohlrabi | Cucumber | Citrus | Gin | Dark chocolate

39

Bavarian Country Chicken Breast, Gently Cooked

Baked Zucchini Blossom With Ratatouille Filling | Pea | Carrot | Cream Sauce

36

Loisachtal Bœuf à la Mode from Ox Cheek

Carrot | Chanterelle | Bacon | Elderberry Jus

37

MAIN DELIGHTS

Wiener Schnitzel of Veal

Fried in clarified Butter

Lingonberries | Lemon

Full Portion | €35

Small Portion | €26

Krün Mountain Lamb

Braised Shoulder & Gently Cooked Loin By Pascal Schöttl

Alliums | Polenta | Mustard Seed Jus | Garden Herbs

44

Venison Saddle from the Karwendel Mountains

Raspberry | Bell Pepper | Chanterelles | Pretzel Dumpling

44

SIDE DISH

One Side Dish is included with each Main Course. Additional Sides: 5 EUR.

Mashed Potatoes | Lemon | Olive Oil | Herbs 

House Fries 

Rosemary Potatoes 

Young Leaf Salad | Cereals 

Potato Salad | Cucumber | Mustard Sour Cream 

FINALE

Mühlbach Melange

White coffee ice cream | Almond | Amarula | Milk foam | Strawberries
10

Christian's Favorit

Hay Milk Ice Cream | Caramelized Pumpkin Seeds | Pumpkin Seed Oil
10

"The Flowerpot"

Alpine herb sorbet | Raspberry | Wild coffee | Mascarpone
12

The Little Emperor

Soufflé - Style Kaiserschmarrn In A Jar | Hay Milk Ice Cream | Sour Cherry |
Caramelized Hazelnuts
14

Apricot Magic

Apricots | Curd Cheese | Almond | Honey | Vanilla
16

Midsummer Night's Dream

Summer Berries | Peach | Elderflower Syrup | Salted Caramel | White Chocolate
16

Schönegger Cheese Selection

"Uriger Bergler" | "Gletschertaler" | Alpine Blossom Cheese | Hay Milk Camembert | Obazda |
Quince-Mustard Sauce | Walnuts
16

ICE CREAM & SORBETS

Our Ice Cream Flavors

Vanilla Hay Milk | Coffee | Salted Caramel | Sour Cream | Cotton Candy

Our sorbets

Chocolate | Pear Elderflower | Blackcurrant | Sorrel | Lime

Per Scoop | 3

Topped with Haton & Filles Champagne | 15

FIREWORK MENU

All prices are in Euro including VAT  vegan  vegetarian

Mild Goat Cheese & Marinated Summer Berries

Beetroot | Ginger | Spruce Vinegar Vinaigrette | Crispbread

Tartar of Alpine Ox

Radish | Mustard | Quail Egg | Potato | Wild Herbs

Spicy Carrot

Carrot–Coconut Soup | Ginger | Smoked Almond

Mountain Spring Water Trout (by Dominik Blees)

Pea | Peach | Ravioli | Alpine Herb Broth

Venison Saddle from the Karwendel Mountains

Raspberry | Bell Pepper | Chanterelles | Pretzel Dumpling

Apricot Magic

Apricots | Curd Cheese | Almond | Honey | Vanilla

Fireworks menu

6 Courses of Delight | 118

With Prunier Caviar | 148