

**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

Summer garden

Young lettuce | Stone fruit | Colorful | Tomato | Cereals | Rapeseed oil vinaigrette

14

Garden salad

Pea | nectarine | chive marinade | chia seeds | iced | Lemon balm

16

Oxheart tomato

Avocado | spruce vinegar | Vinaigrette | linseed | meadow green

18

Caramelized goat cheese

Colorful beets | summer berries | Elderberry marinade | Tagetes blossom

18

Alpine matjes from the Walchensee White fish

Celery | green apple | Ettal buttermilk | wheatgrass

21

Alpine ox tartare

Kohlrabi | mountain meadow herbs | quail egg | mustard

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

Colorful summer tomatoes

Watermelon | artichoke | Olive | Miso

16

Alpine Dim Sum

Kranzbach salmon trout & Alpine prawn

Apple | Celery | Hazelnut | Crustacean Vanilla Cream

22

Saddle of venison from the Karwendel mountains

Paprika and raspberry relish | chanterelle foam | Madeira | Amaranth

22

MAIN ENJOYMENT

Colorful carrot

Emmer | Chanterelles | Apricot | 5 Spices spice | Coconut
25

Garmisch dumplings

Stuffed with cream cheese & herbs

Young Spinach | Baked Tomato | Green Asparagus | Radish
25

Baked zucchini flower

filled with ratatouille

Colorful tomato | Garden pea | Mint | Smoked almond
25

Sea bass & carrot

Apricot | Chanterelles | Goutweed | Citrus fruit
36

Char from the Isar valley

„Platzfisch“ Dominik Blees

Kohlrabi | mustard | radish | sourdough
36

MAIN ENJOYMENT

Pork belly & scallop

Watermelon | lettuce | green asparagus | mustard seed jus
34

Wiener schnitzel of veal loin

Fried in clarified butter

Cold-stirred cranberries | lemon
35
Small portion
26

Breast of country chicken

Summer truffle | 3 hours egg | cauliflower | lemon | hollandaise sauce
36

Saddle of veal, gently cooked

Mushrooms | zucchini flower with ratatouille | pea | quinoa
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 

FINALE

Mühlbach Melange

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

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

Cherry | sorrel | mascarpone | wild coffee | cocoa crumble

11,5

"The yoghurt cake"

Ettaler yogurt | Strawberry | Lime | Chocolate

15

Iced Mountain meadow herbs

Peach | Raspberry | Spruce | Cream Cheese

15

Ettal cheese selection

Monastery cheese | Ettaler Mandl cheese | Feuerkäse | Coulommiers | Obazda | Grissini | Nut | Mustard

15,5

Patty's cheese dairy

Fenugreek cheese | Tarragon | Green Apple | Sweet Mustard | Cereals

16

Our ice cream flavors

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

Our sorbets

Chocolate | Peach Elderflower | wild strawberry | sorrel | lime

Per scoop 3

Topped up with Haton & Filles champagne

13

FIREWORK MENU

Oxheart tomato

Avocado | spruce vinegar | Vinaigrette | linseed | meadow green

Alpine ox tartare

Kohlrabi | mountain meadow herbs | quail egg | mustard

Alpine Dim Sum

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Iced Mountain meadow herbs

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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

prices are in Euro including VAT  vegan  vegetarian

"HUTESSEN" 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 Werdenfelser 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

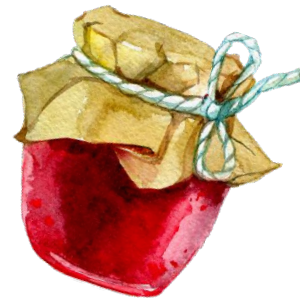
Apple-Rosemary
7,50 | 220 g

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

Grander water still	1,0l	4,4
Grander water sparkling	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.

Adelholzener Classic sparkling	0,75l	7,9
	0,25l	3,3
Adelholzener Classic still	0,75l	7,9
	0,25l	3,3

LEMONADE

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

TEA

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

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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