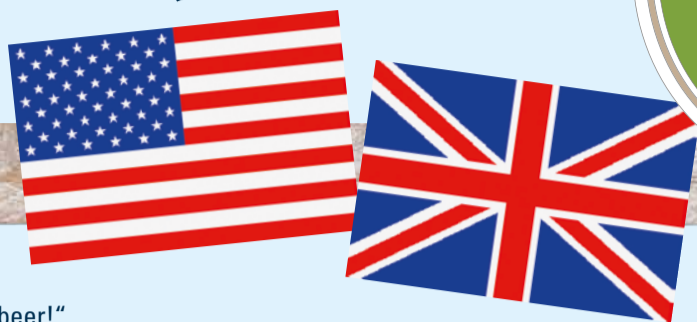


Brewhouse

Journal

MUNICH

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MUNICH WISDOM

“Don’t drink too much, have a beer!”
Karl Valentin († 1948)

THIS JOURNAL
CAN BE TAKEN
FREE OF CHARGE.

The Tegernseer Tal - “Brewhouse”



THE RESTAURANT

The TEGERNSEER TAL - Brewhouse is located in the centre of the old town. The Restaurant which is designed in the architecture of the 19th century, offers space for 200 guests. You can find comfort on authentic wooden tables under the magnificent glass dome in the heart of the restaurant or you can also just enjoy a fresh draft beer in our bar area.

THE TEGERNSEER TAL REGION

The Tegernseer Tal is definitely one of the most beautiful places on earth with its lakes, mountains, open countryside, simple farming, fresh air and mountain stream. It offers the best requirements for high quality products. The TEGERNSEER TAL - Brewhouse delivers products directly from this beautiful area to your table and to the city center of Munich.

THE HISTORY

The Tal 8 has always been an address for culinary enjoyment. The town house in the center of Munich used to be the famous Schlicker-brewery up to the last century. Back in the 15th century, wagoners, retailers, town clerks and councillor used to stop at the “Thal” for a snack or drink. Our concept of a comfortable Bavarian restaurant continues the tradition and revives the Bavarian culture of beer in its best way.

THE PHILOSOPHY

“Good food keeps body and soul together”, this is what we say in Bavaria. Therefore we set our main focus on high quality ingredients, which are well prepared and cooked by our kitchen team.

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Breakfast Menu

Monday - Friday: 11:00 am - 03:00 pm
saturdays, sundays & holidays: 09:00 am - 03:00 pm

THE VEGETARIAN BREAKFAST

two jam, boiled egg,
fresh fruits, bread and butter

11,90 €

TEGERNSEER MAX

browned meat loaf on toasted bread
with fried egg

13,50 €

SENNER

Scrambled eggs with bacon, ham and
cheese served in a pan, jam, bread
and butter

15,80 €

THE “WEISSWURST” BREAKFAST

Award-winning veal sausages from
the Gaßner butchery



per pice 3,90 €

Our 2-course* lunch menu

11 am - 3 pm

Monday

(*includes soup of the day
excluding Saturdays, Sundays and public holidays)

Pork schnitzel Vienna style

with potato cucumber salad

13,90 €

Tuesday

Roasted chicken breast

in mushroom cream sauce with
homemade butter spaetzle

13,90 €

Wednesday

Munich style

pork schnitzel in mustard horseradish breading
and french fries

13,90 €

Thursday

Meat loaf cordon bleu

on potato and gherkin salad

13,90 €

Friday

Crispy baked redfish filet

with potato lettuce salad and remoulade sauce

13,90 €

during the week
from 11 am - 3 pm

Bavarian cheese spaetzle

with homemade fried onions

13,90 €

Please inform our service team in case of any allergy or food intolerance.

Pleasure with a good conscience

DEAR GUESTS,

since the year 2019 we get our straw pig from the country butchery Gassner. In the meantime, we also use exclusively straw beef for our burger „Der Wallberg“. from the Simmental heifer from the Chiemgau.

The cattle spend the spring, summer and autumn months on the meadow. The winter they spend in the stable and this exclusively free-running on straw. In outdoor climate stables with plenty of daylight, fresh air and excellent basic fodder, they can develop magnificently. The welfare of the animals plays an essential role for us. For all our dishes such as Munich Sausage Salad, Hopfenbratwurst and of course our roast pork, we only use pigs raised on straw.

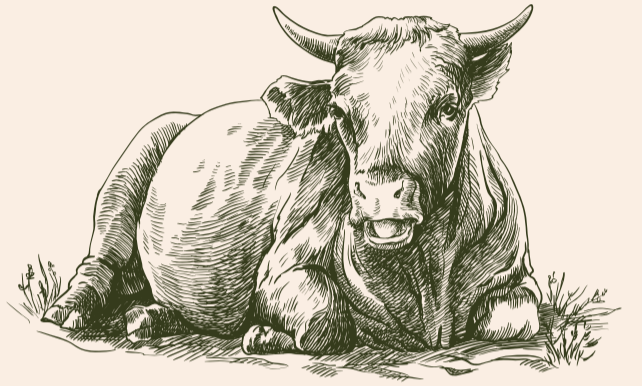
We are always on the lookout for products that come from species-appropriate animal husbandry. The reduction of medication and of course the equally high quality of meat are important for us in view of the future of our restaurant.

With kind regards_

Your hosts from the Tegernseer Tal Bräuhaus
Peter Kinner & Constantin Wahl



TOGETHER FOR A
TRENDWORTH
IN CATTLE FARMING



Our Strohrind tartare



Recipe

Für 4 Portionen:

- | | | | |
|----------|----------------------------|----------|--------------------------------------|
| 100 g | minced Strohrind top round | 1 | pinch of salt |
| 15 g | chopped onions | 1 ½ | tablespoons of ketchup |
| 20 g | finely diced gherkins | ½ | tablespoon of mustard |
| 8 | chopped capers | A little | oil (e.g. rapeseed or sunflower oil) |
| A little | finely chopped parsley | Tabasco | to taste |
| ½ | teaspoon paprika | 1 | egg/egg yolk |
| 1 | pinch of pepper | | |

Mix all the ingredients, except the egg yolk, thoroughly in a bowl. Arrange the tartare on a plate and place the fried egg yolk on top. We serve this with our toasted bread from Manufaktur Schmidt and freshly grated horseradish.

Good luck and bon appétit!



Tegernseer Hell Alkoholfrei

A special 'non-alcoholic Helles' - brewed according to the Bavarian Purity Law of 1516. Crystal-clear mountain spring water, fine hop and malt flavours, aroma-enhancing cellar yeast, gentle dealcoholisation and the many years of experience of our master brewers are the basis for this exceptionally fresh and drinkable beer, which guarantees beer enjoyment even without alcohol.

Water, BARLEY MALT and hops.
Alk. < 0,5 % vol.

AND GOOOOAL!

BUNDESLIGA

CHAMPIONSLEAGUE

Public Viewing!

Experience all matches of FC Bayern Munich
and the German national team.





1/2 crispy grilled pork knuckle
22,50 €



Crispy roast pork
(shoulder and belly) from straw pork
16,90 €



„Wiener Schnitzel“ escalope of veal
32,90 €



17,80 €
6 pieces of grilled sausages

SEE THE BACK

FOR OUR FULL MENU



The Tegernsee Tal

THE "TAL" IN THE HEART OF MUNICH

We are proud to look back to nearly 600 years of beer & brewtradition in the house Tal 8 (former Tal 74).

The first mentioning as a brewhouse and brewery which was found in the Munich city archive dated **1433**.

The assignment of the building as a brewhouse was registered **1544**, but witness mentioned that it started much earlier.

The host Bernhard Neumeier paid taxes firstly in the year **1544**.

1556 the following description was written in the land register of the region: Bernhard den Neumayr host, house and court.

1589 after the death of Bernhard Neumayr the house was taken over by his son.

1592 after the death of Bernhard Neumayr Junior, the property was given to Anna Bullingern who married Thomas Koch who then became the host of the brewhouse.

1592 Thomas Koch and his wife and his wife Anna Bullingern sold their inn to the noble and honorable Mr. Andreas Liegsalz zu Ascholding, of the "Inner Council of the capital Munich" and Sabine, née Brumerin, his wife, against the latter's Sedlhof to Lutterwang, Landsberg Court.

1605 the Inheritors of Andreas Liegsalz, Friedrich and Karl, sold the property to Hans Humplmaier and his wife Mathildis for 5900 Thaler.

1627 Hans and Mathildis Humplmaier exchanged the property with Ludwig and Elisabeth Reiter against one of their properties for 3300 Gulden on top.

1643 Kloster Tegernsee bought the property for 4250 Gulden and assigned Hans Prämer as a host.

1680 purchased Johann Andree by auction the property and kept it until **1697**.

1684 Cäcilie Stockhammer was assigned as host.

1685 – 1696 Michael Pentenrieder was the host, he died 21.06.1696.

1697 the property was sold for 14500 Gulden to the brewer Christoph Liesmeier and his wife Katherine.

1721 the property was sold to Maria Ursula Jooin for 13128 Gulden.

1722 the property was bought by the brewer Josef and Maria Pertl for 12200 Gulden, he brewed and sold his own beer.

1733 the property was taken over by Mr. Lukke.

1766 the property was sold to Andre Schlicker a wine expert for 17500 Gulden.

1801 the property was sold to the host Josef Reiter for 5400 Gulden.

1802 the property was bought from the host Peter Gärtner for 50000 Gulden.

1805 the property was sold to Josef Niederer hunter and host.

1831 the property was taken over by Franziska Halbmeier and Son

From Peter Koller the married couple Josef and Viktoria Mayer bought the the property in **1897**, built according to the plans of the architects Heilmann and Litmann a new building with a new front. Since that time, the Mayer family has continued to run the business.

Until the year **1967** the brewhouse was operated by the Owner Family "Schlicker" who is still the owner until today. Today they operate the Hotel Schlicker im Tal 8. (more details on www.hotel-schlicker.de)

Since **1968** there were many changes in that property until 1. March 2013 when the brewhouse was undertaken a main reconstruction. From that date the Tegernseer Tal Brewhouse was re-opened and welcomes their regular customers until today.



Haselmuss Schnapps

Our popular hazelnut schnapps is now also available in a limited edition in the 4cl snap-lock mini glass bottle as a present for friends or family at home or of course to enjoy it right away at our Tegernsee Tal Brewery.

Menu

SOUPS

Homemade chicken soup
with homemade semolina dumplings
and fresh chives **9,60 €**

Homemade chicken soup
with herbal pancake stripes,
root vegetables and fresh chives **9,60 €**

BAVARIAN DELICACIES

Two types of original brewery Obazda*
traditional Bavarian cheese spread,
radish and red onion rings
Pretzel **12,60 €**
piece **2,00 €**

Bräuhaus Brettl
with smoked pepper bites, hearty crackling, roast pork,
bacon slices, Allgäu mountain cheese,
homemade Obazda, tartar from the Allgäu heifer,
sausage salad, meat loaf, radishes and pickles
served with two slices of homemade bread from the
Schmidt manufactory and one pretzel **19,90 €**

Vegetarian Brotzeit
Allgäu mountain cheese, fresh vegetable sticks,
homemade Obazda, goat cheese with fig mustard,
radishes and pickles served with two slices of
homemade bread from the Schmidt manufactory
and one pretzel **18,20 €**

Bavarian straw pork meat loaf*
with potato cucumber salad
and fried egg **14,90 €**

Portion of beef tartare *
with a fried egg, pea shoots
and homemade bread from Schmidt manufactory **24,90 €**

1/2 Viennese fried chicken
on potato rocket salad and cranberries **24,50 €**

**Original Munich sausage salad
of Regensburger sausage
from the straw pork***
with red onions, radish, pickles and
homemade bread from the Schmidt manufactory
with option of Allgäuer mountain cheese slices **13,90 €**
14,70 €

Tegernseer Baked potatoe
filled with fried chicken breast strips and herb
avocado sour cream, served with mixed salad **19,80 €**

Pretzel piece **2,00 €**

**Two slices homemade bread
from the Schmidt manufactory** **2,00 €**

BAVARIAN RUSTIC FOOD

**Baked schnitzel from cow udder
from the Tegernsee Tal***
with potato cucumber salad and remoulade **18,50 €**

Sour marinated lungs of veal *
with homemade bread dumpling **16,90 €**

MEATBALLS

Veal meatballs* (3 pieces)
in mushroom sauce
with mashed potatoes and spruce tip pesto **19,90 €**

Bison meatballs* (3 pieces)
on paprika chili sauce with
mashed potatoes **24,50 €**

SAUSAGE SPECIALITIES

Gold award-winning veal sausages
from the Gaßner butchery (served till 3 pm) **piece 3,90 €**

**Tegernseer Tal beer bratwurst
from straw pork***
lightly seasoned with beer on
potato cucumber salad **18,90 €**

6 pieces of grilled sausages*
with sauerkraut and homemade
bread from the Schmidt manufactory **17,80 €**

OUR BEST BURGERS

"Wallberg" burger
180 g ground beef from straw cattle with
crispy bacon, Allgäu mountain cheese,
tomatoe, homemade Tegernseer sauce
with french fries **15,90 €**
4,10 €

Pulled pork in Laugenstangerl
tender pork with horseradish, homemade barbecue
sauce roasted onions
with french fries **17,50 €**
4,10 €

Bison burger
180 g Bison meat with red radisch,
tomato slices, pepper chili chutney
wrapped in tomato bread
with french fries **23,50 €**
4,10 €

VEGAN & VEGETARIAN

Pulled Aubergine Burger
with BBQ sauce and coleslaw **16,80 €**
with french fries **4,10 €**

Mushrooms in a chive and cream sauce
with homemade bread dumplings
and spruce tip pesto **16,90 €**

Swiss chard and goat's cheese strudel
served with a paprika and rhubarb ragout **16,40 €**

Grandma's Kaspress herb dumplings
melted with onions, tomato and almond pesto
and a mixed salad **16,90 €**

**Bavarian cheese spaetzle with
tangy mountain cheese**
homemade fried onions and pea shoots
served with a small mixed salad **16,40 €**
5,20 €

**Vegan duck breast with celery
in BBQ honey sauce**
served on mashed potatoes with roasted broccoli **19,90 €**

BAVARIAN CLASSICS

Roast "Gröstl" from straw pork*
with fried onions and pea shoots,
two types of dumplings, mushrooms,
a fried egg and gravy **19,90 €**

**Crispy roast pork (shoulder and belly)
from straw pork***
with Tegernsee beer sauce
and grated potato dumplings
bacon and cabbage salad **16,90 €**
5,20 €

1/2 Crispy grilled pork knuckle
with Tegernsee beer sauce, sauerkraut
and potato dumplings **22,50 €**

**Braumeister Schnitzel from
straw pork (in sweet mustard
pretzel breading)**
with wild cranberries and potato
and cucumber salad **19,90 €**

Brewer Pfandl*
Pork medallions with tomato and almond pesto,
cheese spaetzle and mushroom sauce **23,90 €**

"Wiener Schnitzel" escalope of veal*
roasted in Tegernseer butter with
potato-cucumber-radish salad
and wild cranberries **32,90 €**

**Roast beef with onions
from an "Allgäuer Färsch"**
served with buttered spaetzle in an onion sauce
with fried onions and pea shoots **35,90 €**

DESSERTS

Apple strudel*
with homemade vanilla sauce **10,90 €**
with strawberry ragout and vanilla ice cream **11,90 €**

Homemade hopf dark wheat beer Tiramisu
with strawberry ragout served in a wheat beer glass **9,90 €**

"Königlich-Bayrischer Kaiserschmarrn"
Traditional Bavarian dessert,
thick cuts of sweet pancakes, roasted and
flambeed in the pan with stewed plums and apple **14,90 €**
In additional:
Rhubarb compote **3,20 €**
Vanilla ice cream **3,20 €**
(Time of preparation app. 25 min.)

**GIVE AWAY A NICE TIME
AT TEGERNSEER TAL!**

simply on site or at
gutschein@tegernseer-tal8.com

WE ACCEPT PAYMENTS VIA ONE OF THE FOLLOWING METHODS:



* We also serve these dishes as small portions.

Dear guests, if you suffer from food allergies or intolerances,
please notify our service staff.

Thank you very much!