



Starters and Soups

BAVARIAN STYLE CREAM CHEESE <i>with radish and pretzel ⁴</i>	11,50 €
BEETROOT COUSCOUS <i>with caramalized walnuts and shepherds cheese</i>	16,50 €
TRADITIONAL BAVARIAN STARTER <i>per person</i> <i>with radishes, bacon, Bavarian style cream cheese made of</i> <i>camembert, radish cream cheese spread, beef tartare and pretzel ^{1,4}</i>	16,50 €
BEEF TARTARE <i>with roasted whole grain bread</i>	23,50 €
<i>optionally with burrata</i>	26,50 €
WAGYU-CARPACCIO <i>with rocket salad, parmesan and truffle dressing</i>	24,50 €
BEST OF ANDECHSER STARTERS <i>from 2 pax</i> <i>beef tartare, burrata from Apulia, salmon tartare with avocado cream</i> <i>and baguette</i>	19,50 € p.P.
BAVARIAN BEEF BOUILLON <i>with Wagyu liver dumpling ⁴</i>	9,50 €
GOULASH SOUP <i>with farmers bread ^{1,4}</i>	12,50 €

BEER SPECIALITIES



ANDECHSER SPECIAL BEER 4,8 % Vol.	
„Schaumige“ in cooled stone jug	0,4l 5,00 €
„Wiesn Halbe“	0,5l 5,70 €
„Wiesn Maß“	1,0l 11,40 €
ANDECHSER WEIßBIER 5,5 % Vol.	0,5l 6,20 €
ANDECHSER DOPPELBOCK 7,0 % Vol.	0,5l 6,20 €



Main courses

ANDECHSER ST. BONIFAZSALAD *OPTIONALLY WITH*
gratinated goat cheese
or roasted chicken breast

21,50 €

ANDECHSER CHEESE SPAETZLE
pear | fried onions ^{1, 2, 3, 4}

18,50 €

SWEET POTATO-CHICKENPEA BURGER
salad bouquet | tzatziki

19,50 €

CELERY SCHNITZEL
potato-rocket salad | tzatziki

19,50 €

FINE TAGLIATELLE
burgundy truffle (vegan upon request)

28,00 €

WAGYU BOLOGNESE
with fusilloni pasta

18,50 €



ANDECHSER MEATBALLS
with creamy savoy cabbage or potato-rocket salad ^{1, 2, 3, 4, 11}

19,50 €

ANDECHSER SAUSAGE PLATTER
2 Nurembergers | 2 spicy sausages | 1 Wagyu Salsiccia
sauerkraut | mashed potatoes ^{1, 2, 3, 4, 8, 11}

22,50 €

JUICY ROAST PORK
Andechser beer gravy | potato dumplings | green cabbage salad
or red cabbage ^{1, 2, 3, 4}

21,50 €

½ ROASTED BAVARIAN DUCK
red cabbage | potato dumplings ^{1, 2, 3, 4}

32,50 €

GRILLED KNUCKLE OF SUCKLING PIG
Andechser beer gravy | potato dumplings | green cabbage salad ^{1, 2, 3, 4}

25,00 €

WIENER SCHNITZEL FROM VEAL
potato-rocket salad | lemon | cranberries ^{1, 4, 11}

32,50 €

LAMB FILET
thyme sauce | green beans | potato gratin ^{1, 2, 3}

32,50 €

CHAR FILET - FRIED ON THE SKIN
creamed spinach | parsley potatoes

29,50 €

KING PRAWNS
grilled vegetables | baguette

35,50 €



50 Cent are donated to the charity „Hilf Mahl“

... enjoy!

Grilled



SIRLOIN STEAK

with fried onions and cheese spaetzle ⁵

34,50 €

SHORT RIBS

teriyaki glaze | french fries

39,50 €

SIRLOIN STEAK 220 g

32,00 €

VEAL CHOP 350 g

39,50 €

RIB EYE (ENTRECOTE) 300 g

36,50 €

BEEF FILET 220 g

39,00 €

one sauce included:

herb butter | red wine shallots | pepper sauce

Sides

bacon beans | Andechser fries | fried potatoes

each 5,50 €

Fresh garden salad

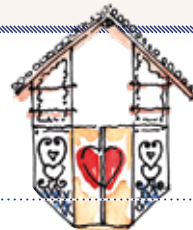
6,90 €

From our own Wagyu farm

BAVARIAN WAGYU BEEF BURGER - 180 g

red wine shallots | salad bouquet ¹

21,50 €



Dessert

APPLE STRUDEL

served with vanilla sauce ^{1, 4, 11}

10,50 €

APRICOT ICE CREAM DUMPLING

with raspberry sauce ^{1, 11}

11,50 €

SMALL CHOCOLATE CAKE

with vanilla ice cream ^{1, 11}

10,50 €

ANDECHSER KAISERSCHMARRN

stewed apples | almonds | vanilla ice cream ^{1, 3, 11}

14,50 €

Allergens | 1 = with dye | 2 = with preservatives, nitrite curing salt, nitrite | 3 = with antioxidant

4 = with flavour enhancer | 5 = sulphurized | 8 = with phosphate | 9 = caffeinated | 10 = quinine-containing | 11 = with sweeteners

APERITIF

CREMANT ROSÉ de Loire	0,1 l	8,50 €
APEROL SPRIZZ <i>Vino Frizzante Aperol Soda Orange</i>	0,2 l	9,50 €
ESPRESSO MARTINI	0,1 l	12,50 €

WHITE WINES · BY THE GLASS 0,2 L

GRÜNER VELTLINER <i>Weinkellerei Wieser, Austria</i>	8,50 €
SAUVIGNON BLANC <i>Buitenverwachting, South Africa</i>	9,50 €
CHARDONNAY <i>Gerhard Markowitsch, Austria</i>	9,50 €

RED WINE · BY THE GLASS 0,2 L

PRIMITIVO DOPPIO PASSO IGT <i>Casa Vinicola Botter, Italy</i>	9,90 €
ZWEIGELT – ANDECHSER SELECTION <i>Anton Bauer, Wagram, Austria</i>	9,50 €
RIOJA <i>El Mesón Crianza, Spain</i>	9,50 €

WHITE WINE · BOTTLE 0,75 L

2024 GRÜNER VELTLINER SMARAGD TERRASSEN <i>Domäne Wachau</i>	49,00 €
2023 SANCERRE GRAND RESERVE AOP <i>Henry Bourgeois, Loire</i>	54,00 €
2024 GRÜNER VELTLINER FASS 4 <i>Bernhard Ott, Wagram</i>	55,00 €
2012 GEHEIMRAT „J“ RIESLING SPÄTLESE QBA <i>Weingut Wegeler, Rheingau</i>	87,00 €
2021 RIESLING "ROSENGARTEN" GG <i>Weingut Josef Spreitzer, Rheingau</i>	89,00 €
2023 CHASSAGNE MONTRACHET <i>Louis Jadot, Burgund</i>	145,00 €
2023 GRÜNER VELTLINER „HONIVOGEL“ SMARAGD <i>Franz Hirtzberger, Wachau</i>	190,00 €

RED WINE · BOTTLE 0,75 L

2023 BLACK PRINT <i>Markus Schneider, Pfalz</i>	49,00 €
2017 RIOJA GRAN RESERVE „VINA IMAS“, DOCA <i>Baron de Ley, Rioja</i>	54,00 €
2019 CUVÉE X VDP <i>Weingut Knipser, Pfalz</i>	89,00 €
2013 AMARONE DELLA VALPOLICELLA <i>Le Ragose, Veneto</i>	130,00 €
2021 TIGNANELLO IGT <i>Antinori, Toskana</i>	230,00 €

PLEASE ASK
FOR OUR
WINE LIST

ROSÉ WINE · BOTTLE

2024 WHISPERING ANGEL ROSÉ <i>Caves d'Esclans, Provence</i>	0,75 l	57,00 €	1,5 l	115,00 €
2023 CLOSE DU TEMPLE ROSÉ <i>Gérard Bertrand, Languedoc-Roussillon</i>	0,75 l	250,00 €		

CHAMPAGNE · BOTTLE 0,75 L

TAITTINGER BRUT RESERVE	98,00 €
TAITTINGER PRESTIGE ROSÉ	110,00 €
2013 TAITTINGER „COMTES DE CHAMPAGNE“ BLANC DE BLANCS	320,00 €
LAURENT PERRIER - LA CUVÉE	90,00 €
LAURENT PERRIER - CUVÉE ROSÉ	140,00 €

SCHNAPPS · 2 cl

ZIEGLER PREMIUM FRUIT DISTILLERY	je 8,00 €
<i>Vineyard peach liqueur Wild raspberry Pear Old plum - barrel aged</i>	
<i>Wild cherry No. 1</i>	11,50 €
GIN TONIC with FEVER-TREE TONIC	
<i>Bombay Gin Tonic</i>	14,00 €
<i>The Illusionist Gin Tonic</i>	16,00 €

Subject to change of vintage! We would like to point out, that sulfites are contained in all listed wines.