Andechser am Dom

MENU IN OTHER LANGUAGES

SOUPS

BAVARIAN BEEF BOUILLON
with Wagyu liver dumpling [4] — **9,50 €**

GOULASH SOUP
with Farmer's bread [1, 4] — **12,50 €**

STARTERS

BAVARIAN STYLE CREAM CHEESE
with radish and pretzel [4] — **11,50 €**

BEETROOT COUSCOUS
with caramelized walnuts and shepherd's cheese [1] — **16,50 €**

TRADITIONAL BAVARIAN STARTER
PER PERSON — **16,50 €**
with radishes, bacon, Bavarian style cream cheese made of camembert, radish cream cheese spread, beef tartare and pretzel [1, 4]

BEEF TARTARE
with roasted whole grain bread — **22,00 €**
optionally with burrata — **25,50 €**

WAGYU-CARPACCIO
with rocket, parmesan and truffle dressing — **22,50 €**

BEST OF ANDECHSER STARTERS *from 2 persons*
beef tartare, burrata from Apulia, salmon tartare with avocado cream and baguette — *p.P.* **17,50 €**

PRETZEL — **2,40 €**

SALADS

ANDECHSER ST. BONIFAZSALAD *optionally with: goat cheese, gratinated with honey* ***or*** *roasted chicken breast* — **19,50 €**

ANDECHSER CLASSICS

ANDECHSER MEATBALLS
with creamy savoy cabbage ***or*** *potato-rocket salad* [1, 2, 3, 4, 11] — **16,50 €**

JUICY ROAST PORK
with Andechser beer gravy, potato dumplings, optionally with green ***or*** *red cabbage* [1, 2, 3, 4] — **19,50 €**

ANDECHSER GOURMET PLATTER
Meatball with savoy cabbage, juicy roast pork with red cabbage, Nuremberger and spicy sausage with sauerkraut and potato dumpling [1, 2, 3, 4, 8] — **25,50 €**

GRILLED KNUCKLE OF SUCKLING PIG
with Andechser beer gravy, potato dumplings and green cabbage salad [1, 2, 3, 4] — **24,00 €**

GRILLED CHICKEN BREAST
mashed potatoes and mixed vegetables — **24,00 €**

WIENER SCHNITZEL FROM VEAL
with potato-rocket salad, lemon and cranberries [1, 4, 11] — **29,50 €**

1/2 ROASTED BAVARIAN DUCK
with red cabbage and potato dumpling [1, 2, 3, 4] — **31,00 €**

LAMB FILET
with thyme sauce, green beans and potato gratin [1, 2, 3] — **32,00 €**

FISH

SALMON FILET *– fried on the skin –*
with creamed spinach and parsley potatoes — **27,50 €**

Your tip is a thank you to the whole team. *Tipping is, of course, voluntary. If you do leave a tip, our service staff accept it on behalf of the entire team. A fixed share therefore goes into the shared tip pool for the rest of the staff.*

SAUSAGE SPECIALITIES

ORIGINAL WHITE SAUSAGE [2, 5]
from Schelkopf butcher's shop — *piece* **3,90 €**

ANDECHSER SAUSAGES PLATTER
2 Nurembergers, 2 spicy sausages, 1 Wagyu Salsiccia with sauerkraut and mashed potatoes [1, 2, 3, 4, 8,11] — **20,50 €**

VEGETARIAN

ANDECHSER CHEESE SPAETZLE [1, 2, 3, 4]
with fried onions and pear — **16,50 €**

SWEET POTATO-CHICKPEA BURGER
with a salad bouquet and tsatziki — **17,50 €**

CELERY SCHNITZEL
with potato-rocket salad and tsatziki [1, 2, 3, 4] — **17,50 €**

Wagyu FROM OUR OWN WAGYU FARM

#WORLDS LUXURY BEEF

Wagyu steaks upon request

2 WAGYU-SALSICCIA
with potato-rocket salad and tsatziki [1, 2, 3, 4, 11] — **18,50 €**

WAGYU BEEF BURGER – 180g
with salad bouquet and red wine shallots [1] — **18,50 €**

WAGYU BOLOGNESE
with fussiloni pasta [1, 4] — **18,50 €**

STEAKS

SIRLOIN STEAK
with fried onions and cheese spaetzle [5] — **33,50 €**

BEEF SHORT RIBS
with teriyaki glaze and seasonal vegetables [1, 4] — **36,50 €**

RUMP STEAK	*220g*	**28,00 €**
RIB EYE (ENTRECÔTE)	*300g*	**34,00 €**
BEEF FILET	*220g*	**36,00 €**

optionally with Andechser herb butter | red wine shallots | pepper sauce

OUR SIDE DISHES:
mixed vegetables | french fries - skin on | bacon beans — *je* **5,50 €**
fresh garden salad — **6,90 €**

DESSERT

APRICOT ICE CREAM DUMPLING
with raspberry sauce [1, 11] — **10,50 €**

APPLE STRUDEL
served with vanilla sauce [1, 4, 11] — **9,50 €**

SMALL CHOCOLATE CAKE
with vanilla ice cream [1, 11] — **10,50 €**

ANDECHSER KAISERSCHMARRN caramelized Bavarian shredded pancake
with stewed apples, almonds and vanilla ice cream [1, 3, 11] — **14,50 €**

COFFEE/TEA

Tea	**4,50 €**
Espresso	**3,20 €**
Cappuccino	**4,20 €**
Big cup of coffee	**4,40 €**

Coffee from Dallmayr — Dallmayr

Please ask for a menu with the listed allergenes
| 1 = with dye | 2 = with Preservatives, nitrite curing salt, nitrite | 3 = with antioxidant | 4 = with flavor enhancer | 5 = sulfurized | 8 = with antioxidant | 9 = caffeinated | 10 = quinine-containing | 11 = with sweeteners

Andechser am Dom

PLEASE ASK FOR OUR Wine-LIST!

BEER SPECIALITIES

all Andechser beers are typical Bavarian products made from Bavarian malt and hop

Andechser Helles 4,8 % Vol.	0,3 l	**4,50 €**
original Andechser Helles	0,35 l Schnitt	**5,00 €**
brewed with 11,5 % original gravity	0,5 l	**5,70 €**
Andechser Hell Alkoholfrei 0,5 % Vol.	0,5 l	**5,70 €**
a unique, full-flavoured, non-alcoholic light beer with a real beer flavour original gravity 13,5 %		
Andechser Bergbock Helles 6,9 % Vol.	0,3 l	**5,00 €**
a characterful, harmonious "Bock"	0,35 l Schnitt	**5,50 €**
brewed with an original gravity of 16,5%	0,5 l	**6,20 €**
Andechser Doppelbock 7,0 % Vol.	0,3 l	**5,00 €**
the world-famous strong beer from	0,35 l Schnitt	**5,50 €**
"heiligen Berg" brewed with 18,5%	0,5 l	**6,20 €**
original gravity		
Andechser Weißbier 5,5 % Vol.		
is traditionally brewed in the historical cellars fermented,		
untreated and naturally cloudy, original gravity 12,5%	0,3 l	**5,00 €**
	0,5 l	**6,20 €**
Andechser Weißbier Dunkel 5,1 % Vol.	0,5 l	**6,20 €**
Andechser Hefe-Weißbier Alkoholfrei 0,5 % Vol.		
"Pleasure for body and soul"		
original gravity 12,5%	0,5 l	**6,20 €**

NON-ALCOHOLICS

Ensinger Gourmet Water				
sparkling or still	0,25 l	**3,50 €**	0,75 l	**7,50 €**
Munich Water sparkling or still	0,3 l	**3,00 €**	0,5 l	**4,00 €**
Juice mixed with sparkling water				
apple*1 | black currant*1				
elderflower*1	0,3 l	**4,20 €**	0,5 l	**4,90 €**
Juice mixed with sparkling water				
Rhubarb*2 | Passion fruit*2 | Cranberry*2 | Orange			0,4 l	**4,90 €**
Cola | Cola-Mix | Fanta | Sprite	0,3 l	**4,20 €**	0,5 l	**4,90 €**
Tonic | Coke Zero			0,2 l	**4,00 €**

*1 concentrate *2 nectar

APERITIF

Aperol Spritz Vino Frizzante, Water, Aperol and orange [1,10]	0,2 l	**9,50 €**
Hugo Vino Frizzante, Elderberry and mint [1]	0,2 l	**9,50 €**
Prosecco di Valdobbiadene Brut	0,1 l	**6,50 €**
Cremant Rosé de Loire	0,1 l	**7,50 €**
White wine spritzer	0,3 l	**7,50 €**

OPEN WINES

White Wines

Grüner Veltliner Wieser, Austria	0,2 l	**9,50 €**
Lugana DOC Del Garda, Italy	0,2 l	**9,90 €**
Riesling Weingut Josef Spreitzer, Germany	0,2 l	**10,50 €**
Sauvignon Blanc Buitenverwachting, South Africa	0,2 l	**10,50 €**
Chardonnay Gerhard Markowitsch, Austria	0,2 l	**10,50 €**

Rosé Wines

Luberon Rosé Perrin, France	0,2 l	**10,50 €**

Red Wines

Primitivo Doppio Passo IGT Casa Vinicola Botter, Italy	0,2 l	**10,50 €**
Zweigelt - Andechser Selection Anton Bauer, Austria	0,2 l	**10,50 €**
Rioja El Mesón Crianza, Spain	0,2 l	**10,50 €**

We would like to point out, that sulphites are contained in all listed wines.

WIFI: Andechser am Dom-Gast | Andechser-2024

WHITE WINES · BOTTLE 0,75L

Germany

2025 Chardonnay & Weissburgunder VDP · Weingut Knipser, Pfalz	**42,00 €**
2025 Riesling trocken VDP · Weingut Robert Weil, Rheingau	**45,00 €**
2021 Riesling „Rosengarten" GG · Weingut Josef Spreitzer, Rheingau	**89,00 €**

Austria

2024 Grüner Veltliner – Andechser Selection Anton Bauer, Wagram	**39,00 €**
2025 Grüner Veltliner Smaragd Terrassen Domäne Wachau, Wachau	**49,00 €**
2024 Grüner Veltliner Smaragd „Rotes Tor" Franz Hirtzberger, Wachau	**95,00 €**

Italy

2024 Gavi DOCG · Tacchino, Piemont	**38,00 €**
2025 Sauvignon Blanc Winkl DOC · Kellerei Cantina Terlan	**63,00 €**
2023 Cervaro della Sala IGT · Antinori, Umbrien	**135,00 €**

France

2025 Sancerre Grand Reserve AOP · Henry Bourgeois, Loire	**54,00 €**
2024 Chassagne Montrachet · Louis Jadot, Burgund	**145,00 €**

RED WINES · BOTTLE 0,75L

Germany

2023 Black Print, QBA · Weingut Markus Schneider, Pfalz		**49,00 €**
2020 Cuvee X, VDP · Weingut Knipser, Pfalz	0,75 l	**89,00 €**
	1,5 l	**185,00 €**

Austria

2022 Haideboden, Umathum · Burgenland		**69,00 €**
2020 Salzberg, Gernot Heinrich · Burgenland	0,75 l	**135,00 €**
	1,5 l	**285,00 €**

Italy

2023 Ripasso della Valpolicella · Le Ragose, Veneto		**49,00 €**
2020 Brunello di Montalcino DOCG · Pian delle Vigne, Toskana		**115,00 €**
2022 Tignanello IGT · Antinori, Toskana	0,75 l	**230,00 €**
	1,5 l	**460,00 €**

Spain

2019 Rioja Gran Reserva „Vina Imas", DOCA	0,75 l	**54,00 €**
Baron de Ley, Rioja	1,5 l	**110,00 €**

France

2021 Château Grand Village Société Civile du Château Lafleur, Bordeaux	**49,00 €**
2016 Château Chantalouette (100% Merlot) AOC Pomerol, Bordeaux	**65,00 €**

SCHNAPPS

Andechser monastery distillery	2 cl	**4,00 €**
· Andechser-Kräuter, fine herbal liqueur [1, 11]		
· Andechser-Biene, honey liqueur with Williams-Christ [1,11]		
· Andechser-Obstler, distilled from apples and pears		
· Gentian, mild spirit from alpine gentian roots		
Fine distillates Williams pear, apricot, hazelnut	2 cl	**4,90 €**
Ziegler Premium fruit distillery		
· Vineyard peach liqueur	2 cl	**9,00 €**
· Williams pear brandy	2 cl	**9,00 €**
· Old plum matured in wooden barrels	2 cl	**9,00 €**
· Wild raspberry	2 cl	**9,00 €**
· Wild cherry No.1	2 cl	**12,50 €**
Lantenhammer Blood Orange	2 cl	**8,00 €**
Rochelt on request	2 cl	**29,50 €**
Grappa Valdavi – Moscato, Berta	2 cl	**7,50 €**
Grappa Barrique Due Barili, Poli	2 cl	**14,50 €**
Ron Zacapa Solera Gran Reserva 23	4 cl	**14,00 €**
Talisker Single Malt Scotch Whisky · Aged 10 Years	4 cl	**14,50 €**
Tequila Clase Azul	2 cl	**19,50 €**
Gin Tonic with Fever Tree Tonic		
Bombay Sapphire Gin Tonic		**14,00 €**
The Illusionist Gin Tonic		**16,00 €**