



Gut Kaltenbrunn
Käfer

Starters

KALTENBRUNNER TRADITIONAL BOARD

hot-smoked bottom shell and Schlierachtaler belly bacon from Holnburger, Salamibrezn, homemade Obazda, matured Tegernsee mountain cheese, radish and radish with coarse salt, boiled country egg, fruity cherry tomatoes, pickled gherkins, and hand-whipped butter, served with oven-fresh bread specialties from the Grimminger manufactory

€19,50

CARPACCIO „KALTENBRUNN“

wafer-thin slices of ox with truffle mayonnaise, fine strips of romaine lettuce hearts, shaved Tegernsee mountain cheese and freshly grated black truffle

€19,80

BAVARIAN TATAR

Beef tartar from Oberland heifer, with remoulade sauce, fried quail egg, small salad and avocado

€20,80

SWEET POTATO AND GOAT CHEESE

Salad of sweet potato and arugula, with yellow beetroot, sweet potato cream and goat cheese mousse

€18,90

MARINATED CHAR

from the Kaltenbrunn ponds, with potato rösti and pumpkin salad

€21,50

Freshly baked

MIXED bread basket

from the bread manufacturer Grimminger, served with whipped butter in a jar

€ 2,90

FRESH PRETZELS

Pro Stück € 1,90

Salads green & colorful

CRISP HOST HOUSE SALAD

with peppers, tomatoes, cucumbers and our house dressing

Klein € 6,80
Groß € 8,80

FARM SALAD

with cherry tomatoes, garden cress, croutons and concentrated core power, served optionally:

- Supreme of corn chicken with roasted mushrooms
- roasted goat cheese with Kaltenbrunner honey
- Fried king prawns in aromatics

€18,80
€17,80
€19,80

Cheese dairy

HOMEMADE OBAZDA-made according to an old house recipe-

with crispy radish, red onion rings and fresh bread from the Grimminger manufactory

€ 8,50

OUR EXCLUSIVE CHEESE BOARD -from the natural cheese dairy Tegernsee-

medieval mountain cheese, Camembert, Riedersteiner, Blauberger, homemade Obazda and Pfefferschütz with fig mustard, plenty of sweet fruits and shake bread

€20,50

From our soup kitchen

PANCAKE SOUP

Beef broth with pancake strips, root vegetables and chives

€ 7,90

KALTENBRUNN DUMPLING SOUP

Beef broth with veal fritters, semolina gnocchi, chives and baked peas

€ 8,90

PUMPKIN - COCONUT SOUP

Cream soup of pumpkin and coconut milk, with scallop fried in aromatics

€ 9,20

Vegetarian delicacies

TOMATO UND CAMEMBERT

White tomato risotto with camembert di buffalo, sun-dried tomatoes and deep-fried baby green cabbage

€19,20

CAULIFLOWER AND SWEET POTATO

poached cauliflower with soy mayonnaise, sweet potato fries and truffle foam

€20,80

PUMPKIN AND BLACK AUTUMN TRUFFLE

Pumpkin-ginger-honey ravioli with brown breadcrumb butter, Parmesan foam and freshly shaved autumn truffle

€22,80

Delicacies from the water

CHAR ROASTED WHOLE

from the Kaltenbrunn ponds by Michi Ketelhut, with lemon butter, parmesan baby spinach and small potatoes in their skins

€ 27,80

PIKE PERCH FILLET - FRIED CRISPY ON THE SKIN –

with beet risotto, pickled herbs, horseradish and baby green cabbage

€ 28,80

Homeland kitchen

ONION ROAST BEEF FROM THE UPPER BAVARIAN OX LOIN

grilled 300g steak in strong red wine sauce, melted onions and beans cassoulet, served with roasted potatoes or spaetzle

€ 33,20

WAVY FRIED WIENER SCHNITZEL FROM MILK-FED CALF

fried in clarified butter, with potato-cucumber salad, cold stirred cranberries and organic lemon

€ 31,80

KALTENBRUNNER VEAL CREAM GOULASH -served in the pot-

with carrot vegetables, fried herb mushrooms and homemade spaetzle

€ 26,90

FRESHLY CRUSTED ½ BAVARIAN FARM DUCK FROM LUGEDER

Breast and knuckle from the free-range early mast duck, potato dumplings with bread crumbs, apple and blue cabbage with Calvados, served with a strong duck sauce.

€ 31,50

ROUGH ROAST PORK FROM THE THICK SHOULDER

with pretzel dumplings, brown breadcrumb butter and braised Bavarian cabbage, served with Paulaner dark beer sauce

€ 19,90

BOILED BEEF FROM HEIFER – from the local alpine cattle -

juicy cooked in its own broth, with fresh chives, root vegetables, small potatoes in their skins on horseradish foam

€ 26,80

PINK ROASTED ALPINE DEER LOIN

in juniper cream sauce, with red cabbage, rosemary polenta and black walnuts

€ 34,50

JUICY BRAISED OX CHEEK

With strong cremolatajus, potato-truffle puree and nut-pumpkin

€ 27,80

From our bakery

BAVARIAN PANCAKE -classically freshly baked and served in a Reindl-

with homemade plum roast, apple compote and rum raisins

€ 14,80

MINT AND APPLE

Mint tartlet with apple jelly and sour cream ice cream

€ 13,50

PEAR UND SLYRS

Pear cream and whiskey from Schliersee with salted caramel ice cream

€ 13,80

LITTLE NIBBLES IN A JAR

choose between raspberry dream, lavender panna cotta or two kinds of chocolate mousse

€ 5,80

VARIOUS HOMEMADE CAKES AND PIES FROM THE BAKERY

Per piece € 4,50
With cream € 5,50

FRESH STRUDEL -ACCORDING TO DAILY OFFER-

freshly baked apple strudel or millirahmstrudel according to Tyrolean recipe, with homemade vanilla sauce

Per piece € 7,50

ZITRONEN- oder SCHOKOLADENTARTE

Per piece € 4,50

SELECTION OF SORBETS AND ICE CREAM

from the organic ice cream factory BARTU from Munich according to daily offer

Per ball € 1,80

Hofladen Gut Kaltenbrunn

Stop by our farm store and browse among tableware, crafts,
decorations and regional products.
From Thursday to Sunday 12:00 to 18:00