

# Gasthaus zur Schranne

## Dear Guests,

Wishing you a very warm welcome to our restaurant „Zur Schranne“.

The „Schranne“ is a traditional house which is a listed building according to the protection act.

The Estate was first established in 1610 and the building was first used as a corn warehouse, which was called „Schranne“ in those days.

The local community of Garmisch bought the Estate around 1840 to accommodate an infirmary, storage fire extinguishers as well as a hay weigh and run a public house. During renovations in 1854 the building burned down completely and was replaced by the current two storey one with a hipped roof and turrets.

In 2010 the Edith-Haberland-Wagner foundation (Majority owner of Augustiner Bräu Wagner KG) bought the building and renovated it under the guideline of the monument protection rules.

Being a traditional house in the „Werdenfelser Land“ we attach importance to regional, alpine style kitchen and cook with regional products. The seasonal delicacies are reflected in our menu.



Enjoy your stay in our restaurant with Bavarian hospitality, where you can feel completely at ease while enjoying local food and drinks.

**Your hosts**  
**Philipp Hadler & Baris Akbas**  
**with team**

Our allergen labelling can be found in a separate map.  
Please ask our service staff about it.

# Gasthaus zur Schranne

## Aperitif

**Aperol Spritz or Hugo**

€ 7,50

**Glass Prosecco 0,1 l**

€ 4,50

**Prosecco Extra dry 0,75 l**

€ 25,00

**Moët & Chandon  
Impérial Brut 0,75 l**

€ 79,00

**Moët & Chandon  
Ice Impérial 0,75 l**

€ 120,00

## Digestif

„Slyrs“

**Bavarian Single Malt Whisky**

4 cl € 8,50

Our brandies from "Lantenhammer":

**Mirabelle**

**Williams filtered**

**Schlehe**

**Sour cherry**

2 cl € 6,50

## Specialties on pre-order

**Would you like to treat yourself to something special?**

We are happy to serve you the following specialties on reservation:

### **Chateaubriand from Bavarian Cattle**

with various side dishes and sauce of choice

for 2 persons

€ 79,00

for 3 persons

€ 105,00

### **Whole salmon trout from Platzfisch in Mittenwald**

cooked in the salt crust, with various side dishes and sauce of choice

€ 75,00

### **Pork knuckle**

with potato dumpling, pretzel dumpling and Sauerkraut and beer sauce

€ 16,90

Any questions? Feel free to contact us!

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## Soups and Appetizers

### **Pumpkin soup**

with Styrian seed oil and  
roasted pumpkin seeds

€ 7,50

### **Beef - broth**

with pancake strips and small dumplings

€ 7,90

### **Beef – broth**

with cheese dumpling

€ 7,90

### **Original hungarian goulash soup**

with house bread

€ 7,90

### **Carpaccio**

marinated with herbs, parmesan, rucola  
and seasonal garnish

€ 13,50

### **Obazda (Creamy cheese with Brie)**

with red onions and house bread

€ 10,50

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## Salads fresh from the Market

### Large mixed salad

with lettuce and raw vegetable salad and roasted pumpkin seeds,  
croutons of our housebread and baguette

€ 12,50

### optionally with

baked goat cheese

€ 17,50

breaded chicken

€ 17,90

sirloin strips

€ 17,90

### Side salad

with house dressing

€ 6,50

### Cabbage salad

with bacon and cumin

€ 4,90

### Potato-cucumber salad

€ 4,90

**All our salads and dressings are homemade.**

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## Typical Bavarian

### **Bavarian roast pork**

with beer sauce and potato dumplings

€ 13,50

#### **add on:**

cabbage salad, Sauerkraut or red cabbage

Portion à € 4,90

### **Grilled bavarian farmers duck**

with potato dumplings and homemade red cabbage

½ duck € 26,90      ¼ duck € 19,90

### **Wiener Schnitzel**

with fried potatoes and bacon *or* french fries

**Pork € 15,90**

**Saddle of Veal € 25,50**

**XL-Portion** with 3 pcs. schnitzel

**Pork € 22,00**

**Saddle of Veal € 32,00**

### **Steak**

#### **„Schrannen style“**

fried potatoes with bacon and baked onion rings

€ 24,50

optional with spätzle with cheese

€ 27,90

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## Schranne Classics

### **Goulash**

**with meat from Riegseer-Ox**  
with penne and fried mushrooms

€ 22,50

### **Breaded chicken drumsticks**

served with potato – cucumber salad

€ 17,90

### **optionally:**

homemade sauce Remoulade

€ 1,50

### **Schranne Burger (medium)**

**with meat from Riegseer-Ox**  
in a pretzel brioche with sweet potato fries  
and dijon - mustard - mayonnaise

€ 18,90

### **XL-Burger**

with a second burger patty

€ 26,00

### **Farmers Rösti**

with swiss cheese, crispy bacon and fried egg

€ 17,90

### **Garmischer farmers-treat**

with belly of pork, gammon steak, sausage and roast pork  
with potato dumpling, pretzel dumpling and Sauerkraut

€ 18,90

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## Fish and Vegetarian

### **Fried pike-perch fillet**

on a spicy pumpkin – potato ragout  
€ 23,00

### **Fjord trout**

poached in olive oil,  
on mountain herb risotto with confectioned tomatoes  
€ 23,00

### **Spinach-dumplings**

with tomato sauce and parmesan,  
with a small side salad  
€ 17,50

### **Tiroler Schlutzkrapfen (Ravioli)**

stuffed with creamy cheese and spinach,  
with spring onions, cherry tomatoes and parmesan  
€ 17,50

### **Homemade Spaetzle with cheese**

with fried onions and small mixed salad  
€ 17,50

## Vegan

### **Homemade pumpkin bags**

filled with leaf spinach,  
on a spicy pumpkin – potato ragout,  
roasted pumpkin seeds and pumpkin seed oil  
€ 17,90

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## From nose to tail

### **Fried veal liver**

with potato celery purée, braised balsamic onions  
and cherry tomatoes

€ 18,90

### **Beef beuscherl**

**with meat from Riegseer-Ox (Bio)**  
with fried mushrooms and Brezendumplings

€ 13,90

## Traditional snack until 4 p.m.

### **Homemade veal patties**

with potato-cucumber salad and gravy

€ 14,50

### **Pork roast in aspic**

served with fresh horseradish and fried potatoes with bacon

€ 10,90

**optionally:** homemade sauce Remoulade

€ 1,50

### **Homemade Wurstsalat**

**Bavarian:** salad made of slices of sausages, onions,  
gherkins and oil - vinegar dressing

€ 9,50

**Swiss:** salad made of slices of sausages, with cheese,  
onions, gherkins and oil - vinegar dressing

€ 10,50

### **Fried Leberkäse from the butcher Fink**

with fried egg and potato-cucumber salad

€ 13,50

### **1 Pair Weißwürste from the butcher Fink**

with pretzel and sweet mustard

€ 8,50



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DEAR CHILDREN,

are you **under** 6 years old? Then you may join us  
Eat the following dishes **for free**:

- Potato dumplings with gravy
- French fries with ketchup and mayo
  - Spätzle with gravy
- Fresh vegetables with butter
  - Small mixed salad



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## Children's card

**Schnitzel with fries**

€ 7,50

**1 pair of Wiener with fries**

€ 6.90

**Roast pork with potato dumplings**

€ 7,50

**Pasta with tomato sauce**

€ 5,50

**Homemade Spätzle with gravy**

normal portion € 4,90      large portion € 8,00

**2 potato dumplings with gravy**

€ 5,50

**Children's cappuccino**

€ 2,50

**Children's ice cream cups**

Vanilla, Strawberry, Chocolate, Cream and Smarties

€ 4,90

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## Dessert

### Homemade apple strudel

with vanilla ice cream *or* vanilla sauce

€ 8,50

### Homemade apple rings

with vanilla ice cream

€ 8,50

### Caramelised Kaiserschmarr'n

with applesauce

big: € 15,50

small: € 9,50

### Lukewarm chocolate cake

with vanilla ice cream and hot berries

€ 7,90

## Dessert wine

### Il Poggio Moscato d'Asti

sweet, fruity aroma

0,1 l € 3,90

0,2 l € 7,50

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## Drinks

### Augustiner specialities of beer fresh from the barrel:

**Our recommendation - Edelstoff (5,6 % vol.)**

0,5 l € 4,20

**Lager (5,2% vol.), Dark beer (5,6% vol.), Radler (Lager mixed with limo)**

0,5 l € 4,10

0,25 l € 3,00

Maß € 8,20

### From the Bottle:

**Augustiner Wheat beer (5,4% vol.), Ruß (Wheat beer mixed with limo)**

0,5 l € 4,50

**Augustiner Pils (5,6% vol.)**

0,33 l € 4,00

**Clausthaler nonalcoholic lager**

0,5 l € 4,50

**Erdinger Weißbier nonalcoholic wheat beer**

**König-Ludwig-Weißbier light wheat beer**

**König-Ludwig-Weißbier dark wheat beer**

0,5 l € 4,50

### Specialties:

**Goßmaß € 12,00**

(dark beer mixed with coca cola and cherry liqueur – 1 litre)

**Laternenmaß € 12,00**

(white wine mixed with lemon limo and a shot cherry liqueur – 1 litre)

### Augustiner Hell from wooden barrel:

Fridays and Saturdays from 6 p.m., while stocks last.

For celebrations also on pre-order. Feel free to contact us!

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## Nonalcoholic beverages

**„Almdudler“ (Alpine herbs Lemonade)**

0,35 l € 4,00

**Apple spritzer, Currant spritzer  
Orange spritzer, Maracuja spritzer,  
Rhubarb spritzer, Elder spritzer**

0,4 l € 4,00

0,25 l € 2,80

**Orange limo, Lemon limo, Spezi**

0,4 l € 4,20

0,25 l € 2,80

**Coca Cola, Coca Cola zero**

0,33 l € 4,20

**Adelholzener mineral water classic or still**

0,75 l € 5,50

0,25 l € 2,90

**Table water**

0,4 l € 3,50

0,25 l € 2,80

**Houswine** red or white wine

0,2 l € 6,50

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## White wines open

	0,1l	0,2l	0,75l
<b>Königsschaffhauser Sauvignon Blanc, Baden</b> dry, harmonious, fruity	€ 4,00	€ 7,50	
<b>Grüner Veltliner, Kloster Neuburg, Österreich</b> dry, fresh fruit, peppery, spicy on the palate	€ 4,50	€ 7,90	€ 26,50
<b>Lugana DOC, Bulgarini, Gardasee</b> dry, fruity, pleasant fragrance	€ 5,50	€ 8,50	€ 29,00
<b>Grauburgunder, Pfalz</b> dry, exotic-tropical fruit notes, slightly nutty aroma, mild acidity	€ 4,00	€ 7,50	€ 24,50
<b>Don Bepo, Salzl, Neusiedlersee</b> dry, Welschriesling, Grüner Veltliner Gelber Muskateller, Bouvier, fresh, fruity	€ 4,50	€ 7,90	€ 26,50

## Red wines open

	0,1l	0,2l	0,75l
<b>Knipser Johannishof, Pfalz</b> Pinot Noir and Dornfelder dry, red berries, cherries	€ 4,90	€ 8,50	€ 29,00
<b>Zweigelt, Kloster Neuburg Österreich</b> dry, soft, round, aroma of chocolate	€ 4,00	€ 7,50	
<b>Primitivo Tenuta Boncore, Apulien</b> dry, pleasantly round, fruity	€ 4,50	€ 7,90	€ 26,50
<b>Rioja Castillo Crianza, Spanien</b> Dry, Vanilla, Cedar, Spicy	€ 4,50	€ 7,90	€ 26,50
<b>Merlot Fantinel DOC, Venetien</b> dry, full-bodied, pleasant	€ 5,50	€ 8,90	€ 31,00

## Rose wine open

	0,1l	0,2l	0,75l
<b>Bardolino Chiaretto Rosato DOC, Gardasee</b> dry, fruity, light	€ 4,00	€ 7,50	€ 24,50

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## Bottled wines white 0,75 l

<b>Dolle Grauburgunder Symbiose, Österreich</b>	€ 45,00
Vanilla, smoke and roasted aromas, new oak barrel, ripe fruit in the nose, complex spice, creamy, rich mouthfeel with a long finish	
<b>Knipser Chardonnay &amp; Weißburgunder, Pfalz</b>	€ 41,00
dry, fine cuvée with the melting of Chardonnay and the spice of Pinot Blanc, very pleasant and easily accessible	
<b>Lageder Südtiroler Chardonnay DOC</b>	€ 38,00
dry, fine fruity, pronounced Chardonnay, straw-yellow colour, a fruity, varietal, fragrant aroma with notes of ripe tropical fruits	
<b>Jermann Chardonnay IGT Grave del Friuli, Veneto</b>	€ 75,00
dry Bright straw yellow with a slight greenish tinge. Fine fruity, typically fragrant bouquet with notes of ripe tropical fruits. Balanced, medium-bodied body. Freshness lively acidity and medium length in the finish	
<b>TERRE DI TUFFI Vino Toscana Bianco I.G.T.</b>	€ 49,00
Intense and persistent fragrance. On the palate pleasant, complex and balanced. The fruit note is harmoniously enhanced by the typical light roasted aromas of the wood. A wine with sparkling acidity and juicy structure	

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## Bottled wines red 0,75 l

- Knipser Blauer Spätburgunder, Pfalz** € 40,00  
dry, bouquet of sour cherries, tangerines, plums on the palate then juicy, soft with a wonderful natural fruit sweetness and acidity, which inspires some cassis and raspberries in the aftermath, the wood is finely integrated.
- Knipser Spätburgunder Kirschgarten GG, Pfalz** € 85,00  
dry, large growth, scent of plum, blackberry, elderberry, currant, delicate violets, nut and caramel, wonderful taste experience in the mouth then cherries, plums, strawberries, great Pinot Noir experience
- Salzl Zweigelt Neusiedlersee** € 35,00  
dry, radiant deep dark ruby red colour, fresh fruity inviting nose  
crunchy cherries, chocolate chips, sour compote, finely spicy after some cinnamon and juniper, hint of sage
- Lageder Südtiroler Merlot DOC Alois** € 42,00  
dry, strong, dark, depth of wooden barrels cherry-red colour, berry, varietal aroma
- Lageder CONUS Lagrein Riserva 'Demeter', Südtirol** € 59,00  
dry, from biodynamic viticulture (Demeter certified) medium-deep cherry red colour with ruby red shimmer, fruity  
(plum, black berries), finely spicy aroma with aromas of liquorice and dark chocolate, but also mineral and floral notes (violets), fine wood tone
- Tedeschi Capitel San Rocco Valpolicella Ripasso, Veneto** € 39,00  
dry, spicy, a speciality, very rich on the grape skins of Amarone (Ripasso)
- Tedeschi Amarone Valpolicella Classico DOC Marne 180, Veneto** € 59,00  
dry, rich, dark, grape varieties: Corvina 30%, Corvinone 30%  
Rondinella 30%, Rossignola, Oseleta, Negrara,  
Dindarella aged in Slavonian oak, a dense fruit bomb
- Tedeschi Amarone della Valpolicella DOCG  
Classico Monte Olmi Riserva, Veneto** € 149,00  
dry, rich, full force, deep dark aroma, cherry and chocolate, from the best locations on Monte Lessini, the crú from the winery
- Torrevento Vigna Pedale Castel del Monte DOC Riserva,  
Apulien** € 39,00  
dry, strong, dense structure, awarded in the Gambero Rosso, 100% Troy
- Brunello di Montalcino Tenuta Friggiali DOC  
Toskana** € 89,00  
dry, powerful, sustainable, finest cherry scent,

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dark notes of chocolate and roasted aromas

**Fontodi Flaccianello delle Pieve 2017 BIOWEIN, Toskana** € 189,00

Azienda Agricola Fontodi, Fam. Manetti

Dark berries, smoke, liquorice, tar and graphite, just some of the many aromas

This opulence continues on the palate with mountains of ripe fruit and dense tannins.

Fantastic, to the point elegance with high maturation potential! 100% Sangiovese

**Antinori Tignanello, Toskana** € 199,00

Top wine from Antinori

dry, powerful, harmonious, integrated tannin,

Barrique ageing

**Tenuta dell' Ornellaia Bolgheri Superiore DOC, Toskana** € 385,00

Tenuta, dell' Ornellaia, Antinori

Cuvée aus Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

trocken, fruchtiges Aroma von Johannis- und Brombeere sowie Vanille.

Der Topwein aus dem Supertuscans Sortiment.

**Palacio Rioja Cosme Palacio Reserva DO, Spanien** € 54,00

dry, powerful, 18 months barrique aging large body, cherry,

Prunes and roasted aromas. 100% Tempranillo

**Niepoort Fabelhaft tinto DOC, Portugal** € 39,00

dry, dark red, soft and warm-hearted, elegantly balanced in acidity

fruity note, simply fabulous



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## Maybe you like something more....

### **Lugana DOC, Bulgarini, Gardasee 1,5 l**

**€ 55,00**

Straw yellow with greenish reflections. Typical and fruity bouquet with a delicate note of peach and apricot.

### **Chiaretto Garda Classico, Bulgarini, Gardasee 1,5 l**

**€ 75,00**

Nose of peach blossoms and rosehip, crunchy sour cherry and white pepper. On the palate it is fresh and captivating with the salty notes typical of the morainic hills of Garda.

### **Ca Dei Frati, Gardasee I Frati Lugana DOC 1,5 l**

**€ 65,00**

### **Ca Dei Frati, Gardasee I Frati Lugana DOC 3 l**

**€ 120,00**

A soft straw yellow with greenish reflections shines in the glass. The fragrance shows a great aroma dance with wonderfully fruity notes of apricots, pears, yellow apples and candied citrus fruits, paired with floral hints of meadow flowers and almond blossoms as well as fine herbal nuances in the background.

### **Chianti Classico DOCG, Castello d'Albola, Toskana, 3 l**

**€ 110,00**

This Chianti Classico is characterized by a ruby red color prone to garnet. The nose opens with a fine and delicate bouquet with floral violet notes. On the palate it is dry and harmonious, with a good structure and velvety substance.

### **Fabelhaft DOC, Niepoort, Portugal 3 l**

**€ 130,00**

The reason for the delicious success of the Fabulous lies in its multi-layered panorama of aromas, which opens up in the glass. There, a scent of blackberry and raspberry emerges from the medium-dark ruby-red body, which mix with balsamic and floral notes.

### **Moët & Chandon Ice Impérial 1,5 l**

**€ 210,00**

Ice Impérial is the first and only champagne created specifically for enjoyment on ice. A new champagne experience that combines joy, freshness and fun while remaining true to the Moët & Chandon style. A style characterized by its radiant fruitiness, its seductive palate note and its elegant ripeness.

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## Spirits

<b>Pear, Fruit, Apricot, Plum, Cherry</b>	2 cl	€ 3,50	<b>Frangelico</b>		
			<b>Hazelnut liqueur</b>	2 cl	€ 3,50
<b>Gentian</b>	2 cl	€ 3,00	<b>Amaretto, Baileys</b>	2 cl	€ 3,00
<b>Raspberry</b>	2 cl	€ 3,50	<b>Ramazotti, Averna,</b>	2 cl	€ 4,00
<b>Arolla pine</b>	2 cl	€ 4,00	<b>Hirschkuss, Jägermeister, Fernet Branca</b>		
<b>Hazelnut</b>	2cl	€ 4,00	<b>Grappa Brente Riserve</b>	2 cl	€ 4,00

## Longdrinks

<b>Rüscherl</b>	€ 5,50
<b>Vodka Lemon</b>	€ 7,50

## Gin Tonic

<b>Bombay Gin</b>	€ 9,50
<b>Ettaler Gin</b>	€ 9,50

## Coffee and tea

Our coffees and teas are from Dallmayr.

<b>Espresso</b>	€ 2,10	<b>Latte Macchiato</b>	€ 3,90
<b>Espresso doppio</b>	€ 3,10	<b>Glass of tea</b>	€ 3,50
<b>Cup of coffee</b>	€ 2,90	<b>with rum</b>	€ 6,50
<b>Big cup of Coffee</b>	€ 3,60	<b>Carajillo</b> (Espresso with shot)	€ 4,50
<b>Cappuccino</b>	€ 3,20	<b>Affogato</b>	
<b>big</b>	€ 3,80	(Espresso with vanilla ice cream)	€ 4,50
<b>White coffee</b>	€ 3,80	<b>Hot chocolate</b>	€ 4,00

All prices are in EURO including the currently valid VAT.

We reserve the right to charge a surcharge for reorders.