



Strandhotel Berg



FOOD



Three things to share in advance
Olives, edamame and obazda

8,90 €

SOUPS & STARTERS

Boiled beef broth with marrow dumplings
Pancake strips and vegetables 8,90 €

Fish soup à la Strandhotel
small 16,90 €
large 22,90 €

Carpaccio of beef fillet 19,90 €
with rocket, grated Grana Padano
and roasted pine nuts

Burrata Caprese 17,90 €
with Cherry tomatoes, basil and balsamic ice cream

Salad beach hotel with avocado 18,90 €
Cashew nuts and fried chicken strips

Caesar salad with Grana Padano 18,90 €
Croutons and fried chicken strips

Alsatian style tarte flambée 15,90 €
with crème fraîche, bacon and onions or vegetarian

VEGETARIAN & VEGAN

Allgäu cheese spaetzle with fried onions
and small salad 17,90 €

Red lentils daal 18,90 €
with small vegetables, ginger and basmati rice

Pasta of the day 17,90 €
(ask our service)

FISH & MEAT

Oven-fresh pork crust 13,90 €
roasted in dark beer sauce 17,90 €
mit Kartoffelknödel und Krautsalat

Wiener Schnitzel from the veal top-side 23,90 €
with lukewarm potato-bacon salad and cranberries 29,90 €

Homemade meat patties 17,90 €
on potato and bacon salad with jus and mustard

Pink fried rump steak (200 grams) 32,90 €
from local beef with veal jus and seasonal
Daily supplement (our service will be happy to advise you)

Sausage plate Strandhotel Berg 22,90 €
with Käsekrainer, potato bratwurst,
Potato cucumber salad and mustard

Baked redfish fillet 22,90 €
on lukewarm potato and cucumber salad and
homemade tartar sauce

Grilled char fillet 25,90 €
with seasonal garden vegetables and parsley potatoes

Starnberg Lake whitefish fillet from the grill 26,90 €
with seasonal garden vegetables and parsley potatoes

Scottish salmon fillet grilled on the skin 26,90 €
with seasonal garden vegetables and parsley potatoes

DESSERT

Oven-warm apple strudel with
vanilla cream ice creams 9,90 €

Three types of sorbet with marinated
garden berries and mint 10,90 €

Portion of cream 1,90 €

Alle Gerichte sind auch zum Mitnehmen erhältlich.



DRINKS

Augustiner-Bräu Wagner KG has existed since 1328 and is the oldest brewery in Munich with 690 years of beer tradition. The recipe for success is actually quite simple: quality as the top priority. Here, everything from the selection of raw materials to malt production and the brewing process has always been carried out without compromise according to the highest standards.



BEER

Augustiner Lager Hell from the barrel 0,5 l	4,60 €
Augustiner Edelstoff 0,5 l	4,80 €
Augustiner Dark 0,5 l	4,80 €
Augustiner Pils 0,33 l	4,80 €
Augustiner wheat beer 0,5 l	4,80 €
König Ludwig wheat beer light 0,5 l	4,80 €
König Ludwig wheat beer non-alcoholic 0,5 l	4,80 €
König Ludwig wheat beer dark 0,5 l	4,80 €

JUICES

Apple spritzer 0,4 l	4,90 €
Blackcurrant spritzer 0,4 l	4,90 €
Elderberry spritzer 0,4 l	4,90 €

NON-ALCOHOLIC DRINKS

Adelholzener Classic 0,75 l	7,20 €
Adelholzener Naturell 0,75 l	7,20 €
Tafelwasser 0,5 l	3,90 €
Coca Cola * *** 0,33 l	4,60 €
Cola-Mix * *** 0,5 l	4,40 €
Fanta * *** 0,33 l	4,60 €
Almdudler * *** 0,5 l	4,60 €

Anything marked with a star (*) contains allergens. You can obtain the allergen overview from our service staff

COFFEE AND TEA SPECIALTIES

Espresso	3,30 €
Double espresso	4,90 €
Coffee crema	4,00 €
Cappuccino	4,90 €
Latte macchiato	5,30 €
Coffee with milk	4,90 €
Cup of tea (various types)	3,90 €

APERITIF

Aperol Spritz * ****	9,60 €
Gin Tonic ****	12,90 €
Negroni *	12,90 €

Once a month from October to May, we offer a balanced **brunch buffet on Sundays** at the Strandhotel Berg for everyone who would like to start their Sunday morning comfortably with a view of Lake Starnberg. Our Sunday brunch takes place from 10 a.m. to 2 p.m. Participation is only possible with reservation. You can make a reservation and receive all further information at info@strandhotel-berg.de.





WINE

WHITE WINE

	0,1 l	0,2 l	0,75 l
Nautilus Sauvignon blanc Marlborough dry	6,90 €	8,90 €	39,90 €
Ottella Lugana Peschiera del Garda dry	6,90 €	8,90 €	39,90 €
Valkenberg Grauburgunder Rheinhessen dry	5,10 €	6,10 €	29,90 €
Rudi Pichler Grüner Veltliner - Federspiel Wachau / Österreich dry	6,90 €	8,90 €	39,90 €
Alain Guenau Sancerre la Guiberte Loire dry	9,90 €	11,90 €	59,90 €

ROSE WINE

By Ott Cuvée Côte de Provence dry	6,90 €	8,90 €	39,90 €
		1,5 l	79,90 €
Fleur de Mer Cuvée Côte de Provence dry	5,10 €	6,10 €	29,90 €

RED WINE

Larinum Primitivo Apulien dry	5,10 €	6,10 €	29,90 €
La Granja Tempranillo Castilla y León dry	6,90 €	8,90 €	36,90 €
Château-de-Pez Cuvée Saint-Estèphe dry	13,90 €	15,90 €	79,90 €
		1,5 l	120,00 €

DIGESTIF

Apricot	4,90 €
Williams pear	4,90 €
Grappa	6,90 €
Ramazotti	4,90 €
Averna	4,90 €

OUR SUPPLIERS

MEAT FROM MAPO

MAPO Fleisch is the proud supplier of the Strandhotel Berg and stands for the highest quality and exquisite taste. The cattle come exclusively from the home region, which not only ensures the quality of the meat, but also promotes 'support for local businesses.

The collaboration with MAPO Fleisch not only ensures a culinary experience of the highest quality, but also a contribution to the local community and sustainable agriculture. Here, 100% quality, 100% taste and 100% regional responsibility come together to create a unique culinary experience.

COFFEE FROM LAVAZZA

LAVAZZA TOP COFFEE ROASTERS IN EUROPE

Lavazza was founded in Turin in 1895 by Luigi Lavazza. Initially, coffee was roasted and sold in a small retail store. His grandson Emilio (1932–2010) expanded the company into one of Italy's largest coffee companies.

Today Lavazza is best known for espresso coffee and exports worldwide. Lavazza S.p.A. is still family-owned in the fourth generation. In recent years, Lavazza has also started opening its own coffee houses, primarily in major Italian cities and at motorway service stations, and is now also occasionally coming to Germany. At the European Coffee Awards at the European Coffee Symposium in Barcelona, Lavazza was named the best European coffee roaster.

BAKED GOODS FROM HÖFLINGER

As the son of a long-established Munich bakery family, Franz Höflinger was born with a passion for bread, pretzels and the finest baked goods. His promise is to the craftsmanship of baking and the Bavarian baking craft.

