



FOOD & DRINKS

OUR SPECIALITIES MADE OUT OF PURE HAYMILK

Haymilk from the Tegernsee region is a delight for your taste bud. Its uniqueness has a great effect on the quality of cheese and yoghurt made from this milk. In order to provide you with the finest haymilk products our farmers have agreed to strict regulations, e.g. they do not feed their cows any genetically modified food. In the summer all cows graze on the green pastures surrounding the lake Tegernsee and during winter they feed on sweet smelling hay and only small amounts of cereals. Following the ideals of this special welfare-oriented breeding of our cows requires a lot of passion. The working hours and costs associated with this kind of dairy farming are high, but, nevertheless, they are worth with it. Just try our tasty haymilk, cheese, yoghurt and last but not least: our delicious homemade cheesecake. You will crave for more.

NOT ONLY BEER BREWING ADHERES TO THE PURITY LAW

We extended the German purity law that was established for the brewing of German beer to also apply to our cheese manufacturing process. Therefore, we only use fresh haymilk produced that very same day as well as marine salt, herbs and spices. We do not use any genetically modified substances at all. This applies not only to the ingredients added to the cheese but also to what our cows eat at the very beginning of the cheese manufacturing cycle.

We offer our products not only in our own shop but also at local markets and in more than 400 handpicked partner shops, hotels, restaurants, and cafés in Bavaria.



BREAKFAST

9 a.m. – 11 a.m.

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ON THE FLY

5,50

Haymilk cheese, homemade jam or honey, haymilkbutter, one fried egg, bread roll whole grain

CHEESE DAIRY BREAKFAST

9,50

Bread, haymilkbutter, jam, assorted cheese, fresh haymilk and plain yoghurt

SWEET BREAKFAST

10,50

Croissant, bread roll, haymilkbutter, jam, curd cheese with honey and walnuts, fresh haymilk

SAVOURY BREAKFAST

12,50

Bread, haymilkbutter, assorted cheese, one fried egg, bacon, orange juice

HEALTHY BREAKFAST

12,50

Bread, haymilkbutter, jam, assorted cheese, fresh haymilk, muesli with plain yoghurt and fresh fruits

FARMER'S BREAKFAST

14,50

Wallberger Natur, cream cheese and Kas-Batzi (Bavarian cream cheese), selection of ham and sausages, one scrambled egg, apple or orange juice, two slices of bread, bread roll whole grain, haymilkbutter and homemade jam



OPTIONAL

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Cream cheese	1,50
Kas-Batzi (Bavarian cream cheese with soft cheese, beer and caraway)	1,50
Muesli with fresh haymilk	3,20
Muesli with homemade plain yoghurt and fresh fruits	4,80
Homemade plain yoghurt	2,10
Homemade fruit yoghurt	2,50
Two fried eggs with bread and haymilk butter	4,50
Two fried eggs with bacon, bread and haymilkbutter	5,50
Soft boiled egg	1,20
Omelette nature of three eggs with bread and haymilkbutter	4,50
Omelette with tomatoes of three eggs with bread and haymilkbutter	4,90
Omelette with mountain cheese of three eggs with bread and haymilkbutter	5,80
Bacon or ham 100 g	4,90
Extra sliced cheese 150 g	4,90
Homemade jam	1,00
Honey	1,00
Haymilkbutter	0,80
Slice farmhouse bread	0,70
Bread roll nature	0,70
Bread roll whole grain	1,00
Bretzel	1,20
Croissant	2,00



CLASSICS

Warm kitchen
11:30 a.m. – 15 p.m.

	€
SMALL SIDE SALAD with haymilk yoghurt herb dressing	4,80
MOUNTAIN CHEESE SALAD with haymilk yoghurt dressing and pine nuts	9,80
TEGERNSEER MOUNTAIN CHEESE SOUP with farmer bread and cream topping and chives	5,50
SPAETZLE - TRADITIONAL GERMAN EGG-BASED PASTA with fried onions and grated cheese	8,90
SPAETZLE - TRADITIONAL GERMAN EGG-BASED PASTA with fried onions, grated, melted cheese and a side salad	10,90
MOUNTAIN CHEESE DUMPLINGS with brown butter, grated cheese and a side salad	10,50
GRATINATED SOFT CHEESE BREAD with cranberries and spring onions Make your choice: Camembert, Riedersteiner or Pfefferschütz	6,90
CHEESE BACON PATTY with side salad and cranberries	10,20


We are happy to serve smaller portions upon request:
Discount € 2,00 per dish

SPECIALITIES FOR 2 PERSONS

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BAKED CAMEMBERT IN THE PAN with side salad, cranberries and fresh farmer bread	17,50
TEGERNSEER CHEESE FONDUE with side salad, cranberries and fresh farmer bread Make your choice: Camembert, Riedersteiner or Pfefferschütz	28,00



BREAD VARIATIONS

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BREAD WITH SLICES CHEESE	4,80
with Wallberger Natur und haymilkbutter	
with mountain cheese and haymilkbutter	5,40
CREAM CHEESE BREAD	4,60
with chives and radish	
CHEESE PLATTER	
with Tegernseer assorted cheese, farmer bread and haymilkbutter	
for 1 person	8,20
for 2 persons	15,80
MOUNTAIN CHEESE PLATTER	9,50
with farmer bread and haymilkbutter	
TEGERNSEER MOUNTAIN CHEESE (CA. 175 G)	8,90
with farmer bread and haymilkbutter	
	
MOUNTAINCLIMBER SNACK	11,50
with south Tyrolean bacon, Tegernseer assorted cheese, Kas-Batzi (Bavarian cream cheese), pickles, farmer bread and haymilkbutter	
BACONBREAD AND CHEESE	5,90
BACON PLATTER	9,90
with farmer bread and haymilkbutter	
WALLBERGER WURSTSALAT	7,90
with Wallberger Natur, red onions and farmer bread	
KAS-BATZI (Bavarian cream cheese with soft cheese, beer and caraway)	6,90
with farmer bread and red onions	



DESSERTS

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SWEET YEAST DUMPLING with homemade vanilla sauce	5,40
TEGERNSEER APPLESTRUDEL	4,10
TEGERNSEER APPLESTRUDEL with homemade vanilla sauce	5,60
COTTAGE CHEESE BLUEBERRY STRUDEL	4,80
PORTION OF HOMEMADE VANILLA SAUCE	1,50

CAKES

Our cakes are made with homemade haymilk cottage.

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CHEESECAKE natur	3,20
CHEESECAKE with apricot	3,40
CHEESECAKE with fruit according to season	3,40
HAYMILK CURD CHEESE BLUEBERRY CAKE	3,60
PORTION OF BIO WHIPPED CREAM	0,80



SOFT DRINKS AND WATER

		€
ADELHOLZNER STILL	0,2l	2,60
ADELHOLZNER SPARKLING OR STILL	0,7l	5,90
SPARKLING WATER	0,3l	2,40
	0,5l	3,10
APPLE JUICE UNFILTERED / ORANGE JUICE	0,3l	3,10
MIXED JUICE WITH WATER (apple, orange, elderflower, currant, rhubarb)	0,3l	2,90
	0,5l	4,00
COCA COLA 1/2/6 / COCA COLA LIGHT 1/2/6/8/9	0,33l	3,30
COLA MIXED WITH ORANGE LEMONADE	0,3l	2,90
	0,5l	4,00
LEMONADE	0,3l	2,90
	0,5l	4,00

BEER ON DRAUGHT

		€
TEGERNSEER HELL LAGER	0,3l	2,60
Herzogliches Brauhaus	0,5l	3,40
RADLER-BEER MIXED WITH LEMONADE	0,5l	3,40
HOPF WHEAT BEER	0,3l	2,60
Klosterbrauerei Reutberg	0,5l	3,40
RUSSEN-WHEAT BEER MIXED WITH LEMONADE	0,5l	3,40

BOTTLED BEER

		€
HOPF WHEAT BEER	0,5l	3,40
dark / light / non-alcoholic		
TEGERNSEER DARK BEER	0,5l	3,40
SPATEN LAGER	0,5l	3,40
non-alcoholic		



MILK

FRESH HAYMILK

Naturkäserei TegernseerLand



0,3l

2,60

BIO-BUTTERMILK

Berchtesgadener Land

0,3l

2,90

COFFEE with Tegernseer haymilk

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COFFEE SERVED IN A MUG

3,10

COFFEE HAG (decaf)

3,10

MILK COFFEE AND HOT MILK

3,50

ESPRESSO

2,30

DOUBLE SHOT ESPRESSO

3,40

ESPRESSO MACCHIATO

2,50

AFFOGATO AL CAFFÈ

Espresso with vanilla ice cream

3,80

CAPPUCCINO

3,50

LATTE MACCHIATO

3,90

CUP OF TEA

Black / Green / Peppermint / Fruit / Chamomile / Rooibos

3,10

HOT CHOCOLATE with Tegernseer haymilk

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HOT CHOCOLATE

3,50

HOT CHOCOLATE

with 2 cl shot of rum / orange liqueur / whisky

5,50

CHOCOCCINO

Hot Chocolate with a shot of Espresso

5,20



WHITE WINE

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PINOT GRIS DRY	0,2l	5,50
Vineyard Manz, Germany	0,5l	9,70
GREEN VELTLINER GÖTTWEILER BERG	0,2l	4,90
Vineyard Müller, Lower Austria	0,5l	9,20

RED WINE

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ZWEIGELT	0,2l	4,60
Vineyard Norbert Bauer, Lower Austria	0,5l	9,20
EDELVERNATSCH	0,2l	5,50
Vineyard St. Pauls, South Tyrol	0,5l	9,70
WINE MIXED WITH WATER	0,5l	6,90
white or red	0,2l	3,90

SPARKLING WINE

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PROSECCO FRIZZANTE	0,1l	3,90
Casa Gheller, Crocetta del Montello, Italy	0,75l	24,50
HUGO		5,50
Sparkling wine mixed with elderflower juice, mint and soda		
APEROL SPRITZ		5,50
Aperol mixed with sparkling wine and soda		

SPIRITS

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TEGERNSEER HAYMILK LIQUEUR	2 cl	3,10
Edelbrand Destillerie Liedschreiber		
FRUIT SCHNAPPS	2 cl	2,80
LANTENHAMMER SCHNAPPS		
Raspberry schnapps	2 cl	4,20
Williams schnapps	2 cl	4,20
Herb schnapps	2 cl	3,10
Herb schnapps	4 cl	5,50



CELEBRATE WITH US!

In our restaurant on the 1st floor, and/or on our sun terrace with a direct view to mount Hirschberg. The Naturkäserei is an exceptional setting for your family, club or company party.

You can celebrate every event up to 120 persons!

OUR FACTORY TOURS

We would like to share our passion for making high quality cheese with you and we would like to invite you to join us on one of our guided factory tours.

You will be shown the whole factory while your guide explains the cheese production process and how to make cheese from pure haymilk.

Our tours can be booked by individuals, private groups or i. e. school kids – each tour offers unique information and amazing facts – we are pleased to welcome you.

Dates of public tours you can find on www.naturkaeserei.de.

HAYMILK DELICACIES AS A PRESENT?

We will gladly provide you with our specialities and other products from our store.

Individual gift baskets – according to your wishes and price range.

OUR TEAM SAYS THANK YOU FOR YOUR VISIT!



OPENING HOURS
SHOP AND RESTAURANT

Summer

1st April until 31th October
Daily open from 9 am to 6 pm.

Winter

2nd November until 31st March
Daily from 9 am to 5 pm.

We are closed

New Year (1.1.), Twelfth Day (6.1.), Good Friday, All Saints' Day (1.11.)
and Christmas Day (25.12.).



Naturkäserei TegernseerLand eG

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