

# FARMHOUSE

From the bed to the kitchen and onto the table within just a few meters - that is "farm to table" in its purest form. Vegetables, herbs and lettuce come, wherever possible, from our own roof garden. Organic farming is not a specialty for us, but a prerequisite.

Welcome to the Mural Farmhouse!

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<b>BUBBLE</b>	0,1lt	1,5lt	0,75lt
Bubbles of the day	13		
Cidre Rue de 4 Maison Kalder, Normandie	7		45
2021 Champagne Semblables Boréal Clandestin, Côte de Bar	23		180
<b>WHITE</b>			
2021 Riesling Reiterpfad Gabriel Scheuermann, Palatinate– Germany	15		90
2022 Müller-Thurgau MT Andi Weigand, Franconia - Germany	9		50
2017 Weissburgunder Sulz Tement, southern Styria - Austria	11		70
2021 Launegild Chardonnay De Fermo, Abruzzo - Italy	13		80
2021 Pinot Noir Petershöle – Blanc de Noir Seckinger, Palatinate – Germany	8		45
<b>RED</b>			
2019 Marsannay Les Grasses Têtes Domaine Bruno Clair, Burgundy - France	22		135
2020 Claude Nicolas Camarans, Sud-Quest - France	14	175	
N.V. Abend Edition 2 Cabernet Franc Meinklang, Burgenland – Austria	13		80
2015 Fuori Serie MMXV Vernatsch Pranzegg, south Tyrol – Italy	14	170	
<b>SWEET</b>			
2017 BA. T Beerenauslese	8	50	

# MENU

## UP FRONT

Julius Brantner sourdough bread "Bio Brothandwerk 25" & homemade butter	7
With Farmhouse "Brotzeit" and pickled vegetables	19

## STARTERS

Munich Burrata with tomatoes and herbs from the rooftop	19
Pickled pike perch from Lake Schliersee with jalapenos and lettuce	21
Farmhouse-Salad "Garden Love" with herb dressing	15
+ chanterelles	21
+ fried chicken	23

## MAIN

Filet of trout from Lake "Schliersee" with zucchini and chard	31
Lamb from "Gutshof Polting" with beans and braised tomato	39
Gnocchi with herbs, mountain cheese and chanterelles	26

## DESSERT

Panna cotta from yogurt with berries and oat	13
Nut tart with yellow plums and thyme ice cream	12