

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 visit to our inn with rustic, Bavarian hospitality, where you can feel completely at home.

Your hosts
Philipp Hadler & Baris Akbas
with team

Gasthaus zur Schranne

Aperitif and Champagne

Aperol Spritz, Limoncello Spritz or Hugo 0,25 l	€ 7,90
Aperol Spritz 0,5 l	€ 14,00
Glass of sparkling wine 0,1 l	€ 4,50
Sparkling wine 0,75 l	€ 25,00
Schloss Vaux Grand Rose Brut 0,75 l	€ 29,00
Chandon Garden Spritz 0,1 l	€ 7,90
Chandon Garden Spritz 0,75 l	€ 45,00
Moët & Chandon Impérial Brut 0,75 l	€ 79,00
Moët & Chandon Ice Impérial 0,75 l	€ 110,00
Moët & Chandon Ice Impérial 1,5 l	€ 190,00
Dom Perignon Vintage 2013	€ 340,00
Dom Perignon Rose Vintage 2009	€ 490,00

Guest Wi-Fi



WLAN-Name:
Zur Schranne

Passwort:
AufGehts!



Gasthaus zur Schranne

Digestif

Our fine brandies from the traditional house „Fassbind“: Apricot, pear, apple and raspberry	2 cl	€ 6,90
Homemade Limoncello	2 cl	€ 3,00
Grappa Mille e una Notte von Donnafugata	2 cl	€ 5,00
„Slyrs“ Bavarian Single Malt Whisky	4 cl	€ 8,50

<ul style="list-style-type: none">• Pear• Fruit• Apricot• Plum• Cherry• Gentian• Waldler Raspberry• Stone pine• Hazelnut	<ul style="list-style-type: none">• Frangelico Hazelnut liqueur• Amaretto• Baileys• Ramazotti• Averna• Hirschkuss• Jägermeister• Fernet Branca	2 cl	€ 4,00
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Longdrinks

Rüscherl	€ 5,50	Vodka Lemon	€ 7,50
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Gin Tonic

Bombay Gin	€ 9,50	Ettaler Gin	€ 9,50
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Gasthaus zur Schranne

Specialities on pre-order

Would you like to treat yourself to something special?

We are happy to serve you the following specialties on pre-order:

Chateaubriand from Bavarian beef

with various side dishes and sauce of your choice

for 2 persons € 89,00

for 3 persons € 115,00

Whole salmon trout from the Gerbl fish farm

cooked in a salt crust, side dishes and sauces of your choice

for 2 persons € 85,00

for 3 persons € 110,00

Pork knuckle

with two kinds of dumplings, sauerkraut and Augustiner beer sauce

€ 19,50

Pink roasted lamb crown

with rosemary potatoes, ratatouille, bacon beans,

Rosemary sauce and hollandaise sauce

for 2 people € 89,00

Good food takes time.

Therefore, please inform us at least **24 hours in advance** about your pre-order.

Any questions? Feel free to contact us!

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Soups and appetizers

Festive soup strong beef broth with three kinds of garnish Cheese dumplings, pancake strips and semolina dumplings	€ 8,90
Cheese dumpling in a strong beef broth with fresh herbs	€ 8,90
Original Hungarian goulash soup with farmer's bread	€ 8,90
Carpaccio of Allgäu beef stuffed with herbs and marinated olive oil, seasonal garnish, Parmesan slicer and baguette	€ 14,90
Obazda Bavarian cheese speciality, mildly ripe Camembert, heartily seasoned, served with red onions and farmer's bread	€ 12,50

Our fresh salads

Large mixed salad of the season with various leaf and raw vegetable salads, fresh from the market, roasted pumpkin seeds, croutons of mountain farmer's bread and baguette	€ 13,50
optionally:	
baked goat cheese (breaded)	€ 18,90
strips of fried chicken	€ 18,90
sirloin strips from Bavarian beef	€ 18,90
Related: Cranberries Portion à	€ 2,00
Small mixed side salad with our house dressing	€ 6,50
Portion of bavarian coleslaw with bacon and caraway	€ 4,90
Portion of potato-cucumber salad	€ 4,90

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Typically Bavarian

Bavarian roast pork in beer sauce with potato dumplings	€ 15,50
optionally: Bavarian coleslaw with bacon, sauerkraut or red cabbage portion à	€ 4,90
Grilled Bavarian farmer's duck with potato dumplings and homemade red cabbage	
½ Duck	€ 28,90
¼ Duck	€ 21,90
Wiener Schnitzel with parsley potatoes, bacon fried potatoes or French fries	
from pork	€ 18,90
from veal	€ 28,50
XL portion with 3 pieces of schnitzel each	
from pork	€ 25,00
from veal	€ 35,00
optionally: Cranberries portion à	€ 2,00
Jägersauce Portion à	€ 4,50
Steak „Schrannen style“ with Gravy, bacon fried potatoes and homemade fried onions	€ 26,90
optionally with cheese spaetzle as a side dish	€ 29,90
Medallions of pork tenderloin, medium on mushroom cream sauce with butter spaetzle	€ 21,90

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Schrannen Classics

Goulash from Bavarian ox with pasta and fried mushrooms	€ 24,50
Breaded chicken drumsticks with lukewarm potato and cucumber salad	€ 18,90
optionally: homemade sauce tartar portion à	€ 2,00
Schrannen Burger from the Bavarian ox, medium in pretzel brioche from the Eichhorn bakery, with sweet potato fries and Dijon mustard mayonnaise	€ 19,90
XL-Burger with a second burger pattie	€ 27,00
Farmers Rösti with mountain cheese, crispy bacon and fried egg	€ 18,90
Garmischer Farmers-treat with belly of pork, gammon steak, sausage and roast pork, with potato dumpling, pretzel dumpling and sauerkraut	€ 19,50

From head to toe

Sliced beef liver from Bavarian ox with braised apple and onion, served with potato and celery puree	€ 18,90
Beef beuscherl from Bavarian ox with fried mushrooms and pretzel dumplings	€ 14,90

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Fish and Vegetarian

Fried pike-perch fillet € 27,00
on mountain herb risotto with confit tomatoes

Salmon trout fillet € 27,00
from the Gerbl fish farm, from their own pond
poached in olive oil, with creamed spinach and buttered potatoes

Homemade spinach dumplings € 18,50
with melted Parmesan and brown butter, served with a small side salad

Tyrolean Schltzkrapfen (Ravioli) € 18,50
filled with cream cheese and spinach, on spring onions and cherry tomatoes,
brown butter and parmesan slicer

Homemade cheese spaetzle € 18,50
with Allgäu mountain cheese, fried onions and small side salad

Vegan

Homemade chickpea burger € 18,90
crispy baked, with fresh arugula and homemade Tomato and onion relish,
served with sweet potato fries

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Traditional snacks - daily until 4 p.m.

Homemade veal patties € 14,50
with lukewarm potato-cucumber salad and gravy

Homemade Roast in Aspic € 13,90
with fresh horseradish, red onions and bacon fried potatoes

optionally:
homemade sauce tartar portion à € 2,00

Bavarian Wurstsalat € 10,50
from the Regensburger, with red onions and homemade bread

Swiss Wurstsalat € 11,50
from the Regensburger, with cheese strips, red onions and homemade bread

Wirtshaus Sandwich
Farmer's bread toasted, with bacon, lettuce, tomato and burger sauce, served with fries

with Wiener Schnitzel of pork € 15,00

with Wiener Schnitzel of veal € 18,50

Fried Leberkäse from the butcher Fink € 13,90
with fried egg and lukewarm potato-cucumber salad

1 Pair Weißwürste from the butcher Fink € 10,50
with pretzel and mustard

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Dessert

Homemade apple strudel

with vanilla ice cream or vanilla sauce
with vanilla ice cream and vanilla sauce

€ 9,50
€ 11,50

Caramelized Kaiserschmarr'n with apple sauce

large portion
small portion

€ 16,50
€ 10,50
€ 2,00

optional: with a scoop of vanilla ice cream or vanilla sauce

Bavarian Cream with seasonal fruits

€ 8,90

Lukewarm chocolate cake

with vanilla ice cream and hot berries

€ 8,90

Ice Cream Menu

Coupe Dänemark

Vanilla ice cream with chocolate sauce and cream

€ 6,90

Iced Chocolate

with vanilla ice cream and cream

€ 6,90

Family sundae

5 scoops of ice cream of your choice (vanilla, strawberry, chocolate, lemon sorbet) with cream, fruit and Smarties

€ 8,90

Children's sundae

Vanille, Erdbeere, Schokolade, Sahne und Smarties

€ 4,90

1 scoop of ice cream

Vanilla, strawberry, chocolate or lemon sorbet

€ 2,00

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Children's menu

Schnitzel with fries	€ 9,50
1 pair of wieners with fries	€ 7,50
Roast pork with potato dumplings	€ 8,90
Fish fingers with potato and celery puree	€ 8,90
Pasta with tomato sauce	€ 6,50
Homemade spaetzle with sauce	
normal portion	€ 5,50
large portion	€ 8,90
2 potato dumplings with sauce	€ 5,50
Children´s cappuccino	€ 2,50
Children´s sundae	€ 4,90
Vanilla, strawberry, chocolate, cream and Smarties	

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Drinks

Augustiner beer specialties fresh from the barrel:

Edelstoff (5,6 % vol.),	0,25 l	€ 3,40
Helles (5,2 % vol.),	0,5 l	€ 4,70
Dunkel (5,6 % vol.) or Radler	Maß	€ 9,40

From the bottle:

Augustiner Weißbier (5,4% vol.) Ruß	0,5 l	€ 4,70
Augustiner Pils (5,6% vol.)	0,33 l	€ 4,20
Augustiner Helles nonalcoholic	0,5 l	€ 4,70
Erdinger Weißbier nonalcoholic, light or dark	0,5 l	€ 4,70

Specialties:

Laternenmaß (white wine mixed with lemon limo and a shot cherry liqueur)	Maß	€ 12,00
Goaßmaß (dark beer mixed with coca cola and cherry liqueur)	Maß	€ 12,00
Half Goaß	0,5 l	€ 6,00
Half Aperol Spritz	0,5 l	€ 14,00

Augustiner Hell from the wooden barrel:

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

For celebrations also on reservation. Feel free to contact us!

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Non-alcoholic drinks

„Almdudler“
(Alpine herbs Lemonade) 0,35 l € 4,00

Apple spritzer
Currant spritzer
Orange spritzer 0,25 l € 2,80
Maracuja spritzer 0,4 l € 4,00
Rhubarb spritzer
Elder spritzer

Orange soda 0,25 l € 2,80
Lemon soda 0,4 l € 4,20
Spezi

Coca Cola 0,33 l € 4,20
Coca Cola zero

Adelholzener Mineral water 0,25 l € 2,90
classic oder still 0,75 l € 5,50

Table water 0,25 l € 2,80
0,4 l € 3,50

House wine 0,2 l € 7,50
Red or white wine

Wine spritzer 0,25 l € 4,50
0,5 l € 7,90
Red, white or rosé wine

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White wines open

0,1 l	0,2 l	0,75 l
€ 4,90	€ 8,90	€ 27,50

Grauburgunder, Klaus Meyer, Pfalz

off-dry, harmonious balance between fruit and acidity, fine residual sweetness

Sauvignon Blanc, Gröhl, Rheinhessen

dry, fruity, juicy and fresh with a clear minerality

Weißer Burgunder, Gröhl, Rheinhessen

dry, juicy yellow fruit aromas, expressiveness and complexity

Riesling, Thörle, Rheinhessen

dry, organic, perfect balance of ripe fruit and acidity, classic "Rhine Riesling"

Grüner Veltliner, Salzl, Burgenland

dry, finely spicy white wine classic from Neusiedlersee, fruity and creamy with mineral hints

Lugana Sirmione D.O.C., Avanzi, Gardasee

dry, fresh, almond aromas in the finish

Rosé wines open

0,1 l	0,2 l	0,75 l
€ 4,90	€ 8,50	€ 26,50

Sinnes Rausch, Gröhl, Rheinhessen

dry, fresh and fruity aromas of raspberry and sour cherry

Rosavero Chiaretto Valtènesi del Garda D.O.C., Avanzi, Gardasee

dry, delicate and at the same time full-bodied, slightly bitter finish reminiscent of almonds

Award: 3 glasses at Gambero Rosso

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Red wines open

0,1 l	0,2 l	0,75 l
€ 5,50	€ 8,90	€ 30,00

Ursprung, Markus Schneider, Pfalz

Cuvée of Merlot, Cabernet Sauvignon and Portugieser - dry, full fruity bouquet, elegant and delicately spicy

Spätburgunder, Thörle, Rheinhessen

dry, fruity, fine acidity with powerful minerality

Zweigelt, Scheiblhofer, Burgenland

dry, fruity, long-lasting and powerful on the palate and in the finish

Superiore Garda Classico, Avanzi, Gardasee

dry, intense with characteristic notes of ageing in oak barrels, notes of vanilla and biscuit

Infinitum Primitivo, Torrevento, Apulien

dry, slim and light, deep and colour-intensive

Bottled wine rosé 0,75 l

Rosé Cuvée, Salzl, Burgenland

€ 35,00

Cuvée of Zweigelt, Merlot, Blaufränkisch. Fruit-intensive nose, finely spicy of tea leaves and steppe herbs. Wonderfully fresh and harmonious on the palate with lots of ripe fruit, inviting acidity and a creamy melt.

Rosa Dolce&Gabbana, Donnafugata, Sizilien

€ 49,00

Cuvée of Nerello Mascalese and Nocera. Bright soft pink colour, a wide floral bouquet with notes of wisteria and fine fruity nuances of currants and pomegranate; citrusy finish. Fragrant and spicy, with good persistence.

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Bottled wines white 0,75 l

Réserve Chardonnay, Thörle, Rheinhessen

€ 45,00

BIO - The fruit notes combine in taste with vanilla accents and charming oak aromas. Its racy fruit acidity finally carries into a long, fruity finale.

Sauvignon Blanc Kaitui, Markus Schneider, Pfalz

€ 35,00

Expressive aroma of cassis and gooseberries, kiwi, passion fruit, grass, elderberry and lemon. On the palate it is very fresh, aromatic, punchy and mineral with an excellent length.

Hullabaloo, Markus Schneider, Pfalz

€ 35,00

Cuvée of Sauvignon Blanc and Viognier - Ripe yellow fruit on the nose, dry on the palate but juicy, fruity and full-bodied. An elegant wine with a noteworthy finish.

Flora Sauvignon, Girlan, Südtirol

€ 39,00

The intense scent of citrus fruits and elderflower, as well as the delicate smokiness and minerality on the palate are typical of this wine.

Flora Chardonnay, Girlan, Südtirol

€ 39,00

Unique wine full of elegance and excitement. Excellent acid structure, spicy and mineral with a long finish on the palate.

Passiperduti, Donnafugata, Sizilien

€ 39,00

Bright straw yellow with delicate greenish reflections. On the nose, fresh citrus notes of grapefruit unfold, accompanied by hints of tropical fruits, aromatic herbs and floral nuances of broom flowers.

On the palate it presents itself salty-mineral, with beautiful freshness and a persistent, persistent finish.

Our recommendation:

€ 89,00

Löwengang Chardonnay 2020, Lageder, Südtirol

Pronounced bouquet, fruity (pear, apricot, peach), fresh butter, floral, roasted aromas.

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Riesling 0,75 l

Oppenheimer Sackträger "Alte Reben" Riesling 2013, Gröhl, Rheinhessen € 45,00

Discover exciting flint notes paired with yellow fruit aromas of apple and pear with notes of pepper and sesame. On the palate, its taut minerality and a present lime spiciness inspire. A thoroughly terroir wine, compact, demanding and with a long finish.

Hölle Riesling 2018, Thörle, Rheinhessen € 59,00

BIO - Ripe vineyard peach and citrus on the nose, underpinned by wild aromas of spontaneous fermentation and fine yeast spice. On the palate, perfect balance of ripe fruit and acidity. Purist style. A classic "Rhine Riesling" that carries the lightness, elegance and minerality of the limestone soils.

Riesling Saulheim Kalkstein 2017, Thörle, Rheinhessen € 45,00

BIO - Compact and spicy nose, closely interwoven with peach, mango and apricot. The agile acid arc and the slightly reductive tone contrast the full extract on the palate, flush, expressive and at the same time slender in texture, with great aging potential.

Riesling Saulheim Kalkstein 2021, Thörle, Rheinhessen € 39,00

Riesling Saulheim Kalkstein 2022, Thörle, Rheinhessen

BIO - On the nose, aromas of ripe apricots and yellow peaches. On the palate, a hint of herbaceousness and creamy spice, underpinned by many salty-mineral components from the limestone soil.

Dirmstein Mandelpfad Riesling 2023, Knipser, Pfalz € 69,00

This Riesling convinces with notes of herbal spice, tangerine zest, yellow stone fruit and tropical fruits. On the palate, extract sweetness, fine citrus fruit and a salty minerality appear in the finish. Awarded several times by renowned wine guides.

Riesling Federspiel 2022, Pax, Wachau € 49,00

On the nose, the typical scent of ripe apricots with citrus hints, plus chalky notes. On the palate straightforward, taut, with a salty finish.

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Bottled wines red 0,75 l

TOHUWABOHU, Markus Schneider, Pfalz € 49,00

Cuvée of Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot
Intense and promising with hints of plum, blackberry, cassis and black olive.

Zweigelt, Salzl, Burgenland € 45,00

Juicy, elegant and wonderfully balanced on the palate, cherry roasted, plums, pleasant sweetness in the finish, fine bitter chocolate touch in the finish, subtly salty minerality underpinned with fresh herbal spice.

The Great Bustard, Scheiblhofer, Burgenland € 60,00

Cuvée of Merlot, Cabernet Sauvignon, Zweigelt - aged for 12 months in new American barriques. Intense black cherry tones with a hint of cassis, subtle smoky noble wood notes.

Praittenbrunn 2015, Scheiblhofer, Burgenland € 79,00

Cuvée of Cabernet Sauvignon and Merlot
Deep dark, opaque ruby garnet, intense cassis note, fine nougat, powerful finish with striking tannins and fine acid structure. **Falstaff 95 points**

Batonnage 2015, Scheiblhofer, Burgenland € 290,00

Cuvée of Cabernet Sauvignon, Merlot and Blaufränkisch
Fine floral nuances and juicy dark berry fruit, some stewed plums, chocolate, tangerine zest, multi-layered and attractive. **Falstaff 100 points**

Merlot, Alois Lageder, Südtirol € 45,00

Strong, dark, wooden barrel ageing, medium-deep cherry red colour, berry, varietal aroma.

CONUS Lagrein 'Demeter', Alois Lageder, Südtirol € 59,00

From biodynamic viticulture (Demeter-certified). Intense bouquet, fruity (plum), notes of liquorice and cocoa, spicy, floral.

Brunello di Montalcino 2019, Il Poggione, Toskana € 79,00

Aromas of blackberry, sour cherry and vanilla accompanied by a mineral freshness.
On the palate it shows a dense, silky structure with animating spice and balanced acidity.

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**Amarone della Valpolicella DOCG Classico Monte Olmi Riserva, € 149,00
Tedeschi, Venetien**

Bouquet of ripe cherries, cloves and white pepper. On the palate it shows great fruit, it is full of character, dense, racy, with harmoniously integrated silky tannins.

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

ORGANIC, powerful, great in fragrance and body. Aromas of red pepper and chocolate. Fantastic, to-the-point elegance with high ageing potential!
100% Sangiovese

Tignanello 2019, Antinori, Toskana € 199,00

Cuvée of Sangiovese, Cabernet Sauvignon and Cabernet Franc.
Harmonious harmony with notes of well-ripe red fruit, blackcurrant, blackberry, raspberry and plum as well as spicy aromas of cloves and chocolate. Rich on the palate, with silky lively tannins that give the wine a lot of complexity and length in the finish.

Ornellaia Bolgheri Superiore DOC 2011 € 415,00

Ornellaia Bolgheri Superiore DOC 2014 € 385,00

Tenuta dell' Ornellaia, Toskana

Cuvée of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
Aromas of pickled sour cherry, complemented by notes of oak, olive and tar. Powerful on the palate, silky texture and pithy tannins. **Fallstaff 97 points**

Sassicaia Bolgheri DOC 2017, Tenuta San Guido, Toskana € 499,00

Cuvée of Cabernet Sauvignon and Cabernet Franc. Fruity aromas of cassis and red berries. Cherry, herbs and vanilla with a hint of dark chocolate, on the palate. Very powerful and elegant, perfectly integrated tannins, with a long-lasting finish.

Argentiera Bolgheri Superiore DOC 2017, Toskana € 99,00

The carefully selected grapes of the classic Bordeaux grape varieties come from the estate's best vineyards – right next to Ornellaia. The Cabernet Sauvignon is combined with Merlot, which gives the wine a special velvetiness. The Argentiera matures for 14 months in French barriques and 12 months in the bottle to its enormous size. In the finish, it proves to be mineral with excellently integrated tannins and remarkable length.

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

Powerful, 18 months barrique ageing large body, cherry, Plums and roasted aromas. 100% Tempranillo

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Coffee and Tea

Our coffee is made with Caffè INO. Our teas are from Dallmayr.

Espresso	€ 2,60
Espresso doppio	€ 3,60
cup of coffee	€ 3,30
mug of coffee	€ 4,00
Cappuccino	€ 3,60
Cappuccino big	€ 4,20
White coffee	€ 4,20
Latte Macchiato	€ 4,30
Glass of tea – Green, peppermint, rooibos, fruits or black tea	€ 4,00
Glass of tea with rum	€ 6,80
Carajillo (Espresso whit a shot)	€ 4,70
Affogato (Espresso with vanilla ice)	€ 4,70
Hot chocolate	€ 4,20

Notes for our guests:

We reserve the right to charge an additional fee for order changes.

For an extra place setting we charge 2.50 €.

Our prices do not include tips.