

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 and Champagner

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

Moët & Chandon Ice Impérial 1,5 l

€ 210,00

Digestif

„Slyrs“

Bavarian Single Malt Whisky

4 cl € 8,50

Our brandies from "Lantenhammer":

Mirabelle

Williams filtered

Schlehe

Sour cherry

2 cl € 6,50

Gasthaus zur Schranne

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 € 89,00

for 3 persons € 115,00

Whole salmon trout from our own pond

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

€ 85,00

Pork knuckle

with potato dumpling, pretzel dumpling, Sauerkraut and Augustiner beer gravy

€ 17,90

Whole roasted goose

(4 Portion)

with potato dumpling, red cabbage, chestnut and gravy

€ 120,00

Any questions? Feel free to contact us!

Gasthaus zur Schranne

Soups and Appetizers

Pumpkin soup

with Styrian seed oil and roasted pumpkin seeds
€ 8,90

Beef - broth

with pancake strips and small dumplings
€ 8,90

Beef – broth

with cheese dumpling or liver dumpling
€ 8,90

Original hungarian goulash soup

with house bread
€ 8,90

Carpaccio

marinated with herbs, parmesan, rucola
and seasonal garnish
€ 14,90

Obazda (Creamy cheese with Brie)

with red onions and house bread
€ 12,50

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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

€ 13,50

optionally with

baked goat cheese (breaded)

€ 18,90

breaded chicken

€ 18,90

sirloin strips

€ 18,90

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.

Gasthaus zur Schranne

Typical Bavarian

Bavarian roast pork

with beer sauce and potato dumplings

€ 14,50

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 € 28,90 ¼ duck € 21,90

Wiener Schnitzel

with fried potatoes and bacon *or* french fries

Pork € 16,90

Saddle of Veal € 27,50

XL-Portion with 3 pcs. schnitzel

Pork € 24,00

Saddle of Veal € 34,00

optionally:

Cranberries portion à € 2,00

Jägersauce portion à € 4,50

Steak

„Schrannen style“

fried potatoes with bacon and baked onion rings

€ 26,90

optional with spätzle with cheese

€ 29,90

Gasthaus zur Schranne

Schranne Classics

Goulash

with meat from Riegseer-Ox
with penne and fried mushrooms

€ 23,50

Breaded chicken drumsticks

served with potato – cucumber salad

€ 18,90

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

€ 19,90

XL-Burger

with a second burger patty

€ 27,00

Farmers Rösti

with swiss 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

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Fish and Vegetarian

Fried pike-perch fillet

on mountain herb risotto with confectioned tomatoes
€ 27,00

Salmon trout fillet

from the own pond
poached in olive oil,
with creamed spinach and buttered potatoes
€ 27,00

Spinach-dumplings

Gratinated with parmesan, butter and
a small side salad
€ 18,50

Tiroler Schlutzkrapfen (Ravioli)

stuffed with creamy cheese and spinach,
with spring onions, cherry tomatoes and parmesan
€ 18,50

Homemade Spaetzle with cheese

with fried onions and small mixed salad
€ 18,50

Vegan

Homemade pumpkin bags

filled with leaf spinach,
on a spicy pumpkin – potato ragout,
roasted pumpkin seeds and pumpkin seed oil
€ 18,90

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From nose to tail

Sliced beef liver

with meat from Riegseer-Ox (Bio)
with apple, onion and mashed potatoes with celery
€ 18,90

Beef beuscherl

with meat from Riegseer-Ox (Bio)
with fried mushrooms and Brezendumplings
€ 14,90

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
€ 12,90

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
€ 9,50

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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



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

€ 9,50

Caramelised Kaiserschmarr'n

with applesauce

big: € 16,50

small: € 10,50

Bavarian Cream

with seasonal fruits

€ 8,90

Lukewarm chocolate cake

with vanilla ice cream and hot berries

€ 8,90

Gasthaus zur Schranne

Drinks

Augustiner specialities of beer fresh from the barrel:

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

0,5 l € 4,50

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

0,5 l € 4,40

0,25 l € 3,20

Maß € 8,80

From the Bottle:

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

0,5 l € 4,70

Augustiner Pils (5,6% vol.)

0,33 l € 4,20

Clausthaler nonalcoholic lager

0,5 l € 4,70

Erdinger Weißbier nonalcoholic wheat beer

König-Ludwig-Weißbier light wheat beer

König-Ludwig-Weißbier dark wheat beer

0,5 l € 4,70

Specialties:

Goßmaß € 12,00 Half Goß € 6,00

(dark beer mixed with coca cola and cherry liqueur – 1 litre or 0,5 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 € 7,50

Wine spritzer Red, white or rosé wine

0,25 l € 4,50

0,5 l € 7,90

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White wines open

	0,1l	0,2l	0,75l
Sauvignon Blanc, Gröhl, Rheinhessen dry, harmonious, fruity	€ 4,90	€ 8,50	€ 27,50
Grauer Burgunder, Gröhl, Rheinhessen dry, pear, apple and drupe aromas, fine spiciness and a pleasant acid structure	€ 4,90	€ 8,50	€ 27,50
Riesling, Thörle, Rheinhessen dry, perfect balance of ripe fruit and acidity, puristic, classic "Rhine Riesling", organic	€ 4,90	€ 8,50	€ 27,50
Grüner Veltliner, Kloster Neuburg, Österreich dry, fresh fruit, peppery, spicy on the palate	€ 4,90	€ 8,50	€ 27,50
Lugana DOC, Bulgarini, Gardasee dry, fruity, pleasant scent	€ 5,50	€ 8,90	€ 29,00

Red wines open

	0,1l	0,2l	0,75l
Knipser Johannishof, Pfalz Pinot Noir and Dornfelder dry, red berries, cherries	€ 5,50	€ 8,90	€ 30,00
Thörle Spätburgunder Wild aromas and intense dark fruit on the nose fine acidity and powerful minerality.	€ 5,50	€ 8,90	€ 30,00
Zweigelt, Scheiblhofer, Neusiedlersee dry, fruity, long-lasting and powerful on the palate and in the finish	€ 4,90	€ 8,50	€ 27,50
Merlot Fantinel DOC, Venetien dry, full-bodied, pleasant	€ 5,50	€ 8,90	€ 31,00
Primitivo Tenuta Boncore, Apulien dry, pleasantly round, fruity	€ 5,50	€ 8,90	€ 27,50
Rioja Castillo Crianza, Spanien dry, vanilla, cedar, spicy	€ 4,90	€ 8,50	€ 27,50

Rosé wine open

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

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Bottled wines white 0,75 l

- Thörle Réserve Chardonnay, Rheinhessen** € 45,00
Bright straw yellow, in the scent like a good Chablis, lime and iodine aromas, citrus freshness and wild herbs. On the palate with beautiful density and length, the finest wood aromas, subtle fruit and mineral spiciness until the long finale.
- Thörle Hölle Riesling, Rheinhessen** € 59,00
With intense notes of fresh pineapple, lemon balm and smoke, the powerful dry Riesling from the "Hölle" vineyard is both imposing and tempting.
- Pax Grüner Veltliner Federspiel** € 35,00
A spicy interplay of flavours with floral notes and delicate exoticism.
Fresh on the palate, harmonious acidity, with animating minerality and great drinkability.
The Pax winery is the 2021 Winemaker Discovery in Austria
- Pax Grüner Veltliner Smaragd** € 49,00
Tobacco flavour with creamy notes, very precise, puristic and taut.
Salty on the palate, long, compact finish accompanied by grapefruit and vital acidity.
- Dolle Grauburgunder Symbiose, Österreich** € 39,00
Vanilla, smoky and roasted aromas, new oak barrel, ripe fruit on the nose, complex spice, creamy, rich mouthfeel with a long finish
- Muschelkalk Chardonnay & Weißburgunder, Schwarz - Kloster am Spitz, Österreich** € 39,00
Fresh pear fruit with a smoky-spicy background on the nose, tobacco herbal touch, roasted hazelnut. Firm on the palate, white apple, fine biscuit, lively structure, salty-mineral, light-footed, sticks well, a multifaceted food companion.
ORGANIC
- Lageder Südtiroler Chardonnay DOC** € 45,00
dry, delicately fruity, pronounced Chardonnay, straw yellow colour, a fruity, varietal, fragrant aroma with olfactory notes of ripe tropical fruits
- Lugana di Sirmione DOC, Avanzi** € 25,00
The only Lugana in this area that is allowed to bear the name Sirmione as a quality indication on the label! Fruity and floral on the nose, fresh on the palate and with a fine almond note.
- Jermann Chardonnay IGT Grave del Friuli, Veneto** € 69,00
dry, glossy, straw yellow with a slight greenish tinge.
Delicately fruity, typically fragrant bouquet with olfactory notes of ripe tropical fruits.
Balanced, medium-bodied body. Freshness
lively acidity and medium-length finish
- Kung Fu Girl Riesling, Washington** € 39,00
Cult wine from Charles Smith! Intense aromas of stone fruit and citrus, very juicy on the palate with crisp acidity.

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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** € 79,00
dry, large growth, scent of plum, blackberry, elderberry, currant, delicate violets, nuts and caramel, wonderful taste experience in the mouth then cherries, plums, strawberries, great Pinot Noir experience
- Lageder Südtiroler Merlot DOC** € 45,00
dry, strong, dark, wooden barrel ageing medium-deep cherry-red colour, berry, varietal aroma
- Lageder CONUS Lagrein Riserva 'Demeter', Südtirol** € 59,00
dry, from biodynamic viticulture (Demeter-certified) medium-deep cherry red color with ruby red shimmer, fruity
(plum, black berries), delicately spicy aroma with aromas of liquorice and dark chocolate, but also mineral and floral notes (violets), fine wood tone
- Palacio Rioja Cosme Palacio Reserva DO, Spanien** € 54,00
dry, powerful, 18 months barrique ageing large body, cherry, Plums and roasted aromas. 100% Tempranillo
- Salzl Zweigelt Neusiedlersee** € 39,00
dry, radiant, deep dark ruby red colour, fresh, fruity, inviting nose
crunchy cherries, chocolate shavings, sour cherry compote, finely spicy after some cinnamon and juniper, hint of sage
- Scheibelhoferl Praitenbrunn 2015** € 79,00
Deep dark ruby garnet. Delicate spicy oak, some dark wild berry confit, a hint of Cassis, fresh bouquet, spicy notes. Complex, juicy, taut, fine heart cherry fruit, chocolaty touch, well-integrated, velvety tannins, versatile food companion.
Falstaff 95 Punkte
- Batonnage 2015** € 395,00
Deep dark ruby garnet. Ripe strawberries, sweet hints of spices, heart cherries and cassis. Full-bodied, highly elegant, mineral, fine bearing tannins, red cherries on the finish, salty-mineral finish
Club Batonnage: Markus Altenburger, Florian Gayer, Erich Scheiblhofer, Gerhard Kracher, Christian Tschida
Falstaff 100 Punkte
(no out-of-home sale)

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- Torrevento Vigna Pedale Castel del Monte DOC Riserva, Apulien** € 39,00
dry, strong, dense structure, awarded in Gambero Rosso, 100% Troia
- Brunello di Montalcino Tenuta Friggiali DOC Toskana** € 89,00
dry, massive, sustainable, finest cherry scent, dark notes of chocolate and roasted aromas
- Tedeschi Capitel San Rocco Valpolicella Ripasso, Veneto** € 45,00
dry, spicy, a specialty, very rich on the grape skins of Amarone (Ripasso)
- Tedeschi Amarone Valpolicella Classico DOC Marne 180, Veneto** € 59,00
dry, full-bodied, 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, full-bodied, full force, deep dark aroma, cherry and chocolate, from the best sites on Monte Lessini, the crú from the winery
- Fontodi Flaccianello delle Pieve 2017 BIOWEIN, Toskana** € 189,00
Azienda Agricola Fontodi, Fam. Manetti
In the fragrance dark berries, smoke, licorice, tar and graphite, just a few 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 ripening potential! 100% Sangiovese
- Antinori Tignanello, Toskana** € 199,00
Top wine from the house of Antinori
dry, powerful, harmonious, integrated tannins,
Barrique ageing
- Tenuta dell' Ornellaia Bolgheri Superiore DOC, Toskana** € 385,00
Tenuta, dell' Ornellaia, Antinori
Cuvée of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
dry, fruity aroma of currant and blackberry as well as vanilla.
The top wine from the Supertuscans range.
- Tenuta San Guido Bolgheri Sassicaia 2017, Toskana** € 550,00
dry, deep ruby red, aromas of fresh blackberries, ripe cherries, dark currants and delicate raspberries, very fine spice notes of black pepper, dried juniper berries and Mediterranean mountain herbs,
Cuveé of Cabernet Sauvignon and Cabernet Franc

Gasthaus zur Schranne

Spirits

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

Longdrinks

Rüscherl	€ 5,50
Vodka Lemon	€ 7,50

Gin Tonic

Bombay Gin	€ 9,50
Ettaler Gin	€ 9,50

Coffee and tea

Our coffees and teas are from Dallmayr.

Espresso	€ 2,40	Latte Macchiato	€ 4,10
Espresso doppio	€ 3,40	Glass of tea with rum	€ 3,80 € 6,80
Cup of coffee	€ 3,10	Carajillo (Espresso with shot)	€ 4,50
Big cup of Coffee	€ 3,80	Affogato (Espresso with vanilla ice cream)	€ 4,50
Cappuccino big	€ 3,40 € 4,00	Hot chocolate	€ 4,20
White coffee	€ 4,00	Mulled wine	€ 4,00

All prices are in EURO including the currently valid VAT.