GLAD YOU’RE HERE.

We are very pleased that you are visiting us here at the FASANERIE to enjoy wonderful hours in this idyllic jewel, far away from the crowds of tourists and hectic city life.

This hunting lodge, built in 1717 by Elector Max Emanuel, was once part of Nymphenburg Palace. Up to 700 pheasants were bred here annually.

Munich’s “higher circles” went hunting here and then to the inn. Because even then the FASANERIE was also run as an inn. In 1914 the pheasant breeding was stopped.

And it was only in the 1960s that the Free State of Bavaria transformed the surrounding agriculture into a recreational park.

Today we succeed - hopefully also in your eyes - in stylishly combining tradition and modernity in FASANERIE.

We will be pleased to spoil you with our light, Italian-Mediterranean cuisine. High quality, always fresh, seasonal and from the region. Accompanied by an exquisite wine from our wine cellar, we would like to make each of our culinary creations a small, fine culinary highlight for you.

BON APPETIT!

And please don’t hesitate to let us know how much you enjoyed it.
## APERITIF

<table>
<thead>
<tr>
<th>Drink</th>
<th>Ingredients</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FASANERIE Sprizz 3)</td>
<td>Lillet rosé, Fruit of the season, Mint, Prosecco</td>
<td>0.2 l</td>
<td>9.5</td>
</tr>
<tr>
<td>Campari Orange 1) (3)</td>
<td>Campari, Orange juice, Orange</td>
<td>0.2 l</td>
<td>7.5</td>
</tr>
<tr>
<td>Aperol Sprizz 1) 2) 5) (13)</td>
<td>Aperol, Prosecco, Orange</td>
<td>0.2 l</td>
<td>7.5</td>
</tr>
<tr>
<td>Hugo</td>
<td>Elder, Mint, Lime, Prosecco</td>
<td>0.2 l</td>
<td>7.5</td>
</tr>
</tbody>
</table>

## APERITIF NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Drink</th>
<th></th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sanbitter Orange 1) (18)</td>
<td></td>
<td>0.2 l</td>
<td>5.5</td>
</tr>
<tr>
<td>Hugo (1) (3) (18)</td>
<td></td>
<td>0.2 l</td>
<td>6.5</td>
</tr>
<tr>
<td>FASANERIE Sprizz 3)</td>
<td></td>
<td>0.2 l</td>
<td>7.5</td>
</tr>
</tbody>
</table>

All prices in Euro incl. 19% VAT and service charge.

We accept cash as well as EC-card, Mastercard, Visa and Amex.

On request, our service will be happy to show you a comprehensively labelled menu with all ingredients and substances that can cause allergies and intolerances.
4-Course-Surprise-Menu

You like it exciting? Do you define a surprise as "...something you didn't expect to happen quickly comes over you", this is already very close to our 4-course surprise menu. You decide only once for meat or fish. Everything else you can leave to us, because what we serve you as starter, intermediate course, main course and dessert is surely always a fine culinary delight.

On request with wine accompaniment.

Price 45

Also as a gift voucher an enjoyable idea.
ANTIPASTI | APPETIZERS

Antipasto FASANERIE 4)
mixed appetizer prelude à la FASANERIE

Prosciutto di Parma e Melone 617)
fresh Parma ham cuddles with juicy melon

Vitello Tonnato
wafer-thin veal fleet, coated with fine tuna caper sauce

Caprese
Bella Italia for your palate: bright red tomatoes, fresh green basil and finest mozzarella

Tartar di salmone su carpaccio di Cetrioli
light and fresh: salmon tartare on cucumber carpaccio

Bruschetta mediterranea
Triple bruschetta with salad bouquet: tomatoes, salmon tartare and Vitello Tonnato

Carpaccio di manzo con rucola e scaglie di parmigiano
Beef carpaccio with fresh rocket, topped with freshly grated Parmesan

Peperoncini – small and mean

The peperoncini is very hot! Anyone who has ever had a little too much of the little fiery pod can confirm this. However, the peperoncini - the chilli in Italian - does not like to be reduced to its pungency! After all, there are also very mild varieties with an incredible variety of aromas, similar to wine. The chili has even been brought to its own research institute, the Chile Pepper Institute at New Mexico State University. And to a chili championship with a doctor present at all times. We bow down respectfully!
## INSALATE 1 SALADS

Insalata di pomodorerno
the classic: tomato salad with onions and basil

Insalata mista
a seasonal and colourful salad mix

Insalata di rucola e parmesan
simply good: rocket salad, topped with freshly sliced Parmesan

Insalata di tonno e cipolla di Tropea
Tuna salad with slightly sweet onions from Tropea

Insalata FASANERIE 1)
mixed salad with tomatoes, cucumber, bread croutons, black olives, smoked duck breast

Insalata gamberini con zucchine e avocado
a varied culinary delight with shrimps, Tropea onions, zucchini, avocado and spicy tomato concassé

## MINESTRE 1 SOUPS

Crema di pomodoro
eternal love: Italian tomato soup

Tortellini in brodo
Soup meets pasta: tortellini soup

Minestrone di verdura
Vegetable soup with everything that the seasonal garden has to offer

Zuppa di pesce
the lighter version of the French fish soup Bouillabaisse

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### Olive oil - the divine

*Our olive oil likes to brag that it has a special "wire upwards". That’s probably because olive trees in the countries of origin of the Eastern Mediterranean were often located near churches. For they, they allegedly carry the "wisdom of God". Like no matter what - good olive oil belongs in every kitchen because it is so tasty and healthy. No wonder then that 2.5 - 3 million tons of it are produced worldwide every year. That is roughly the same amount, that's going over Niagara Falls in 15 minutes. Well, if that's not a reason to feel special?!!*
Penne all’arrabbiata
for those who like it a little spicy: with tomato sauce, garlic and peperoncino

Penne ai quattro formaggi
four cheeses play their part here in a sauce of tasty finesse

Penne alla siciliana
Tomato sauce with aubergines and fresh mozzarella

Penne alla Bolognese
brings back childhood memories

Spaghetti pomodoro e basilico
classic aromatic tomato sauce with fresh basil

Spaghetti aglio-olio e peperoncino
the minimalist classic needs nothing more than garlic oil and a touch of peperoncino

Spaghetti alla Busara
here the shrimps bring the Mediterranean flair on the tongue

Spaghetti ai frutti di mare
tastes like sea and more: pasta and seafood

Tortellini alla panna e prosciutto
Tortellini with ham in cream sauce

Tagliolini al tartufo
a firework of flavours for the spoilt palate: Tagliolini with truffle

Lasagne Bolognese
in several layers, noodle plates meet a hearty meat sauce, tomatoes and cheese

Pasta – the Italian clan

The Pasta are a very proud clan! Because hardly any culinary ingredient has a Family with about 600 members who have made it to the Italian national dish. The hard core of "La Familia" are about 50 types of pasta in different shapes and colours. Which one is allowed to play the leading role in the culinary world is decided above all by "Il Sugo", the sauce, without which every pasta would only have a rather poor taste! As a rule of thumb: The heavier the sauce, the wider the pasta! But who needs rules? As long as it tastes good!
**CARNI  | MEAT**

Saltimbocca di vitello alla romana
8) tender veal medallions with Parma ham and fresh sage 22

Piccata al limone
summer freshness for your palate: grilled veal medallions with lemon 21

Paillard di vitello alla griglia
a rustic pleasure is our veal cutlet from the grill 20

Tagliata di manzo
Beef tenderloin on a bed of rocket, delicately covered of planed Parmesan 23

Milanese di vitello con pomodoro e basilico
Veal escalope in a crispy breading with tomatoes and basil 22

Costolette di Agnello con rucola e formaggio di capra
tender lamb chops, surrounded by rocket salad and feta cheese 22

Filetto di manzo in crosta di parmigiano al tartufo
tender fillet of beef in liaison with palate caressing Parmesan truffle crust 36

Filetto di manzo al pepe verde
fine beef fillet meets green, piquantly hot pepper sauce 34

**PESCE  | FISH**

Calamari alla griglia
freshly grilled and finely spiced squid 20

Gamberoni alla griglia
spicy prawns from the grill with a scent of Summer, Sun, Mediterranean 27

Grigliata mista
colourful fish variations, fresh from the grill 23

Branzini alla griglia
a rare catch: delicious grilled catfish 22

Orate alla griglia
aromatic gilthead bream from the grill 21

Salmone alla Senape e pepe rosa
fine salmon fillet, accompanied by mustard sauce, garnished with pink pepper 20
PIZZA

<table>
<thead>
<tr>
<th>Pizza Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita</td>
<td>with cheese and tomatoes</td>
<td>7</td>
</tr>
<tr>
<td>4 Formaggi</td>
<td>with 4 different cheeses</td>
<td>9</td>
</tr>
<tr>
<td>FASANERIE 8 17</td>
<td>with cheese, tomatoes and wild boar salami, radicchio, pear and parmesan</td>
<td>14</td>
</tr>
<tr>
<td>4 Stagioni 2 8 17</td>
<td>with cheese, tomatoes, ham, mushrooms, artichokes and olives</td>
<td>10</td>
</tr>
<tr>
<td>Salmone e formaggio fresco</td>
<td>with salmon, tomatoes and cream cheese</td>
<td>11</td>
</tr>
<tr>
<td>Mare e monti</td>
<td>with cheese, tomato, tuna and mushrooms</td>
<td>11</td>
</tr>
<tr>
<td>Pescatore</td>
<td>with cheese, tomatoes and seafood</td>
<td>11</td>
</tr>
<tr>
<td>Parma e Rucola 8 17</td>
<td>with cheese, tomatoes, Parma ham and rocket</td>
<td>12</td>
</tr>
<tr>
<td>Vegetariana</td>
<td>with cheese and various vegetables</td>
<td>9</td>
</tr>
<tr>
<td>Rucola</td>
<td>with cheese, rocket and parmesan</td>
<td>9</td>
</tr>
<tr>
<td>Romana 2</td>
<td>with cheese, tomatoes, olives, anchovies and capers</td>
<td>9</td>
</tr>
<tr>
<td>Regina 8 17</td>
<td>with cheese, tomatoes, mushrooms and ham</td>
<td>9</td>
</tr>
<tr>
<td>Calzone 8 17</td>
<td>filled pizza with ham, artichokes and mushrooms</td>
<td>9</td>
</tr>
<tr>
<td>Vulcano 8 17</td>
<td>with cheese, tomatoes, spicy salami, paprika and egg</td>
<td>10</td>
</tr>
</tbody>
</table>

Of course you can always order your pizza with anchovies, cheese, ham or salami.

Pizza Margherita - the Queen of Pizza

The Pizza Margherita likes to look down from above on her numerous siblings. Because none has such a royal history as they do, in 1889, the Italian king Umberto I. visited with his wife Margherita his empire. In Naples a round, flat bread was eaten by a conspicuously large number of people on the street. So also the king and his wife ordered the variant with tomatoes, mozzarella and basil in the first pizzeria of the city, which resembled the Italian national flag in its colours red, white and green. Queen Margherita was delighted and the 'Pizza Margherita' was born.
**DOLCE I DESSERT**

Tiramisù 7
Panna cotta with berries 6
Strawberries on Mascarponecrème 7
Crème Brûlée 7
Semifreddo di crocante with fresh strawberries 8
Dessert-Plate FASANERIE - a sweet journey through Italy 10
Mixed ice cream 5

**FORMAGGI I CHEESE**

Mixes cheese plate 10

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*Tiramisù – the seductress*

The most finesse of all seductresses among the desserts is the tiramisù, no doubt. Maybe that’s why it’s called “Pull me up”. Tiramisù, with its layers of espresso-soaked ladyfingers, mascarpone cream with eggs, a dash of amaretto and its fine coffee dust, nestles inimitably to our palate and is a delight to the palate and spreads there this sensational taste for summer, sun, holidays ... and more! Correspondingly, you can hear a quiet, rapturous “Hhmmm” from our guests again and again, and this is exactly what makes our Tiramisù so thrilling!
### NON-ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Siegsdorfer Petrusquelle</td>
<td>0.25 l</td>
<td>2.8</td>
</tr>
<tr>
<td>Gourmet Mineral water medium</td>
<td>0.75 l</td>
<td>6.5</td>
</tr>
<tr>
<td>Table water „Fasanerie Quelle“</td>
<td>0.4 l</td>
<td>3</td>
</tr>
<tr>
<td>Table water „Fasanerie Quelle“ sparkling</td>
<td>1.0 l</td>
<td>6</td>
</tr>
<tr>
<td>Coca Cola 1) 12)</td>
<td>0.2 l</td>
<td>2.8</td>
</tr>
<tr>
<td>Fanta 1) 3)</td>
<td>0.2 l</td>
<td>3.8</td>
</tr>
<tr>
<td>Sprite 1) 3)</td>
<td>0.2 l</td>
<td>2.8</td>
</tr>
<tr>
<td>Mezzo Mix 1) 12)</td>
<td>0.4 l</td>
<td>3.8</td>
</tr>
<tr>
<td>Cola light 1) 9) 10) 12)</td>
<td>0.2 l</td>
<td>3.8</td>
</tr>
<tr>
<td>Bitter Lemon 3) 13) 18)</td>
<td>0.2 l</td>
<td>3.5</td>
</tr>
<tr>
<td>Tonic Water 13) 18)</td>
<td>0.2 l</td>
<td>3.5</td>
</tr>
<tr>
<td>Ginger Ale 1) 18)</td>
<td>0.2 l</td>
<td>3.5</td>
</tr>
</tbody>
</table>

### JUICES & SPRITZERS

Fine juices and nectars made from selected fruits from the Erdinger Saftkeltiere Wolfra.

**Sorts:** Apple 3) | Orange | Rhubarb | Cherry | black currant 3) | passion fruit 3)

<table>
<thead>
<tr>
<th>Product</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spritzer</td>
<td>0.2 l</td>
<td>2.6</td>
</tr>
<tr>
<td>Spritzer</td>
<td>0.4 l</td>
<td>3.9</td>
</tr>
<tr>
<td>Juice</td>
<td>0.2 l</td>
<td>3.3</td>
</tr>
<tr>
<td>KiBa - Cherry-Banana-Mix</td>
<td>0.2 l</td>
<td>3.3</td>
</tr>
<tr>
<td>KiBa - Cherry-Banana-Mix</td>
<td>0.4 l</td>
<td>4.9</td>
</tr>
</tbody>
</table>

### HOFBRÄU BEERS

Founded by Duke Wilhelm V. of Bavaria, Hofbräu München has been offering the finest Munich brewing culture for over 400 years and is known worldwide for its a synonym for hospitality and joy of life.

<table>
<thead>
<tr>
<th>Beer</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hofbräu Original (Light beer on tap)</td>
<td>0.5 l</td>
<td>4.3</td>
</tr>
<tr>
<td>Hofbräu Dunkel (dark)</td>
<td>0.5 l</td>
<td>4.3</td>
</tr>
<tr>
<td>Hofbräu Hell Radler (shandy)</td>
<td>0.5 l</td>
<td>4.3</td>
</tr>
<tr>
<td>Hofbräu Helles Bier alkoholfrei (Light beer non-alcoholic)</td>
<td>0.5 l</td>
<td>4.3</td>
</tr>
<tr>
<td>Hofbräu Münchner Weiße (wheat beer on tap)</td>
<td>0.5 l</td>
<td>4.5</td>
</tr>
<tr>
<td>Hofbräu Schwarze Weiße</td>
<td>0.5 l</td>
<td>4.5</td>
</tr>
<tr>
<td>Weiße alkoholfrei (wheat beer non-alcoholic)</td>
<td>0.5 l</td>
<td>4.5</td>
</tr>
</tbody>
</table>

### PILS

<table>
<thead>
<tr>
<th>Beer</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>König Pilsener</td>
<td>0.33 l</td>
<td>3.6</td>
</tr>
</tbody>
</table>
FOAM WINES

De Faveri Prosecco Spumante Brut
DOP Freshness, elegant aromas and a lively fruit
0.1 l 5.5
0.75 l 36.5

Presle Crémant de Loire Brut
AOP classic bottle fermentation
fruity, mild acids with intense notes in the aftertaste
0.75 l 45

CHAMPAGNE

PIERRE PAILLARD

Since the middle of the 17th century, the Paillard family has been associated with Champagne and viticulture. In 1946, the Paillard Champagne House was finally founded. As one of the houses of the 17 Grand Cru vineyards, it produces exceptional champagne year after year. The family does not attribute the fine taste of their champagnes to the traditional bottle fermentation, but to the careful care of the vines and the correct harvest time.

P. Paillard Champagne Grand Cru AOP Brut
delicate fruit aromas of apricot and yellow apple
0.375 l 48
0.75 l 95

RUINART

Dazzling elegance and impressive aromas from the best champagne house in the world. Since 1729, only the best grapes have been used in Reims to make these exceptional champagnes. An impressive testimony to French winemaking culture, which was already highly appreciated by Napoleon Bonaparte. As the oldest still existing champagne house in the world and a member of the prestigious “Grande Maisons”, Ruinart is still held in high esteem by connoisseurs and enthusiasts from all over the world.

Champagner Ruinart „Rosé”
decent, fresh bouquet with aromas of red berries
0.375 l 68
0.75 l 125

Champagner Ruinart „Blanc de Blancs” Brut
noble, round taste with aromas of stone fruits and white flowers
0.375 l 74
0.75 l 135
### OPEN WINES

#### WHITE WINE

<table>
<thead>
<tr>
<th>Weingut Prechtl Retzer Grüner Veltliner</th>
<th>QW Wine quarter</th>
<th>0.1 l</th>
<th>2.8</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>light, refreshing with the typical peppery notes in the finish</td>
<td>0.2 l</td>
<td>5.4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Weingut Fritz Haag, Riesling</th>
<th>QbA dry, Mosel</th>
<th>0.1 l</th>
<th>4.2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slate and petroleum tones, rose petals, traditional</td>
<td>0.2 l</td>
<td>7.8</td>
<td></td>
</tr>
<tr>
<td>with animating finish</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Weingut Gutzler Weißer Burgunder</th>
<th>QW Rheinhessen</th>
<th>0.1 l</th>
<th>3.8</th>
</tr>
</thead>
<tbody>
<tr>
<td>fruity, elegant, mineral</td>
<td>0.2 l</td>
<td>7.2</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Giuseppe Campagnola, Pinot Grigio del Veneto</th>
<th>IGP Venetien</th>
<th>0.1 l</th>
<th>3.2</th>
</tr>
</thead>
<tbody>
<tr>
<td>fresh and juicy fruit, floral aromas</td>
<td>0.2 l</td>
<td>5.8</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Jordan Wine Estate, Sauvignon Blanc „Cold Fact“</th>
<th>WO Stellenbosch</th>
<th>0.1 l</th>
<th>4.8</th>
</tr>
</thead>
<tbody>
<tr>
<td>aromatic fruit, spicy reverberation</td>
<td>0.2 l</td>
<td>8.5</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Di Lenardo Chardonnay Grave del Friuli</th>
<th>IGP Friul</th>
<th>0.1 l</th>
<th>4.8</th>
</tr>
</thead>
<tbody>
<tr>
<td>fruity, creamy, round with a bouquet of pineapple and mango</td>
<td>0.2 l</td>
<td>8.5</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cantina Marangona Lugana</th>
<th>DOP Lombardei - controlled organic cultivation</th>
<th>0.1 l</th>
<th>4.8</th>
</tr>
</thead>
<tbody>
<tr>
<td>fine fruity, very elegant, aromas of lemon blossom and melon</td>
<td>0.2 l</td>
<td>8.5</td>
<td></td>
</tr>
</tbody>
</table>

### ROSE WINE

<table>
<thead>
<tr>
<th>Viticultori Associati Canicatti, Rosato</th>
<th>IGP Sizilien</th>
<th>0.1 l</th>
<th>2.8</th>
</tr>
</thead>
<tbody>
<tr>
<td>juicy and light, mild acidity</td>
<td>0.2 l</td>
<td>5.4</td>
<td></td>
</tr>
</tbody>
</table>
**OPEN WINES**

**RED WINE**

- **Viticultori Associati Canicatti Nero d’Avola**
  - IGT Sizilien
  - fruity, round, earthy
  - **0.1 l** 3.4
  - **0.2 l** 5.8

- **Cellier de Marrenon Syrah Méditerranée**
  - IGP Vaucluse  Rhone
  - fruity, full-bodied, medium
  - **0.1 l** 3.8
  - **0.2 l** 7.2

- **Fattoria di Gratena, Chianti**
  - DOCG Toskana - controlled organic cultivation
  - elegant, full-bodied, round
  - **0.1 l** 4.8
  - **0.2 l** 8.8

- **Weingut Philipp Rieger, Spätburgunder**
  - QW Boden - controlled organic cultivation
  - fruity, light, refreshing acid
  - **0.1 l** 3.6
  - **0.2 l** 6.8

**BOTTLED WINE - WHITE**

**ITALY**

- **Cascina Chicco Roero Arneis „Anterisio”**
  - DOP Piemont
  - Aroma of vineyard peach and almond, delicate and finely spicy
  - **0.75 l** 34

- **Ansitz Waldgries Sauvignon**
  - DOP Südtirol
  - aromas of gooseberry, elderflower and pink pepper
  - **0.75 l** 38

- **Cantina Marangona, Lugana “Tre Campane”**
  - DOP Lombardei - controlled organic cultivation
  - delicate fruit, mineral, long on the palate
  - **0.75 l** 36

**GERMANY**

- **Weingut Weltner Rödelseer Scheurebe**
  - QW Franken
  - Aromas of quince and elderberry with piquant fruit and delicate enamel
  - **0.75 l** 30

- **Weingut Kopp Weissburgunder**
  - QW Ortenau  Baden
  - juicy aromas of peach and apple with an animating acidity and a touch of mint
  - **0.75 l** 32
BOTTLED WINE - WHITE

Weingut Altenkirch, Riesling Pfaffenwies VDP Erstes Gewächs QW Rheingau
dense fruit, complex, spicy reverberation 0.75 l 45

Weingut Philipp Rieger, Grauer Burgunder „SR“ Alte Reben QW Baden
juicy fruit, delicate melting, animating acidity 0.75 l 38

AUSTRIA

Weingut Martin Pasler, Leithaberg Chardonnay DAC Burgenland
creamy, full-bodied, mineral 0.75 l 45

Weingut Alzinger Grüner Veltliner Smaragd QW Wachau „Mühlpoint“
juicy fruit, multi-layered, piquant finish 0.75 l 48

FRANCE

Paul Prieur et Fils, Sancerre Blanc AOP Loire
delicate fruit, fine spice, animating reverberation 0.75 l 44

Jean-Marc Brocard, Chablis AOP Chablis
delicate acidity, elegant, pronounced minerality 0.75 l 48

SPAIN

El Lagar de Moha, Rueda Verdejo “Sapientia” DOP Rueda - controlled organic cultivation
fresh fruit, fine spicy, very aromatic 0.75 l 28

Saó del Coster, „X“ Albarino DOP Rias Baixas
intense fruit, creamy, spicy finish 0.75 l 32

SOUTH AFRICA

Jordan Wine Estate, Chardonnay barrel fermented WO Stellenbosch
juicy, creamy, mineral 0.75 l 36
# BOTTLED WINE - RED

## ITALY

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Description</th>
<th>Price</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kloster Neustift Lagrein „Mariaheim“</td>
<td>DOP Südtirol</td>
<td>full-bodied, racy wine with aromas of plum and violet</td>
<td>38.00</td>
<td>0.75 l</td>
</tr>
<tr>
<td>Cascina Chicco, Barbera d’Alba „Granera Alta“</td>
<td>DOP Piemont</td>
<td>juicy fruit, earthy, finely spiced aftertaste</td>
<td>36.00</td>
<td>0.75 l</td>
</tr>
<tr>
<td>Foradori Teroldego Rotaliano</td>
<td>DOC - controlled organic cultivation</td>
<td>cool fruit, fine grained tannin, long finish</td>
<td>45.00</td>
<td>0.75 l</td>
</tr>
<tr>
<td>Siro Pacenti Brunello di Montalcino „Pelagrilli“</td>
<td>DOC Toskana</td>
<td>intense sour cherry fruit aromas, complex, deep wine</td>
<td>65.00</td>
<td>0.75 l</td>
</tr>
<tr>
<td>Di Lenardo, „Ronco Nole“</td>
<td>Cuvée of Merlot, Refosco and Cabernet Friuli</td>
<td>spicy fruit, full-bodied, subtle tannins</td>
<td>35.00</td>
<td>0.75 l</td>
</tr>
<tr>
<td>Canicatti Nero d’Avola, Nerello Cappuccio</td>
<td>IGT „Calio“, Sizilien</td>
<td>fruity, round, earthy</td>
<td>34.00</td>
<td>0.75 l</td>
</tr>
</tbody>
</table>

## GERMANY

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Description</th>
<th>Price</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weingut Gutzler, Spätburgunder VDP Gutswein</td>
<td>QW</td>
<td>very harmonious, fruity, juicy</td>
<td>32.00</td>
<td>0.75 l</td>
</tr>
<tr>
<td>Weingut Schmitt „Drei Reben“</td>
<td>QW</td>
<td>spicy fruit, mineral, fine-grained tannins</td>
<td>34.00</td>
<td>0.75 l</td>
</tr>
</tbody>
</table>
BOTTLED WINE - RED

AUSTRIA

Weingut Martin Pasler Zweigelt
QW Leithaberg | Burgenland
full-bodied wine with a mild spice and aromas of sour cherry and plum
0.75 l 34

Weingut Birgit Braunstein Cuvée „Oxhoft“
Cuvée aus Blaufränkisch, Cabernet Sauvignon, Zweigelt
QW Burgenland - controlled organic cultivation
tart fruitiness paired with a distinctive spice
0.75 l 55

FRANCE

Domaine du Coste Chaude, Côtes du Rhône Visan
AOP nördliche Rhone - controlled organic cultivation
cchocolaty, complex, harmonious
0.75 l 32

Paul Prieur et Fils, Sancerre Rouge
AOP Loire
filigree, cherry-fruity Pinot Noir with mineral-spicy reverberation
0.75 l 45

SOUTH AFRICA

Weingut Scali, Pinotage
WO Voor Paardeberg
intense fruit, spicy, complex, long
0.75 l 42

Bruwer Raats, „Dolomite“ Cabernet Franc
WO Stellenbosch
juicy fruit, full-bodied, animating minerality
0.75 l 36
**GRAPPA**

Tenuta San Leonardo is ideally located in the shelter of the Lessini Mountains, near Lake Garda in Italy. Protected by the rugged mountains and influenced by mild Mediterranean climates, the grapes from which some of Italy’s best wines are made ripen here. It is precisely these grapes that find their way into these full-bodied, velvety-smooth grappas.

- **Grappa di San Leonardo**
  45 %, San Leonardo, Italy
  full body and noble aroma - a perfect digestif
  2 cl 5.4

- **San Leonardo Grappa Stravecchia**
  45 %, San Leonardo, Italy
  through the maturation in oak barrels unfold noble aromas and a great fruit body
  2 cl 7.6

- **Robert Gierer „Marc De Chardonnay”**
  40 %, Lindau, Bodensee, Germany
  marc spirit from noble Chardonnay grapes
  2 cl 5.9

- **Robert Gierer „Marc De Traminer”**
  40 %, Lindau, Bodensee, Germany
  marc spirit of Gewürztraminer grapes
  2 cl 5.9

**DIGESTIF**

- **Hennessy Fine de Cognac**
  40 %, Cognac, France
  2 cl 8.5

- **Ramazotti**
  30 %, Milan, Italy
  2 cl 5.5

- **Averna**
  29 %, Sizilien, Italy
  2 cl 5.5

- **Veccia Romana**
  40 %, Emilia-Romana, Italy
  2 cl 5.5

- **Molinara Sambucca**
  40 %, Civitavecchia, Italy
  2 cl 5.5

- **Premium Gin 39**
  40 %, Lindau, Bodensee, Germany
  39 ingredients form the unique taste for this gin
  2 cl 6.5

- **Robert Gierer Vineyard Peach**
  18 %, Lindau, Bodensee, Germany
  a liqueur experience with reserved sweetness
  2 cl 5.5

- **Robert Gierer Café**
  30 %, Lindau, Bodensee, Germany
  Coffee liqueur with pleasant creamy coffee notes with subtle vanilla
  2 cl 5.6
... the best that fruit can be!
It has always been a high art to produce distillates of the highest quality from the best fruits of the Lake Constance region. Robert Gierer has perfected this art: On his fruit farm in Bodolz near Lindau, distilling is now in the fourth generation. The high quality noble brandies are known far beyond the shores of Lake Constance and bring fine palates into raptures.

Plum
40 %, Lindau, Lake Constance, Germany
spirited plum brandy with great fruit notes

Hazelnut
40 %, Lindau, Lake Constance, Germany
Noble spirit of mild-roasted hazelnuts

Williams
40 %, Lindau, Lake Constance, Germany
soft pear, fruity taste and mild sweetness

Sour cherry
40 %, Lindau, Lake Constance, Germany
Fruit brandy from sun-kissed fruits, delicate almond nuances

Apricot
40 %, Lindau, Lake Constance, Germany
fine sweet aroma of ripe fruit

Blackthorn
40 %, Lindau, Lake Constance, Germany
Composition of rare berries of wild blackthorn bushes

Wild raspberry
40 %, Lindau, Lake Constance, Germany
Spirit with powerful character, rounded off with soft-sweet tones

„Elvados“
40 %, Lindau, Lake Constance, Germany
single-origin brandy from Elstar apples, matured for 8 years in oak barrels

WHISKEY

Slyrs Single Malt Whisky
43 %, Schliersee

Robert Gierer Single Malt Whiskey
40 %, Lindau, Lake Constance
SUPREMO COFFEE SPECIALITIES

Café Americano 2.6
Café Grande 3.2
Espresso 2.2
Espresso Macchiato 2.4
Espresso Doppio 3.3
Espresso Corretto 4.5
Cappuccino 3.8
Milchkaffee 3.8
Latte Macchiato 3.8

CHOCOLATERIE MONBANA

Hot chocolate + Cream 3.6 0.4

BIOTEAQUE TEA, CHIEMGAUER TEA FACTORY

Cup of tea 4.5

Choose from these flavours:

- Himmlische Helene (Herbal tea - Detox)
- Spritzige Quirin (fruit tea - pomegranate mango)
- Frische Resi (green tea - lime-ginger)
- Greana Gustle (Green Tea - China Gunpowder)
- Reiner Rudi (Rooibos tea)
- Scheene Leni (fruit tea - wild berry-raspberry)
- Schwarzba Beni (Black tea Earl Grey)
- Schwarzba Seppo (Black tea Darjeeling)
- Gfeida Maxi (Herbal tea - strawberry mint)

ADDITIVES

1 = with dye 10 = contains a source of phenylalanine
2 = with preservatives 11 = Milk protein
3 = with antioxidants 12 = containing caffeine
4 = with flavour enhancers 13 = containing quinine
5 = sulfured 14 = containing taurine
6 = blackened 15 = genetically modified
7 = waxed 16 = with tartrazine
8 = with phosphate 17 = nitrite pickling salt, nitrate
9 = sweetened 18 = Acidifier
FASANERIE GIFT VOUCHER

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