

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

FASANERIE Sprizz ³⁾ Lillet rosé Fruit of the season Mint Prosecco	0.2 l	9.5
Campari Orange ^{1) 13)} Campari Orange juice Orange	0.2 l	7.5
Aperol Sprizz ^{1) 2) 5) 13)} Aperol Prosecco Orange	0.2 l	7.5
Hugo Elder Mint Lime Prosecco	0.2 l	7.5

APERITIF NON-ALCOHOLIC

Sanbitter Orange ^{1) 18)}	0.2 l	5.5
Hugo ^{1) 3) 18)}	0.2 l	6.5
FASANERIE Sprizz ³⁾	0.2 l	7.5

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.

FASANERIE SURPRISE MENU



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	13	
Prosciutto di Parma e Melone ^{8) 17)} fresh Parma ham cuddles with juicy melon	10	
Vitello Tonnato wafer-thin veal fleet, coated with fine tuna caper sauce	12	
Caprese Bella Italia for your palate: bright red tomatoes, fresh green basil and finest mozzarella	9	👍
Tartar di salmone su carpaccio di Cetrioli light and fresh: salmon tartare on cucumber carpaccio	14	
Bruschetta mediterranea Triple bruschetta with salad bouquet: tomatoes, salmon tartare and Vitello Tonnato	13	👍
Carpaccio di manzo con rucola e scaglie di parmigiano Beef carpaccio with fresh rocket, topped with freshly grated Parmesan	14	

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 | SALADS

Insalata di pomodoro the classic: tomato salad with onions and basil	5	
Insalata mista a seasonal and colourful salad mix	5	
Insalata di rucola e parmigiano simply good: rocket salad, topped with freshly sliced Parmesan	9	
Insalata di tonno e cipolla di Tropea Tuna salad with slightly sweet onions from Tropea	10	
Insalata FASANERIE ¹⁾ mixed salad with tomatoes, cucumber, bread croutons, black olives, smoked duck breast	13	
Insalata gamberini con zucchine e avocado a varied culinary delight with shrimps, Tropea onions, zucchini, avocado and spicy tomato concassé	14	

MINESTRE | SOUPS

Crema di pomodoro eternal love: Italian tomato soup	6	
Tortellini in brodo Soup meets pasta: tortellini soup	6	
Minestrone di verdura Vegetable soup with everything that the seasonal garden has to offer	7	
Zuppa di pesce the lighter version of the French fish soup Bouillabaisse	15	

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?!



PASTE | NOODLES

Penne all'arrabbiata for those who like it a little spicy: with tomato sauce, garlic and peperoncino	9	✔
Penne ai quattro formaggi four cheeses play their part here in a sauce of tasty finesse	11	✔
Penne alla siciliana Tomato sauce with aubergines and fresh mozzarella	11	✔
Penne alla Bolognese brings back childhood memories	11	
Spaghetti pomodoro e basilico classic aromatic tomato sauce with fresh basil	9	✔
Spaghetti aglio-olio e peperoncino the minimalist classic needs nothing more than garlic oil and a touch of peperoncino	9	✔
Spaghetti alla Busara here the shrimps bring the Mediterranean flair on the tongue	16	
Spaghetti ai frutti di mare tastes like sea and more: pasta and seafood	15	
Tortellini alla panna e prosciutto ^{8) 17)} Tortellini with ham in cream sauce	12	
Tagliolini al tartufo a firework of flavours for the spoilt palate: Tagliolini with truffle	17	✔
Lasagne Bolognese in several layers, noodle plates meet a hearty meat sauce, tomatoes and cheese	12	



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) 17)} 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

Margherita with cheese and tomatoes	7	
4 Formaggi with 4 different cheeses	9	
FASANERIE ^{8) 17)} with cheese, tomatoes and wild boar salami, radicchio, pear and parmesan	14	
4 Stagioni ^{2) 8) 17)} with cheese, tomatoes, ham, mushrooms, artichokes and olives	10	
Salmone e formaggio fresco with salmon, tomatoes and cream cheese	11	
Mare e monti with cheese, tomato, tuna and mushrooms	11	
Pescatore with cheese, tomatoes and seafood	11	
Parma e Rucola ^{8) 17)} with cheese, tomatoes, Parma ham and rocket	12	
Vegetariana with cheese and various vegetables	9	
Rucola with cheese, rocket and parmesan	9	
Romana ²⁾ with cheese, tomatoes, olives, anchovies and capers	9	
Regina ^{8) 17)} with cheese, tomatoes, mushrooms and ham	9	
Calzone ^{8) 17)} filled pizza with ham, artichokes and mushrooms	9	
Vulcano ^{8) 17)} with cheese, tomatoes, spicy salami, paprika and egg	10	

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 | 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 | 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 "Hmmm" from our guests again and again, and this is exactly what makes our Tiramisù so thrilling!



NON-ALCOHOLIC BEVERAGES

Siegsdorfer Petrusquelle Gourmet Mineral water medium still	0.25 l	2.8
Siegsdorfer Petrusquelle Gourmet Mineral water medium still	0.75 l	6.5
Table water „Fasanerie Quelle“ sparkling still	0.4 l	3
Table water „Fasanerie Quelle“ sparkling still	1.0 l	6
Coca Cola ^{1) 12)} Fanta ^{1) 3)} Sprite ^{1) 3)} Mezzo Mix ^{1) 12)}	0.2 l	2.8
Coca Cola ^{1) 12)} Fanta ^{1) 3)} Sprite ^{1) 3)} Mezzo Mix ^{1) 12)}	0.4 l	3.8
Cola light Zero ^{1) 9) 10) 12)}	0.2 l	2.8
Bitter Lemon ^{3) 13) 18)}	0.2 l	3.5
Tonic Water ^{13) 18)}	0.2 l	3.5
Ginger Ale ^{1) 18)}	0.2 l	3.5

JUICES & SPRITZERS

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

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

Spritzer	0.2 l	2.6
Spritzer	0.4 l	3.9
Juice	0.2 l	3.3
KiBa - Cherry-Banana-Mix	0.2 l	3.3
KiBa - Cherry-Banana-Mix	0.4 l	4.9

HOFBRÄU BEERS

Hofbräu Original (Light beer on tap)	0.5 l	4.3
Hofbräu Dunkel (dark)	0.5 l	4.3
Hofbräu Hell Radler (shandy)	0.5 l	4.3
Hofbräu Helles Bier alkoholfrei (Light beer non-alcoholic)	0.5 l	4.3
Hofbräu Münchner Weiße (wheat beer on tap) Russ´n	0.5 l	4.5
Hofbräu Schwarze Weiße Leichte Weiße Weiße alkoholfrei (wheat beer non-alcoholic)	0.5 l	4.5

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.

PILS

König Pilsener	0.33 l	3.6
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FOAM WINES

De Faveri Prosecco Spumante Brut ⁵⁾	0.1 l	5.5
DOP Freshness, elegant aromas and a lively fruit	0.75 l	36.5
Presle Crémant de Loire Brut ⁵⁾		
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 ⁵⁾	0.375 l	48
delicate fruit aromas of apricot and yellow apple	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”	0.375 l	68
dencent, fresh bouquet with aromas of red berries	0.75 l	125
Champagner Ruinart „Blanc de Blancs” Brut	0.375 l	74
noble, round taste with aromas of stone fruits and white flowers	0.75 l	135

OPEN WINES

WHITE WINE

Weingut Prechtl Retzer Grüner Veltliner		
QW Wine quarter	0.1 l	2.8
light, refreshing with the typical peppery notes in the finish	0.2 l	5.4
Weingut Fritz Haag, Riesling		
QbA dry, Mosel		
Slate and petroleum tones, rose petals, traditional	0.1 l	4.2
with animating finish	0.2 l	7.8
Weingut Gutzler Weißer Burgunder		
QW Rheinhessen	0.1 l	3.8
fruity, elegant, mineral	0.2 l	7.2
Giuseppe Campagnola, Pinot Grigio del Veneto		
IGP Venetien	0.1 l	3.2
fresh and juicy fruit, floral aromas	0.2 l	5.8
Jordan Wine Estate, Sauvignon Blanc „Cold Fact“		
WO Stellenbosch	0.1 l	4.8
aromatic fruit, spicy reverberation	0.2 l	8.5
Di Lenardo Chardonnay Grave del Friuli		
IGP Friaul	0.1 l	4.8
fruity, creamy, round with a bouquet of pineapple and mango	0.2 l	8.5
Cantina Marangona Lugana		
DOP Lombardei - controlled organic cultivation	0.1 l	4.8
fine fruity, very elegant, aromas of lemon blossom and melon	0.2 l	8.5

ROSE WINE

Viticultori Associati Canicatti, Rosato		
IGP Sizilien	0.1 l	2.8
juicy and light, mild acidity	0.2 l	5.4

OPEN WINES

RED WINE

Viticultori Associati Canicatti Nero d'Avola IGT Sizilien fruity, round, earthy	0.1 l 0.2 l	3.4 5.8
Cellier de Marrenon Syrah Méditerranée IGP Vaucluse Rhone fruity, full-bodied, medium	0.1 l 0.2 l	3.8 7.2
Fattoria di Gratena, Chianti DOCG Toscana - controlled organic cultivation elegant, full-bodied, round	0.1 l 0.2 l	4.8 8.8
Weingut Philipp Rieger, Spätburgunder QW Boden - controlled organic cultivation fruity, light, refreshing acid	0.1 l 0.2 l	3.6 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 Lombardia - 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
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BOTTLED WINE - RED

ITALY

Kloster Neustift Lagrein „Mariaheim“ DOP Südtirol full-bodied, racy wine with aromas of plum and violet	0.75 l	38
Cascina Chicco, Barbera d'Alba „Granera Alta“ DOP Piemont juicy fruit, earthy, finely spiced aftertaste	0.75 l	36
Foradori Teroldego Rotaliano DOC - controlled organic cultivation cool fruit, fine grained tannin, long finish	0.75 l	45
Siro Pacenti Brunello di Montalcino „Pelagrilli“ DOC Toskana intense sour cherry fruit aromas, complex, deep wine	0.75 l	65
Di Lenardo, „Ronco Nole“ Cuvée of Merlot, Refosco and Cabernet Friuli spicy fruit, full-bodied, subtle tannins	0.75 l	35
Canicatti Nero d'Avola, Nerello Cappuccio IGT „Calio“, Sizilien fruity, round, earthy	0.75 l	34

GERMANY

Weingut Gutzler, Spätburgunder VDP Gutswein QW very harmonious, fruity, juicy	0.75 l	32
Weingut Schmitt „Drei Reben“ Cuvée aus Merlot, Lagrein und Cabernet Sauvignon QW spicy fruit, mineral, fine-grained tannins	0.75 l	34

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 chocolaty, 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

ROBERT GIERER NOBLE BRANDIES FROM LINDAU, LAKE CONSTANCE

... 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	2 cl	5.5
Hazelnut 40 %, Lindau, Lake Constance, Germany Noble spirit of mild-roasted hazelnuts	2 cl	5.5
Williams 40 %, Lindau, Lake Constance, Germany soft pear, fruity taste and mild sweetness	2 cl	5.5
Sour cherry 40 %, Lindau, Lake Constance, Germany Fruit brandy from sun-kissed fruits, delicate almond nuances	2 cl	6.5
Apricot 40 %, Lindau, Lake Constance, Germany fine sweet aroma of ripe fruit	2 cl	6.5
Blackthorn 40 %, Lindau, Lake Constance, Germany Composition of rare berries of wild blackthorn bushes	2 cl	5.5
Wild raspberry 40 %, Lindau, Lake Constance, Germany Spirit with powerful character, rounded off with soft-sweet tones	2 cl	5.5
„Elvados“ 40 %, Lindau, Lake Constance, Germany single-origin brandy from Elstar apples, matured for 8 years in oak barrels	2 cl	7

WHISKEY

Slyrs Single Malt Whisky 43 %, Schliersee	2 cl	7.5
Robert Gierer Single Malt Whiskey 40 %, Lindau, Lake Constance	2 cl	7.5

SUPREMO COFFEE SPECIALITIES ¹²⁾

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	3.6
+ Cream	0.4

BIOTEAQUE TEA, CHIEMGAUER TEA FACTORY

Cup of tea	4.5
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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)
- Schwarza Beni (Black tea Earl Grey)
- Schwarza Seppo (Black tea Darjeeling)
- Gfeida Maxi (Herbal tea - strawberry mint)

ADDITIVES

- 1 = with dye
- 2 = with preservatives
- 3 = with antioxidants
- 4 = with flavour enhancers
- 5 = sulfured
- 6 = blackened
- 7 = waxed
- 8 = with phosphate
- 9 = sweetened

- 10 = contains a source of phenylalanine
- 11 = Milk protein
- 12 = containing caffeine
- 13 = containing quinine
- 14 = containing taurine
- 15 = genetically modified
- 16 = with tartrazine
- 17 = nitrite pickling salt, nitrate
- 18 = Acidifier

FASANERIE GIFT VOUCHER



GIVE FRIENDS AND RELATIVES A GOOD TIME

Our vouchers are the perfect gift for all those who know how to enjoy.

Make your friends and relatives happy and give them an enjoyable time out in our idyllic gem in the middle of nature.

Please ask our service staff for more information.

They will be happy to issue you a voucher for the desired amount.