

WELCOME

We are glad that you have found your way to us.

The Kracherlelmoos stands for modern interpretations of traditional and alpine cuisine made from sustainable and, if possible, regional products.

Whether game from the Karwendel, lamb from the alpine meadows around Mittenwald or fresh, local fish from the crystal-clear waters of the region.

Alpine gourmet cuisine & more.

Prepared by our creative kitchen team under the guidance of

Head chef and top chef Lorenz Maria Griesser.

A visit to us should give you a holistic feeling of well-being consisting of ambience, good food, good wine and relaxed but still first-class service.

Time to enjoy.

SURPRISE MENU

Our culinary highlight of a special kind,
that our guests really appreciate.

Our signature menu at gourmet level.

Let yourself be surprised.

6-COURSE MENU	100
5-COURSE MENU	95
4-COURSE MENU	80
3-COURSE MENU	65

APERITIF

APEROL SPRITZ		7
BONANTO SPRITZ		7
LILLET SPRITZ		7
HUGO		7
CAMPARI SPRITZ		7
CAMPARI SODA		5,5
CAMPARI ORANGE		7
SANBITTER		5
PERNOD	4 cl	5,5
CYNAR	4 cl	5,5
VERMOUTH FERDINANDS white, red	5 cl	6,5
POROTWEIN QUINTA NOVAL LATE BOTTLED	5 cl	5,9
SHERRY LUSTAU P.XIMENEZ	5 cl	5,9
PROSECCO BOLLA VALDOBBIADENE SUPERIORE	1/8	6
PROSECCO BOLLA ROSÉ	1/8	6
GLAS OF CHAMPAGNE DRAPPIER CARTE D'OR BRUT	1/8	16,5
KIR ROYAL	1/8	18
KIR SECCO	1/8	8

STARTERS

BEEF TARTAR	22
quail egg, truffle mayonnaise, capers	
CARPACCIO OF THE KRANZBACH CHAR	18
sepia aioli, tapioca, tomato, herb salad	
BEETROOT MEETS RASPBERRY	14
burrata, tom kah gai, roasted peanuts	
FOIE GRAS 50g	22
grape jelly, peach	

SOUPS

RINDER CONSOMMÉ	10
semolina dumplings, root vegetables, beech mushrooms	
PARMESAN CREME SOUP	11
game carpaccio, cranberry, parsley	

SALADS

GRÜNZEUG SIDE SALAD	small 8	normal 14
lettuce, tomato, cucumber, seeds		
SALAD KRACHERLEMOOS	small 14	normal 19
lettuce, tomato, cucumber, seeds, chicken breast, parmesan		
SALAT SCAMPI	small 16	normal 22
lettuce, tomato, cucumber, seeds, king prawns		

MEAT

GULASCH OF ALM OX	21
spaetzle, sour cream	
GUINEA FOWL SUPREME	24
parmesan dumplings, truffled salsify	
PRIME BOILED VEAL	28
pommes dauphin, root vegetables, horseradish	
ORIGINAL WIENER SCHNITZEL OF VEAL	32
potato and cucumber salad, cucumber espuma	
GRATINATED WERDENFELSER SADDLE OF LAMB	34
olive polenta, pickled cherry tomatoes	
ONION ROAST BEEF KRACHERLEMOOS	36
potato puree, bacon beans	
BEEF FILET	48
variation of celery, black walnuts, peach	
+ FOIE GRAS 50g	18

FISH

PIKE-PERCH FILET	small 24	normal 30
porcini risotto, saffron foam		
SALMON TROUT OF THE KRANZBACH	small 22	normal 28
potato chives puree, broccoli		
ALPINE FISH POT KRACHERLEMOOS		42
Pike-perch, catfish, trout, prawns, rouille puree, pak choi		
TAGLIATELLE WITH KING PRAWNS	small 18	normal 26
lobster sauce		

VEGETARIAN

GNOCCHI SORENTINA tomato, buffalo mozzarella, basil	small 12 normal 16
PORCINI RISOTTO parmesan chip, herb salad	small 13 normal 17
SÜDTIROLER SCHLUTZKRAPFEN grey cheese, spinach, melted tomatoes	small 16 normal 22

DESSERT

TIRAMISU berries	10
CRÈME BRÛLÉE OF TONKA BEAN blackberry-sorbet	12
CHOCOLATE CAKE rum pot, buttermilk, yuzu-sorbet	12
PAVLOVA lime mascarpone, wild berries	10