

DRINKS

NON ALCOHOLIC

Carafe of water 0,75l still / sparkling	7
Juice Spritzer 0,4l Apple, currant, rhubarb, passion fruit juices from Wolfra	5
Softs 1, 2, 4, 6, 7, 11, 12 0,2l Cola, Cola Light, Fanta,	4,50
Thomas Henry 2, 3, 4, 8, 11, 12 0,2l Tonic Water, Ginger Ale, Bitter Lemon, Ginger Beer	4,50

BEERS

Tegernseer Helles 0,5l	5,50
Hoppe Bräu Weißbier 0,5l	5,50
Hopf non alcoholic 0,5l	5,50
Spaten non alcoholic 0,5l	5,50

DIGESTIF

Ramazzotti 4cl
Cynar 4cl

Reisetbauer
Himbeer 2cl
Karotte 2cl
Marille 2cl

Hoermann
Hazelnut 2cl

COFFEE

6 Espresso 7	3,50
6 Cappuccino 7, 13	6
Latte Macchiato 7, 13	7
17 Café Creme 7	4,50
9 Affogato Espresso, vanilla ice cream	8
Tea	6
6 Oatmilk	+1

WINE RECOMMENDATION OF THE WEEK

DRINKS

NON ALCOHOLIC CLUBHAUS CREATIONS

Bitter Sprizz San Bitter, fresh orange juice, Thomas Henry Pink Grapefruit	9,50
Solero Sprizz Crodino Aperitivo, passion fruit, soda	9,50
Cotton Candy Thomas Henry Cherry Soda, Lime, Vanilla, Soda, Berries	9,50

SPRIZZ

Aperol Sprizz Aperol, prosecco, soda, orange	12,50
Campari Sprizz Campari, prosecco, Thomas Henry Pink Grapefruit	12,50
Italian's Sprizz Italicus bergamotte, prosecco, soda, lemon	13,50
Amalfi Sprizz Midi Red, grapefruit, Thomas Henry Bitter Lemon	13,50
Sunset Sprizz Midi Classic, prosecco, Thomas Henry Tonic Water, berries	13,50

CLUBHAUS CLASSICS WITH A TWIST

after 5 pm

Melon Fizz Midori, Thomas Henry Ginger Beer, prosecco	14,50
Paloma/Spicy Paloma Tequila, Thomas Henry Pink Grapefruit, lime, seasalt /chili	16,50
By the lake Rum, passion fruit, lime, mint	16,50
Clubhaus Mule Vodka, pomegranate, Thomas Henry Ginger Beer, mint, lime	16,50
Negroni Gin, Campari, vermouth	16,50
Espresso Martini Vodka, espresso, vanilla, vermouth, dutch cacao	18,50



CLUBHAUS

BACHMAIR WEISSACH

MENU

12 - 2 pm | 6 - 9:30 pm

SMALL MEZZE ^{6/7/10}

Pita,
Hummus,
Olives

10

LARGE MEZZE ^{4/6/7/10}

Pita,
Baba Ganoush,
Labneh,
Hummus, Olives

19

STARTERS

Artichoke ^{1/7} 18
Flavored oil, romesco sauce, syrian aioli

Burrata ¹¹ 18
Orange, coriander, lavender

Tuna Tartare ^{2/4/11} 27
Cumin, tarragon, pistachios

Butterhead lettuce and
chicory ^{2/5/7/12} 16
Oyster mushrooms, pomelo, tamarind-
lime dressing

Tia Maraa Oysters ¹⁴ p. pc. 6
Pomegranate seeds and
lemon vinaigrette

JOSPER GRILL

We season our grill specialities with our homemade spice blends.
Mix and match with your favourite side dishes.

Corn fed chicken breast 22

Red perch fillet ² 26

Beef Tenderloin 200g 41

Lake char fillet ² 22

Rib Eye 300g 35

Octopus tentacles ¹⁴ 30
approx. 200 g

CLUBHAUS CLASSICS

Prawns 0,5 / 1 kg ^{1/3/4} 32/54
Served with the shell on
Syrian aioli

Double loin steak ^{6/11} 82
500 g beef filet for sharing
Plum chutney, pistachio crunch

VEGETARIAN HIGHLIGHTS

Eggplant ^{4/11} 23
Black garlic, pine nuts, yogurt

Baked celery ⁴ 23
Savoy cabbage, goat cream cheese,
date BBQ sauce, seasoned oil

SIDES

„New potatoes“ ^{4/7} 6
Caper berries, pink peppercorns, garlic

Wild broccoli ^{4/6/7/11/13} 8
fermented beans, hazelnuts

Freekeh salad ^{6/10} 6
Baharat, preserved lemon, coriander

Green asparagus ^{7/11} 8
Romesco, almond, apple balsamic

Baked celery ⁴ 8
Savoy cabbage, goat cream cheese,
date, BBQ sauce, seasoned oil

Seasonal vegetables 8

DIP IT!

Date BBQ sauce 5
Smoked paprika, cumin

5

Romesco sauce ^{7/11} 5
Almonds, chili, tomato

5

Spiced oil 5
Chili peppers, coriander, garlic

5

Syrian Aioli ^{1/7} 5
Roasted garlic, ginger, cayenne pepper

5

SWEETS

Ricotta cream ^{1/4} 10
black currants, rhubarb

10

Crème Brûlée ^{1/4/10} 13
Mango sorbet

13

Steamed blackberries ^{1/4/7/10} 13
bay leaf foam, vanilla ice cream, gin

13

ICE CREAM/SORBET

Homemade ice cream/sorbets 4
with fresh berries and chocolate chips

4

DAILY SPECIALS

New highlights every day from 6 pm

Monday

lamb loin 32

Friday

Whole fish ² Day price

Thursday

Clubhaus pasta 18/24
small/large
Saffron, ricotta, chili, shallot
crunch ^{1/4/10}

Saturday

half lemon-corn
chicken 27

Sunday

Tomahawk Day price

Friday, Saturday and Sunday

Seafood platter for 2 or more

Lobster, octopus, squid, prawns, scallops, mussels, aioli ^{1,2,3,4,14}

60 p. p.

for the perfect complement, we recommend a bottle of
Ruinart blanc de blancs

0,375 l - 69

RECREATION LUNCH

Monday to Saturday
12 - 2 pm

LUNCH

Clubhaus Bowl ^{4/6/10}
freekeh salad, chickpeas, cucumber, olives, tomatoes,
grilled beets, pistachio crunch

18

Levant Beef ^{4/10}
in spicy tomato sauce with pita and vegetables

19

Israeli Fish Stew ^{2/3/4/7/10}
with pita bread and vegetables

- we are pleased to serve this dish in the evening -

24

SNACKS

2 - 5 pm

MEZZE ^{4/6/7/11}

Hummus, labneh, Baba Ganouch, pita

19

Butterhead lettuce and chicory ^{2/5/7/12}
Oyster mushrooms, pomelo, tamarind-lime dressing

16

Artichoke ^{1/7}

Flavored oil, romesco sauce, syrian aioli

18

Tuna Tatar ^{2/4/11}

Cumin, tarragon, pistachios

27

Burrata ¹¹

Orange, coriander, lavender

18

Chicken Shawarma ^{1/6/7/10}

Pita, syrian aioli, tahini, coriander

19

CAKE

Clubhaus signature
chocolate cheesecake ^{1/4/10}

5

Allergens and additives: **1** Eggs and their products of all kinds, **2** Fish, **3** Crustaceans,
4 Dairy products of any kind, **5** Celery, **6** Sesame, **7** Sulfur dioxide and sulfites, **8** Peanuts,
9 Lupins **10** Cereals containing gluten, **11** Nuts, **12** Mustard, **13** Soy, **14** Mollusks.

All prices include VAT and are in Euro.