DRINKS

NON ALCOHOLIC

Carafe of water 0,75l — 7
still / sparkling

Juice Spritzer 0,3l — 5
Apple, Currant, Passion Fruit
juices from Wolfra

Softs [1/2/4/6/7/11/12] 0,2l — 4.50
Coke, Coke Zero, Fanta,

Thomas Henry [2/3/4/8/11/12] 0,2l — 4.50
Tonic Water, Ginger Ale, Bitter Lemon, Ginger Beer

RICHARD'S SUN Iced Tea 0,3l — 5
Pomegranate, Watermelon & Pineapple

BIRA

Tegernseer Helles 0,5l	5.50
Hopf Weißbier 0,5l	5.50
Hopf non alcoholic 0,5l	5.50
Tegernseer Helles non alcoholic 0,5l	5.50
Noam 0,33l	5.50

COFFEE

For our coffee specialties, we use beans from the "Erste Tegernseer Kaffeerösterei".

Espresso [7]	3.50
Cappuccino [7/13]	6
Latte Macchiato [7/13]	7
Café Creme [7]	4.50
Affogato Espresso, vanilla ice cream	8
Tee Dallmayr – assorted varieties	6
Oatmilk	+1

DIGESTIF

Ramazzotti 4cl	6
Cynar 4cl	6
Reisetbauer	
Raspberry 2cl	17
Carrot, Apricot, Williams Pear 2cl	9
Hoermann	
Hazelnut 2cl	6

NON ALCOHOLIC CLUBHAUS CREATIONS

Nitzan Citrus — 9.50
San Bitter, Orange Juice, Thomas Henry Pink Grapefruit

Tzahov Sprizz — 9.50
Crodino Aperitivo, Passion Fruit, Soda

Tut Vanil — 9.50
Grenadine, Lime, Vanilla, Soda, Berries

Honey Bazaar — 9.50
Honey, Mint, Lime, Soda

Israel Cosmopolitan — 9.50
Passion Fruit, San Bitter, Cranberry, Lime

Persian Smash — 9.50
Pineapple, Sugar, Mint, Ginger, Soda, Lime

Jerusalem Mojito — 9.50
Mango, Mint, Soda, Lime

SPRIZZ

Aperol Spritz — 9.50
Aperol, Prosecco, Soda, Orange

Lillet Berry — 9.50
Lillet, Thomas Henry Wildberry, Berries

Campari Spritz — 12.50
Campari, Prosecco, Thomas Henry Pink Grapefruit

CLUBHAUS CLASSIC COCKTAILS

Negroni — 16.50
Gin, Campari, Vermouth

Espresso Martini — 18.50
Vodka, Espresso, Vanilla, Lime

Amaretto Sour — 16.50
Amaretto, Egg White, Lime, Orange

Smokey Whiskey Sour — 16.50
Whiskey, Sugar, Egg White, Lime

Moscow Mule — 16.50
Vodka, Thomas Henry Spicy Ginger Beer, Lime, Mint

Gin & Tonic — 14.50
Gin, Thomas Henry Tonic Water

Vodka Soda — 14.50
Vodka, Soda, Lime

Allergene und Zusatzstoffe: **1** Eier und ihre Erzeugnisse aller Sorten, **2** Fisch, **3** Krebstiere, **4** Milchprodukte jeglicher Art, **5** Sellerie, **6** Sesam, **7** Schwefeldioxid und Sulfite, **8** Erdnüsse, **9** Lupinen **10** Glutenhaltiges Getreide, **11** Schalenfrüchte, **12** Senf, **13** Soja, **14** Weichtiere

EN

CLUBHAUS
BACHMAIR WEISSACH

MENU
12 - 3 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 [1/7/10] 18
Flavored Oil, Romesco Sauce, Syrian Aioli

Yellowfin Tuna Tartare [2/4/11] 27
Cumin, Tarragon, Pistachios

Tia Maraa Oysters [14] p. pc. 6
Pomegranate Seeds and Lemon Vinaigrette

Salad of caramelized figs [4/11] 19
Orange, Feta Cheese

Whole lettuce [6/11] 16
Tahini emulsion, Shallot-Coriander Crunch

Roasted aubergine [4/10/11] 19
Saffron yoghurt, Israeli Herb Vinaigrette

Burrata Levantina [11/4] 18
Orange, Coriander, Lavender

CLUBHAUS SPECIALS

Seafood platter for 2 or more [1/2/3/4/14] p. P. 60
Lobster, Octopus, Squid, Prawns, Scallops,
Mussels, Syrian Aioli

For the perfect complement, we recommend a bottle of
Ruinart Blanc de Blancs 0,375l 79.50

Levant Beef [4/10] 19
in Spicy Tomato Sauce with Pita and Vegetables

Israeli Fish Stew [2/3/4/7/10] 24
with Pita Bread and Vegetables

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.

JOSPER GRILL

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

MANOT BASAR

Corn fed Chicken Breast 22

Beef Tenderloin 220g 41

Rib Eye 300g 35

MANOT DAGIM

Red Perch Fillet [2] 26

Lake Char Filet [2] 22

Octopus Tentacles [14] 30
approx. 200g

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
500g Beef Filet for sharing
Plum Chutney, Pistachio Crunch

VEGETARIAN HIGHLIGHTS

Eggplant [4/11] 23
Black Garlic, Pine Nuts, Yogurt

Tel Aviv Baked Celery [4/5] 23
Savoy Cabbage, Goat Cream Cheese,
Date BBQ Sauce, Seasoned Oil

SIDES

Smashed Potatoes [4/7] 6
Caper Berries, Pink Peppercorns,
Garlic, Lemon

Freekeh Salat [6/10] 6
Baharat, Preserved Lemon, Coriander

Tel Aviv Baked Celery [4/5] 8
Savoy Cabbage, Goat Cream Cheese,
Date, BBQ Sauce, Seasoned Oil

Wild Broccoli [4/6/7/11/13] 8
Fermented Beans, Dukkah Crunch

Green Asparagus [7/10/11] 8
Romesco, Almond, Apple Balsamic,
Ancho Chili

Glazed Levantine Carrots [4/11] 8
Braised on Sea Salt with Goat Cream
Cheese, Honey and Baharat

DIP IT !

Date BBQ Sauce [7] 5
Smoked Paprika, Cumin

Romesco Sauce [7/10/11] 5
Almonds, Chili, Tomato

Shalhevet Spiced Oil 5
Chili peppers, coriander, garlic

Syrian Aioli [1/7] 5
Roasted Garlic, Ginger, Cayenne
Pepper

SWEETS

Granat Schorbot Mess [1/4] 11
Pomegranate, Mascarpone, Sumac, Strawberry Sorbet

Mekaramel [1/4/10] 13
Crème Brûlée with Mango Sorbet

Shikor Blackberries [1/4/7/10] 13
Steamed Blackberries, Bay Leaf Espuma, Vanilla Ice Cream, Gin, Rosewater

Homemade ice cream [4]**/sorbets** per variety 4
with fresh berries

Ice Cream Flavors: Chocolate, Bourbon Vanilla, Tonka bean
Sorbet Varieties: Mango, Strawberry, Passion Fruit

Cake 6
Daily selection

WINES BY THE GLASS & SPARKLING WINES

WHITE

2022 Chardonnay “Yarden” 0,1l 10.50
Golan Heights Winery, Israel

2023 Riesling “Just Riesling” 0,1l 7
Winery Gut Hermannsberg, Nahe, Germany

2023 Pinot Blanc “BW Edition” 0,1l 6
Winery Dreissigacker, Rhine-Hesse, Germany

2023 Sauvignon Blanc “Flora” 0,1l 6
Winery Hannes Sabathi, Southern Styria, Austria

2023 Grüner Veltliner “vom Urgestein” 0,1l 6
Winery Türk, Kremstal, Austria

2023 Lugana “Le Creete” 0,1l 7
Winery Ottella, Veneto, Italy

2023 Pinot Gris „Almauftrieb“ Limited Edition 0,1l 7
Winery Michel, Nahe, Germany

ROSÉ

2021 Rosalie “Clubhaus Edition” 0,1l 7
Winery Bernhard Ott, Lower Austria

2023 Cuvée M Rosé 0,1l 8
Château Minuty, Provence, France

RED

2019 Merlot “Yarden” 0,1l 10.50
Golan Heights Winery, Israel

2017 Merlot Dornfelder Reserve 0,1l 8.50
Winery Johanneshof Reinisch, Thermal Region, Austria

2022 Torre Rosso Vionese 0,1l 6
Winery Torre d'Orti, Verona, Italy

2021 Côtes du Rhône Villages 0,1l 6
Family Perrin Winery, Rhône, France

SPARKLING WINE

BW Cuvée Brut 0,1l 8.50

Schloss Vaux Rosé Sekt Brut 0,1l 9.50

CHAMPAGNE

Ruinart R 0,1l 18.50

Ruinart Rosé 0,1l 24.50

NON-ALCOHOLIC SPARKLING WINE

“Bratbirne” by Jörg Geiger 0,1l 10

The Zero Rosé 0,1l 8

All prices include VAT and are in Euro.