



Mondays

Monday at Garden Hotel Reinhart stands for traditional home-style cooking at the home evening with oven-fresh pork roast.



with a unique barbecue buffet. more information in our culinary calendar at reinhart-hotel.de

Reinhart's Gourmet Menu

All-year daily changing 3-course menu at a price of 42 € per person. Choose also from our wine or non-alcoholic pairing. Daily menu and table reservation at www.reinhart-hotel.de

FOOD & DRINKS

May - August 2026

APERITIF

Flo reale Sprizz *non-alcoholic*
Martini Flo reale | Schweppes White Peach | Grapefruit | Mint
0,2l | 9,5

Pomegranate Gin & Tonic
Grenadine | Hendrick's Gin | Tonic | Pomegranate seeds | Mint
0,2l | 13,8

Negroni Sbagliato
Martini Rosso | Campari | Prosecco
0,2l | 10,5

Champagner
Chassenay d'Arce | Selection Brut
0,1l | 13,8

Crémant
Limoux | Grande Cuvée 1531 Brut
0,1l | 8,0

Pear "Champagne" *non-alcoholic*
Weingut Jörg Geiger
0,1l | 12,8

*exclusive for
Hotel Reinhart!*

WINE RECOMMENDATION

*Exclusive wine selection by
Vinothek Weinstöck*

2024 Mixed Set
Pannonian White | Kirch Knopf | Burgenland

2025 Rosé
Blaifränkisch Rosé | Weingut Strehn | Burgenland

2023 La Boscana
Tempranillo Syrah Garnatxa Negro | Costers del Segre | Spanien


0,1l | 7,2 0,2l | 9,5 0,75l | 35,0



SOUP

 *these dishes are vegan*

Beef Consommé
Sliced pancakes | vegetables | chives | 7,0

Tom Ka Gai
Grilled chicken | galangal | coconut | lemongrass | spring onions | coriander | lime | mint | Thai basil | 8.0
 *also available as a vegan option*

Chiemsee Fish Soup
Local fish | vegetables | bouillon potatoes | fresh herbs | 8,0


Bavarian ramen
Soba noodles | pork belly | egg | ginger | chervil | sprouts | sesame | crunchy vegetables | shiitake | lime | spring onions | 9.4
also available as a main course | 19.0

STARTERS

Reinhart Duo
Homemade focaccia | vegetarian spread | salted butter | 8,5

Beef Carpaccio
Pine nuts | pomegranate | lemon | Parmesan | black pepper | olive oil marinade | 19.0

Tuna Tataki
Yellowfin tuna | avocado cucumber salad | raspberry | lime | sesame | wild herbs | 14.5

 Zucchini slice
Vegan feta | pine nuts | wild herbs | zucchini | thyme | vegan crème fraîche | rosemary | 12.0

VEGETARIAN

Linguine al Limone

Cherry tomatoes | lime | Parmesan | toasted pine nuts | fresh basil | 19.0

Summer Gnocchi

Potato gnocchi | basil | feta cheese | yellow bell pepper | arugula | walnuts | grapes | orange | 19.0



also available as a vegan option

Ravioli

Stuffed with burrata | baby spinach | cherry tomatoes | shaved Parmesan | basil | 20.0



VEGAN

Potato Curry

baby potatoes | lime soy yogurt | bell pepper | coconut cream | red onion | lemongrass | papadum | 19,0

Super Food Bowl

quinoa tricolore | hemp seeds | spinach salad | apple | goji berry | blueberry | lemon | house dressing | lime | olive oil | hazelnut | pistachio | pomegranate | avocado | 21,0

SALAD

Salad + Trout

fillet pieces of grilled trout | marinated mushrooms | mixed salad | red onion | garlic croutons | red currant balsamic dressing | 21,0

Salad + Turkey

breaded turkey breast strips | bacon cubes | roasted onions | mixed salad | tomatoes | cucumber | bell pepper | herb vinaigrette | 20,0

Salad + Goat Cheese

flambéed goat cheese | thyme honey | mixed salad | balsamic olive oil marinade | 17,5

Salad with shrimp

5 marinated shrimp | tomato | onion | Parmesan | pecan nuts | mixed salad | balsamic-olive oil marinade | 21.5

Mixed Salad

seasonal salads | balsamic dressing or house dressing | 7,0

FISH

Finkenwerder-style trout

Local trout fillet pan-fried in butter | bacon | lemon | sautéed potatoes | onion | cucumber dill salad | 24.8

Pike-perch Saltimbocca

Pan-fried in Italian country ham | truffled green beans | cherry tomato chutney | creamy rosemary lemon polenta | 24.0

Fish selection – trio of fish

Pike-perch | trout | salmon | lobster butter sauce | cherry tomatoes | young broccoli | green tagliarini | 26.0
+ 3 marinated shrimp extra + 5.0

BURGER

Reinhart's House Burger

brioche bun | beef patty | bacon | roasted onions | burger sauce | tomato | dill pickles | Gouda | romaine lettuce | onion
French fries or mixed salad | 21,0
+ extra patty + 5

Chiemsee Fish Burger

brioche bun | Chiemsee fish patty | tomato | dill pickles | Gouda | romaine lettuce | honey mustard cream | onion
French fries or mixed salad | 23,0

Avo Burger

brioche bun | vegan burger patty | avocado | mashed avocado | romaine lettuce | lime mayonnaise | tomato | dill pickles | Gouda | onion
French fries or mixed salad | 23,0

STEAKS

Steak Frites

Local pasture-raised beef steak with a characteristic fat edge, juicy medium grilled | herb butter | French fries | cucumber salad | 200 g | 30.0

Pepper Steak

from local pasture-raised beef with typical fat edge, juicy, medium fried | cognac pepper sauce | French fries or mixed salad | 200 g | 30,0

Filet Steak

Pasture-raised beef steak | chili-garlic butter | fried potatoes | mixed salad | 200 g | 34.0

SPECIALTIES

Braised lamb shank

Braised lamb shank | rich port wine sauce | green beans | date | pomegranate | mixed nuts | garlic | lemon polenta | gremolata | 21.0

Braised veal cheeks

Braised in red wine | avocado | sweet potato | walnuts | pan-seared dumpling | fresh herbs | 28.0
also as small portion

CLASSICS

Viennese Schnitzel

Veal schnitzel | thinly pounded | baked in sweet cream butter | fried potatoes with bacon and onions | lingonberries | 29.9
also as small portion

Roast Beef Strindberg

from beef loin | medium fried | mustard onion crust | own sauce | summer vegetables | butter spaetzle | 29,0
also as small portion

Onion Roast Beef

from beef loin | medium fried | natural sauce | roasted onions | fried potatoes with bacon and onions | 28,0
also as small portion

DESSERT

Sweet Treats in a Glass

Dark Chocolate Mousse | raspberry sauce |
nut brittle | berries | 7,5

Bavarian Cream | sour cherry ragout | oat crunch | 7,5

Reinhart's Apple Strudel

modern interpretation | apple ragout | vanilla foam |
Tahiti vanilla ice cream | crunchy flakes | 12,0

Pancakes

apricot jam | vanilla ice cream | whipped cream | 10,5

Kaiserschmarrn *(duration approx. 20 min)*

caramelized | plum compote | vanilla ice cream | apple purée | 12,0

Cheese

daily cheese selection (three kinds) | fig mustard |
mixed berries | grissini | 15,0

Dessert Variation

if you want a little bit of everything (without cheese) | 16,0

BROTZEIT

Munich Sausage Salad

from real Regensburg sausages | pickles | chives | onions |
wood-fired bread | 12,0

Marinated Boiled Beef

Styrian pumpkin seed oil | roasted potatoes | salad bouquet |
fresh horseradish | 16,5

Veal Sausages

1 pair of veal sausages | bacon sauerkraut | medium-hot mustard |
wood-fired bread | 14,0

Club Sandwich

grilled chicken breast | sandwich toast | bacon | romaine lettuce |
tomato | onion | mayonnaise | French fries | 19,0

BRUNCH HIGHLIGHTS

Look forward to our brunch highlights:
Delicious breakfast specialties, starters,
salad, soups, varied main courses and
desserts. *Rich buffet incl. coffee specialties,
sparkling wine & juices.*

10.05. Mother's Day Brunch

10.10. Thanksgiving Brunch

21.11. Winter brunch

7:30 am – 1:00 pm | PER PERSON 28 €
Children price 2.50 € per year of age (up to 12 years)



MODERN INTERPRETED HOME CUISINE *regional & handcrafted*

With us you can taste the region: we use as many products as possible from producers in our region. Seasonal and carefully selected. We process fresh ingredients into honest dishes – handcrafted, regional and with respect for the producers.

REGIONAL SUPPLIERS

Pasta Manufaktur Pasta Fino, Schonstett

Fish Fischzucht Müllnerhof, Bad Endorf

Vegetables Fruchthandel Lermer, Siegsdorf

Dairy products Molkerei Berchtesgadener Land,

Potatoes Fruchthandel Lermer, Siegsdorf

Cheese Molkerei Berchtesgadener Land

Salad Fruchthandel Lermer, Siegsdorf

Bread & Pastries Bäckerei Miedl, Bad Endorf

SMALL APPETITE

Your hunger is not so big and you would like to share a dish with someone?
We allow ourselves to charge 4.0 € for plates, cutlery, napkins and service.

All marked main dishes can also be ordered as a small portion
per dish – 3.5 €.

CHANGES

Please note that we charge a small fee of 2 € for changes.

ALLERGIES & INTOLERANCES

Please inform us in advance about any allergies, intolerances or special eating habits. We are happy to take this into account but cannot assume any liability. If you have any questions, our service staff will be happy to help.

DRINKS

WHITE WINE

2024 Lugana

Avanzi Winery | Italy | dry
0,1l | 7,2 0,2l | 9,5 0,75l | 34,0

2024 Riesling

Villa Huesgen Winery | Mosel | dry
0,1l | 7,2 0,2l | 9,5 0,75l | 34,0

2024 Pinot Gris (Grauburgunder)

Ortenberg Winery | Germany | dry
0,1l | 7,2 0,2l | 9,5 0,75l | 34,0

2024 Yellow Muscat

Tement Winery | Austria | dry
0,75l | 39,0

2024 Grüner Veltliner

Frischauf Winery | Austria | dry
0,1l | 7,2 0,2l | 9,5 0,75l | 34,0

2024 Chardonnay

Paul Achs Winery | Austria | dry
0,75l | 31,0

2024 Pinot Blanc „Haus & Hof“

Hannes Reeh Winery | Austria | dry
0,75l | 38,0

2023 Sauvignon Blanc „Pfattishag“

Aufricht Winery | Germany | aged in oak barrel
0,75l | 65,0

2024 Riesling Storaun

Frischauf Winery | Austria | semi-dry
0,1l | 7,2 0,2l | 9,5 0,75l | 34,0

ROSÉ WINE

2024 Blaufränkisch Rosé

Strehn Winery | Burgenland | Austria | dry
0,1l | 7,2 0,2l | 9,5 0,75l | 35,0

2025 Seegucker Rosé

Rotling | Aufricht Winery | Baden | dry
0,1l | 7,3 0,2l | 9,9 0,75l | 35,0

2023 Rosado Rosé

Rioja | Ostatu Winery | Spain | dry
0,1l | 7,3 0,2l | 9,9 0,75l | 35,0

RED WINE

2024 Merlot

Reinisch Family Winery | Austria | dry
0,1l | 7,3 0,2l | 9,9 0,75l | 35,0

2022 Sweet Red

Zweigelt/Merlot | Hannes Reeh Winery | Austria | sweet
0,1l | 7,3 0,2l | 9,9 0,75l | 35,0

2022 Pinot Noir “Trielberg”

Pinot Noir | Aufricht Winery | Germany | aged in oak barrel | dry
0,75l | 65,0

Wine Spritzer

sweet | sour 0,2l | 8,5

NON-ALCOHOLIC

Cola ¹³¹⁰ |

Coca Cola Zero | Fanta 0,2l | 3,8

Spezi ¹²³⁵¹⁰ 0,4l | 4,6

White Lemon Soda ² 0,4l | 4,6

Bad Reichenhaller Mineral Water

Sparkling | Still 0,2l | 3,8 0,7l | 7,8

Table Water 1,0l | 5,9

Schweppes

Bitter Lemon | Tonic | Ginger Beer |

Ginger Ale White Peach 0,2l | 4,5

JUICE



Juice 0,2l | 3,8

Apple | Orange | Blackcurrant nectar |

Passion fruit nectar | Pineapple |

Elderflower | Rhubarb

Spritzer 0,4l | 4,6

COFFEE

from Krysa Coffee Manufactory



Cup of Coffee ¹⁰ 3,8

Cappuccino ¹⁰ 4,6

Espresso ¹⁰ 2,9

Double Espresso ¹⁰ 3,8

Espresso Macchiato ¹⁰ 3,8

Latte Macchiato ¹⁰ 5,2

Hot Chocolate 5,2

TEA

Black Tea

Darjeeling | Earl Grey
English Breakfast 5,2

Green Tea

Green Dragon 5,2

Herbal Tea

Mountain Herbs | Chamomile |
Peppermint 5,2

Fruit Tea

Sweet Berries 5,2

Rooibos

Orange 5,2

BEER



On Tap

Spaten Helles 0,3l | 4,1 0,5l | 4,9

Bottle

Franziskaner Wheat Beer
also alcohol-free 0,5l | 5,2

Franziskaner
Dark Wheat Beer 0,5l | 5,2

Spaten Helles *alcohol-free* 0,5l | 4,9

SPIRITS

Fruit Brandy (Obstler) 2 CL | 4,9

Williams Pear 2 CL | 4,9

Marille 2 CL | 5,2

SCHNITZER DISTILLERY



Marille | 40 % 2 CL | 6,5

Hay Spirit | 40 % 2 CL | 6,5

Williams Christ Pear | 40 % 2 CL | 6,5

Plum Brandy | 40 % 2 CL | 6,5

Plum Brandy
aged in whiskey barrel | 42 % 2 CL | 7,5

OPENING HOURS

Mon to Sun 5:30 pm – 10:00 pm

hot kitchen 5:30 pm – 9:00 pm

no closing day

BREAKFAST FOR CONNOISSEURS

Every day we spoil you from 7:30 am to 10:30 am with our breakfast.

Drop by spontaneously or reserve a table in advance.

Price 24 € per person incl. hot drinks.