



Mondays

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

*••• Weihnachtsfest
im Reinhart •••*

Host your Christmas celebration with us. For enquiries, please contact info@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

September - November 2026

APERITIF

Floreale Sprizz *non-alcoholic*

Martini Floreale | 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



these dishes are vegan

SOUP



Orange Pumpkin Cream Soup

Hokkaido pumpkin | ginger | caramelized pumpkin seeds | saffron | orange | 9,5

Beef Consommé

Sliced pancakes | vegetables | chives | 7,0

Chiemsee Fish Soup

Local fish | vegetables | bouillon potatoes | fresh herbs | aioli | 10,5

also available as a main course | 19,0

STARTERS

Reinhart's homemade focaccia bread

Homemade focaccia | salted butter | 8,5

Beef Carpaccio

Chives | truffle mayonnaise | Parmesan | black pepper | olive oil marinade | arugula | 19,0

Pan-fried goat cheese

Focaccia | mixed green salad | pistachio | walnut | thyme honey | apricot | 12,5



Potato & Pumpkin Fritters

Hokkaido pumpkin | potato | garam masala | vegan yogurt | peas | ginger | mango chutney | fresh herbs | 14,0



VEGETARIAN

Linguine

Heirloom tomatoes | spinach | fresh basil | roasted pine nuts | Parmesan | 19,0

Pumpkin risotto

Hokkaido pumpkin | Parmesan | sautéed wild mushrooms | sage | 20,5

Porcini mushroom ravioli

Porcini mushroom cream filling | Parmesan sauce | 22,0

vegan

Potato Curry

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

Super Food Bowl

Quinoa Tricolore | Hanfsamen | Spinatsalat | Apfel | Goji Beere | Blaubeere | Zitrone | Hausdressing | Limette | Olivenöl | Haselnuss | Pistazie | Granatapfel | 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

Mixed Salad

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



FISH

Salmon fillet

with mixed vegetables | carrot | apple | pumpkin | parsnip | apple mustard sauce | 24,0

Fish selection – two types of fish

Trout | salmon | linguine | baby spinach | lobster butter sauce | braised tomatoes | 26,0
+ 3 marinated shrimp extra + 5

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 | 220 g | 30,0

Fraldinha

A special cut | sirloin flap steak | chimichurri | tomato salad | French fries or mixed salad | 220 g | 30,0

Filet Steak

Pasture-raised beef steak | chili-garlic butter | fried potatoes | mixed salad | 200 g | 34,0

SPECIALTIES

Goulash made from local venison

Red wine sauce | homemade egg spaetzle | wild cranberries | pear | 24,0

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 with a herb crust

Beef loin | cooked medium | herb and mustard crust | homemade gravy | braised vegetables | buttered spaetzle | 29,5
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 breadt | 12,0

Marinated Boiled Beef

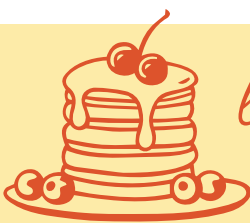
Styrian pumpkin seed oil | roasted potatoes | salad bouquet |
fresh horseradish | 16,5

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.*

10.10. 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 pro-
ducts 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.

wine

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 Stoaraun

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

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

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

alc-free

NON-ALCOHOLIC

Cola¹³¹⁰ |

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

Spezi¹²³⁵¹⁰ 0,4l | 4,6

White Lemon Soda² 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 Coffee¹⁰ 3,8

Cappuccino¹⁰ 4,6

Espresso¹⁰ 2,9

Double Espresso¹⁰ 3,8

Espresso Macchiato¹⁰ 3,8

Latte Macchiato¹⁰ 5,2

Hot Chocolate 5,2

TEA

Black Tea

Darjeeling | Earl Grey 5,2
English Breakfast

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

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

Monday to Sunday 5:30 pm - 10:00 pm
hot kitchen 5:30 pm - 9:00 pm

no
closing day

All prices in € incl. VAT | Subject to printing errors and omissions | Valid from September 2026