

TO-OD-DRYS





Quality is our top priority – in the food, in the preparation of the dishes, in the service, and in the ambiance.

We source as much locally as possible, cook exclusively with pure coconut oil, and bake only with spelt flour and high-quality ingredients.

And we'll add a generous helping of love to the mix.

Come in and make yourself at home. :-)

Thank you for your honesty.

We're growing – with you. 💚

To offer you a wonderful experience every time, we are constantly adapting our processes – for greater clarity, fairness, and speed.

Especially on particularly busy days, we may reach our capacity. We are very grateful for your understanding and patience in such moments.

Our team – whether experienced or new – works with passion and enthusiasm and learns something new every day.

If you notice something missing or something that catches your eye, please let us know immediately.

This way, together we can ensure that your next visit with us is even more enjoyable.

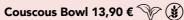
feedback@lieblingsplatzamtegernsee. de

You are welcome to do so anonymously or simply scan the QR code and fill out the feedback form.



Your feedback helps us to become even better for you – and for that we are very grateful.





Couscous with mint, lime, pomegranate seeds, bell peppers, tomatoes, olive oil and avocado

Light Indulgence 18,90 € 🕸

Wild herb salad with fresh tomatoes, cucumbers, fresh caught salmon, 2 fried eggs, walnuts, sprouts, and cress, lime and honey dressing

Acai Bowl 14,90 € 🍞 🔮

Homemade acai puree, chia seeds, coconut, fresh fruit, homemade granola, banana (sugar-free)
Optional with peanut butter + 2,40 €
Optional with white almond & tonka bean puree + 3,90 €

Purple Love 15,90 €

Kraft grain bread with beetroot hummus, feta, walnuts, a hint of honey and cress

Truffle Happiness 19,90 €

Kraft grain bread spread with our favorite avocado cream, topped with truffle scrambled eggs and roasted tomatoes

Certain dishes can also be prepared vegan or gluten-free. Please ask the staff about this, as well as allergens.







Each dish comes with a choice of:

- Salmon from the fishery + 7,90 €
 - Serrano ham + 5,90 €
 - Fennel salami + 5,50 €
- Cheese from the natural dairy + 4,50 €
 - Couscous + 3,50 €
 - Truffle oil + 3,50 €



Basil Bash Lemonade 7,90 € (Lemon, basil syrup, mint)

Matcha latte with strawberry puree 7,90 € with high-quality (5A) Ceremonial Matcha + 2.00 €

Viennese Pistachio Iced Coffee 9,90 €

Basil Strawberry Spritz 14,90 €

Original

VIENNESE ICED APRICOT DUMPLINGS



We'll bring it to you at Tegernsee. While supplies last!



PINSA

Cart

(from 12 noon)

Italy Love 14,90 € Mozzarella and cherry tomatoes on tomato cream Optional with basil cream +2,50 ∈ Optional with burrata instead of mozzarella +3,00 ∈ Kids' favorite: also available with salami

Serrano Love 19,90 €

Recommendation: with two fried eggs on top Recommendation: with two fried eggs on top

Recommendation: truffle oil

Popular option: also available with salmon instead of

Serrano

Tuscan Flair 18,90 €

Basil cream, cherry tomatoes, feta, arugula

On request: vegan feta

Recommendation: half avocado slice

Vegan Dream 17,90 €

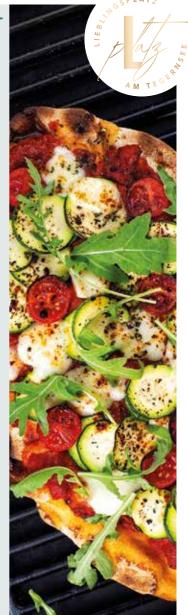
Hummus, cherry tomatoes, zucchini Pine nuts Recommendation: Half avocado slice

Recommendation: Vegan feta

Recommendation: Truffle oil and wild herbs

Extras - for your favorite pinsa

Extras - for your ravorite pilisa	
+ Salmon from the fishery	+ 7,90 €
+ Serrano ham	+ 5,90 €
+ Salami	+ 5,50 €
+ Cheese from the dairy	+ 5,50 €
+ 2 fried eggs on top	+ 4,30 €
+ Wild herb salad	+ 4,00 €
+ Truffle oil	+ 3,50 €
+ Half avocado slice	+ 3,90 €
+ Favorite avocado spread	+ 4,50 €
+ Vegan feta	+ 4,50 €



Did you know?

At our favorite place, many things are homemade – with lots of love and fresh ingredients. But when it comes to our pinsa dough, we leave it to the professionals: It comes from Italy, from a small family business, where it is traditionally made with high-quality ingredients and a long sourdough rest, and delivered to us fresh from the oven.

We refine it with selected ingredients and lots of love – freshly prepared for you.

BREAKFAST-BESTSELLER

from 9:00 - 16:30 Uhr - ALL DAY

Sweet Morning

9.90 €

Served on a wooden board: croissant, a slice of kraft bread, homemade jam, yogurt with fresh fruit and homemade granola

Optional:

+ Freshly squeezed orange juice

+ Serrano ham (60 gr.)

+ Natural cheese from the dairy

+ Salmon from the fishery

+ Boiled egg

+ 4,90 €

+ 5,90 €

+ 4,50 €

+ 7,90 € + 2,30 €

Favorite Brunch for Two

49.90 \$

On the tiered stand: Plenty of Serrano ham, fennel salami & cheese from our natural dairy, cream cheese, salmon from the fishery, fresh avocado, hummus, butter, homemade jam, two yogurts with fresh fruit & homemade granola, two boiled eggs, plus our popular granola, two croissants, and two freshly squeezed orange juices

(additional charge per additional person 19,90 €)

Cheese Lovers

23,90 €

On the tiered stand: butter, homemade jam, plenty of three cheeses from the natural cheese dairy, yogurt with fresh fruit and homemade granola, a boiled egg, our popular wholemeal bread, and a freshly squeezed orange juice.

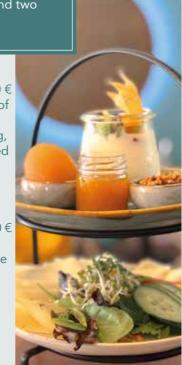
+ 18,90 € per additional person

The Savory One

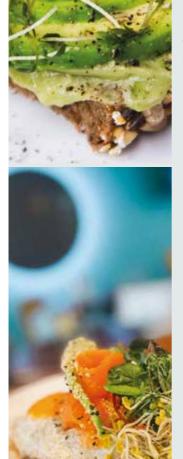
25.90 €

On the tiered stand: butter, homemade jam, plenty of Serrano ham and fennel salami, fine yogurt from the natural cheese dairy with fresh fruitand homemade granola, a boiled egg, our popular wholemeal bread and a freshly squeezed orange juice.

+ 19,90 € per additional person







OUR FAVORITES

Start the Day Strong*

14.90 €

Favorite avocado cream on kraft grain bread, topped with two fried eggs & roasted tomatoes

Perfect Day*

18,90 €

Favorite avocado cream on kraft grain bread, topped with two fried eggs & roasted tomatoes, served with fresh salmon from the fishery

Hearty Day*

18.90 €

Favorite avocado cream on kraft grain bread, topped with two fried eggs & roasted tomatoes, served with Serrano ham

Morning Grouch*

19,90 €

kraft grain bread topped with a three-egg cheese omelet, fresh avocado, salmon from the fishery & roasted tomatoes

BREAD (on our delicious kraft grain bread)

Avocado Bread*

11,90 €

Favorite avocado cream, fresh avocado, cashews, and wild herb salad on top

Salmon & Avocado Bread*

15,90 €

Favorite avocado cream, fresh avocado, freshly caught salmon, and wild herb salad on top

Hummus Bread*

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with roasted tomatoes and cress	9,90 €
with two fried eggs	+ 4,90 €
with 1/2 avocado	+ 3,90 €
with freshly caught salmon	+ 7,90 €

Strammer Max* 11,90 €

Buttered bread with Serrano ham and two fried eggs

with 1/2 avocado + 3,90 €

Truffle Happiness

19,90 €

Kraft grain bread with our favorite avocado cream, topped with truffled scrambled eggs & roasted tomatoes

*All breads are decorated with avocado seasoning (contains sesame seeds), wild herb salad, and sprouts

PREMIUM DELUXE BREAKFAST

Premium Deluxe Breakfast for two

89,00€

Two glasses of champagne, two freshly pressed orange juices, two coffee or tea, croissant, plenty of kraft grain bread, salmon from the fishery, Serrano ham, fennel salami, a selection of three cheeses from the artisan creamery, butter, hummus, avocado cream, mini waffle, omelet or scrambled eggs, homemade jam, chocolate cream, two yogurts with fresh fruit & homemade granola

(surcharge per additional person)



JOGURTS

Yogurt with fresh fruit



Vegan version available for an additional charge Small 4.90 € Large 7,90 € Optionally with homemade granola + 2,90 €

Tenerife Bowl 15,90 €

Natural yogurt, fresh fruit, banana, flax seeds, chia seeds, homemade granola, desiccated coconut (Sugar-free version also available)

Tenerife Bowl: vegan & sugar-free



16,90 €





EGG DISHES

Boiled egg

Donea egg	2,00 €
Omlette/Scrambled/Fried egg (3 piece	es)
with a slice of bread and butter	7,50 €
with Serrano ham (60 gr.)	+ 5,90 €
with tomato	
or bell pepper	+ 3,50 €
Cheese from the natural dairy	+ 4,50 €
Salmon from the fishery	+ 7,90 €

SALADS

Mixed Salad 🍑 😮	8,90 €
with freshly caught salmon	+ 7,90 €
with 1/2 avocado	+ 3,90 €



13,90 €

2 30 €

Wild herb salad, cashews, fresh avocado, mango, sesame seeds, tomatoes, cress, sprouts, sesame oil & fresh lemon Optional:

Freshly caught salmon + 7,90 € + 1,90 € with our popular granola bread

SOUP

Soup of the day 8,90 € with our popular kraft grain bread + 1,90 €

Feel free to ask us about our daily specials! Freshly prepared and therefore limited.

Certain dishes can also be prepared vegan or gluten-free. Please ask the staff about this, as well as allergens.





WAFFLE

Our fresh and popular spelt waffles

with powdered sugar 9,90 \in

Seasonal fruit & bourbon vanilla ice cream $12,90 \in$

Chocolate & banana 12,90 €



Favorite Waffle with Pistachio Cream 15,90 € Bourbon vanilla ice cream, pistachio cream, homemade nut and cinnamon crumble

Banana Cookie Dream 15,90 € Our popular waffle with cookie cream, vanilla ice cream, banana and a cookie crumble

With extra toppings:

Light Hazelnut Cream	3,50 €
Pistachio Cream	3,70 €
Homemade Cookie Crumble	2,50 €





KUCHEN

Homemade Cake 4,50 - 6,50 €

Homemade with spelt flour (or gluten-free) & lots of love

We generally use less sugar and focus on high-quality ingredients.

Feel free to contact us – we also have vegan and gluten-free versions!



SPECIAL ICED COFFEES

Viennese Iced CoffeeBourbon vanilla ice cream, a dash of milk,

Double espresso, whipped cream

Pistachio Viennese Iced Coffee 9,90 € with pistachio cream



Matcha 5,90 €

Strawberry Matcha Latte (hot or iced) 7,90 €

Favorite Iced Matcha 9,90 €

Strawberry purée, Bourbon vanilla ice cream, matcha, whipped cream

Vegan (vegan vanilla ice cream & plant-based milk)

Ceremonial Matcha

7.50 €

+ 1,00 €

Hand-picked, stone-ground, full-bodied & creamy – in the rarest 5A quality, the highest drinking quality for matcha. The finest first harvest, velvety in flavor, without any bitterness. (While supplies last!)

+ Strawberry puree 2,00 €

COFFEE

Espresso	2,60 €
Espresso Doppio	3,60 €
Espresso Macchiato	2,90 €
Doppio Macchiato	3,90 €
Cappuccino small Cappuccino large	3,80 € 4,90 €
Latte Macchiato	4,60 €
Flat White small 3 Espresso Shots large	4,20 € 5,30 €
Café Crème small Café Crème large	3,20 € 3,90 €
Milk coffee	4,50 €
Affogato 1 scoop of vanilla ice cream with espresso optional + pistachio cream	4,90 € + 1,50 €
Pistachio latte with pistachio cream, milk, espresso	6,90 €
Portion of cream	0,90 €
Hot chocolate	4,80 €

All coffees can be served iced!

We also have lactose-free milk, oat, almond, and coconut milk (for a small surcharge).

TEE

Cup of tea $4,90 \in$ Sonnentor tea varieties: Assam, Dajeeling, Earl Grey, Green tea, fruit tea, herbal tea, peppermint

Homemade ginger tea
with freshly squeezed orange, cinnamon stick &
fresh ginger











FAVORITE-CHAI'S



All chais are also available with oat, almond, coconut or lactose-free milk.

- Chai Latte classic
- Cinnamon Bun Latte
- Pink Chai Latte
- Blue Chai Latte
- Vanilla Chai (gluten-free)
- Pistachio Matcha Latte

COLD DRINKS

Still/Sparkling water 0,33 (Taunusquelle) 0,50 (Taunusquelle) 1,00 (Plose)	4,90 € 6,90 € 8,90 €
Afri Cola, Afri light, Mischmasch 0,33 l	4,50 €
Freshly squeezed orange juice 0,25 0,4	4,90 € 7,80 €
Juice spritzers Passion fruit, rhubarb, apple, currant, mango 0,25 0,50	3,90 € 5,90 €



HOMEMADE LEMONADES & ICED TEA

Healthy lemonades 7,90 € with lemon, ginger, cucumber, elderberry, mint

Lemonade 6,90 ∈ with lime-elderberry or lemon-elderberry or currant-lemon or raspberry-lemon flavor

homemade iced tea 7,90 € lime or lemon or peach (naturally produced without coloring or preservatives)

Blue Iced Tea (Fountain of Youth Antioxidant) $7,90 \in$ with fresh lemon, mint, and elderberry (naturally produced without colorings or preservatives)

Infusion Lemonade $7,90 \in$ with fresh ginger, lemon, mint, and chai





SPRAY VARIATIONS

Aperol Spritz or Campari Spritz	8,90 €
with Crémant	+ 3,50 €

Ginger Lemon Mint Spritz 12,90 € Ginger lemon syrup (sugar-free), freshly squeezed lemon, fresh ginger, prosecco, soda, mint

Rose Blossom Spritz 15,90 € Songwriter rose petal liqueur, rhubarb nectar, soda with Crémant +3,50 €

BEERS

Tegernseer Hell 0,33	4,50 €
Hopf Weißbier 0,5	4,90 €
Erdinger alcohol-free 0,5	4,90 €
Natural Radler 0,5	4,80 €



Wine glass 0,1	4,90 €
Wine glass 0,2	8,90 €
Bottle of wine 0,75	29,90 €

SPARKLING WINES

Glass of Crémant 0,1	8,90 €
Bottle of Crémant 0,75	59,90 €

Feel free to ask us about small bottles of champagne.



BRUNCH-BOXES TO GO

Our popular brunch boxes are the perfect accompaniment for any occasion: whether for a picnic by the lake, as a loving birthday surprise, for a cozy breakfast in bed, or for enjoyable meetings and special business events.

More information online – simply scan the QR code!







VISIT OUR SHOP!

www.lieblingsplatzshop.de



Here you'll find a selection of high-quality, lovingly designed accessories. Perfect for your favorite people in everyday life, as a gift, or as a favorite souvenir!





Thou us



We, Melanie from Vienna and Angelina from Rottach-Egern, have both worked on a cruise ship and traveled the world. In January 2021, a sporting event on board that Melanie organized and led brought us together. We got talking and quickly realized how much we have in common: our enthusiasm for sports, our love of good food and our joy in working with people.

A favorite place for everyone

On August 21, 2021, we opened our café & bistro "Lieblingsplatz am Tegernsee". Our goal was to create a place that people would love to come back to - for good food, friendly service and a relaxed atmosphere. A place that offers a piece of home and where everyone feels comfortable.

We attach great importance to the fact that our offering is varied and suits every lifestyle: from regional classics to vegetarian, vegan and gluten-free dishes, there is something for everyone. Our breakfast-all-day concept is particularly popular, with which you can indulge yourself all day long.

As a tribute to Melanie's roots, we have also integrated a piece of Viennese coffee house culture - whether Einspänner or Melange, the Viennese charm is simply part of our culture.

Quality and regionality that convinces

Nothing leaves the kitchen that we wouldn't eat ourselves. This is our guiding principle. We rely on fresh, regional ingredients and work with partners from the area. Our focus is on honest cuisine that simply tastes good and at the same time convinces with quality.

A strong team

Behind the favorite place is a great team that works with passion and heart and soul every day. Without our employees, our project would not be what it is today - a place where hospitality and quality come first.

In addition to our café, Gmund's favorite sport is also part of our concept.

Melanie has created a place here that offers space for exercise and well-being. Whether you're a sports enthusiast or a beginner - everyone can get active here and consciously take time for themselves.

Our vision was to create a favorite place in the truest sense of the word - a place that connects and inspires. We look forward to welcoming you!

Your Angelina and Melanie



Your special moments our heartfelt concern

Whether it's a birthday, baby shower, bachelorette party (also available with yoga and brunch), a romantic anniversary, a wedding, or a relaxing company outing – we love making these special moments unforgettable for you.

With great attention to detail, fine food, and a feel-good atmosphere, we create the perfect setting for you to simply enjoy.

Feel free to contact us directly or write to us at **events@lieblingsplatzamtegernsee.de** – we look forward to planning your special moment with you.





Visit us en Instagram

Stay up to date on current promotions, events, and highlights.

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www.lieblingsplatzamtegernsee.de



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