

APÉRO

AYALA BRUT MAJEUR 0,1l 14
Ayala, Champagne

CRÉMANT ROSÉ 0,1l 10
Château Langlois, Loire

TALSTATION BELLINI ROYALE 0,1l 18
Ziegler vineyard peach | Ayala Brut Majeur

SIMSALAGIN 11
Aperol | Mountain Gin | Lime | Grapefruit

NEGRONI 12
Mountain Gin | Antica Formula | Campari

SIGGI 0,0% alcohol-free 11
Siegfried Gin 0,0 | Lime | JoRo | Grapefruit

APPETISER

TARTARE FROM BEEF FILLET 19,5
quail fried egg | plum | capers | mountain pepper | chilli

BRUSCHETTA vegi 12
tomato | shallot | basil | parmesan

SMOKED CHARFILET from Schliersee 16
beetroot | char caviar | horseradish

MARKET SALAD vegan small 7 | large 12
seeds | radicchio | chicoree | walnut dressing
+ with flambeed goat's cheese 6
+ with green asparagus 6

TAGLIATA BEEF 18
beef | arugula | parmesan | mountain pepper



TALSTATION SPECIALS

ROASTED CAULIFLOWER vegi small 15 | large 23
beetroot | turmeric | risotto

DEER RAGOUT 25
root vegetables | celery puree | green asparagus |
lingonberries

FROM THE GRILL

Radically regional - Following this credo, we only serve meat and fish from selected partners in the Alpine region. Gently prepared on our grill & served unadulterated with olive oil!

VENDANCEFILETS from Fischerei Schliersee 22

CHARFILET from Fischerei Schliersee 26

CORNFED-CHICKEN BREAST 18

VEAL TENDERLOIN ca. 200g 28

ENTRECÔTE from Simmentaler Beef ca. 300g 36

FILET from Simmentaler Beef ca. 140g | 200g 29 | 39

SIDES

small salad 4
rosemary potatoes 5
celery puree 5
roasted cauliflower 6
green asparagus 6
truffled potato puree 7

jus 3
alpine-chimichurri 2
herb butter 2

CUT & CATCH OF THE DAY

We usually also have special cuts of fish or meat available. Our service team will be happy to show them to you. It is also possible to pre-book at short notice, just get in touch with us.

PASTA & RISOTTO

RIGATONI BOLOGNESE 16
it's a classic

PAPPARDELLE TRUFFLE vegi 26
munich's favorite

RIGATONI ARRABIATA vegan 13
tomatoes | chili

LINGUINE SALSICCIA 19
green asparagus | tomatoes

GNOCCHI PESTO & BURRATA vegi 16
basil | creamy burrata | tomato

PAPPARDELLE WILD MUSHROOM vegi 19
dried tomato | arugula | pea mousse

WILD GARLIC RISOTTO vegi 21
paprika | almonds | salted lemon

DESSERT

CURED CHEESE CAKE 11
ruhbarb | pumpkin seeds | buckwheat

CRÈME BRÛLÉE 9
vanilla | berry ragout | mint

KAISERSCHMARREN 12
rum raisins | roasted plums | apple

ICE CREAM & SORBET 3
chocolate | vanilla | hazelnut | lemon | stracciatella

AFFOGATO 5,4
espresso | vanilla ice cream