

Gasthof seit 1576 Neuhaus

Menu



GASTHOF NEUHAUS

*The Hoftavern Neuhaus
on the Market Square*



...was built in 1576 under Prince-Provost Jakob II and remained property of the monastery until 1797. The Hoftavern Neuhaus served to accommodate the many noble and worldly guests of the princely court. From the very beginning, it was leased to so-called "Bstandwirte" (tenant innkeepers). Interestingly, the tavern's chronicles reveal that many of these innkeepers died young, and their widows would often go on to marry the next leaseholder.

Up until the mid-17th century, wine was the guests' drink of choice – not least because beer was difficult to store properly at the time. The local craft guilds also found their home at the Neuhaus. Starting in the 17th century, their emblems decorated the ceiling of one of the tavern rooms. Even the town's mayoral elections were once held at the inn.

In 1797, the princely administration sold the Neuhaus for 4,000 gulden, transferring it into private ownership for the first time. In November 1815, the brewer Anton Wurm – then-owner of the Hofbrauhaus – acquired the inn for 5,079 gulden through a public auction. From that point on, beer from the Hofbrauhaus Berchtesgaden has been served at Neuhaus. The beginnings of today's Neuhaus Garden date back to 1861, when the municipality sold the ditch in front of the building. It was filled in using rubble from the towers of the newly built Collegiate Church.

Over the past 150 years, Gasthof Neuhaus has had a colorful and eventful history – with the family of Prof. Dr. Rudolf Kriß and the Hofbrauhaus Berchtesgaden playing key roles along the way. In late 2012, the Hettegger family became the new owners. With great attention to detail, they lovingly restored and reopened the historic inn.

SOUPS

Hot and homemade

BEEF BROTH

- with Bavarian liver dumpling or cheese dumpling 8.50 €
- with semolina dumpling or pancake strips 7.00 €

GOULASH SOUP

with sour cream and farmer's bread

9.50 €



SNACKS

For the small appetite



THE BAVARIAN DUO

„Obazda“ (traditional Bavarian cheese spread),
herb cream cheese and 2 pretzels ^{3,4}

8.50 €

NEUHAUS SAUSAGE SALAD

with red onions, pickles, peppers,
cheese strips and farmer's bread ^{2,4,6}

11.50 €

BAVARIAN VEAL SAUSAGE (2 PIECES)

with sweet mustard and pretzel ^{2,4,6}
each additional sausage

8.50 €

3.00 €

1 PAIR OF VIENNA SAUSAGE

with mustard, horseradish and pretzel ^{2,3,4,6}

7.50 €

6 GRILLED NÜRNBERGER SAUSAGES ^{2,3,4,6}

with pickled cabbage, mustard,
horseradish and farmer's bread

12.00 €

BAVARIAN COLD CUT PLATE ^{2,3,4,6}

with bacon, mountain cheese, cold pork roast,
„Obazda“ (traditional Bavarian cheese spread),
crackling fat, pepper salami, farmer's bread,
pretzel, mustard and horseradish

19.50 €



LIGHT DISHES

Fresh and regional

TAVERN-STYLE BURRATA

burrata, pretzel croûtons, tomatoes,
basil, red onions, and aged balsamic vinegar

17.80 €

ROASTED FILLET OF SALMON TROUT

with vegetable gratin and lemon almond butter

22.00 €

BERCHTESGADEN MOUNTAIN CHEESE RAVIOLI

with young spinach and tomatoes

18.00 €

BAKED POTATO

- with sour cream and cress
- with green salad
- with bacon, onions and leek ^{2,3,4}
- with chicken breast strips and grilled vegetables

11.00 €

15.50 €

17.00 €

20.00 €

LARGE SALAD

with tomatoes, peppers, cucumber and
carrots and house dressing,

yoghurt dressing or balsamico dressing

- with grilled chicken breast strips
- with fried chicken and pumpkin seed oil
- with Bavarian cheese dumpling

11.00 €

18.00 €

20.00 €

17.00 €



TRADITIONAL DISHES

Bavarian and tasty

BERCHTESGADEN

PORK ROAST

with dark beer sauce, bacon-coleslaw and bread dumpling ^{2,3,4}

Small portion

17.50 €

15.00 €

½ ROASTED KNUCKLE OF PORK

with dark beer sauce, bacon-coleslaw, bread dumpling, mustard and horseradish

19.00 €

BAVARIAN CHEESE SPAETZLE

with fried onions and chives

15.00 €

½ BAVARIAN FARMER'S DUCK

with orange sauce, red cabbage with apple and potato dumpling

¼ Bavarian farmer's duck

27.50 €

19.50 €

DEVIL'S TOAST OF CHICKEN BREAST

with hot sauce, peppers, onions, French fries and small salad with yoghurt dressing

18.50 €

Our pork knuckle and roast pork are freshly roasted daily at noon and 6 pm.

Once it's gone, it's gone!



TRADITIONAL DISHES

Bavarian and tasty

VIENNESE-STYLE SCHNITZEL

fried in clarified butter, with cranberries
and parsley potatoes

- of pork
- of veal

19.50 €

29.00 €

BAVARIAN BURGER ^{2,3,4,6}

with minded beef, spicy mountain cheese,
tomatoes, onions, rocket, bacon,
pickles, crème fraîche in a
pretzel roll and French fries

20.00 €

ONION ROAST

FROM THE SADDLE OF BEEF

with roasted onions,
bacon beans and fried potatoes

28.00 €

HOMEMADE BBQ-RIBS

with potato wedges, crème fraîche
and BBQ sauce

21.00 €

RUMP STEAK 250 G

FROM THE SADDLE OF BEEF

with herb butter, grilled vegetables,
baked potato and crème fraîche

32.00 €

TIP:

Perfectly paired
with our coleslaw
topped with crispy
bacon bits!



TO SHARE

Enjoy together

BAVARIAN COLD CUT PLATE ^{2,3,4,6}

FROM 2 PEOPLE – PRICE PER PERSON

19.50 €

with bacon, mountain cheese, cold pork roast, „Obazda“ (traditional Bavarian cheese spread), crackling fat, pepper salami, farmer's bread, pretzel, mustard and horseradish

ROASTED KNUCKLE OF PORK - SERVES 2 PEOPLE

45.00 €

with dark beer sauce, bacon-coleslaw, bread dumpling, potato dumpling, red cabbage with apple, mustard and horseradish

NEUHAUS-PAN ^{2,3,4,6}

FROM 2 PEOPLE – PRICE PER PERSON

29.50 €

Knuckle of pork, roast pork, spare ribs, duck and grilled Nürnberger sausages with dark beer sauce, red cabbage with apple, pickled cabbage, bread and potato dumplings



SIDES

Good with



SMALL MIXED SALAD	7.00 €
RED CABBAGE WITH APPLE	5.00 €
PICKLED CABBAGE	5.00 €
COLE-SLAW with bacon ^{2,3,4}	5.00 €
GRILLED VEGETABLES	5.50 €
 POTATO DUMPLING	 4.50 €
with sauce	5.50 €
BREAD DUMPLING	5.00 €
with sauce	6.00 €
PARSLEY POTATOES	4.50 €
SPAETZLE	4.50 €
with sauce	5.50 €
FRENCH FRIES	6.50 €
FRIED POTATOES	6.50 €
 HOME-BAKED PRETZEL	 2.50 €
PORTION FARMER'S BREAD	1.20 €
 PORTION ORGANIC BUTTER	 0.80 €
PORTION KETCHUP	0.30 €
PORTION MAYONNAISE	0.30 €
 EXTRA PLATE to share	 2.00 €



FOR DESSERT

Sweet finish

BAVARIAN CREAM 8.00 €

with stewed berries, pistachios and whipped cream

BAKED APPLES 9.00 €

with cinnamon sugar, vanilla ice cream ¹
and whipped cream

STEAMED CHOCOLATE CAKE 9.00 €

with home-made chocolate sauce,
whipped cream and vanilla ice cream ¹

CAKE OF THE DAY 4.50 €

CAKE OF THE DAY with whipped cream 5.50 €

**HOME-MADE CURD CHEESE
OR APPLE STRUDEL** 6.50 €

PORTION WHIPPED CREAM 2.00 €

1 SCOOP OF VANILLA ICE CREAM ¹ 2.80 €

PORTION VANILLA SAUCE 2.50 €

For more ice cream creations,

take a look at our ice cream menu.



HOT DRINKS

Simply enjoy

Cup of coffee ⁸	3.80 €
Mug of coffee ⁸	4.50 €
Cappuccino ⁸	3.90 €
Coffee with steamed milk ⁸	4.50 €
Latte Macchiato ⁸	4.50 €
Espresso ⁸	3.20 €
Double Espresso ⁸	4.80 €
Hot Chocolate	
• without cream	3.90 €
• with cream	4.50 €
• with rum and cream	6.60 €
• with rum	6.00 €
Tea	4.00 €
Varieties: Fruit Tea, Black Tea, Darjeeling, peppermint tea, chamomile tea, herbal tea, Earl Grey, Rooibos Safari	
Tea with milk or lemon	4.30 €
Jagatee	5.30 €
Tea with rum	6.50 €
Mulled wine	0,25 l 5,20 €



NON ALCOHOLIC BEVERAGES

For the thirst

Adelholzener Classic

with or without gas 0,25 | 3.70 €

Adelholzener Classic

with or without gas 0,75 | 5.90 €

Mountain spring water 0,4 | 2.20 €

Soda water 0,4 | 3.70 €

Soda Lemon 0,4 | 4.20 €

Soda Elder 0,4 | 4.20 €

Tap water with Lemon 0,4 | 3.90 €

Tap water with Elder 0,4 | 3.90 €

Coca Cola ^{1,2,3,6,7,8}, Spezi ^{1,7,8} 0,2 | 2.90 €

0,4 | 4.90 €

Bluna Lemonade ^{2,7} 0,2 | 2.90 €

0,4 | 4.90 €

Bluna Orange Lemonade ^{1,2} 0,2 | 2.90 €

0,4 | 4.90 €

Coca Cola Light ^{1,2,3,6,7,8}

0,33 | 4.40 €

Almdudler Herbal Lemonade

0,33 | 4.40 €

PÖLZ Juices:

apple, orange,
red currant, rhubarb

• PÖLZ Juice

0,2 | 3.00 €

pure

0,4 | 5.60 €

• PÖLZ Juice

0,2 | 2.80 €

with carbonated water

0,4 | 5.20 €

• PÖLZ Juice

0,2 | 2.60 €

with tap water

0,4 | 4.90 €

Schweppes Bitter Lemon ^{3,7}

0,2 | 3.90 €

Schweppes Tonic Water ^{3,7}

0,2 | 3.90 €

Schweppes Ginger Ale ^{3,7}

0,2 | 3.90 €



BEER

Tradition in a glass



HOFBRAUHAUS BERCHTESGADEN

Hofbräu Lager	0,5 l	5.30 €
Hofbräu Lager Maß	1,0 l	10.20 €
Radler Beer with sprite ^{1,2}	0,5 l	5.30 €
Radler Maß ^{1,2}	1,0 l	10.20 €
Radler Dark Beer with sprite ^{1,2}	0,5 l	5.60 €
Hofbräu Dark	0,5 l	5.60 €
Hofbräu Dark Maß	1,0 l	10.70 €
Hofbräu Anniversary Beer	0,5 l	5.60 €
Löwenbräu Alcohol free	0,5 l	5.60 €
Hofbräu Pils	0,3 l	4.80 €
Hofbräu Pils	0,5 l	5.60 €

FRANZSIKANER WHEAT BEER

Franziskaner Wheat beer	0,5 l	5.60 €
Russn Wheat beer with sprite ^{1,2}	0,5 l	5.60 €
Russn Maß ^{1,2}	1,0 l	10.70 €
Franziskaner Dark	0,5 l	5.60 €
Franziskaner Alcohol free	0,5 l	5.60 €
Franziskaner Light	0,5 l	5.60 €



WHITE WINES

Light and lively



OPEN WHITE WINES

Summer Spritz

Slight white wine & soda 4.00 €

Spritzer White wine & soda 4.30 €

Spritzer sweet White wine & sprite² 4.50 €

Draft white wine 1/8l 3.60 €

1/4l 7.00 €

Grüner Veltliner „DAC“, 1/8l 4.80 €

House wine 1/4l 9.60 €

Vineyard Hess, AT

Roter Muskateller 1/8l 4.80 €

Vineyard Hess, AT 1/4l 9.60 €

Sauvignon Blanc 1/8l 5.30 €

Winery Nittnaus, Gols, 1/4l 10.60 €
Burgenland, AT

Grauburgunder 1/8l 5.20 €

Winery Karl Pfaffmann 1/4l 10.40 €

Riesling Granit 1/8l 5.60 €

Winery Schloss 1/4l 11.20 €
Ortenberg, Baden

BOTTLED WHITE WINES

Grüner Veltliner „DAC“, 0,75l 28.00 €

House wine

Vineyard Hess, AT

Roter Muskateller 0,75l 28.00 €

Vineyard Hess, AT

Sauvignon Blanc 0,75l 29.00 €

Winery Nittnaus, Gols,
Burgenland, AT

Grauburgunder 0,75l 31.00 €

Winery Karl Pfaffmann

Riesling Granit 0,75l 33.00 €

Winery Schloss
Ortenberg, Baden

ROSÉ WINE & SPARKLING WINE

Fine and sparkling

ROSÉ WINE

Rosé „Zweigelt“

Winery Bründlmayer,
Langenlois, Kamptal, AT

1/8	5.40 €
1/4	10.80 €
0,75	32.00 €

SPARKLING WINE

EDELWEISS House sparkling wine Rosé
Prosecco Superiore DOCG

0,75	32.00 €
0,75	34.00 €



RED WINES

Strong and full-bodied

OPEN RED WINES

Spritzer Red wine & soda 4.30 €

Spritzer sweet Red wine & sprite ² 4.50 €

Draft red wine 1/8 | 3.60 €

1/4 | 7.00 €

Blauer Zweigelt, House wine 1/8 | 4.90 €

Winery Nittnaus, Gols, 1/4 | 9.80 €

Burgenland, AT

Merlot 1/8 | 5.60 €

Vineyard Johanneshof-Reinisch, 1/4 | 11.20 €

Tattendorf, Thermal region, AT

BOTTLED RED WINES

Blauer Zweigelt, House wine 0,75 | 29.00 €

Winery Nittnaus, Gols, Burgenland, AT

Merlot 0,75 | 33.00 €

Vineyard Johanneshof-Reinisch, Tattendorf

Thermal region, AT



APERITIF & SCHNAPPS

For toasting

APERITIF

Prosecco Superiore DOCG	0,1 l	5.10 €
Neuhaus Spritzer		5.20 €
Hugo		7.00 €
Aperol Spritzer		6.00 €
Aperol Spritzer Prosecco		8.20 €
Campari Orange		6.90 €
Campari Soda		6.50 €

LONG DRINKS

Whisky Cola	4 cl	8.20 €
Gin Tonic	4 cl	8.20 €
Cuba Libre	4 cl	8.20 €
Vodka Lemon	4 cl	9.00 €

FRUIT SCHNAPPS & FINE SPIRITS GRASSL

Aged Pear	2 cl	4.50 €
Aged Plum	2 cl	4.50 €
Aged Apricot	2 cl	4.50 €
Gentian	2 cl	3.70 €
Gentian Herbs	2 cl	3.70 €
Gentian „Funtensee“	2 cl	6.90 €
Masterwort Special edition	2 cl	4.80 €
Alpine Fruit Brandy	2 cl	3.70 €
Hazelnut	2 cl	3.70 €
Swiss Pine	2 cl	3.70 €
Apricot	2 cl	3.70 €
Bergfeuer	2 cl	4.30 €
Jägermeister	2 cl	3.80 €
Averna	4 cl	6.50 €
Ramazzotti	4 cl	6.50 €

Dear guests, if you have any food allergies, please inform our service staff. We'll be happy to provide you with our separate allergy menu, which lists all allergenic ingredients used in our dishes.

Additives: 1) with coloring agents 2) preserved 3) with antioxidants 4) with flavor enhancers
5) blackened 6) with phosphate 7) with sweeteners 8) contains caffeine





EVENTS AND CELEBRATIONS

For every occasion

MEETINGS & CELEBRATIONS IN BERCHTESGADEN

Whether workshop, conference or festive occasion - the Gasthof Neuhaus offers the right setting for every occasion. Our four cozy parlors are available for celebrations on a smaller or larger scale - from the rustic Bierstüberl for up to 30 guests to the stylish EDELWEISS Stüberl with roof terrace for up to 70 people. Our modern seminar rooms can accommodate up to 140 people - ideal for concentrated work or inspiring events in a historic setting.

www.edelweiss-berchtesgaden.com/en/seminars-celebrations



GET MARRIED AT GASTHOF NEUHAUS

In the middle of Berchtesgaden's historic town center and surrounded by the romance of the mountains, Gasthof Neuhaus offers the ideal setting for your wedding. Celebrate in style in the newly renovated hall on the 1st floor with up to 100 guests - rustic, charming and very special. Our unique Rauchkuchl is ready for the big party afterwards - with space for up to 250 people and a real mountain hut flair.

www.edelweiss-berchtesgaden.com/en/weddings



Gasthof seit 1576 Neuhaus

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