SEIT ★ 2017

TONI'S

by WENISCH

Gasthaus Grill Events

MENU

WELCOME!

SINCE 2017, TONI'S HAS STOOD FOR HONEST CRAFTSMANSHIP, RELAXED HOSPITALITY & AUTHENTIC FLAVOUR WITH A SENSE OF ORIGIN.

Our passion for all of this goes back much further: since 1952, the entire Wenisch family has stood for uncompromising quality. This expertise is the foundation of TONI's modern Bavarian inn-style cuisine, combining down-to-earth classics from our own butcher's shop – uncomplicated, authentic and perfect for sharing at the table.

At TONI's, our oxen come from our family farm, our meat is handled with respect, our fish is filleted by hand and our sauces are still prepared the traditional way.

Because true flavour takes time, expertise and genuine craftsmanship.

In this spirit:

LONG LIVE THE INN!

OUR KITCHEN

Monday to Saturday	
Lunch menu	11.30 am – 5.00 pm
Dinner menu	5.00 pm – 9.00 pm
Desserts	until 9.30 pm
Small late-night menu	until 9.30 pm

If you have any questions about allergens or additives, please ask our service team.









Scan for allergens and additives





KNOW WHERE IT COMES FROM

OUR MUGGENTHALER HOF – WHERE THE FLAVOUR BEGINS

On our farm in the Bavarian Forest, around 20 mother cows and 85 oxen roam freely across spacious meadows. For us, the farm is much more than "just" a cattle farm – it is a place where animal welfare, respect and craftsmanship are still lived every day.

Muggenthaler ox beef – pure, authentic flavour you can trust completely.

HOLY BEEF "DRY AGED"

Regional excellence from Lower Bavaria

Our dry-aged beef comes from our own family-run cattle farm at Muggenthaler Hof: a philosophy of meat for those who truly appreciate exceptional quality – natural, respectful and regional!

MAPO TOPMEAT

From the wide open spaces of Upper Bavaria

Animal welfare & traditional craftsmanship – these are the ingredients that make the difference between "meat" and truly exceptional cuts. Plus direct contact with the individual farms and farmers – the perfect fit for us!

TO START

STARTER CLASSICS

TONI's TRIO 9.9 €
pork lard with cracklings | pumpkin seed spread | paprika hummus *vegan* | TONI's bread mix

OX FILLET CARPACCIO 14.9 €
lamb's lettuce | Jordan's olive oil | Balsamico di Modena | Grana Padano | TONI's bread mix

SOUPS

OX CONSOMMÉ 7.9 €
pancake strips | diced vegetables | chives

CARROT-GINGER SOUP 8.9 €
with organic garden cress

BREAD

Slice of wood-fired bread 0.9 €
TONI's bread mix 2.9 €
Gluten-free bread 2.2 €
waiting time: 25 minutes

LADIES DAY

Monday is Ladies Day!
Start the week in style – from 5.00 pm

Every lady receives a complimentary spritz with her main course: Aperol Spritz | Lillet Wildberry | Sarti Spritz | non-alcoholic spritz of the day

SMALL BITES

OX FILLET CARPACCIO 7.9 €
lamb's lettuce | Jordan's olive oil | Balsamico di Modena | Grana Padano

PINK VEAL 7.5 €
vegetable vinaigrette | runner beans | Styrian pumpkin seed oil

ASIAN PRAWN 7.9 €
avocado | mango | sesame-soy marinade

PUMPKIN CARPACCIO *vegan* 7.5 €
lime marinade | Styrian pumpkin seed oil | baby lettuce hearts | green peas

GRATINATED GOAT'S CHEESE 6.9 €
apricot chutney | lamb's lettuce | walnuts

OX BEEF TATAR

Tatar Thursday!
from 5.00 pm – while stocks last

Fine beef tatar from our own butcher's shop, seasoned to perfection according to our house recipe.

Small portion *100 g ox beef tatar* 13.9 €
Large portion *200 g ox beef tatar* 19.9 €

Dijon mustard mayo | radishes | wood-fired bread

or our

Ox Tatar Burger 19.9 €
200 g ox beef tatar | brioche bun | truffle mayo | fried egg | lamb's lettuce

OUR RECOMMENDATION

The perfect way to share and enjoy: small starters in just the right portions for sharing. A variety of flavours, tempting presentation and the chance to taste your way through the menu without having to choose just one. TONI's starter platter – simply perfect!

TONI's STARTER PLATTER 17.9 € p.p.
for 2 people

ox fillet carpaccio | pink veal | gratinated goat's cheese | Asian prawn | pumpkin carpaccio | paprika hummus *vegan* | TONI's bread mix



OUR OX. OUR SIGNATURE.

BRAISED OX CHEEK 24.9 €
buttery tender, rich and full of flavour
slow-braised | natural jus | glazed root vegetables | homemade mashed potatoes

CHRISTMAS DUET 26.9 €
festive, hearty and full of flavour
pan-seared duck breast | braised beef roulade | Barolo jus | celeriac purée | wild broccoli | root vegetables | potato gratin

ONION ROAST BEEF TONI's STYLE 27.9 €
pink, aromatic, cooked to perfection
200 g rump cap steak from our ox | port wine jus | crispy fried onions | celeriac purée | glazed winter vegetables | potato gratin
only served medium!

BBQ BEEF BRISKET 27.9 €
smoky, tender, intense
ox brisket | 24-hour low & slow | HOLY BEEF Special Rub | smoked paprika jus | carrot purée | tenderstem broccoli | chilli-lime corn | steak fries

OX FILLET TIPS 27.9 €
bold, aromatic, full of flavour
200 g grilled ox fillet tips | onion, bell pepper & sugar snap pea sauté | pink peppercorn Béarnaise | glazed winter vegetables | rosemary potatoes with fleur de sel

HOT BBQ RIBS FRESH FROM THE OVEN

Wednesday is BBQ day!
from 5.00 pm – while stocks last
fries | coleslaw | sour cream dip | BBQ dip 19.9 €

SPECIAL CUTS

Please note that our Special Cuts can take up to 60 minutes due to their special cooking methods. We are happy to recommend a starter while you wait. Our MAPO Cuts are ox or heifer beef from the Bavarian Alpine foothills, depending on availability.

1 – Choose your Special Cut:

MAPO RUMP STEAK 34.9 €
Bavarian Alpine foothills
300 g rump steak | with a light fat cap

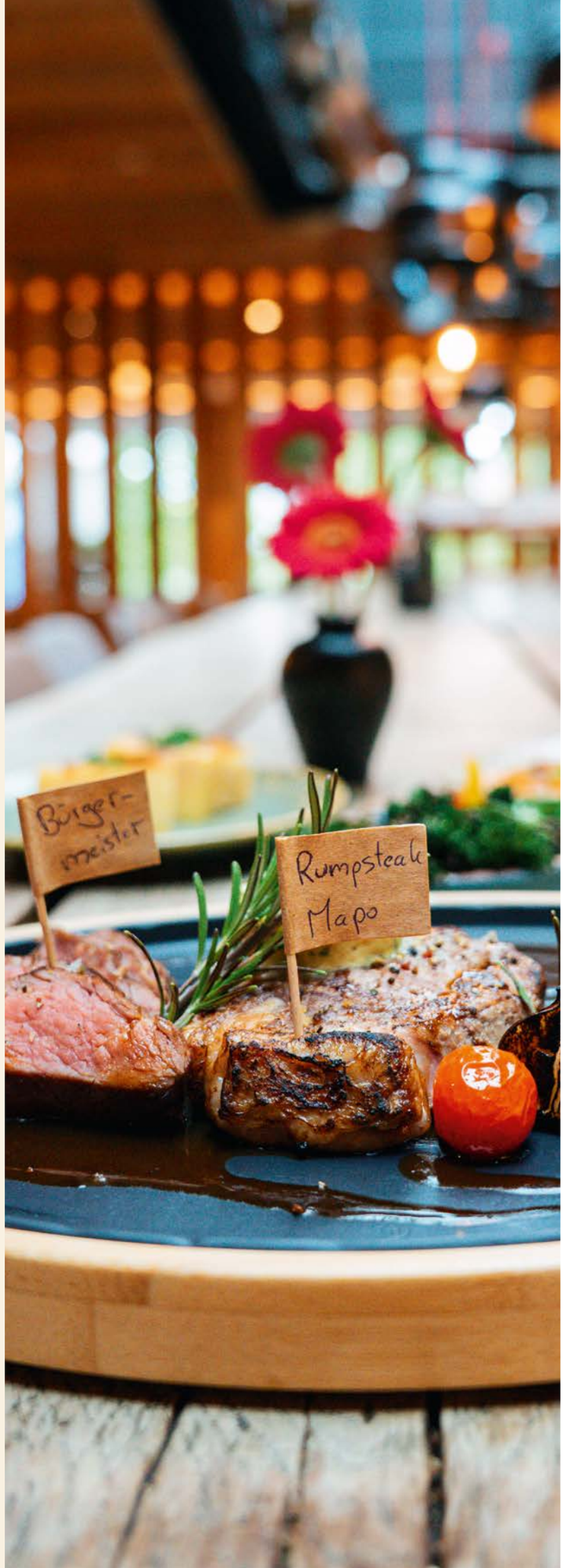
MAPO RIB EYE 39.9 €
Bavarian Alpine foothills
390 g rib eye steak | classic with a fat eye

ALPINE OX FILLET STEAK
Austria
Fleckvieh | the finest cut from the ox
Lady Size *180 g* 33.9 €
Gentleman Size *250 g* 42.9 €

HOLY BEEF "DRY AGED" 8.5 € p. 100 g
Muggenthaler Hof, the Wenisch family farm
Bone-in | Fleckvieh | depending on the daily selection
Our steaks are served with herb butter and a rich veal jus!
Cooking levels: well done, medium well, medium, medium rare, rare

2 – Do you love Surf & Turf?
Make your steak a highlight:
+ Surf & Turf 9.9 €
with 3 pan-fried prawns & TONI's homemade shellfish foam

3 – Choose your sides:
+ fries 4.9 €
+ potato gratin 5.9 €
+ rosemary potatoes 5.9 €
+ grilled vegetables 5.9 €
+ TONI's green side salad 5.9 €
+ tenderstem broccoli 6.9 €
+ green beans with bacon 6.9 €



HANDCRAFTED BURGERS

Our burgers are served medium!

TONI's ORIGINAL CHEESEBURGER 16.9 €
180 g ox patty | brioche bun | green lettuce | bacon | cheddar | pickles | red onions | tomatoes | BBQ dip

SPICY HAY MILK 16.9 €
180 g ox patty | brioche bun | lamb's lettuce | organic hay milk cheese | jalapeños | crispy fried onions | tomatoes | BBQ dip

ALMGLÜCK BURGER 16.9 €
180 g ox patty | brioche bun | lamb's lettuce | gratinated goat's cheese | apricot chutney | walnuts | red onions | lingonberry mayo

OX TATAR BURGER 19.9 €
only on Thursdays
200 g ox beef tatar | brioche bun | truffle mayo | fried egg | lamb's lettuce

Choose your topping:
+ add a second patty for double the enjoyment 7.9 €

Our sides:
+ fries 4.9 €
+ TONI's green side salad 5.9 €

Our dips:
+ tomato ketchup 0.9 €
+ mayonnaise 0.9 €
+ BBQ dip 1.9 €

BURGER & BEER

Tuesday is Burger Day!
from 5.00 pm
Enjoy a complimentary 0.5 l Augustiner Helles with your favourite burger – non-alcoholic also available!

TONI's BAVARIAN CLASSICS

WIENER SCHNITZEL 19.9 €
pork

fries | tomato ketchup | green salad
or
potato & lamb's lettuce salad | lingonberries | green salad

CRISPY FRIED CHICKEN 19.9 €
from Austrian corn-fed chicken

potato & lamb's lettuce salad | lingonberries | green salad

CRISPY FRIED CHICKEN SALAD 19.9 €
crispy fried chicken | seasonal leaf salads | mixed vegetables | Styrian pumpkin seeds | balsamic dressing | multigrain breadstick

GRILL DUET 22.9 €
corn-fed chicken breast | bacon-wrapped pork tenderloin | jus | grilled vegetables | corn | rosemary potatoes | crispy fried onions

BRAISED VENISON SHOULDER 25.9 €
with juniper cream sauce | glazed market vegetables | jus | hazelnut spaetzle | pear with lingonberries

Choose your topping:

+ TONI's green side salad 5.9 €

BEER & SCHNITZEL

Saturday is Schnitzel Day!
11.30 am – 2.00 pm

Enjoy a complimentary 0.5 l Augustiner Helles with your favourite schnitzel – non-alcoholic also available!





VEGETARIAN

CRISP SALAD BOWL *vegan* 12.9 €
seasonal leaf salads | mixed vegetables | balsamic dressing | toasted bread chip | multigrain breadstick

ZIEGENPETER 17.9 €
gratinated goat's cheese | seasonal leaf salads | apricot chutney | walnuts | mixed vegetables | balsamic dressing | multigrain breadstick

MANGO TERIYAKI BOWL 15.9 €
organic basmati rice | mango chilli chutney | steamed teriyaki vegetables | chickpeas | edamame | pomegranate seeds | sesame-ginger marinade

+ 5 Falafel 4.0 €

PUMPKIN RISOTTO 18.9 €
pearl barley risotto | carrot & ginger foam | Bavarian root vegetables | wild broccoli | sautéed button mushrooms | Grana Padano

TYROLEAN CHEESE DUMPLINGS 18.9 €
served on cherry tomato sugo | market vegetables | brown butter | toasted breadcrumbs | TONI's green side salad

LOCAL FISH

Fish Duet
from Simandl Fischerei in the Bavarian Forest

Bavarian salmon trout & pike-perch | shellfish foam | confit cherry tomatoes | wild broccoli | pumpkin & pearl barley 27.9 €

TONI's STEAK TASTING

for 2 people – served medium only

Marbling, texture, flavour…
Instead of just learning about the fascinating world of steak cuts, our steak tasting lets you experience them first-hand – juicy, tender and full of flavour. Learning the TONI's way – hands-on.

2 BEEF STEAK CUTS 59.9 € PP.
180 g ox fillet | 300 g MAPO rump steak
veal jus | herb butter | wild broccoli | potato gratin

+ Surf & Turf Upgrade 9.9 €
with 3 pan-fried prawns & shellfish foam

Included:

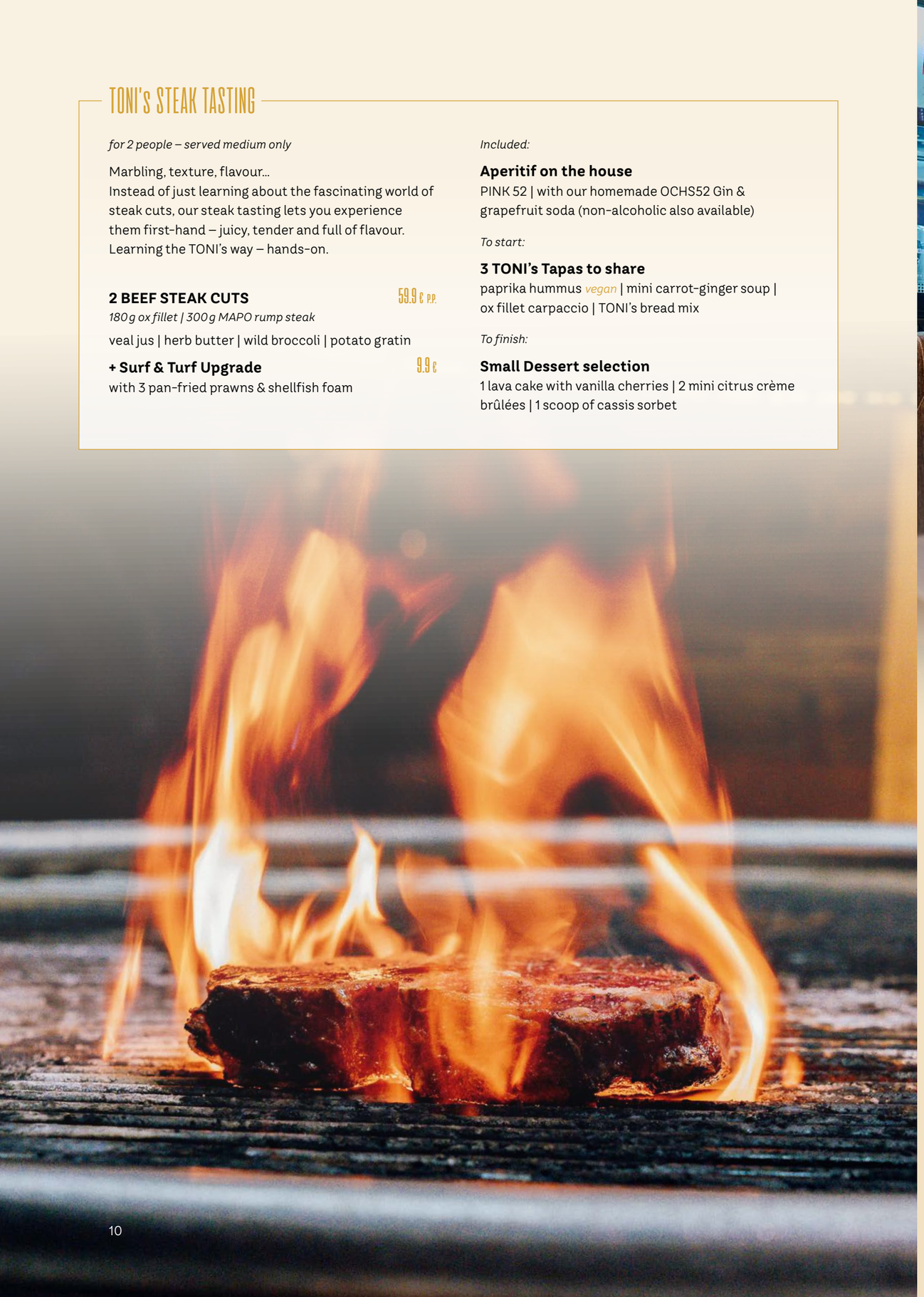
Aperitif on the house
PINK 52 | with our homemade OCHS52 Gin & grapefruit soda (non-alcoholic also available)

To start:

3 TONI's Tapas to share
paprika hummus *vegan* | mini carrot-ginger soup | ox fillet carpaccio | TONI's bread mix

To finish:

Small Dessert selection
1 lava cake with vanilla cherries | 2 mini citrus crème brûlées | 1 scoop of cassis sorbet





TONI's ROMANTIC DINNER

for 2 people

Enjoy a romantic dinner with someone special and indulge in a tempting menu.

Included:
1 bottle of BIO Kristall water 0.75 l p. couple | 1 espresso per person

3-course menu *without soup* 59.9 € PP.
4-course menu *with soup* 65.9 € PP.

To start:

TONI's Starter platter
ox fillet carpaccio | pink veal | gratinated goat's cheese | Asian prawn | pumpkin carpaccio | paprika hummus *vegan* | TONI's bread mix

Soup:

Carrot-Ginger Soup
with organic garden cress

Main Course – Choose one:

Christmas Duet
pan-seared duck breast | braised beef roulade | Barolo jus | celeriac purée | wild broccoli | root vegetables | potato gratin

or

Fish Duet
Bavarian salmon trout & pike-perch | shellfish foam | confit cherry tomatoes | wild broccoli | pumpkin & pearl barley

or

Mango Teriyaki Bowl
organic basmati rice | mango chilli chutney | steamed teriyaki vegetables | chickpeas | edamame | pomegranate seeds | sesame-ginger marinade

To finish:

TONI's dessert tier

www.tonis-by-wenisch.de

Visit us on and

As of November 2026
All prices include VAT.