



**Augustiner**  
**AM PLATZL**

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**Food and  
drinks**

# WELCOME!

## To our heart-warming tavern.

OUR  
TAVERN  
WELCOMES  
LIVE  
MUSICIANS!

### Griäß Eich!

Your hosts Oliver and Barbara Wendel are delighted to welcome you to Augustiner am Platzl. Please make yourself at home!

In the heart of our city, Augustiner am Platzl has always been a place to come together and socialise with friends and family. This is where Munich meets the rest of the world, and the rest of the world meets Munich.

And what better way of doing this than over a refreshing beer and delicious Bavarian tavern cuisine? We've got something for everyone!

With almost 700 years of brewing pedigree, Augustiner Bräu – Munich's oldest brewery – is the epitome of traditional Bavarian beer culture. At the 'Platzl', we continue the centuries-old tradition of serving pale 'Helles' lager from wooden barrels.



Why not enjoy a glass of our smooth, barrel-aged beer? It's bound to bring a smile to any beer connoisseur's face!

We live for the authentic tavern culture, which is why you can often hear traditional music being played at the 'Platzl'. We're thrilled to have you here and hope you have a wonderful time at Augustiner am Platzl!

**The Wendel family**



## Appetizers, snacks und salads

<b>SMOKED TROUTFILET</b> A, D, E, G, M, O	€ 13.90
with cranberry-horseradish-cream, salad and a slice of malted bread.	
<b>THE AUGUSTINER PLATTER OF COLD CUTS</b> A, G, L, M, O, 2, 4 (for 2 people or more)	p.p. € 16.90
with regional sausage and ham specialties, alpine cheese, Obatzda (Bavarian soft cheese with spices), lard with bacon, farmhouse bread & butter	
<b>OBATZDA</b> A, G 	€ 12.90
Bavarian soft cheese with spices, served with sliced onion, radishes, chives and farmhouse bread	
<b>BAVARIAN SAUSAGE SALAD</b> A, L, M, O, 2, 4	€ 12.90
sliced Regensburger sausage, red onions and gherkins, served with farmhouse bread	
<b>SWISS SAUSAGE SALAD</b> A, L, M, G, O, 2, 4	€ 14.50
sliced Regensburger sausage, red onions, gherkins and cheese, served with farmhouse bread	
<b>CRISP MEDLEY OF LEAVES TOSSED IN OUR SIGNATURE DRESSING</b> A, G, M 	€ 13.90
with toasted seeds, cress and croutons, served with two slices of stone-oven baguette	
...with gratinated goat's cheese, honey and rosemary	plus € 5.60
...with fried strips of beef sirloin	plus € 9.50
...with Backhendel (breaded chicken)	plus € 6.60

## From the sausage kitchen

<b>TWO ORIGINAL MUNICH VEAL SAUSAGES</b> L, M, 2, 3, 4 (until 2:00 pm)	
...served with sweet mustard	€ 6.90
...each additional sausage	€ 3.50
<b>OVEN-FRESH LEBERKÄS</b> (meatloaf made out of finely ground meats) G, M, 2, 3	
...with lukewarm potato salad	€ 12.50
...with fried egg and lukewarm potato salad	€ 14.90
<b>SIX SMALL GRILLED SAUSAGES</b> A, L, M, O, 2, 3, 4	€ 14.10
with barrel sauerkraut, fresh horseradish and 1 slice of farmhouse bread	
<b>CRISPY CURRYWURST</b> A, L, M, O, 2, 3, 4	€ 15.60
with homemade fruity-spicy curry sauce and french fries	

### We're proud of our roots...

...which are not only reflected in the Platzl's Bavarian ambiance, but also in our philosophy of using local ingredients. Our products are primarily sourced from local farmers and merchants. Suppliers are selected based on many criteria, including their use of sustainable farming and livestock raising methods.

We see this as our responsibility – for both the present and the future.



## From the soup kitchen



<b>BEEF CONSOMMÉ</b> A, C, G, L, M	€ 6.50
with pancake strips and chives	
<b>CREAMY POTATO SOUP</b> A, C, G, L 	€ 7.20
with malt bread croutons	

## Traditional tavern dishes

<b>ROAST PORK WITH CRISPY CRUST</b> G, L, M, O, 3	€ 16.80
with Augustiner dark beer sauce and potato dumplings and cabbage salad	
<b>½ HINDQUARTER PORK SHANK</b> G, L, M, O, 3	€ 20.50
with Augustiner dark beer sauce and potato dumplings and cabbage salad	
<b>220 G LOIN OF BAVARIAN PASTURE-RAISED BEEF</b> A, G, L, O	€ 31.50
with red wine sauce and crispy fried onions, optionally with buttered spätzle noodles or roasted potatoes	
<b>WIENER SCHNITZEL (BREADED VEAL ESCALOPE)</b> A, C, G, L, M, 3	€ 28.90
served with cranberry sauce optionally with potato salad, roasted potatoes or French fries	
<b>MUNICH-STYLE PORK SCHNITZEL</b> A, C, G, L, M, 3	€ 20.80
in a horseradish & mustard crumb, optionally with potato salad, roasted potatoes or French fries	
<b>HOMEMADE VEAL MEATBALLS</b> A, C, G, L, M, O	€ 16.10
served with gravy and potato salad.	
<b>½ AUGUSTINER ROTISSERIE CHICKEN</b> G, M	
fresh from the spit grill (while supplies last)	€ 14.50
...with potato salad	€ 18.50
...with French fries	€ 19.30
...with a small salad	€ 18.50
<b>BAVARIAN CASSEROLE (for 4 people or more)</b> A, C, G, L, M, O	p.p. € 24.90
Pork knuckle, roast pork, grilled sausages with Augustiner dark beer sauce served in a skillet with potato dumplings, barrel sauerkraut, and cabbage salad.	



## Traditional tavern dishes

<b>BREADED POLLOCK FILLET</b> <sup>G,L</sup>	€ 16.80
with homemade remoulade sauce and lukewarm potato salad	
<b>SPAETZLE GRATINATED</b> <sup>G,L</sup> 	€ 15.50
with alpine cheese, crispy fried onions	
<b>VEGAN MAULTASCHEN</b> <sup>A,C,E,G</sup> 	€ 15.50
with barrel sauerkraut	

## Side orders

<b>SMALL SALAD</b> <sup>M</sup> A mix of fresh leavy greens and cress with dressing	€ 5.10
<b>POTATO SALAD</b> <sup>G,M</sup>	€ 5.10
<b>BARREL SAUERKRAUT</b> <sup>G,0,2</sup>	€ 5.10
<b>CABBAGE SALAD</b>	€ 5.10
<b>FRENCH FRIES</b> <sup>3</sup>	€ 5.40
<b>A MUNICH PRETZEL</b> <sup>A</sup>	€ 1.80
<b>1 SLICE OF FARMHOUSE BREAD OR MALTED BREAD, OR 2 SLICES OF STONE-OVEN BAGUETTE</b> <sup>A</sup>	€ 1.10
<b>WILD CRANBERRIES</b> <sup>0,3</sup>	€ 2.00
<b>FRESHLY GRATED HORSERADISH</b>	€ 2.00





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### ADDITIVES

1 - with colouring | 2 - with preservative or preserved, also with nitrite curing salt and/or nitrate | 3 - with antioxidant | 4 - with flavour enhancer | 5 - sulphured | 6 - blackened | 7 - waxed | 8 - with sweetener or with sweeteners | 9 - with one type of sugar and sweetener, if it contains sweeteners and sugar are included | 10 - contains a source of phenylalanine in the case of aspartame and aspartame-acesulfame salt | 11 - may have a laxative effect if consumed in excess, in the case of table-top sweeteners and with 10% addition of sorbitol, mannitol, isomalt, lactitol, xylitol, maltitol | 12 - with milk protein, in meat dishes | 13 - with phosphate | 14 - containing quinine | 15 - containing caffeine | 16 - containing taurine | 17 - irradiated, in the case of irradiated herbs and spices (ionizing radiation) | 18 - treated after harvest, when using chlorpropham, imazalil, thiabendazole | 19 - genetically modified, ingredients with genetically modified organisms



## From our patisserie

<b>FRESHLY BAKED APPLE STRUDEL</b> C, G, H, O 	€ 8.90
served with vanilla custard and whipped cream	
<b>TICHY ICE CREAM APRICOT DUMPLINGS</b> A, C, G, H 	€ 8.90
served with fruit coulis	
<b>CHOCOLATE LAVA CAKE</b> C, G 	€ 8.40
on a berry compote	
<b>TWO SCOOPS OF HOMEMADE ICE CREAM</b> A, C, G, O 	€ 6.60
...add an extra scoop	€ 2.20
...add whipped cream	€ 1.40





### Allergens

A - cereals containing gluten | B - crustaceans | C - egg | D - fish | E - peanuts | F - soya | G - milk and lactose | H - nuts | L - celery | M - mustard | N - sesame | O - sulphites | P - lupins | R - molluscs

Due to the size of our premises and the layout of the rooms, it is not always possible for us to serve all dishes at the same time. Thank you for your understanding.

Please ask a member of our team if you have a query or would like to receive more detailed information about allergens. All prices are inclusive of VAT and service.

Tip not included. Dishes with the following symbol are  vegetarian and  vegan



**Augustiner**  
AM PLATZL

# The event venue in Munich!

Our event area is located on the first floor of the Augustiner am Platzl and is suitable for all kinds of celebrations. It has its own bar, its own toilets and a dedicated banqueting and events kitchen. The facilities can also be accessed via a private entrance if preferred, rather than through the tavern. In other words, your event can be run completely separately from the tavern. All our banqueting rooms can be booked individually, or combined together to host up to 250 guests in our event area on the first floor.

Our banqueting team are experts in event planning and will be pleased to offer you help and advice. We work with a passion for perfection. Our team will be happy to discuss any special requests, tailoring your event to your specific needs. It doesn't matter if you're a small group or part of a larger event – every guest is special!

Please don't hesitate to contact us on, we look forward to helping you.

Your hosts,

*Oliver and Barbara Wendel*

## FUNCTION ROOMS . TAVERN . EVENTS



Maximum capacity: 30

### *Bierkutscher-Stube*

A small, private room decorated in a sophisticated tavern style. Cosy wood tones are combined with a décor themed around the horse-drawn Augustiner beer coaches.



Maximum capacity: 120

### *Augustiner-Saal*

This room is the big brother of our Bierkutscher-Stube and has a similarly sophisticated tavern décor, inspired by the long history of the Augustiner Brewery. If you need a little more capacity, this room and the Bierkutscher-Stube can be joined together by removing a partition wall.



Maximum capacity: 60

### *Schöffler-Stube*

This room offers an elegant and bright atmosphere. Taking inspiration from Munich coopers and barrel makers, the Schöffler-Stube is decorated with light wooden furniture and is perfect for gatherings of up to 60 guests.



Maximum capacity: 450

### *Event-Area*

We have the capacity for 250 guests on the first floor. This area has its own bar, its own toilets and a dedicated banqueting and events kitchen. Combined with the tavern on the ground floor, the Platzl can host events up to 450 people. We will be delighted to plan your event in line with your specific needs.





## SOFT DRINKS

TAFELWASSER Sparkling	0.4l € 3.60 0.75l € 5.20
ADELHOLZENER Classic or Naturell, bottle	0.25l € 3.40 0.75l € 7.10
COCA-COLA <sup>1, 2, 3, 8, 13, 15</sup> Classic or Zero	0.33l € 4.20
COLA MIX (COKE & FANTA MIXED) <sup>1, 8, 15</sup>	0.4l € 4.50
LEMONADE <sup>1, 2, 8</sup>	0.4l € 4.20
APPLE JUICE	0.2l € 3.90
ORANGE JUICE	0.2l € 3.90
FRUIT JUICE SPRITZER	
Apple	0.4l € 4.30
Blackcurrant	0.4l € 4.90
Rhubarb	0.4l € 4.30
Elderberry	0.4l € 4.30
Ginger spritzer by inge	0.4l € 4.90

## HOT BEVERAGES from Dallmayr

COFFEE <sup>15</sup>	mug € 4.50
CAFFÈ LATTE <sup>15</sup>	mug € 4.50
CAPPUCCINO <sup>15</sup>	cup € 4.20
ESPRESSO <sup>15</sup>	cup € 2.90
DOUBLE ESPRESSO <sup>15</sup>	cup € 5.00
TEA Black, green, peppermint or fruit tea	mug € 3.90

## SPIRITS

PIRCHER OBSTLER (fruit schnapps) 38 % abv. South Tyrol	2 cl € 3.90
PIRCHER WILLIAMSBIERNE (pear schnapps) 40 % abv. South Tyrol	2 cl € 4.20
PIRCHER MARILLE (apricot schnapps) 40 % abv. South Tyrol	2 cl € 4.20
PIRCHER HASELNUSS WALD & GARTEN (hazelnut schnapps) 30 % abv. South Tyrol	2 cl € 4.20
PIRCHER GEBIRGSENZIAN (alpine gentian schnapps) 50 % abv. South Tyrol	2 cl € 4.20
ZIRBEN-SCHNAPS VON PRINZ (arolla pine schnapps) 40 % abv. Vorarlberg	2 cl € 4.20
VODKA ABSOLUT BLUE 40 % abv.	2 cl € 6.20
GRAPPA RISERVA 40 % abv.	2 cl € 4.50
RAMAZZOTTI 30 % abv.	2 cl € 4.10
JÄGERMEISTER 35 % abv.	2 cl € 4.10
<b>EDELBRAND FRUIT BRANDIES</b>	
WILLIAMS CHRIST BIRNE 40 % abv. Bavaria from the Wilhelm Marx Edelbrand distillery	2 cl € 6.10
ALTE MARILLE VON PRINZ 41 % abv. from a wooden barrel, Vorarlberg	2 cl € 5.40
ALTE WALDHIMBEERE VON PRINZ (raspberry schnapps) 41 % abv. from a wooden barrel, Vorarlberg	2 cl € 5.40
ALTE ZWETSCHKE VON PRINZ (plum schnapps) 41 % abv. from a wooden barrel, Vorarlberg	2 cl € 5.40





## REFRESHING et SPARKLING

<b>WHITE WINE SPRITZER</b> with sparkling water or lemonade	0.4l	€ 6.80
<b>APEROL SPRITZ</b> <sup>1</sup>	0.25l	€ 7.50
<b>HUGO</b> <sup>8</sup>	0.25l	€ 7.50
<b>GIN AND TONIC</b> <sup>14</sup>		€ 8.50

## WHITE WINE BY THE GLASS

<b>GRÜNER VELTLINER QUW NÖ</b> AIGNER/ NIEDERÖSTERREICH (Austria) Green apple, citrus notes and a typical Grüner Veltliner pepperiness on the palate. Pleasant acidity.	0.2l	€ 5.80
	0.5l	€ 12.80
<b>RIESLING semi-dry QbA</b> SCHERNER-KLEINHANß/ RHEINHESSEN (Germany) Extremely quaffable wine with aromas of apricot and peach. Well-blended acidity.	0.2l	€ 6.40
	0.5l	€ 14.40
<b>SILVANER QbA</b> DIVINO FRANCONIA/ FRANCONIA (Germany) Gooseberry, pear and a hint of herbs. A powerful, intense wine.	0.2l	€ 6.40
	0.5l	€ 14.40
<b>LUGANA DOC `WIGHEL`</b> TENUTA ROVEGLIA/ LOMBARDY (Italy) Melting pomaceous fruits and notes of citrus. Juicy acidity.	0.2l	€ 7.20
	0.5l	€ 17.20

## ROSÉ WINE BY THE GLASS

<b>BARDOLINO DOC CLASSICO</b> <b>CHIARETTO `CORTE OLIVI`</b> LENOTTI/ VENETO	0.2l	€ 6.40
(Italy) Cool and fruity on the nose, with a youthful, delicate finish.	0.5l	€ 14.40

## RED WINE BY THE GLASS

<b>ZWEIGELT LANDWEIN</b> MÜNZENRIEDER/ BURGENLAND (A) (Austria) With notes of morello cherries and plums. Peppery and sharp.	0.2l	€ 5.80
	0.5l	€ 12.80
<b>MERLOT VENETO IGT AFFIN.</b> <b>IN LEGNO „RIGATTIERI“</b> BOTTER/ VENETIEN	0.2l	€ 5.80
(Italy) A bouquet bursting with forest fruits and plums, with a mellow and harmonious finish.	0.5l	€ 12.80

<b>150+1 PIEMONTE DOC</b> <b>BARBERA</b> CASALI DEL BARONE/ PIEMONT (Italy) Aromas of ripe red fruits combined with a delicate hint of spiciness.	0.2l	€ 6.40
	0.5l	€ 14.40
<b>PRIMITIVO DI MANDURIA</b> FEUDI DI SAN MARZANO/ APULIEN (Italy) Fruity and complex with aromas of chocolate.	0.2l	€ 7.20
	0.5l	€ 17.20

## WHITE WINE BY THE BOTTLE

<b>RIESLING `FASS 68` dry QbA</b> PHILIPP WITTMANN/ RHEINHESSEN (Germany) Organic. Profound, yellow Riesling with citrus notes and delicate wild herbs. An all-round harmonious wine.	bottle	€ 27.50
<b>GRAUBURGUNDER</b> <b>`FASS 17` trocken QbA</b> THÖRLE/ RHEINHESSEN (D) (Germany) Nuts, white fruits – racy and cool with the perfect balance between acidity and mellowness.	bottle	€ 29.50
<b>LUGANA RISERVA DOC</b> <b>`VIGNE DI CATULLO`</b> TENUTA ROVEGLIA/ LOMBARD (Italy) Aromas of lime, white peach, apricot and acacia blossom. The 'big brother' to the Lugana DOC Wighel.	bottle	€ 33.50
<b>GRÜNER VELTLINER DAC</b> EDELBAUER/ KAMPTAL (A) (Austria) Organic. A colourful, summery wine with spicy fruit and a crisp, fresh acidity.	bottle	€ 35.50
<b>WINKL I SAUVIGNON BLANC</b> CANTINA TERLAN/ SOUTH TYROL (Italy) Fruity with a fine acidity. Pale yellow in colour with a greenish shimmer.	bottle	€ 44.50



## RED WINE BY THE BOTTLE

### MERLOT DOC 'SCHRECKBICHL'

SCHRECKBICHL/ SÜDTIROL  
(Italy) Plums, cherries, red berries and spices.  
A full-bodied wine with typical Merlot smoothness. (Contains egg white)

bottle € 29.50

### ZWEIGELT NEUSIEDLERSEE

#### DAC RESERVE 'RÖMERSTEIN'

MÜNZENRIEDER/ BURGENLAND  
(Austria) Prunes, cherries, profound spice and dark chocolate. The sweetness of fruit lingers on the palette.

bottle € 31.50

### LAGREIN DOC 'MURI GRIES'

MURI-GRIES/ SÜDTIROL (I)  
(Italy) Fruits of the forest and violets.  
Powerful on the palate with notes of ripe plums and dark chocolate.

bottle € 31.50

### 'LI FILITTI' PRIMITIVO DI MANDURIA DOP RISERVA

POGGIO LE VOLPI/ APULIEN  
(Italy) Sumptuous plums, blackcurrants and chocolate. A mellow wine with well-blended acidity.

bottle € 37.50

### TOHUWABOHU I CUVÉE CABERNET FRANC, CABERNET SAUVIGNON, MERLOT

MARKUS SCHNEIDER/ PFALZ  
(Germany) Dark ruby red, intensive aromas of dark fruits and a spicy note..

bottle € 44.50

## SPARKLING WINE

### PROSECCO FRIZZANTE TREVISO DOC 'BERTOLDI'

LE CONTESSE/ VENETIEN  
(Italy) A cool and juicy classic from Veneto, with notes of green apple and citrus fruits.

glass € 5.50

bottle € 27.50

### AIMERY CREMANT DE LIMOUX GRANDE CUVÉE

SIEUR D' ARQUES/ CHAMPAGNE  
(France) Cool, fruity and fragrant.

bottle € 33.50

### CHAMPAGNER MORIZE BRUT

MORIZE/ CHAMPAGNE  
(France) A fruity, fresh winegrower Champgner.

bottle € 58.00

### CHAMPAGNER LAURENT- PERRIER LA CUVÉE BRUT

LAURENT PERRIER/ CHAMPAGNE  
(France) Ripe, juicy fruit; full-bodied.

bottle € 98.00



Wines may contain traces of sulphites.



## AUGUSTINER BEER on draught and from wooden barrels

AUGUSTINER HELL °	0.5l € 4.60 1.0l € 9.20
on draught or served from a wooden barrel	Schnitt* € 4.10
RADLER °, 2, 8	0.5l € 4.60 1.0l € 9.20
on draught	
AUGUSTINER EDELSTOFF °	0.5l € 4.80 1.0l € 9.60
on draught	Schnitt* € 4.30
AUGUSTINER DUNKEL °	0.5l € 4.80 1.0l € 9.60
on draught	Schnitt* € 4.30

\* one small, last beer before you depart!



### THE HISTORY BEHIND THE AUGUSTINER BRÄU...

probably goes back to 1294, when the first foundation stone of the Augustinian monastery was laid on the Haberfeld. A brewery was established in the monastery building by 1328. Beer has been brewed here continuously ever since, which makes the Augustiner Bräu the oldest of Munich's breweries still running today.



### AUGUSTINER HELL (5.2% abv.)

Our star beer – served from wooden barrels. A particularly smooth, refreshing and long-aged brew. A definite treat for every beer connoisseur!

### AUGUSTINER EDELSTOFF (5.6% abv.)

A pale export beer, both mellow and fresh – brewed from the finest ingredients.

### AUGUSTINER DUNKEL (5.6% abv.)

A traditional Munich speciality! This dark beer is full on flavour, combining malted aromas and plenty of spice

### AUGUSTINER PILS (5.6% abv.)

An effervescent beer with delicate notes of hops, brewed according to the original Pilsener method.

### AUGUSTINER WEIßBIER (5.4% abv.)

An amber-coloured wheat beer that owes its fresh, delicate spiciness to bottle fermentation in the cellar, where it is stored until it has reached peak maturity.

## BOTTLED BEER

AUGUSTINER WHEAT BEER °°	0.5l € 4.80 1.0l € 9.60
AUGUSTINER (WHEAT BEER SHANDY)°°, 2, 8	0.5l € 4.80 1.0l € 9.60
AUGUSTINER PILS °	0.33l € 4.10

ALCOHOL-FREE BEER °	0.5l € 4.80
KÖNIG LUDWIG LIGHT WHEAT BEER °°	0.5l € 4.80
KÖNIG LUDWIG ALCOHOL-FREE WHEAT BEER °°	0.5l € 4.80

### Drop in or get in touch:

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**S U** Bus/tram/train: Marienplatz + Isartor

You can also find us online: | | | [www.augustiner-am-platzl.de](http://www.augustiner-am-platzl.de)



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