



Augustiner
AM PLATZL

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

- A FEW PEPPERBITERS (BAVARIAN DRIED RAW SAUSAGE)** L, M, 3, 5 € 9.90
with horseradish, pickles, farmhouse bread & butter
- SMOKED TROUTFILET** A, D, E, G, M, O, 2 € 13.90
with cranberry-horseradish-cream, salad and a slice of malted bread.
- AUGUSTINER PLATTER OF COLD CUTS** A, G, L, M, O, 2, 4 (for 2 people or more) per person € 17.90
with regional sausage and ham specialties, pepperbiter, alpine cheese, Obatzda (Bavarian soft cheese with spices), lard with bacon, chive bread, farmhouse bread & butter
- VEGETARIAN FARMER'S PLATTER** A, E, G, L, O, 2, 4 (for 2 people or more)  per person € 15.90
alpine cheese, Obatzda (Bavarian soft cheese with spices), cream cheese, romadur, grapes, radish, chive bread, farmhouse bread & butter
- OBATZDA** A, G, 2, 3  € 12.90
Bavarian soft cheese with spices, served with sliced onion, radishes, chives and farmhouse bread
- BAVARIAN SAUSAGE SALAD** A, E, L, M, O, 2, 4 € 12.90
sliced Regensburger sausage, red onions and gherkins, served with farmhouse bread
- SWISS SAUSAGE SALAD** A, E, L, M, G, O, 2, 4 € 14.50
sliced Regensburger sausage, red onions, gherkins and cheese, served with farmhouse bread
- FRESH LEAF SALADS WITH BALSAMIC DRESSING** A, G, L, M, O  € 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 € 6.90

From the soup kitchen




- TASTY BEEF BROTH** A, C, G, L, M, O € 6.80
with pancake strips and chives
- CREAMY POTATO SOUP** A, E, F, G, L, M  € 7.50
with malt bread croutons

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.



Traditional tavern dishes

- OVEN-FRESH ROAST PORK WITH CRISPY CRUST** C, G, L, M, O, 2, 3 € 17.90
from the shoulder, with Augustiner dark beer sauce and potato dumplings and cabbage salad
- ½ PORK KNUCKLE** G, L, M, O, 2, 3 € 20.90
with Augustiner dark beer sauce and potato dumplings and cabbage salad
- 220g ONION ROAST BEEF FROM THE LOIN** A, C, G, L, O € 32.50
with red wine sauce and crispy fried onions,
optionally with buttered spaetzle or roasted potatoes
- WIENER SCHNITZEL (BREADED ESCALOPE OF VEAL)** A, C, G, L, M, N, 2, 3 € 28.90
served with cranberry sauce
optionally with potato salad, roasted potatoes or French fries
- MUNICH-STYLE PORK SCHNITZEL** A, C, G, L, M, N, 2, 3 € 20.80
in a horseradish & mustard crumb,
optionally with potato salad, roasted potatoes or French fries
- HOMEMADE VEAL MEATBALLS, 2 PIECES** A, C, G, L, M, N, O, 2, 3 € 16.20
served with gravy and potato salad.
- ½ AUGUSTINER GRILLED CHICKEN** G, M € 14.50
fresh from the spit grill (while supplies last)
- ...with potato salad € 18.50
 - ...with French fries € 19.30
 - ...with a small salad € 18.50
- OUR CLASSIC: BAVARIAN REINDL** A, C, G, L, M, O, 2, 5 (for 4 people or more) per person € 25.90
Pork knuckle, roast pork, grilled sausages with Augustiner dark beer sauce
served with potato dumplings, barrel sauerkraut, and cabbage salad.
- BREADED POLLOCK FILLET** A, C, D, G, L, M, N € 16.80
with homemade remoulade sauce and lukewarm potato salad
- ALLGÄUER KÄSESPÄTZLE** A, C, G, L, 2  € 15.50
gratinated spaetzle with alpine cheese, crispy fried onions
- THREE KINDS OF DUMPLINGS (beetroot, spinach, cheese)** C, G, L, O  € 16.90
with nut butter, pine nuts and wild herbs salad
- VEGAN PRETZEL-SPINACH DUMPLINGS** A, F, H, L  € 16.50
on tomato and lentil vegetables and wild herb salad



From the sausage kitchen

MÜNCHENER WEISSWÜRSTE

ORIGINAL MUNICH WHITE SAUSAGES, 2 PIECES ^{L, M, 0, 2, 3, 4} (until 2:00 pm, while supplies last)

...served with sweet mustard	€ 6.90
...with a munich pretzel	plus € 2.00
...each additional sausage	plus € 3.50

OVEN-FRESH LEBERKÄS ^{M, 2, 3}

...with lukewarm potato salad	€ 12.50
...with fried egg and lukewarm potato salad	€ 14.90

SMALL GRILLED PORK SAUSAGES ^{A, L, M, 0, 2, 3, 4, 5}

with barrel sauerkraut, fresh horseradish and 1 slice of farmhouse bread

...6 pieces	€ 13.90
...9 pieces	€ 16.90
...12 pieces	€ 19.90

CRISP CURRYWURST ^{L, M, 0, 2, 3, 4}

with homemade fruity-spicy curry sauce and french fries

VEGAN CURRYWURST FROM GREENFORCE ^{L, M, 0, 3}

with homemade fruity-spicy curry sauce and french fries



€ 15.60

Side orders

SMALL SALAD ^{A, L, M, 0} a mix of fresh leavy greens and cress with dressing

€ 5.90

POTATO SALAD ^{C, G, L, M, N, 0}

€ 5.10

SAUERKRAUT ^{0, 2}

€ 5.10

CABBAGE SALAD ^{C, G, L, M, 0}

€ 5.10

FRENCH FRIES ³

€ 5.90

A MUNICH PRETZEL ^A

€ 2.00

A PORTION OF FARMHOUSE BREAD ^A

€ 2.00

WILD CRANBERRIES ^{0, 2, 3}

€ 2.00

FRESHLY GRATED HORSERADISH ^{0, 2}

€ 2.00

A PORTION OF BUTTER ^{G, 2}


€ 1.50

CHANGE SIDE DISHES

€ 2.00



From our patisserie

FRESHLY BAKED APPLE STRUDEL A, C, G, H, O 
served with vanilla sauce and whipped cream

€ 8.90

TICHY ICE CREAM APRICOT DUMPLINGS A, C, G, O 
served with berry ragout

€ 8.90

WARM CHOCOLATE CAKE A, C, G, O 
on a berry ragout, with whipped Cream

€ 8.40



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

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 the heart 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

Schäffler-Stube

This room offers an elegant and bright atmosphere. Taking inspiration from Munich coopers and barrel makers, the Schäffler-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	0.4l	€ 3.90
Sparkling Water	0.75l	€ 5.40
ADELHOLZENER WATER	0.25l	€ 3.50
Classic or Naturell, bottle	0.75l	€ 6.90
COCA-COLA ^{1, 2, 3, 8, 13, 15}		
Classic or Zero	0.33l	€ 4.20
COLA MIX (COKE & FANTA MIXED) ^{1, 8, 15}	0.4l	€ 4.50
LEMONADE ^{1, 2, 8}	0.4l	€ 4.20
APPLE JUICE	0.2l	€ 3.90
ORANGE JUICE	0.2l	€ 3.90
FRUIT JUICE SPRITZER		
Apple	0.4l	€ 4.50
Blackcurrant	0.4l	€ 4.90
Rhubarb	0.4l	€ 4.50
Elderberry	0.4l	€ 4.50
Ginger spritzer by inge	0.4l	€ 4.90

HOT BEVERAGES

from Dallmayr

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

SPIRITS

PIRCHER OBSTLER			
(fruit schnapps) 38 % abv. South Tyrol	2 cl	€ 4.10	
PIRCHER WILLIAMSBIERNE			
(pear schnapps) 40 % abv. South Tyrol	2 cl	€ 4.50	
PIRCHER MARILLE			
(apricot schnapps) 40 % abv. South Tyrol	2 cl	€ 4.50	
PIRCHER HASELNUSS WALD & GARTEN			
(hazelnut schnapps) 30 % abv. South Tyrol	2 cl	€ 4.50	
PIRCHER GEBIRGSENIAN			
(alpine gentian schnapps) 50 % abv. South Tyrol	2 cl	€ 4.50	
ZIRBEN-SCHNAPS VON PRINZ			
(arolla pine schnapps) 40 % abv. Vorarlberg	2 cl	€ 4.50	
VODKA ABSOLUT BLUE			
40 % abv.	4 cl	€ 7.50	
GRAPPA RISERVA			
40 % Vol.	2 cl	€ 4.80	
RAMAZZOTTI			
30 % Vol.	2 cl	€ 4.50	
JÄGERMEISTER			
35 % Vol.	2 cl	€ 4.50	

NOBLE SPIRITS

WILLIAMS CHRIST BIENNE			
(pear schnapps) 40 % abv. Bavaria from the Wilhelm Marx Edelbrand distillery	2 cl	€ 6.80	
ALTE MARILLE VON PRINZ			
(apricot schnapps) 41 % abv. from a wood- en barrel, Vorarlberg	2 cl	€ 5.80	
ALTE WALDHIMBEERE VON PRINZ			
(raspberry schnapps) 41 % abv. from a wooden barrel, Vorarlberg	2 cl	€ 5.80	



NOBLE SPIRITS

ALTE ZWETSCHKE VON PRINZ
(plum schnapps) 41 % abv. from a wooden barrel, Vorarlberg 2 cl € 5.80

EDELGEIST VOM GEBIRGSENZIAN
(alpine gentian schnapps) 48 % Vol. from a mulberry barrel, from the Wilhelm Marx brandy manufacturer 2 cl € 6.80

SLYRS BAVARIAN SINGLE MALT WHISKY
43 % Vol. Lantenhammer, Schliersee 4 cl € 9.90

REFRESHING et SPARKLING

WHITE WINE SPRITZER
with sparkling water or lemonade 0.4l € 6.90

APEROL SPRITZ ¹ 0.25l € 7.90

HUGO ⁸ 0.25l € 7.90

GIN AND TONIC ¹⁴ € 9.50

SPARKLING WINE

PROSECCO LE CONTESSE BIANCO FRIZZANTE
LE CONTESSE/ VENETO (ITA) glass € 5.90
Cuvee of Glera and Chardonnay bottle € 28.50

AIMERY CREMANT DE LIMOUX GRANDE CUVÉE
SIEUR D' ARQUES/ CHAMPAGNE (FRA) bottle € 34.50
Cool, fruity and fragrant.

CHAMPAGNER MORIZE BRUT
MORIZE/ CHAMPAGNE (FRA) bottle € 65.00
A fruity, fresh winegrower Champagne.

CHAMPAGNER LAURENT-PERRIER LA CUVÉE BRUT
LAURENT PERRIER/ CHAMPAGNE (FRA) bottle € 105.00
Ripe, juicy fruit; full-bodied.

ROSÉ WINE BY THE GLASS

MERLOT ROSATO
OMINA ROMANA/ IGT LAZIO (ITA) 0.2l € 7.50
Notes of pink grapefruit, exotic fruits with a floral note, perfect acidity 0.5l € 17.80

WHITE WINE BY THE GLASS

GRÜNER VELTLINER QUW NÖ
AIGNER/ NIEDERÖSTERREICH (AUT) 0.2l € 6.20
Green apple, citrus notes and a typical Grüner Veltliner pepperiness on the palate. Pleasant acidity. 0.5l € 13.50

RIESLING FEINHERB
WEINGUT FULL/ RHEINHESSEN (GER) 0.2l € 6.80
Grown on limestone, the delicately fruity, melty wine impresses with delicate citrus notes, yellow fruits and a fine minerality. 0.5l € 14.80

CUVÉE HERMES DIACTOROS II
OMINA ROMANA/ IGT LAZIO (ITA) 0.2l € 7.50
Tropical fruits, citrus peels, Mediterranean herbs supported by a touch of eucalyptus honey. Dry, fresh acidity and fruity, mineral finish 0.5l € 17.80

LUGANA DOC 'WIGHEL'
TENUTA ROVEGLIA/ LOMBARDY (ITA) 0.2l € 7.50
Melting pomaceous fruits and notes of citrus. Juicy acidity. 0.5l € 17.80

RED WINE BY THE GLASS

ZWEIGELT LANDWEIN
MÜNZENRIEDER/ BURGENLAND (AUT) 0.2l € 6.20
With notes of morello cherries and plums. Peppery and sharp. 0.5l € 13.50

MERLOT VENETO IGT AFFIN. IN LEGNO „RIGATTIERI“
BOTTER/ VENETIEN (ITA) 0.2l € 6.20
A bouquet bursting with forest fruits and plums, with a mellow and harmonious finish. 0.5l € 13.50

150+1 PIEMONTE DOC BARBERA
CASALI DEL BARONE/ PIEMONTE (ITA) 0.2l € 6.80
Aromas of ripe red fruits combined with a delicate hint of spiciness. 0.5l € 14.80

PRIMITIVO DI MANDURIA
FEUDI DI SAN MARZANO/ APULIEN (ITA) 0.2l € 7.50
Fruity and complex with aromas of chocolate. 0.5l € 17.80



WHITE WINE BY THE BOTTLE

RIESLING 'FASS 68' dry QbA
PHILIPP WITTMANN/RHEINHESSEN (GER)
Organic. Profound, yellow Riesling with citrus notes and delicate wild herbs. An all-round harmonious wine.

bottle € 27.50

GRAUBURGUNDER
'FASS 17' trocken QbA
THÖRLE/RHEINHESSEN (GER)
Nuts, white fruits – racy and cool with the perfect balance between acidity and mellowness.

bottle € 29.50

LUGANA RISERVA DOC
'VIGNE DI CATULLO'
TENUTA ROVEGLIA/ LOMBARD (ITA)
Aromas of lime, white peach, apricot and acacia blossom. The 'big brother' to the Lugana DOC Wighel.

bottle € 33.50

GRÜNER VELTLINER DAC
EDELBAUER/ KAMPTAL (AUT)
Organic. A colourful, summery wine with spicy fruit and a crisp, fresh acidity.

bottle € 35.50

CHARDONNAY
OMINA ROMANA/ IGT LAZIO (ITA)
Citrus peel, apricots, almonds, candied ginger
Dry, full-bodied with a medium and fresh body

bottle € 36.50

WINKL I SAUVIGNON BLANC
CANTINA TERLAN/ SOUTH TYROL (ITA)
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 (ITA)
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 (AUT)
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 (ITA)
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 (ITA)
Sumptuous plums, blackcurrants and chocolate. A mellow wine with well-blended acidity.

bottle € 37.50

CABERNET SAUVIGNON
OMINA ROMANA/ IGT LAZIO (ITA)
Red berries with a hint of chocolate, coffee and tobacco, perfect balance between fruit and acidity, with a long finish

bottle € 39.50

TOHUWABOHU I CUVEE
CABERNET FRANC, CABERNET
SAUVIGNON, MERLOT
MARKUS SCHNEIDER/ PFALZ (GER)
Dark ruby red, intensive aromas of dark fruits and a spicy note.

bottle € 44.50



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 on draught	0.5l € 4.60 1.0l € 9.20
AUGUSTINER EDELSTOFF ° on draught	0.5l € 4.80 1.0l € 9.60
	Schnitt* € 4.30
AUGUSTINER DUNKEL ° on draught	0.5l € 4.80 1.0l € 9.60
	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 ALCOHOL-FREE HELL °	0.5l € 4.80
AUGUSTINER (WHEAT BEER SHANDY) °°, 2, 8	0.5l € 4.80 1.0l € 9.60	KÖNIG LUDWIG LIGHT WHEAT BEER °°	0.5l € 4.80
AUGUSTINER PILS °	0.33l € 4.10	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



**Speisen und
Getränkete**



menu card



**Augustiner
AM PLATZ**