



Augustiner AM PLATZL

Food and
drinks

WELCOME!

To our heart-warming tavern

Griaß Eich!

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

In the heart of our city, the 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.

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 connoisseur's face!



We're proud to be a traditional Munich tavern with heart. Here, it's first and foremost about beer and Bavarian specialties. At Augustiner am Platzl, it's also about family, togetherness and the things that endure. We're a family business, shaped by generations, stories and remarkable people. Two of them are our children, Paula and Julius. That's why we've dedicated a wine to each of them. The white wine Cuvée Paula, and the red wine Pinot Noir Julius. Raise a glass with us – beer or wine – to Paula, to Julius, to special moments and to what truly matters.

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 that you have a wonderful time at Augustiner am Platzl!


The Wendel Family



Appetizers, snacks und salads

A FEW PEPPERBITERS (BAVARIAN DRIED RAW SAUSAGE) A, G, J, L, 2, 3, 4, 5 with horseradish, pickles, farmhouse bread & butter	€ 9,90
SMOKED TROUTFILET A, D, G with cranberry-horseradish-cream, salad and a slice of malted bread.	€ 14,50
AUGUSTINER PLATTER OF COLD CUTS A, G, L, 2, 3, 4, 5 (for 2 people or more) with regional sausage and ham specialties, pepperbiter, alpine cheese, Obatzda (Bavarian soft cheese with spices), lard with bacon, chive bread, farmhouse bread & butter	per person € 17,90
OBATZDA A, G, 2  Bavarian soft cheese with spices, served with sliced onion, radishes, chives and farmhouse bread	€ 12,90
BAVARIAN SAUSAGE SALAD A, J, L, 2, 3 sliced Regensburger sausage, red onions and gherkins, served with farmhouse bread	€ 13,50
SWISS SAUSAGE SALAD A, G, J, L, 2, 3 sliced Regensburger sausage, red onions, gherkins and cheese, served with farmhouse bread	€ 14,90
FRESH LEAF SALADS WITH BALSAMIC DRESSING A, J, L  with toasted seeds and croutons, served with two slices of stone-oven baguette	€ 14,90
...with gratinated goat's cheese, honey and rosemary A, G	plus € 5,60
...with fried strips of beef sirloin	plus € 9,50
CARPACCIO OF LOCAL BEEF A, G, 1, 2, 3, 6, 11 with Parmesan shavings, croutons and rocket	€ 16,50

From the soup kitchen

TASTY BEEF BROTH A, C, G, I ...with pancake strips and chives	€ 6,80
...with a fried cheese dumpling and delicate root vegetables	€ 7,50
CREAMY POTATO SOUP A, G, I, L  with malt bread croutons	€ 7,50

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 ^{A, I, L, 1, 2, 3} € 17,90
from the shoulder, with Augustiner dark beer sauce and potato dumplings and cabbage salad

½ PORK KNUCKLE ^{A, I, L, 1, 2, 3} € 21,90
with Augustiner dark beer sauce and potato dumplings and cabbage salad

220g ONION ROAST BEEF FROM THE LOIN ^{A, C, G, I, L, 1} € 34,90
with red wine sauce and crispy fried onions, optionally with buttered spaetzle or roasted potatoes

WIENER SCHNITZEL (BREADED ESCALOPE OF VEAL) ^{A, C, J, L, 1, 3} € 29,50
served with cranberry sauce, optionally with potato salad, roasted potatoes or french fries

MUNICH-STYLE PORK SCHNITZEL ^{A, C, I, L, 1, 3} € 22,50
in a horseradish & mustard crumb, optionally with potato salad, roasted potatoes or french fries

HOMEMADE VEAL MEATBALLS, TWO PIECES ^{A, C, I, L, 1} € 17,50
served with gravy and potato salad.

TAFELSPITZ BEEF ^{G, L, 6} € 22,90
cooked in its own broth, served with root vegetables, spinach and horseradish

½ AUGUSTINER GRILLED CHICKEN ^{G, M}
freshly grilled on the spit grill (while supplies last)
...with potato salad ^{J, I} € 14,90
...with french fries ³ € 18,90
...with a small salad ^{J, I} € 20,20
€ 19,90

GRILLED PORK LOIN ^{A, G, M, C, 6} € 22,90
with creamy mushroom sauce, cheese spaetzle and fried onions

OUR CLASSIC: BAVARIAN REINDL ^{A, I, L, 1, 2, 3, 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.

GRILLED ZANDER FILLET ^{D, G} € 21,50
served with mashed potatoes, spinach and lemon olive oil

ALLGÄUER KÄSESPÄTZLE ^{A, C, G}  € 15,80
gratinated spaetzle with alpine cheese, crispy fried onions

THREE FRIED CHEESE DUMPLINGS ^{A, C, G, J}  € 19,90
on a bed of wild herb salad with elderflower dressing

CRISPY FRIED VEGETABLE DUMPLINGS ^{A, F, 2, 11}  € 20,90
served with a tomato and sage sauce and wild herb salad



From the sausage kitchen

ORIGINAL MUNICH WHITE SAUSAGES, TWO PIECES ² (until 2:00pm, while supplies last)
...served with sweet mustard ^{J, I, 2} € 7,90
...with a munich pretzel ^A plus € 2,00
...each additional sausage ² plus € 4,00

OVEN-FRESH LEBERKÄS ²
...with potato salad ^{J, I} € 12,90
...with fried egg and potato salad ^{G, J, I} € 15,20

SMALL GRILLED PORK SAUSAGES ^{A, I, L, M, 1, 5}
with barrel sauerkraut, fresh horseradish and 1 slice of farmhouse bread
...6 pieces € 13,90
...9 pieces € 17,90
...12 pieces € 21,90

CRISP CURRYWURST ^{L, M, 1, 2, 3, 4, 9} € 15,60
with homemade fruity-spicy curry sauce and french fries

VEGAN CURRYWURST FROM GREENFORCE ^{L, M, 1, 2, 3, 4, 9}  € 15,60
with homemade fruity-spicy curry sauce and french fries

Side orders

SMALL SALAD ^{J, L} mix of fresh leavy greens and cress with dressing € 6,20

POTATO SALAD ^{J, L} € 5,10

SAUERKRAUT ^{L, 5} € 5,10

CABBAGE SALAD ^{L, 2} € 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} € 2,00

FRESHLY GRATED HORSERADISH ^{0, 2} € 2,00

A PORTION OF BUTTER ^G € 2,00

CHANGE SIDE DISHES € 2,00



From our patisserie

FRESHLY BAKED APPLE STRUDEL ^{A, G}



served with vanilla sauce and whipped cream

€ 8,90

TICHY ICE CREAM APRICOT DUMPLINGS ^{A, C, G}



served with berry ragout

€ 9,50

WARM CHOCOLATE CAKE ^{A, C, G, M}



on a berry ragout, with whipped cream

€ 8,50



Additives

1 - with colorant | 2 - with preservative | 3 - with antioxidant | 4 - with flavor enhancer | 5 - sulfurized | 6 - blackened | 7 - with phosphate | 8 - with milk protein (for meat products) | 9 - contains caffeine | 10 - contains quinine | 11 - with sweetener | 12 - waxed

A - Cereals containing gluten | B - Crustaceans and products thereof | C - Eggs and products thereof | D - Fish and products thereof | E - Peanuts and products thereof | F - Soy (beans) and products thereof | G - Milk and products thereof | H - Nuts | I - Celery and products thereof | J - Mustard and products thereof | K - Sesame seeds and products thereof | L - Sulphur dioxide and sulphite nuts | M - lupins and products thereof | N - molluscs and products thereof

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.

The event venue in the heart of 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. We look forward to helping you.

Your hosts,

Oliver and Barbara Wendel



Augustiner
AM PLATZL

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 Sparkling Water	0,4L 0,75L	€ 4,20 € 5,90
ADELHOLZENER WATER Classic or Naturell, bottle	0,25L 0,75L	€ 3,90 € 7,20
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 Blackcurrant Rhubarb Elderberry Ginger	0,4L 0,4L 0,4L 0,4L 0,4L	€ 4,50 € 4,90 € 4,50 € 4,50 € 5,50

HOT BEVERAGES from Dallmayr

COFFEE ¹⁵	cup	€ 4,50
CAFFÉ LATTE ¹⁵	cup	€ 4,50
CAPPUCCINO ¹⁵	cup	€ 4,20
ESPRESSO ¹⁵	cup	€ 3,20
DOUBLE ESPRESSO ¹⁵	cup	€ 5,50
TEA Black, green, peppermint or fruit tea	cup	€ 4,20

SPIRITS

PIRCHER OBSTLER (fruit schnapps) 38 % abv. South Tyrol	2CL	€ 4,20
PIRCHER WILLIAMSBIRNE (pear schnapps) 40 % abv. South Tyrol	2CL	€ 4,50

SPIRITS

PIRCHER MARILLE (apricot schnapps) 40 % abv. South Tyrol	2CL	€ 4,50
PIRCHER HASELNUSS WALD & GARTEN (hazelnut schnapps) 30 % abv. South Tyrol	2CL	€ 4,50
PIRCHER GEBIRGSENZIAN (alpine gentian schnapps) 50 % abv. South Tyrol	2CL	€ 4,50
ZIRBEN-SCHNAPS VON PRINZ (arolla pine schnapps) 40 % abv. Voralberg	2CL	€ 4,80
WODKA ABSOLUT BLUE 40 % Vol.	4CL	€ 7,50
GRAPPA RISERVA 40 % Vol.	2CL	€ 4,80
RAMAZZOTTI 30 % Vol.	2CL	€ 4,50
JÄGERMEISTER 35 % Vol.	2CL	€ 4,50
ANGER'S AUGUSTINER TROPFEN (herbal schnapps) 32 % Vol.	2CL	€ 4,50

NOBLE SPIRITS

WILLIAMS CHRIST BIRNE (pear schnapps) 40 % abv. Bavaria from the Wilhelm Marx Edelbrand distillery	2CL	€ 7,20
ALTE MARILLE VON PRINZ (apricot schnapps) 41 % abv. from a wooden barrel, Voralberg	2CL	€ 6,20
ALTE WALDHIMBEERE VON PRINZ (raspberry schnapps) 41 % abv. from a wooden barrel, Voralberg	2CL	€ 6,20
ALTE ZWETSCHKE VON PRINZ (plum schnapps) 41 % abv. from a wooden barrel, Voralberg	2CL	€ 6,20
EDELGEIST VOM GEBIRGSENZIAN (alpine gentian schnapps) 48 % Vol. from a mulberry barrel, from the Wilhelm Marx brandy manufacturer	2CL	€ 7,20
SLYRS BAVARIAN SINGLE MALT WHISKY 43 % Vol. Lantenhammer, Schliersee	4CL	€ 9,90



SPARKLING WINE

PROSECCO LE CONTESSE BIANCO FRIZZANTE LE CONTESSE / VENETIEN (ITA) Cuvée of Glera and Chardonnay	glass bottle	€ 6,50 € 30,50
PINOT ROSÉ CRÉMANT BRUT MARGARETHENHOF / AYL A.D. SAAR (GER) Elegant minerality with fine fruit aromas. Notes of grapefruit, strawberry and brioche.	bottle	€ 32,50
AIMERY CREMANT DE LIMOUX GRAND CUVÉE SIEUR D' ARQUES / CHAMPAGNE (FRA) Cool, fruity and fragrant.	bottle	€ 38,50
CHAMPAGNER ROEDERER „COLLECTION 245“ LOUIS ROEDERER / CHAMPAGNE (FRA) Chardonnay, Pinot Noir, Pinot Meunier. Notes of yellow fruits and ripe citrus. Smooth, vinous and juicy on the palate.	bottle	€ 99,00

WHITE WINE BY THE GLASS

CUVÉE PAULA MARGARETHENHOF / AYL A.D. SAAR (GER) Named after our daughter Paula. An elegant white wine with fine fruit expression and balanced acidity. Carefully selected varieties – Elbling, Rivaner and Sauvignon Blanc – come together in a fresh, lively cuvée that radiates lightness and joy. As bright, charming and warm-hearted as Paula herself.	0,2L 0,5L	€ 6,80 € 15,20
GRÜNER VELTLINER QUW NÖ AIGNER / NIEDERÖSTERREICH (AUT) Green apple, citrus notes and a typical Grüner Veltliner pepperiness on the palate. Pleasant acidity.	0,2L 0,5L	€ 7,20 € 15,50
RIESLING FEINHERB WEINGUT FULL / RHEINHESSEN (GER) Grown on limestone, the delicately fruity, melty wine impresses with delicate citrus notes, yellow fruits and a fine minerality.	0,2L 0,5L	€ 7,20 € 15,50
CUVÉE THERES QW WINZERHOF STAHL / FRANKEN (GER) Aromatic bouquet with notes of light summer fruits and a hint of exotic flair. Dry, with fresh acidity and a fruit-driven finish.	0,2L 0,5L	€ 7,90 € 18,50
LUGANA DOC „WIGHEL“ TENUTA ROVEGLIA / LOMBARDEI (ITA) Melting pomaceous fruits and notes of citrus. Juicy acidity.	0,2L 0,5L	€ 8,50 € 19,50

REFRESHING et SPARKLING

WHITE WINE SPRITZER with sparkling water or lemonade	0,4L	€ 7,20
APEROL SPRITZ ¹	0,25L	€ 8,20
GINGER SPRITZ	0,25L	€ 9,20
HUGO ⁸	0,25L	€ 8,20
GIN AND TONIC ¹⁴		€ 9,90
FINE SPRITZ – NON-ALCOHOLIC ¹		€ 8,20
SECCO ZERO – NON-ALCOHOLIC WEINGUT A. KELLER, FRANKEN (GER) Made from dealcoholized wine. Expressive fruitiness, pleasant harmonious acidity.	bottle	€ 32,50

RED WINE BY THE GLASS

PINOT NOIR JULIUS MARGARETHENHOF / AYL A.D. SAAR (GER) Our expressive red wine, named after our son Julius. Characterful, strong and full of depth. A Pinot Noir with fine, velvety aromas of red berries and fresh cherries, complemented by soft tannins. A wine with passion and heart, just like Julius.	0,2L 0,5L	€ 6,80 € 15,20
ZWEIGELT LANDWEIN MÜNZENRIEDER / BURGENLAND (AUT) With notes of morello cherries and plums. Peppery and sharp.	0,2L 0,5L	€ 7,20 € 15,50
MERLOT VENETO IGT AFFIN. IN LEGNO „RIGATTIERI“ BOTTER / VENETIEN (ITA) A bouquet bursting with forest fruits and plums, with a mellow and harmonious fi nish.	0,2L 0,5L	€ 7,20 € 15,50
150+1 PIEMONTE DOC BARBERA CASALI DEL BARONE / PIEMONT (ITA) Aromas of ripe red fruits combined with a delicate hint of spiciness.	0,2L 0,5L	€ 7,20 € 15,50
PRIMITIVO DI MANDURIA FEUDI DI SAN MARZANO / APULIEN (ITA) Fruity and complex with aromas of chocolate.	0,2L 0,5L	€ 8,50 € 19,50

ROSÉ WINE

„BY OTT“ CÔTES DE PROVENCE AOC (organic) DOMAINES OTT / PROVENCE (FRA) Grenache, Cinsault, Syrah, Mourvèdre come together in this wine. A bold nose of yellow fruits with a hint of exotic character. Fresh on the pal- ate, with a smooth, mineral structure.	0,2L 0,5L bottle	€ 10,50 € 25,50 € 36,50
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WHITE WINE BY THE BOTTLE

CUVÉE PAULA

MARGARETHENHOF / AYL A.D. SAAR (GER)
Named after our daughter Paula. An elegant white wine with fine fruit expression and balanced acidity. Carefully selected varieties – Elbling, Rivaner and Sauvignon Blanc – come together in a fresh, lively cuvée that radiates lightness and joy. As bright, charming and warm-hearted as Paula herself.

bottle € 25,90

RIESLING „FASS 68“ dry QbA (organic)

PHILIPP WITTMANN / RHEINHESSEN (GER)
Profound, yellow Riesling with citrus notes and delicate wild herbs. An all-round harmonious wine.

bottle € 29,50

GRAUBURGUNDER „FASS 17“ dry QbA

THÖRLE / RHEINHESSEN (GER)
Nuts, white fruits – racy and cool with the perfect balance between acidity and mellowness.

bottle € 32,50

WEISSBURGUNDER dry

MARGARETHENHOF / AYL A.D. SAAR (GER)
Delicate fruit aromas – quince, pear, and nut. Some herbal notes, fresh, lively, and moderate acidity.

bottle € 32,50

LUGANA RISERVA DOC „VIGNE DI CATULLO“

TENUTA ROVEGLIA / LOMBARDEI (ITA)
Aromas of lime, white peach, apricot and acacia blossom. The ‘big brother’ to the Lugana DOC Wighel.

bottle € 35,50

GRÜNER VELTLINER DAC (organic)

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

bottle € 35,50

WINKL I SAUVIGNON BLANC

CANTINA TERLAN / SÜDTIROL (ITA)
Fruity with a fine acidity. Pale yellow in colour with a greenish shimmer.

bottle € 48,50

CHARDONNAY „SOPHIE“ DOC (organic)

MANINCOR / SÜDTIROL (ITA)
Chardonnay with a touch of Viognier and Sauvignon Blanc. Fruity aromas of apricot, acacia and lime blossom. Aromas of apricot, acacia and lime blossom. Rich and expressive, with lasting minerality.

bottle € 65,00

RED WINE BY THE BOTTLE

PINOT NOIR JULIUS

MARGARETHENHOF / AYL A.D. SAAR (GER)
Our expressive red wine, named after our son Julius. Characterful, strong and full of depth. A Pinot Noir with fine, velvety aromas of red berries and fresh cherries, complemented by soft tannins. A wine with passion and heart, just like Julius.

bottle € 25,90

MERLOT DOC „SCHRECKBICHL“

SCHRECKBICHL / SÜDTIROL (ITA)
Plums, cherries, red berries and spices. A fullbodied wine with typical Merlot smoothness. (Contains egg white)

bottle € 30,50

ZWIGELT NEUSIEDLERSEE DAC RESERVE „RÖMERSTEIN“

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

bottle € 32,50

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 € 32,50

„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 € 38,50

TOHUWABOHU I CUVÉE CABERNET FRANC, CABERNET SAUVIGNON, MERLOT

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

bottle € 48,50

„CASSIANO“

DOLOMITI ROSSO IGT (organic)

MANINCOR / SÜDTIROL (ITA)
Mature Merlot blended with Cabernet, Syrah, Petit Verdot and Tempranillo. Aromas of dark berries and herbs with subtle roasted notes. Juicy, ripe fruit and a touch of dark chocolate. Exceptional quality and universally loved.

bottle € 65,00

Wines may contain traces of sulphites.



AUGUSTINER BEER on draught and from wooden barrels

AUGUSTINER HELL °	0.5l	€ 4.60
on draught or served from a wooden barrel	1.0l	€ 9.20
Schnitt*		€ 4.10

RADLER °, 2, 8	0.5l	€ 4.60
on draught	1.0l	€ 9.20

AUGUSTINER EDELSTOFF °	0.5l	€ 4.80
on draught	1.0l	€ 9.60
Schnitt*		€ 4.30

AUGUSTINER DUNKEL °	0.5l	€ 4.80
on draught	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.



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
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AUGUSTINER ALCOHOL-FREE HELL °	0.5l	€ 4.80
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KÖNIG LUDWIG LIGHT WHEAT BEER °°	0.5l	€ 4.80
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KÖNIG LUDWIG ALCOHOL-FREE WHEAT BEER °°	0.5l	€ 4.80
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Drop in or get in touch:

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 Bus/tram/train: Marienplatz + Isartor

You can also find us online:   www.augustiner-am-platzl.de



Augustiner
AM PLATZL