



WIESN TAVERN DELICACIES

September 20th – October 5th, 2025

STARTERS AND PLATTER

ORIGINAL MÜNCHNER WEISSWURST²
ORIGINAL MUNICH WHITE SAUSAGES, 2 PIECES
(until 1:00pm, while supplies last)

...served with sweet mustard^{1,1,2} € 7,90
...with a munich pretzel¹ plus € 2,00
...each additional sausage² plus € 4,00

AUGUSTINER BROTZEITBRETTL^{A, G, L, 2, 3, 4, 5}
AUGUSTINER PLATTER OF COLD CUTS
(for 4 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

HAUSGEMACHTER OBATZDA^{A, G, 2} 
BAVARIAN SOFT CHEESE SPREAD
WITH SPICES

Bavarian soft cheese with spices, served with sliced onion, radishes, chives and farmhouse bread € 12,90

BAYRISCHER WURSTSALAT^{A, J, L, 2, 3}
BAVARIAN SAUSAGE-SALAD

sliced Regensburger sausage, red onions and gherkins, served with farmhouse bread € 13,50

SOUP AND SALAD

CREMIGE KARTOFFELSUPPE^{A, G, I, L} 
CREAMY POTATO SOUP
with malt bread croutons € 7,50

FRISCHE BLATTSALATE^{A, J, L} 
FRESH LEAF SALADS

with balsamic dressing, toasted seeds and croutons, served with two slices of stone-oven baguette € 14,90
...with gratinated goat's cheese, honey and rosemary^{A, G} € 20,50

DESSERT

OFENFRISCHER APFELSTRUDEL^{A, G} 
FRESHLY BAKED APPLE STRUDL
served with vanilla sauce and whipped cream € 8,90

SCHOKOLADENKUCHEN^{A, C, G, M} 
WARM CHOCOLATE CAKE
on a berry ragout, with whipped cream € 8,50

WIRTSHAUSWIESN DESSERTBRETTL^{A, C, E, F, G, H, 1, 11}
WIRTSHAUSWIESN DESSERT PLATTER
(for 4 people or more)
with Wiesn petit fours and wheat beer tiramisu from Conditorei Kreutzkamm per person € 12,90

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

Allergens

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 | M - lupins and products thereof | N - molluscs and products thereof

TRADITIONAL TAVERN DISHES

BAYRISCHES REINDL^{A, I, L, 1, 2, 3, 5}
BAVARIAN REINDL
(for 4 people ore more)

Pork knuckle, roast pork, grilled sausages with Augustiner dark beer sauce, served with potato dumplings, barrel sauerkraut, and cabbage salad. per person € 25,90

ORIGINAL AUGUSTINER GRILLHENDL
FRISCH VOM SPIESSGRILL...^{G, M}
ORIGINAL AUGUSTINER GRILLED CHICKEN...
freshly grilled on the spit grill (while supplies last) € 14,90

...with homemade potato salad^{1,1} € 18,90
...with french fries³ € 20,20
...with a small salad^{1,1} € 19,90

CORDON BLEU VOM SCHWEIN^{A, C, G, 2, 3}
PORK CORDON BLEU

filled with ham and cheese, served with french fries € 26,50

OFENFRISCHER SCHWEINSBRATEN^{A, I, L, 1, 2, 3}
OVEN-FRESH ROAST PORK WITH CRISPY CRUST
with Augustiner dark beer gravy, two potato dumplings and white cabbage salad € 17,90

½ RESCH GEGRILLTE SCHWEINSHAXE^{A, I, L, 1, 2, 3}
½ FRESHLY GRILLED PORK KNUCKLE
with Augustiner dark beer gravy, two potato dumplings and white cabbage salad € 21,90

WIENER SCHNITZEL VOM KALB^{A, C, L, 1, 3}
BREADED ESCALOPE OF VEAL
optionally with potato salad, fried potatoes or french fries and wild cranberries € 29,50

ROSTBRATWÜRSTL VOM GRILL^{A, I, L, M, 1, 5}
SMALL GRILLED SAUSAGES, 6 PIECES
with sauerkraut, fresh horseradish and 1 slice of farmhouse bread € 13,90

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

FISH & CHIPS VOM PLATZL^{A, C, D, G, M}
deep fried fish fillets with french fries and lime-chili-mayonnaise € 19,20

ALLGÄUER KÄSESPÄTZLE^{A, C, G} 
GRATINATED SPAETZLE
with mountain cheese, crispy fried onions € 15,80

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



vegan



vegetarian



O'ZAPFT IS!

September 20th – October 5th, 2025

Welcome to
Wirtshaus Wiesn!

AUGUSTINER BEER on draught and from wooden barrels

AUGUSTINER OCTOBERFEST BEER ° on draught	0,5L	€ 4,90
	1,0L	€ 9,80
	Schnitt*	€ 4,20
AUGUSTINER HELL ° on draught or served from a wooden barrel	0,5L	€ 4,60
	1,0L	€ 9,60
	Schnitt*	€ 4,10
AUGUSTINER RADLER °, 2, 8 on draught	0,5L	€ 4,60
	1,0L	€ 9,20
AUGUSTINER DARK BEER ° on draught	0,5L	€ 4,80
	1,0L	€ 9,60
	Schnitt*	€ 4,30

*one small, last beer before you depart.

BOTTLED BEER

AUGUSTINER WHEAT BEER °°	0,5L	€ 4,80
	1,0L	€ 9,60
AUGUSTINER PILS °	0,33L	€ 4,10
KÖNIG LUDWIG Alcohol-free wheat beer	0,5L	€ 4,80
AUGUSTINER HELL ALCOHOL-FREE °	0,5L	€ 4,80

SOFT BEVERAGES

BOTTLED WATER sparkling	0,4L	€ 4,20
	0,75L	€ 5,90
ADELHOLZENER WATER Classic or Naturell, bottle	0,25L	€ 3,90
	0,75L	€ 7,20
COCA-COLA 1, 2, 3, 8, 13, 15 Classic or Zero	0,33L	€ 4,20
SPEZI (COKE & FANTA MIXED) 1, 8, 15	0,4L	€ 4,50
LEMONADE	0,4L	€ 4,20
APPLE JUICE, ORANGE JUICE	0,2L	€ 3,90
FRUIT JUICE SPRITZER Apple blackcurrant rhubarb elderberry ginger	0,4L	€ 4,50
	0,4L	€ 4,90
	0,4L	€ 4,50
	0,4L	€ 4,50
	0,4L	€ 5,50

REFRESHING & SPARKLING

WHITE WINE SPRITZER with mineral water or lemonade	0,4L	€ 7,20
APEROL SPRITZ 1	0,25L	€ 8,20
HUGO 8	0,25L	€ 8,20
GIN TONIC 14		€ 9,90

WINE BY THE GLASS

WHITE WINE

GRÜNER VELTLINER QUW NÖ Aigner / Niederösterreich (AUT)	0,5L	€ 15,50
LUGANA DOC „WIGHEL“ Tenuta Roveglia / Lombardei (ITA)	0,5L	€ 19,50

RED WINE

ZWEIFELT LANDWEIN Münzenrieder / Burgenland (AUT)	0,5L	€ 15,50
PRIMITIVO DI MANDURIA Feudi di San Marzano / Apulien (ITA)	0,5L	€ 19,50

WINE BY THE BOTTLE

WHITE WINE

CUVÉE PAULA Margarethenhof / Ayl a.d. Saar (GER) Elbling, Rivaner and Sauvignon Blanc	bottle	€ 25,90
GRAUBURGUNDER „FASS 17“ QBA Thörle / Rheinhessen (GER)	bottle	€ 32,50
GRÜNER VELTLINER DAC (organic) Edelbauer / Kamptal (AUT)	bottle	€ 35,50

RED WINE

PINOT NOIR JULIUS Margarethenhof / Ayl a.d. Saar (GER)	bottle	€ 25,90
MERLOT DOC „SCHRECKBICHL“ Schreckbichl / Südtirol (ITA) (Contains egg white)	bottle	€ 30,50
„LI FILITTI“ PRIMITIVO DI MANDURIA DOP RISERVA Poggio le Volpi / Apulien (ITA)	bottle	€ 38,50

SPARKLING WINE

PROSECCO LE CONTESSE BIANCO FRIZZANTE Le Contesse / Venetien (ITA)	glass 0,1CL	€ 6,50
	bottle	€ 30,50
CHAMPAGNER ROEDERER „COLLECTION 245“ La Cuvée brut / Champagne (FRA)	bottle	€ 99,00

SPIRITS

OBSTLER (fruit schnapps) 38 % abv. South Tyrol	4CL	€ 8,40
WILLIAMSBIERNE (pear schnapps) 40 % abv. South Tyrol	4CL	€ 9,00
PIRCHER GEBIRGSENZIAN (alpine gentian schnapps) 50 % abv. South Tyrol	4CL	€ 9,00
PIRCHER HASELNUSS WALD&GARTEN (hazelnut schnapps) 30 % abv. South Tyrol	4CL	€ 9,00
ALTE MARILLE VON PRINZ (apricot schnapps) 41% abv. Vorarlberg	4CL	€ 12,40
ALTE WALDHIMBEERE VON PRINZ (raspberry schnapps) 42 % abv., Vorarlberg	4CL	€ 12,40
JÄGERMEISTER 35 % Vol.	4CL	€ 9,00