



Augustiner AMPLATZL



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 at Augustiner am Platzl. Make yourself at home!

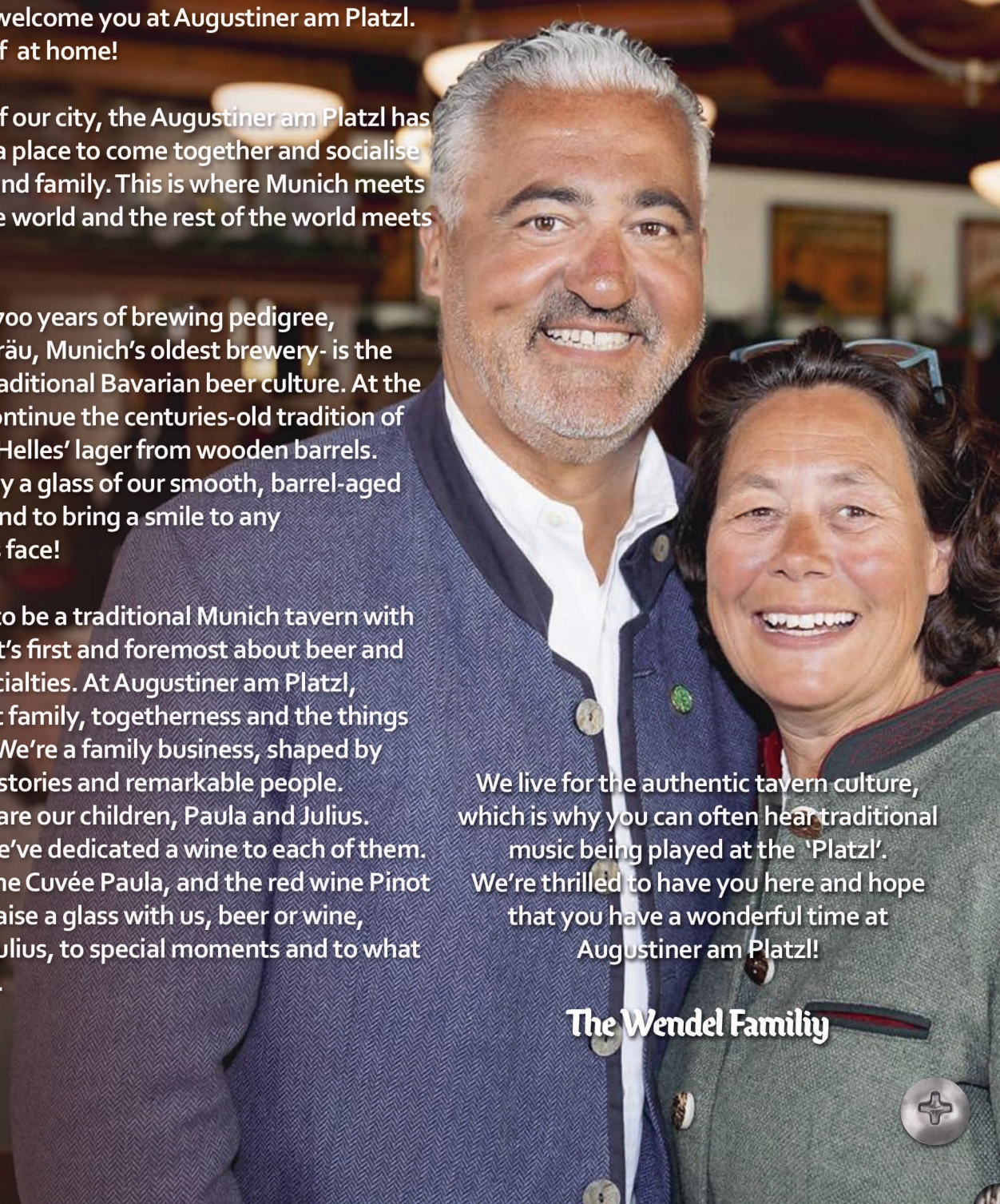
In the heart of our city, the Augustiner am Platzl has always been a place to come together and socialise with friends and family. This is where Munich meets the rest of the world and the rest of the world meets Munich.

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





AUGUSTINER BEER on draught and from wooden barrels

AUGUSTINER HELL ^A	0,5L € 4,60 1,0L € 9,20
on draught or served from a wooden barrel	Schnitt* € 4,10
RADLER ^{2, A}	0,5L € 4,60 1,0L € 9,20
on draught	
AUGUSTINER EDELSTOFF ^A	0,5L € 4,80 1,0L € 9,60
on draught	Schnitt € 4,30
AUGUSTINER DUNKEL ^A	0,5L € 4,80 1,0L € 9,60
on draught	Schnitt € 4,30

* one small, last beer before you depart!

AUGUSTINER HELL (5.2% abv.)

Our star beer 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, dark beer 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.



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 ^A	0,5L € 4,80 1,0L € 9,60	AUGUSTINER ALCOHOL-FREE HELL ^A	0,5L € 4,60
AUGUSTINER (WHEAT BEER SHANDY) ^{2, A}	0,5L € 4,80 1,0L € 9,60	KÖNIG LUDWIG LIGHT WHEAT BEER ^A	0,5L € 4,80
AUGUSTINER PILS ^A	0,33L € 4,10	KÖNIG LUDWIG ALCOHOL-FREE WHEAT BEER ^A	0,5L € 4,80

Drop in or get in touch:



Telephone: +49 89 370 171 70 | E-Mail: willkommen@augustiner-am-platzl.de

S U Bus/tram/train: Marienplatz + Isartor


You can also find us online: | [f](#) | [@](#) www.augustiner-am-platzl.de



Appetizers, snacks und salads

- A FEW PEPPERBITERS (BAVARIAN DRIED RAW SAUSAGE)** A, G, M, J, 2, 3, 4, 6 € 9,90
with horseradish, pickles, farmhouse bread & butter
- SMOKED TROUTFILET** A, D, G, K € 14,50
with cranberry-horseradish-cream, salad and a slice of malted bread
- AUGUSTINER PLATTER OF COLD CUTS** A, G, K, M, 2, 3, 4, 6 (for 2 persons) p.p. € 18,50
generously topped with regional sausage and ham specialties, Pepperbiters, Obatzda (bavarian cheese), veal cutlets, mountain cheese, rendered lard, chive bread, butter and house - baked bread
- OBATZDA** A, G, M, 2 (bavarian cheese)  € 13,50
with onion rings, radishes and chives, served with a slice of homemade bread
- BAVARIAN SAUSAGE SALAD** A, G, K, M, 2 € 13,90
sliced Regensburger sausage, with red onions, pickled gherkins in a vinegar-mustard marinade and a slice of homemade bread
- SWISS SAUSAGE SALAD** A, G, K, M, 2 € 14,90
sliced Regensburger, with red onions, pickled gherkins, mountain cheese in a vinegar-mustard marinade with a slice of homemade bread
- FRESH LEAF SALADS WITH BALSAMIC DRESSING** A, G, K, M  € 14,90
with toasted seeds 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 mixed mushrooms plus. € 4,00
- HOMEMADE BEEF TARTARE** A, G, K, M, 2 € 24,50
Spicy beef tartare with toasted malt bread

From the soup kitchen

- TASTY BEEF BROTH** A, C, G, I € 6,90
...with pancake strips and chives A, G, I € 7,90
...with fried cheese dumplings and delicate root vegetables
- CREAMY POTATO SOUP** A, G, I  € 7,90
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 A,G,I,K,5 from the shoulder, with Augustiner dark beer sauce, potato dumplings and cabbage salad	€ 17,90
½ PORK KNUCKLE A,G,I,K,5 with Augustiner dark beer sauce, with two potato dumplings and cabbage salad	€ 22,90
220g ONION ROAST BEEF FROM THE LOIN A,G,I,K Grass-fed beef in red wine sauce with crispy fried onions and roasted potatoes	€ 34,90
WIENER SCHNITZEL (BREADED ESCALOPE OF VEAL) A,C,G,7 served with cranberry sauce, optionally with potato salad, roasted potatoes or french fries	€ 29,50
MUNICH-STYLE PORK SCHNITZEL A,C,G,I,M in a horseradish & mustard crumb, optionally with potato salad, roasted potatoes or french fries	€ 22,90
HOMEMADE VEAL MEATBALLS, TWO PIECES A,C,G,I,K,2 served with gravy and potato salad	€ 17,90
BOILED BEEF A,G,I,5 cooked in its own broth, served with root vegetables, spinach, horseradish and roasted potatoes	€ 23,90
½ AUGUSTINER GRILLED CHICKEN Bavarian roast chicken, fresh off the spit (while supplies last)	€ 14,90
...with potato salad ^{1,M}	€ 20,80
...with french fries ³	€ 20,80
...with a small salad ^{1,K,M}	€ 19,90
GRILLED PORK LOIN A,C,G,I,K, with creamy mushroom sauce, cheese spaetzle and fried onions	€ 23,90
OUR CLASSIC: BAVARIAN REINDL A,G,I,K,M,5 (for 4 people or more) Pork knuckle, roast pork, veal cutlets, grilled sausages with Augustiner dark beer sauce served with potato dumplings, sauerkraut, and coleslaw	p.p. € 25,90
GEGRILLTES ZANDER FILLET A,D,G served with mashed potatoes, spinach and lemon olive oil	€ 21,50
ALLGÄUER KÄSESPÄTZLE A,C,G  gratinated spaetzle with alpine cheese, crispy fried onions	€ 16,50
THREE FRIED CHEESE DUMPLINGS A,C,G,K,M  on a bed of wild herb salad with elderflower dressing	€ 19,90
CREAMY MUSHROOMS A,C,G,K  served with homemade browned pretzel dumplings and fresh herbs	€ 18,50
CRISPY POTATO RÖSTI A,I  with sautéed vegetables and tomato sauce	€ 20,90



From the Sausage Kitchen

ORIGINAL MUNICH WHITE SAUSAGE, 2 PIECES ² (until 2:00 p.m., while supplies last)

...with sweet mustard ^{M,L}	€ 7,90
...with Munich pretzel ^A	plus.€ 2,50
...each additional white sausage	plus.€ 4,00

CRISPY-SKINNED LEBERKÄS WITH PORK GRAVY ²

...with potato salad ^{I,M}	€ 13,90
...with fried egg and potato salad ^{C,I,K,M}	€ 16,90

SMALL GRILLED PORK SAUSAGES ^{A,I,K,M,5}

with barrel-fermented sauerkraut, fresh horseradish and a slice of house-baked bread

...6 pieces	€ 14,50
...9 pieces	€ 18,90
...12 pieces	€ 22,90

CRISPY CURRYWURST ^{I,M,2,3,6}

with homemade curry sauce and french fries

€ 16,50

VEGAN CURRYWURST ^{I,M,1,2,3,4,7}

with homemade curry sauce and french fries



€ 15,90

Side orders

SIDE SALAD ^{I,M,K} of colorful, fresh leafy greens with sprouts and house dressing € 6,50

POTATO SALAD ^{I,M,K} € 5,90

BARREL-AGED SAUERKRAUT ^{I,K} € 5,90

CABBAGE SALAD ^{K,2} € 5,90

FRENCH FRIES ² € 5,90

MUNICH PRETZEL ^A € 2,50

SERVING OF HOUSE-BAKED BREAD ^A € 2,50

SERVING OF WILD CRANBERRIES ^{1,2} € 2,50

SERVING OF FRESHLY GRATED HORSERADISH ⁵ € 2,50

SERVING OF BUTTER ⁶ € 2,50

SIDE DISH CHANGE € 2,00



From our patisserie

FRESHLY BAKED APPLE STRUDEL A, C, G, H, 5

served with vanilla sauce and whipped cream



€ 8,90

TICHY ICE CREAM APRICOT DUMPLINGS G, H, K, L

served with berry ragout



€ 10,50

WARM CHOCOLATE CAKE A, C, G, H, K

served with pickled berries and cream



€ 9,50

OUR KAISERSCHMARRN A, C, G, H, 3

with raisins, almonds, stewed plums and apple compote



€ 15,90



Additives

1 - contains artificial colors | 2 - contains preservatives | 3 - contains antioxidants | 4 - contains flavor enhancers | 5 - contains sulfites | 6 - contains phosphates | 7 - contains sweeteners | 8 - contains caffeine | 9 - contains quinine | 10 - contains carbonation

Allergens

A - Cereals containing gluten | B - Crustaceans and products derived therefrom | C - Eggs and products derived therefrom | D - Fish and products derived from fish | E - Peanuts and products derived from peanuts | F - Soybeans and products derived from soybeans | G - Milk and products derived from milk / Lactose | H - Tree nuts / Almonds, walnuts, etc. | I - Celery and products derived therefrom | J - Sesame seeds and products derived therefrom | K - Sulfur dioxide and sulfites (concentration 10 mg/L or 10 mg/L, expressed as SO₂) | L - Lupins and products derived therefrom | M - Mustard and products derived therefrom | N - Mollusks and products derived therefrom

Due to the size of our restaurant and the layout of the dining area, we are unfortunately not always able to serve all dishes at the same time. Thank you for your understanding.

Our staff will be happy to answer any questions you may have about allergens and can provide more detailed allergen information upon request. All prices include sales tax and a service charge.

Tips are not included. Dishes marked as follows are Vegetarian Vegan.

The Event Venue in the heart of Munich!

Our event space, located on the first floor of the Augustiner am Platzl, offers a wide range of options for celebrations of all kinds. It features its own banquet kitchen, a bar and private restroom facilities. In addition, access via a separate entrance is available if needed. This allows your celebration to take place completely independently of the restaurant's regular operations. All banquet rooms can be booked and used either individually or in combination, allowing us to accommodate up to 250 guests in total in our event area on the first floor.

From the very beginning, our banquet office is here to assist you with advice and support. We work with great attention to detail. Our staff is happy to accommodate your personal requests. You will feel just as well taken care of in a small group as you would in a larger setting.

Please contact us or write to us at:
willkommen@augustiner-am-platzl.de, we look forward to hearing from 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. Cozy 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	0,4L	€ 4,20
Sparkling Water	0,75L	€ 5,90
ADELHOLZENER	0,25L	€ 3,90
Classic or Natural, Bottle	0,75L	€ 7,20
COCA-COLA ^{1,7,8}		
Classic or Zero	0,33L	€ 4,20
COLA MIX (COKE & FANTA MIXED) ^{1,2,8}	0,4L	€ 4,50
LEMONADE ²	0,4L	€ 4,20
APPLE JUICE	0,2L	€ 3,90
ORANGE JICE	0,2L	€ 3,90
FRUIT JUICE SPRITZERS		
Apple	0,4L	€ 4,50
Red currant (nectar)	0,4L	€ 4,90
Rhubarb (nectar)	0,4L	€ 4,50
Passion fruit (nectar)	0,4L	€ 4,50
Elderberry	0,4L	€ 4,50
Ginger	0,4L	€ 5,50

Hot Beverages from



INTERESTED IN COFFEE?

We're ALRIGHTY.

Our specialty coffees aren't just delicious, they're also sourced fairly and sustainably, just right in other words. We call this CARETRADE. From the underdogs of the coffee world: farmers who are either young, female or from Africa.

Learn more at www.alrighty.coffee

COFFEE ⁸	Mug	€ 4,50
CAFFÉ LATTE ^{8,G}	Mug	€ 4,50
CAPPUCCINO ^{8,G}	Cup	€ 4,20
ESPRESSO ⁸	Cup	€ 3,20
DOUBLE ESPRESSO ⁸	Cup	€ 5,50
HOT CHOCOLATE	Cup	€ 4,50

TEA

FROM THE CHIEMGAU TEA MANUFACTORY BIOTEAQUE



- SCHWARZER BENI - ORGANIC BLACK TEA
- SCHEENE LENI - ORGANIC FRUIT TEA, WILD BERRIES
- FRISCHE RESI - ORGANIC GREEN TEA
- WUIDA WASTI - ORGANIC ROOIBOS
- GUADI LUGGI - ORGANIC MOUNTAIN HERBS
- GFEIDI MAX - ORGANIC HERBAL TEA, FRUITY
- NANI - ORGANIC PEPPERMINT
- KAMILA - ORGANIC CHAMOMILE TEA Mug € 4,50

TEA FROM THE CHIEMGAU TEA MANUFACTORY
BIOTEAQUE stands for authentic tea enjoyment.
Combining organic quality, a deep connection to
the Alpine region and creative diversity.



Every ALRIGHTY mug supports projects
led by patron and environmental activist
Jane Goodall.





SPIRITS

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

PIRCHER WILLIAMSBIERNE
(pear schnapps) 40 % abv. South Tyrol 2CL € 4,50

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
(gentian schnapps) 40 % abv. South 2CL € 4,50

ZIRBEN-SCHNAPS VON PRINZ
(arolla pine schnapps) 40 % abv. Vorarlberg 2CL € 4,80

WODKA ABSOLUT BLUE
40 % Vol. 4CL € 7,80

GRAPPA RISERVA
40 % Vol. 4CL € 7,80

RAMAZZOTTI
30 % Vol. 2CL € 4,50

JÄGERMEISTER
35 % Vol. 2CL € 4,50

**ANGER'S AUGUSTINER
TROPFEN**
(herbal schnapps) 30 % abv. 2CL € 4,50

BAILEYS
17% Vol. 2CL € 4,50

NOBLE SPIRITS

WILLIAMS CHRIST BIRNE
(pear schnapps) 40 % abv. Bavaria
from Wilhelm Marx Edelbrand distillery 2CL € 7,20

ALTE MARILLE VON PRINZ
(apricot schnapps) 41 % abv. from a wooden
barrel, Vorarlberg 2CL € 6,20

**ALTE WALDHIMBEERE
VON PRINZ**
(raspberry schnapps) 41 % abv. from a
wooden barrel, Vorarlberg 2CL € 6,20

ALTE ZWETSCHKE VON PRINZ
(plum schnapps) 41 % abv. from a wooden
barrel, Vorarlberg 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 (I) glass 0,1L € 6,80
Cuvée from Glera and Chardonnay Bottle € 32,50

**AIMERY CREMANT DE
LIMOUX GRAND CUVÉE**
SIEUR D'ARQUES / CHAMPAGNE (F)
Cool, fruity and fragrant. Bottle € 38,50

PINOT ROSÉ CRÉMANT BRUT
MARGARETHENHOF / AYL A.D.
SAAR (D)
Elegant minerality with fine fruit aro-
mas. Notes of grapefruit, strawberry
and brioche. Bottle € 38,50

**CHAMPAGNER ROEDERER
„COLLECTION 245“**
LOUIS ROEDERER / CHAMPAGNE (F)
Chardonnay, Pinot Noir, Pinot Meunier.
Notes of yellow fruits and ripe citrus. Bottle € 99,00
Smooth, vinous and juicy on the palate. Magnum € 199,00

**CHAMPAGNER ROEDERER
BRUT ROSÉ**
LOUIS ROEDERER / CHAMPAGNE (F)
The champagne has a fine, even effe-
rescence. On the palate, it is delicious,
smooth, and elegant. It has a velvety
texture and a fruity mid-palate with an
almost liqueur-like quality. The finish
combines chocolate with a chalky fresh-
ness, leading to a long, briny aftertaste. Bottle € 159,00
Magnum € 309,00

BOTTLE = 0,75L / MAGNUM = 1,5L



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 € 6,80
0,5L € 15,20

GRÜNER VELTLINER QUW NÖ

AIGNER / NIEDERÖSTERREICH (AUT)

Green apple, citrus notes and a typical Grüner Veltliner peppiness on the palate, pleasant acidity.

0,2L € 7,20
0,5L € 16,50

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 € 7,20
0,5L € 16,50

SCHRÄGLAGE

GRAUBURGUNDER QbA

SCHRÄGLAGE / RHEINHESSEN (GER)

Bright, pale straw yellow; delicate bouquet with a hint of spice, fresh, light, and delicate on the palate with aromas of white fruit, pleasant finish.

0,2L € 7,90
0,5L € 18,50

LUGANA DOC „WIGHEL“

TENUTA ROVEGLIA / LOMBARDEI (IT)

Melting pomaceous fruits and notes of citrus. Juicy acidity.

0,2L € 8,50
0,5L € 20,50

REFRESHING SPARKLING

WHITE WINE SPRITZER

sour or sweet

0,4L € 7,90

ROSÉ WINE SPRITZER

sour or sweet

0,4L € 7,90

APEROL SPRITZ ¹

0,25L € 8,50

INGWER SPRITZ

0,25L € 9,50

HUGO

0,25L € 8,50

GIN TONIC ⁹

€ 9,90

FINE SPRITZ -

NON ALCOHOLIC ¹

€ 8,50

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 € 6,80
0,5L € 15,20

ZWEIGELT LANDWEIN

MÜNZENRIEDER / BURGENLAND (AUT)

With notes of morello cherries and plums. Peppery and sharp.

0,2L € 7,20
0,5L € 16,50

MERLOT VENETO IGT AFFIN. IN

LEGNO „RIGATTIERI“

BOTTER / VENETIEN (IT)

A bouquet bursting with forest fruits and plums, with a mellow and harmonious finish.

0,2L € 7,20
0,5L € 16,50

150+1 PIEMONTE DOC

BARBERA

CASALI DEL BARONE / PIEMONTE (IT)

Aromas of ripe red fruits combined with a delicate hint of spiciness.

0,2L € 7,90
0,5L € 18,50

PRIMITIVO DI MANDURIA

FEUDI DI SAN MARZANO / APULIEN (IT)

Fruity and complex with aromas of chocolate.

0,2L € 8,50
0,5L € 20,50

ROSÉ WINE BY THE GLASS

FRÄULEIN ROSÉ

MAYER AM PFARRPLATZ / WIEN (AUT)

A delicate salmon pink color, with subtle aromas of wild berries and currants, balanced and supremely elegant on the palate, with a mineral finish.

0,2L € 8,90
0,5L € 22,50

„BY OTT“

CÔTES DE PROVENCE AOC Bio

DOMAINES OTT / PROVENCE (FR)

Grenache, Cinsault, Syrah, Mourvèdre come together in this wine. A bold nose of yellow fruits with a hint of exotic character. Fresh on the palate, with a smooth, mineral structure.

0,2L € 10,90
0,5L € 27,50



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
Magnum € 49,50

RIESLING „FASS 68“ QbA Bio

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“ QbA Bio

THÖRLE / RHEINHESSEN (GER)

Nuts, white fruits, racy and cool with the perfect balance between acidity and mellowness.

Bottle € 32,50
Magnum € 60,50

„AUFWIND“

WEISSBURGUNDER & CHARDONNAY

WEINGUT HENSEL / PFALZ (GER)

A versatile Burgundy blend with floral and fresh notes, hints of brioche and opulent Chardonnay aromas reminiscent of toast and yellow banana.

Bottle € 32,50
Magnum € 60,50

KAITUI

SAUVIGNON BLANC QbA

MARKUS SCHNEIDER / PFALZ (GER)

The nose offers an inviting blend of aromas, including blackcurrant, gooseberry, green apple, and green bell pepper. On the palate, it is fresh and aromatic, with a hint of spice and a long finish.

Bottle € 35,50

GRÜNER VELTLINER DAC Bio

EDELBAUER / KAMPTAL (AUT)

A colourful, summery wine with spicy fruit and a crisp, fresh acidity.

Bottle € 35,50

LUGANA RISERVA DOC

„VIGNE DI CATULLO“

TENUTA ROVEGLIA / LOMBARDEI (IT)

Aromas of lime, white peach, apricot and acacia blossom. The 'big brother' to the Lugana DOC Wighel.

Bottle € 35,50

GRÜNER VELTLINER

"FASS 4" Bio

BERNHARD OTT /
NIEDERÖSTEREICH (AUT)

Aromas of green apple and ripe citrus fruit; crisp, fresh, and lively, as well as very well-balanced.

Bottle € 45,00
Magnum € 90,00

WINKL I SAUVIGNON BLANC

CANTINA TERLAN / SÜDTIROL (IT)

Fruity with a fine acidity. Pale yellow in colour with a greenish shimmer.

Bottle € 48,50

CHARDONNAY „SOPHIE“ DOC Bio

MANINCOR / SÜDTIROL (IT)

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 € 69,00
Magnum € 129,00

BELONDRADE Y LURTÓN

BELONDRADE / RUEDA (ESP)

This wine, made from the Verdejo grape, combines maturity and elegance with a distinctive character. On the nose, it reveals a spectrum of stone and tropical fruits, along with spicy notes. On the palate, it is seductive and harmonious, with a firm yet balanced body and fresh acidity.

Bottle € 79,00



BOTTLE = 0,75L / MAGNUM = 1,5L



ROSÉ WINE BY THE BOTTLE

FRÄULEIN ROSÉ

MAYER AM PFARRPLATZ/ WIEN (AUT).

A delicate salmon pink color, with subtle aromas of wild berries and currants, balanced and supremely elegant on the palate with a mineral finish.

Bottle € 32,00

„BY OTT“

CÔTES DE PROVENCE AOC Bio
DOMAINES OTT / PROVENCE (FR)

Grenache, Cinsault, Syrah, Mourvèdre come together in this wine. A bold nose of yellow fruits with a hint of exotic character. Fresh on the palate, with a smooth, mineral structure.

Bottle € 39,00
Magnum € 78,00

ZWEIGELT 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
Magnum € 60,50

LAGREIN DOC „MURI GRIES“

MURI-GRIES / SÜDTIROL (IT)

Fruits of the forest and violets. Powerful on the palate with notes of ripe plums and dark chocolate.

Bottle € 35,50

„LI FILITTI“ PRIMITIVO DI MANDURIA DOP RISERVA

POGGIO LE VOLPI / APULIEN (IT)

Sumptuous plums, blackcurrants and chocolate. A mellow wine with well blended acidity.

Bottle € 38,50

„HÖHENFLUG“ CUVÉE QbA WEINGUT HENSEL / PFALZ (GER)

After a little time in the glass, it reveals a bouquet of dark berries such as blackcurrants, elderberries, and juicy blackberries. On the palate, it is rounded out with notes of tobacco and vanilla, and is already surprisingly ready to drink on the finish.

Bottle € 45,00

TOHUWABOHU I CUVÉE

CABERNET FRANC,

CABERNET SAUVIGNON, MERLOT
MARKUS SCHNEIDER / PFALZ (GER)

Deep ruby red, intense aromas of dark fruits with a spicy note.

Bottle € 48,50

„CASSIANO“

DOLOMITI ROSSO IGT Bio
MANINCOR / SÜDTIROL (IT)

A mature Merlot with a touch of Cabernet, Syrah, Petit Verdot, and Tempranillo. Aromas of herbs, spices and dark berries with subtle toasted notes, ripe, juicy fruit and dark chocolate. Top-notch quality, everyone's favorite.

Bottle € 69,00
Magnum € 129,00



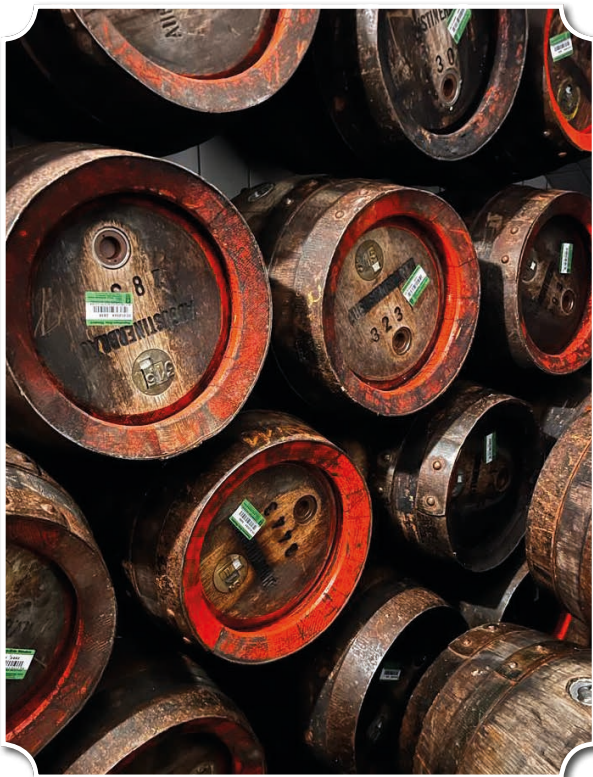
BOTTLE = 0,75L / MAGNUM = 1,5L



BEER FROM A WOODEN BARREL

TRADITIONAL CRAFTSMANSHIP FOR MODERN ENJOYMENT

The tradition of wooden barrels is a central part of our Augustiner Brewery's identity and continues to make it unique in Munich's beer culture. While many breweries now serve their beers exclusively from modern stainless-steel tanks, Augustiner remains committed to the classic, traditional wooden barrel.



At Augustiner am Platzl, the light lager is also served from a wooden barrel. The light lager from the wooden barrel is always something special.

To this day, these wooden barrels are painstakingly handcrafted by coopers, known in Bavaria as "Schäffler." These wooden barrels are traditionally made of oak and are crafted and maintained with great artisanal care. Before filling, they are cleaned, soaked, and prepared so that the beer retains its characteristic flavor.



In keeping with this tradition, the brewery has established a workshop and barrel cellar where classic wooden barrels are handcrafted and stored.

Our traditional wooden-barrel beer is an integral part of Bavarian pub culture and a special moment for many guests in our pub. Tapping the wooden barrel has always been one of the most beautiful rituals of beer culture. Using a mallet and tap, also known as a "Wechsel", as well as a "Pfeiferl," the keg is tapped by hand. Entirely traditional and with a wealth of experience. Often accompanied by the classic cry of "O'zapft is!" this creates a communal experience that combines conviviality and craftsmanship. The ringing of the bell signals that the wooden keg has just been tapped.

For Augustiner, the use of wooden barrels represents not only nostalgia but also a conscious commitment to preserving the Bavarian art of brewing. The brewery thus combines tradition, craftsmanship, and authenticity in an era when many processes have been industrialized. This is precisely why Augustiner is regarded by many Munich residents as particularly down-to-earth and deeply rooted in tradition.



WIRTSHAUS MUSI

For us innkeepers, live music is just as much a part of a real tavern as a freshly poured Augustiner beer, a pretzel, or a regulars' table. Live music is pure joy of life.

We are very proud to be a musician-friendly pub. This means that, according to old Bavarian custom, musicians are welcome to simply drop by our pub to play. In return, the pub owners provide a snack and drinks.

Tavern music plays a very important role in our tavern. Throughout the year, we host many music groups from our Bavarian region who perform in our favorite spot. You can find the dates on our website.

Tavern music brings people together and turns ordinary evenings into something truly special. That is exactly what we want to keep alive at the Augustiner am Platzl.



Bavarian tavern music is an integral part of traditional culture in Bavaria. It uniquely combines conviviality, tradition, and musical entertainment. For centuries, people have gathered in taverns to eat together, celebrate, and listen to music—or to play music themselves. This gave rise to a distinct musical tradition that remains alive to this day.

Typical of tavern music are folk tunes played on instruments such as the zither, dulcimer, Styrian harmonica or accordion, harp, clarinet, violin, trumpet, or tuba. Small music groups often perform, creating a cozy and cheerful atmosphere with their melodies. The music ranges from quiet country dances and waltzes to lively polkas and marches. From time to time, everyone sings along, actively involving the guests in the musical experience.

The tradition of tavern music developed particularly in the 19th century, when taverns were important gathering places for social life. Music served not only as entertainment but also strengthened a sense of community. Many songs tell of home, nature, love, or the everyday lives of people in Bavaria. As a result, tavern music became an expression of regional identity.

To this day, tavern music plays a significant role at festivals and events in Bavaria and, of course, in our taverns. At the same time, many musicians strive to preserve the tradition and pass it on to younger generations.

Bavarian tavern music thus stands not only for musical entertainment, but also for tradition, community, and joie de vivre. To this day, it remains an integral part of Bavaria's cultural identity and conveys a piece of Bavarian local culture.

You can find all the dates here:





**Speisen und
Getränkekarte**



menu card



**Augustiner
AM PLATZ**

