

MARSTALL

FESTZELT



MARSTALL FESTZELT

Discover our
Limited-edition MARSTALL souvenirs!

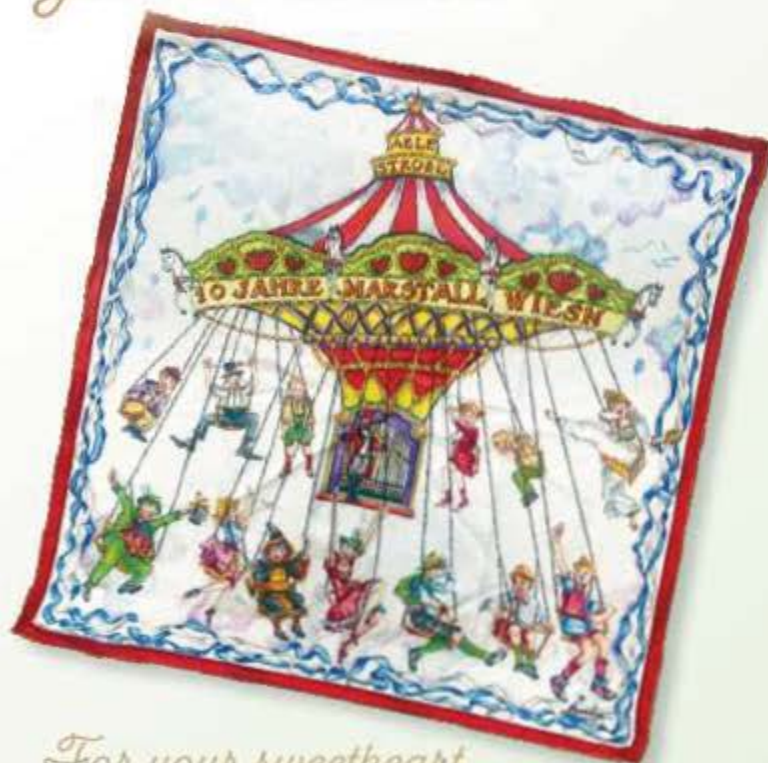
*Oktoberfest 2024 for
your home!*

Marstall Apple Watch strap

Handmade in Bavaria

- 45 mm white & blue, smooth leather
- 45 mm white & green, smooth leather
- 41 mm pink & green, grained leather in grey

85.00



... For your sweetheart

Marstall silk scarf

53x53 cm · pure silk

29.50



... Something special

Marstall champagne jug

limited edition · 0,25 L

14.00

... For a cuppa

Marstall coffee mug

height 10 cm

6.00



... For your better half

Marstall annual glass jug

height 20 cm · 1 l

14.50

Only while stock
lasts!

Order through your
waitstaff member.

Non-alcoholic

Premium Munich water	0.50 l	6.00
Lemonade	0.50 l	6.00
Apple spritzer	0.50 l	6.00
Bluna Mix Cola Orange ¹⁵	0.50 l	6.00
Afri Cola ^{1, 5, 7}	0.50 l	6.00
Family orange lemonade ^{1, 6}	0.50 l	4.00
San Pellegrino	0.75 l	10.90
Acqua Panna	0.75 l	10.90

Spirits

R Reisetbauer premium brandy in miniature bottle Williams pear, apricot, apple	4 cl	16.00
MARSTALL Obstler in limited-edition miniature bottle Distillery "Eidelbrennerei Stettner", Kolbermoor	4 cl	12.00
MARSTALL Strawberry Limes ¹ in limited-edition miniature bottle Distillery "Eidelbrennerei Stettner", Kolbermoor	4 cl	12.00
Espresso Martini with Belvedere vodka and coffee bean	4 cl	14.50
Belvedere lemon sorbet with Belvedere vodka	5 cl	18.50

ADDITIVES

- 1 - colour
- 2 - contains antioxidant
- 3 - contains flavouring agent
- 4 - contains phosphate
- 5 - contains caffeine
- 6 - contains sweetener
- 7 - contains acidifier
- 8 - contains preservative
- 9 - contains stabilising agent

ALLERGENS

- a - contains gluten
- a1 - wheat
- a2 - rye
- a3 - barley
- b - shellfish
- c - eggs
- d - fish
- e - soy
- f - lactose
- g - peanuts
- h - other nuts
- i - celery
- j - mustard
- k - sesame
- l - sulphur
- m - lupines
- n - molluscs

Beer

 Wiesn-Bier Spatenbräu (stein) ^{a3}	1.00 l	15.00
 Radler Spatenbräu (stein) ^{a3} with lemonade	1.00 l	15.00
Franziskaner Hefeweißbier ^{a1}	0.50 l	8.60
 Franziskaner Hefeweißbier (stein) ^{a1}	1.00 l	17.20
 Franziskaner Hefeweißbier (stein) ^{a1} with lemonade	1.00 l	17.20
Löwenbräu non-alcoholic ^{a3}	1.00 l	15.00

Wine

WHITE WINE

White-wine spritzer ¹ with Grüner Veltliner	0.50 l	15.50
Fass 4 Grüner Veltliner 2023 ¹ Winery Ott, Lower Austria, AT	0.75 l	89.00
	1.50 l	195.00
Sauvignon Blanc 2023 ¹ Winery Polz, South Styria, AT	0.75 l	78.00
Cà dei Frati Lugana 2022 ¹ DOC, Lombardy, IT	0.75 l	85.00
	1.50 l	185.00
Zieregg Sauvignon Blanc 2019 ¹ Winery Tement, South Styria, AT	0.75 l	105.00

ROSÉ WINE

Miraval Rosé 2022 ¹ AOP Winery Jolie-Pitt & Perrin, Provence, FR	0.75 l	95.00
Rosalie Rosé 2023 ¹ Winery Ott, Lower Austria, AT	0.75 l	89.00

RED WINE

Barbera d'Alba Superiore 2020 ¹ DOP, Winery Oddero, Piemonte, IT	0.75 l	98.00
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Champagne

	IMPERIAL BRUT ¹	0.75 l	170.00
		1.50 l	340.00
		3.00 l	995.00
	IMPERIAL BRUT ROSÉ ¹	0.75 l	190.00
		1.50 l	380.00
	ICE IMPERIAL ¹	1.50 l	420.00
		3.00 l	1,500.00
	BRUT ¹	1.50 l	340.00
Ruinart	BRUT ROSÉ ¹	0.75 l	225.00
		1.50 l	450.00
		3.00 l	2,250.00
Dom Pérignon	BRUT BLANC 2013 ¹	0.75 l	590.00
	BRUT BLANC 2012 ¹	1.50 l	1,450.00
	BRUT ROSÉ 2009 ¹	0.75 l	990.00
CHAMPAGNE TAITTINGER <i>Reims</i>	PRESTIGE BRUT ¹	1.50 l	340.00
	PRESTIGE BRUT ROSÉ ¹	1.50 l	380.00

Certain champagnes available in other sizes upon request.
Subject to changes in vintage.

Marstall champagne jug

2024

limited edition- 0.25 l
14.00



All prices in Euros and inclusive of VAT.

Dishes of the day

MONDAY TO FRIDAY (EXCL. PUBLIC HOLIDAYS) UNTIL 5PM

ORIGINAL NÜRNBERGER ROSTBRATWÜRSTL ^{7,9} 6 sausages with sauerkraut ^{2,8} and mustard	15.90	CLASSIC ROAST OX ^{ij} with red-wine gravy ^{1,1} and potato salad	22.50
HOMEMADE VEAL MEAT PATTIES ^{a1,j} 2 patties with potato salad and gravy	19.50	MUNICH LEBERKÄSE ^{ij} with fried potatoes and organic fried egg	17.50
CREAMY VEAL GOULASH ^{ij} with organic spätzle ^{a1,c,f} and roasted mushrooms	18.50	BOILED BEEF ⁱ IN HORSERADISH SAUCE ['] with vegetables and fried potatoes	24.50
		BEEF ROULADEN ^{ij} with red cabbage ⁸ , potato purée ^f and red-wine gravy	24.50

Snacks & Starters

MUNICH WEISSWURST (until 1pm) 2 oven-fresh white sausages ^{3,7} with Händlmaier's sweet homemade mustard	8.90	LIVER DUMPLING SOUP ⁱ with homemade liver dumpling ^{2,8,a1,c,f} and chives	12.50
OBATZDA (CHEESE DIP) spicy "Biergarten cheese" ^{8,f} , radish and red onions	14.80	COLD PLATTER (for 2 or 4 people) <i>Obatzda</i> ^{8,f} , cream cheese & radish spread ^f , meat patties ^a , vegetable patties ^{a,f} , radish, smoked country-style ham ⁸ , <i>Pfefferbeißer</i> sausage ⁸ , soft cheese ^f , figs, tomatoes, gherkins ^{8,7} and boiled farm eggs ^c	21.00 <small>per person</small>
CAESAR SALAD green salad, grated parmesan ^f , croutons ^{a1} , cherry tomatoes and classic Caesar dressing ^{c,f,d}	17.50		

Organic corner



ORGANIC BEEF TARTARE ^{d,j} homemade tartare, with spicy seasoning, served with wood-fired bread ^{a1,a2,a3}	26.50	ORGANIC GOAT'S CHEESE WITH BEETROOT CARPACCIO ['] au gratin, with lamb's lettuce and candied walnuts	22.50
 ORGANIC PUMPKIN SOUP ^{ij} with ginger, pumpkin-seed oil and roasted pumpkin seeds	12.50	PAN-SERVED ORGANIC SPÄTZLE WITH CHEESE ^{a,c,f} with the finest Allgäuer Bergkäse cheese, shredded onions ^{a1} and mixed salad	22.50
ORGANIC SAUSAGE SALAD ⁸ with homemade dressing, red-onion rings and gherkins	15.80		
+ Emmental cheese	17.80		

All organic products are certified under the German Eco-Number Label DE-Öko-006

MARSTALL Breakfast

DAILY UNTIL 11AM

SWEET TIERED STAND (for 2 people) Scrambled eggs ^{c,f} with chives, fruit salad, muesli ^a with yoghurt ['] and honey, croissants ^a , butter ^f , jam ^{a,7,8} and Nutella ^{f,h,8}	13.50 <small>per person</small>
SAVOURY TIERED STAND (for 2 people) Scrambled eggs ^{c,f} with chives, cheese ^f and ham, tomatoes, smoked salmon ^{d,8} and creamed horseradish ^f , butter ^f and wood-fired bread ^{a1,a2,a3}	13.50 <small>per person</small>
GREEN TIERED STAND (for 2 people) Scrambled eggs ^{c,f} with chives, avocado, basil cream sauce ^f , rocket, tomatoes, pistachio croissant ^{a,f,h,i} and wood-fired bread ^{a1,a2,a3}	13.50 <small>per person</small>
<i>For the perfect start:</i> PICCOLO PROSECCO 0,2 L Valdo Spumante DOC	14.00

Oktoberfest treats

½ GRILLED OKTOBERFEST CHICKEN 24.50
with potato & cucumber salad

BAVARIAN ROAST SUCKLING PIG¹ 26.50
with crackling, Festbier sauce, dumpling^{2,21,1} and *Bayrisch Kraut* + free bottle of Hopfenschnaps (hops spirit)

VIENNESE VEAL SCHNITZEL^{21,4} 36.50
with potato & cucumber salad, cranberries and lemon

MARSTALL BURGER 26.50
pulled pork neck, smoky marinade in a wheat bun²¹, cabbage salad^{2,27,21,1}, potato wedges²¹ and BBQ sauce

½ GRILLED DUCK¹ 38.50
with marjoram jus¹, red cabbage & apple mix⁶ and potato dumpling^{2,21,1}

ZWIEBELROSTBRATEN¹ 31.50
with roasted onions², potato purée² and mixed salad

VEAL CHEEKS¹ BRAISED IN PORT-WINE JUS¹ 31.50
with potato purée², and glazed seasonal vegetables

PRIME RIBEYE STEAK (300 G) 47.50
premium cut of Black Angus beef¹ with oven-baked potatoes, sour cream², herb butter² and BBQ sauce²

SADDLE OF YOUNG VENISON 39.50
with organic spätzle^{21,6}, Brussel sprouts, glazed chestnuts in game sauce¹

PAN-FRIED SALMON FILLET 32.50
with stewed peppers and gnocchi⁷ in a lemon sauce^{2,2}

SPAGHETTI² BURRATA¹ 26.50
with tomato sauce und Burrata

CREAMY MUSHROOMS¹ 28.50
with porcini mushrooms, chanterelles, champignons and bread dumpling^{21,2,1}

VEGAN BEYOND BURGER^{4,7,9} 27.50
in a brioche bun^{21,8}, with mango chutney, marinated red cabbage, caramelised onions, potato wedges²¹ and BBQ sauce²

VEGAN LEBERKÄSGRÖSTL¹ 20.50
with fried potatoes, parsley, onions and spring onions

+ organic fried egg 22.50

BLACK TIGER PRAWNS^{4,8} SERVED IN A PAN (for 4 people) 48.50
1.5 kg of the finest black tiger prawns, pan-fried with olive oil and garlic, served with a baguette^{2,2}, aioli, sweet chili sauce and salsa verde



Desserts

SWEET DUMPLING^{21,4,1} with vanilla sauce² 12.90

APPLE STRUDEL²¹ with vanilla sauce² 12.90

LEMON SORBET with Belvedere vodka 5 cl 18.50

CHOCOLATE LAVA CAKE^{21,4,1} 14.50
with vanilla ice cream² and berry compote

MARSTALL KAISERSCHMARRN PANCAKE^{21,4,1} (for 2 or 4 people) 19.80
served in a pan, with stewed apricots and apple sauce^{2,7} per person



Coffee and tea

DALLMAYR'S FAIRTRADE COFFEE* 5.50

DALLMAYR'S ESPRESSO 4.00

DALLMAYR'S TEA SELECTION* peppermint, black tea, orange & ginger 5.00

ESPRESSO MARTINI with Belvedere vodka and coffee bean 14.50

* Served in the MARSTALL annual mug, plus €8.00 refundable deposit. Returns at outside coffee stand only.



Marstall coffee mug 2024

limited edition 6.00

Kids' menu

Each kid's meal comes with a free fruit-purée squeeze pouch

2 DUMPLINGS^{2,21,1} WITH SAUCE¹ 8.90

ORGANIC SPÄTZLE^{2,4,1} WITH SAUCE¹ 8.90

6 CHICKEN NUGGETS²¹ 8.90

Sides

LARGE OKTOBERFEST PRETZEL²¹ 7.50

SMALL OKTOBERFEST PRETZEL²¹ 2.90

WOOD-FIRED BREAD^{21,22,23} 2.90
[1 bread plate]

LEGER

AM DOM



**YOU CAN ALSO VISIT US
OUTSIDE OF OKTOBERFEST SEASON.**

LEGER AM DOM IS MORE
THAN A RESTAURANT ...
IN THE HEART OF THE CITY,
RIGHT AT THE FRAUENKIRCHE!



Festwirtsfamilien Able & Strobl

with head chef Ralph Fellner and the entire team
wish you a wonderful Oktoberfest 2024 experience and an
enjoyable time in the Marstall Festzelt!

Partners

