

SNACKS AND COLD APPETIZERS

“Käfer” platter

Tradition-bound – committed to the future!
traditionally smoked and cured pork ham by Metzgerei Max, mini veal meatballs from Granerhof, Oktoberfest-style liver pâté (organic pork), “Obazda” (Bavarian cheese spread), salted white and red radishes, hard-boiled country eggs, pickled gherkins, buffalo mozzarella with colourful Eifel tomatoes, organic beetroot hummus, Käfer mountain cheese, hot-smoked trout fillet from Danube fisherwoman Mayer from Straubing and hand-whipped heart-shaped butter, served with oven-fresh Käfer bread

– from 2 persons – per person € 28,50

“Vienna Naschmarkt” platter

Vienna’s counterpart to Munich’s Viktualienmarkt! From fresh fruit and vegetables to fish, meat and a wide range of exquisite delicacies – this is where fine foods from around the world come together!

cured Käfer salmon with mustard-dill sauce, boiled beef jelly with freshly grated horseradish, crayfish salad with porcini, truffled crackling fat, cooked leg ham, air-dried venison salami, celery salad, colourful Eifel tomatoes and hand-whipped heart-shaped butter, served with Käfer bread

– from 2 persons – per person € 38,50

“Waldviertler snack” platter

smoked Waldviertler sausage with tarragon mustard and freshly grated horseradish, “Graukäs” (aged sour milk cheese) marinated with onions and vinegar, pickled gherkins and hand-whipped heart-shaped butter, served with breadsticks topped with salt and caraway seeds from Bäckerei Schifferl

per person € 23,90

Classic Viennese beef aspic

with chanterelle mushroom salad, crispy shoestring fries and pumpkin seed mayonnaise

per person € 29,80

Austrian Neuburger sausage salad

Neuburger is a traditional Austrian cold cut, similar to Leberkäse, but crafted from two-thirds beef for a finer, lighter taste.

with red onion rings, fresh flat-leaf parsley, pickled gherkins and oven-fresh Käfer bread

per person € 21,00

Bavarian steak tartare

gently roasted beef tartar from Pinzgau ox with organic fried egg, served with oven-fresh Käfer bread

per person € 42,50

CHEESERY

Homemade “Obazda” (Bavarian cheese spread)

– adapted from an old family recipe – with crunchy radishes and oven-fresh Käfer bread

per person € 17,50

SIMPLE – GOOD!

Melted South Tyrolean Alp cheese

Capriz Fine Cheese stands for artisan cheese at its finest!

oven-baked camembert by Capriz – served warm – with spiced quince compote and Käfer bread

– from 2 persons – per person € 24,50

WIESN-TREATS

MEAT-LESS TREATS

Käfer homemade cheese spaetzle

with fresh fried onions and cucumber salad in dill sauce

per person € 21,50

Creamed premium mushrooms

porcini, chanterelles, button mushrooms and king oyster mushroom in a cream sauce, with meadow herbs and Käfer pretzel-bread dumplings

per person € 32,50

Schlutzkrapfen (Tyrolean-style stuffed pasta) with parsnip

served with mixed Swiss chard, truffled mountain cheese espuma and freshly shaved truffle

per person € 32,50

Vegan cevapcici

Cevapcici are one of the most classic dishes from the Balkan region which was part of Austria during the Habsburg dynasty.

with Lepinja flat bread, fresh red onion rings, cucumber, parsley and mint yogurt

per person € 28,50

Roasted Karfiol (cauliflower)

The Austrian word Karfiol, for what is known elsewhere as cauliflower, derives from the Italian “cavolfiore” and the English “cauliflower”.

with brown butter, chopped eggs, shallots and pea shoots

per person € 26,90

HOME CUISINE – COMMITTED TO OUR BAVARIAN TRADITION

Best ducks and geese from the poultry farm Groß in Rottal

Freshly grilled 1/2 Lower Bavarian duckling

grilled breast and leg from a free-range young duck from Lower Bavaria, served with Käfer potato dumplings, red cabbage with apples, Cabados apple compote and rich duck gravy

per person € 45,50

Whole, freshly grilled Lower Bavarian farm goose

(free-range goose, grown up on maize fields) – served in a large saucepan – with rich goose gravy, red cabbage with apples, crispy potato rösti, Käfer potato dumplings and Cabados apple compote

1 goose serves approx. 4-5 people / per goose € 269,00

Half a succulent roasted chicken

with plenty of fresh parsley grilled until crisp, served with homemade potato-cucumber salad

per person € 23,50

LUNCH MENU

* Semolina dumpling soup with plenty of fresh parsley, served in a tureen

* Portion of duck with red cabbage, Cabados apple compote and Käfer potato dumplings with croutons

* Cup of coffee, served in a Käfer mug

per person € 36,50

LUNCH MENU VEGAN – VEGETARIAN

* Vegan tomato cream soup

* Vegan cevapcici with Lepinja flat bread, fresh red onion rings, cucumber, parsley and mint yogurt

* Cup of coffee, served in a Käfer mug

per person € 36,50

valid from Monday to Friday (except on bank holidays) from 11.30 am to 2.30 pm
Menu changes are unfortunately not possible.

SALADS – GREEN – COLOURFUL – SUPERFOOD

Organic vegan Alpine power

smoked organic tofu marinated with leek shoyu, served on a young cress salad with a power-packed blend of seeds, asparagus and a passionfruit-chilli dressing

per person € 26,50

Käfer Green Bowl

Munich quinoa salad with marinated Edaname seeds, edible wild herbs and mini vegan chicken chunks

per person € 24,80

Crispy chicken salad

watercress salad with Viennese-style crispy fried chicken, pickled yellow carrots with their green tops and pumpkin seed mayonnaise

per person € 26,50

FROM OUR SOUP KITCHEN

Semolina dumpling soup – just like grandma used to make –

with plenty of fresh parsley, served in a tureen

per person € 11,80

“Wiener Köch” – Savoy cabbage stew

In Burgenland and Vienna savoy cabbage is locally known as “Köch“ or “Kelch“.

hearty savoy cabbage stew, cooked with potatoes

and Frankfurter sausages

per person € 11,90

Vegan tomato cream soup

When red tomatoes first arrived in Europe from America, their apple-like shape inspired people in the southern German-speaking regions to call them “Paradeis-Apfel” – apples from paradise! Over time, the name became simply “Paradeiser”, the Austrian word for tomato.

vegan tomato cream soup with bread crumbs

per person € 11,80

TREATS FROM OUR LAKES AND SEAS

Pike quenelles

A classic of Austrian fine dining since the days of the Austro-Hungarian Empire, when it was served in royal courts.

with crayfish tails in a rich shellfish sauce, served with Käfer baby spinach, wild rice galette and Béarnaise sauce

per person € 34,90

“Blue” arctic char fillet

“Blue” is a gentle cooking method traditionally reserved for freshly caught fish, resulting in tender, delicate filets.

served with saffron potatoes, root vegetables and horseradish sauce

per person € 29,90

BUTCHERY

The best from the Viennese sausage stand (“Würstelstand”)

The craft of sausage grilling was established during the imperial era to provide war veterans with a livelihood. Over the 19th and 20th centuries, this tradition evolved into the iconic Viennese Würstelstand culture. Today, these sausage stands are even recognised as UNESCO cultural heritage!

Cheese kransky, Waldviertler sausage and debreziner

served with freshly grated horseradish, spicy peppers, pickled gherkins, tarragon mustard and crusty bread ends from Käfer bread, accompanied by sauerkraut with bacon

per person € 24,80

Uli’s original Nuremberger rostbratwurst

with medium strength or sweet mustard from Münchner Kindl, sauerkraut with bacon and Käfer bread

per person € 21,50

SWEET TREATS FROM OUR OKTOBERFEST BAKERY

Giant Bavarian doughnut – ancient customs for parish fair

from our Käfer bakery

per piece € 6,90

Crispy baked vegan apple-Rohrnodel (oven-baked yeast dumplings)

with homemade vegan vanilla sauce

per person € 11,50

Freshly baked crispy Apfelstrudel

with homemade vanilla sauce

per person € 15,50

Cream strudel, following a Tyrolean recipe

baked with fresh grapes, served with homemade vanilla sauce

per person € 15,50

Original Bavarian Dampfnudel

traditionally prepared, with homemade vanilla sauce

per person € 14,50

Kaiserschmarrn-flavoured ice cream

with rum-infused apricot compote

per person € 23,50

Kaiserschmarrn – warm shredded pancake sprinkled with sugar

with homemade stewed plums, apple compote and rum-soaked raisins

per person € 23,50

Ice cream from the Käfer manufactory

served in a classic Oktoberfest mug (to take away)

with various types of ice cream, pulp, fresh fruits and a crispy waffle

per person € 18,50

Homemade plum cake

with whipped cream

per person € 7,50

Agnes Bernauer cake

from the confectionery Kröner in Straubing

per person € 7,50

Käfer chocolate molten lava cake

with berry compote and vanilla ice cream

per person € 19,50

BEVERAGES

White wine

Wine spritzer

0,5 l € 14,90

2024 Silvaner dry (organic)

0,2 l € 15,50

Rudolf May, Franconia

2024 Käfer Grauburgunder „Ois draht si um“

0,75 l € 49,50

Emil Bauer, Palatinate

1,5 l € 99,50

3,0 l € 250,00

2024 Lugana I Frati

0,75 l € 58,80

Cà dei Frati, Lombardy

1,5 l € 125,50

3,0 l € 295,50

6,0 l € 675,00

Rosé wine

2024 Miraval Rosé

Pitt & Perrin, Provence

0,75 l € 68,50

with Käfer branding

1,5 l € 149,50

with Käfer branding

3,0 l € 295,50

with Käfer branding

6,0 l € 675,50

Red wine

2020 Seigneurs d'Aiguilhe

Comtes von Neipperg, Côtes de Castillon, Bordeaux

0,75 l € 65,50

1,5 l € 145,50

Prosecco

Käfer Prosecco Superiore Valdobbiadene Extra Dry

0,1 l € 11,00

Canella, Venetia

0,75 l € 77,00



Aperol Spritz

0,2 l € 16,50



Champagner

Laurent-Perrier La Cuvée Brut

3,0 l, 6,0 l, 9,0 l and 12,0 l on request

0,1 l € 22,00

0,75 l € 154,00

1,5 l € 339,00

Laurent-Perrier Cuvée Rosé Brut

3,0 l on request

0,75 l € 225,00

1,5 l € 465,00

Laurent-Perrier Grand Siècle N°26

Laurent-Perrier Grand Siècle N°24

0,75 l € 495,00

1,5 l on request

Beer

Paulaner Helles Wiesn beer (lager)

1,0 l € 15,40

Paulaner Münchner Hell – non alcoholic –

1,0 l € 15,40

Paulaner Hefe-Weißbier (wheat beer)

0,5 l € 8,90

Shandy or Russn (wheat beer and lemonade)

1,0 l € 15,40

Spirits

Käfer Wiesn schnapps 38% Vol. 0,04 l € 17,50

organic hazelnut schnapps with various wooden pins

Käfer mini fruit brandy from Ziegler

Freudenberger fruit schnapps 43% Vol. 0,05 l € 21,50

pear, raspberry, old plum 43% Vol. 0,05 l € 25,50

Käfer fruit brandy from Ziegler

hazelnut, pear, 43% Vol. 0,5 l € 112,50

raspberry, old plum 43% Vol. 0,5 l € 112,50

Espresso Martini in a shot glass 25% Vol. € 9,50

Jägermeister 35% Vol. 0,02 l € 7,50

Jägermeister 35% Vol. 0,35 l € 58,50

Grey Goose Vodka Altius 40% Vol. 0,7 l € 215,00

Grey Goose Vodka 40% Vol. 1,5 l € 470,00

3,0 l and 4,5 l on request

Bombay Sapphire Gin 47% Vol. 0,7 l € 215,00

Tequila Patron Reposado 40% Vol. 0,7 l € 215,00

Bacardi Ocho Reserva 40% Vol. 0,7 l € 215,00

Non-alcoholic beverages

Paulaner Spezi (orange soda mixed with Coke) 0,5 l € 5,90

Apple juice spritzer 0,5 l € 5,90

Lemonade 0,5 l € 5,90

Soda water (Paulaner) 0,5 l € 4,90

Mineral water Gourmet medium or still 0,25 l € 4,50

Mineral water Gourmet medium or still 0,75 l € 11,50

Refreshing drink with plant extracts 0,2 l € 5,40

Refreshing drink with plant extracts 0,2 l € 5,40

KÄFER BREAD

Långos from Bäckerei Schifferl (for 2 people) per piece € 16,50

served with garlic sour cream, grated mountain cheese and spring onion

Käfer bread per slice € 3,50

Small pretzel per piece € 4,20

Large pretzel per piece € 8,20

Breadstick topped with salt and caraway seeds per piece € 3,90

A TRUE DELICACY ON THE SIDE

Käfer colourful Alpine butter pralines

a tower of colourful butter pralines, made by the Butterboyz from Regen

Flavours include:

Sea salt | Espelette pepper & crispy onions | Spruce | Hops & malt

Black garlic | Beetroot per portion (300 g) € 29,50

Hand-whipped heart-shaped butter per portion € 3,30

Käfer Wiesn Stein

0,06 l € 8,50 1,0 l € 39,50

0,25 l € 25,50 1,0 l € 68,50

0,5 l € 30,50 with pewter lid



Bauernhofreindl – the best from the farm

– served in a large saucepan – a hearty trio of succulent farm-raised chicken, crispy Käfer duck and roasted organic pork, served with red cabbage with apples, Käfer bread and potato dumplings and rich gravy



Käfer

Qualität aus Leidenschaft

APEROL[®]
SPRITZ

CHEFS^{***}CULINAR
WIR LEBEN FOODSERVICE

BOMBAY  SAPPHIRE


BACARDÍ

GREY GOOSE[®]
— —
ALTIUS

CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE
1812


Canella

AQUA
MONACO



MIRAVALL
THE ART OF ROSÉ


Seit 1634
PAULANER




PATRÓN[®]
TEQUILA


Ziegler
FREUDENBERG

RIEDEL
THE WINE GLASS COMPANY




BUTTER BOYZ[®]
Alles in Butter


Knodel
Connection
Die bayrischen Beilagen-Beschaffer


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GEFLÜGEL
mit Herz


Salat Service GmbH
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capriz[®]
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FORMAGGI
DI ALTA QUOTA


MFC


IMPERIAL CAVIAR
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Zelis
We empower your day

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ZUKUNFT⁺**

Klimaschutz in der Region:
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sachten CO₂-Emissionen der
Wiesn-Schänke Käfer durch die
Aktion Zukunft+ ausgeglichen.
www.aktion-zukunft-plus.de

