

# MITTAGSWIESN

MONDAY TO FRIDAY UNTIL 3.30 PM (EXCEPT THURSDAY 3 OCTOBER, 2024)

## DAILY Mittagswiesn Dishes

**Half a golden-brown grilled Wiesnhendl chicken** i, 1, 4  
15.50 €

**Two Ludwig Wallner white sausages**  
with sweet mustard and pretzel i, k, a1, 4, 7  
14.40 €

**One-quarter old-Bavarian duck from the rotisserie, served in an enamel pan** a1, g, i, m, 2, 3  
Served with apple red cabbage and hand-grated potato dumplings  
21.00 €

**Braised ox cheeks**  
With bread dumplings and apple red cabbage a1, c, g, i, k, m  
18.90 €

**One original Pinzgau spinach dumpling** vegetarian  
With cheese filling, served on mixed creamed mushrooms with fresh herbs a1, g, c, i  
15.50 €

**The original: Haxnbauer's knuckle bread roll**  
For a big appetite: filled with knuckle shreds and crusts, coleslaw, horseradish, carrots, and the legendary Haxnbauer sauce a1, a2, g, i, m, k, 2, 3, 4, 11  
13.50 €

## Home-made delicacies MONDAY

**Munich schnitzel** a1, c, g, i, k, m  
Pork schnitzel cooked in clarified butter in horseradish-mustard breadcrumbs, served with potato salad  
15.50€

## TUESDAY

**Two home-made stuffed cabbage rolls** with mashed potato a1, g, c, i, k  
13.50€

## WEDNESDAY

**Allgäu organic cheese noodles** with fried onions and green salad a1, g, c, k vegetarian  
14.50€

## THURSDAY

**Crispy breast of** young pork with a loose bread filling and coleslaw a1, g, c, i, k  
15.50€

## FRIDAY

**Fried fish fillet with tartar** sauce and potato salad a1, g, c, d, i, k  
15.50€

**Our 'Mittagsschoppen' wine especially for the Mittagswiesn**

From Joko Winterscheidt and Matthias Schweighöfer for Friends

**Pinot Gris 2023 / III Freunde wine**

Quality wine, dry / Rheinhessen, Germany

0.25 l € 9.90

## CHEESE TO ACCOMPANY YOUR WINE

**Original Bavarian O'batzter** g, m, a1, a2 vegetarian € 18.40  
O'batzter with red onion rings, served with our house bread

**Our best Bavarian cheese** g, a1, a2 vegetarian € 24.90  
Camembert and Romadur, mountain cheese and mountain blossom cheese from the BIO Molkerei Andechser, Served with fig mustard, hay milk butter and our house bread

**The house bread for Kufflers Weinzelt is purchased from the Schmidt bread manufactory in Munich.**

## SOUPS

**Beef broth with 'Frittata' pancake strips** i, a1, g, c € 9.90  
Home-made to our traditional recipe

**Creamy pumpkin soup** i vegan € 10.60  
With the delicate aroma of curry and coconut, refined with Styrian kernel oil

**In some of our dishes, we use misshapen vegetables, naturally of first-class quality, which we obtain from Gärtnerei Böck in Neufarn, as part of our sustainability project against food waste.**

## LA GRENOUILLE

### IN THE MÜNCHEN PALACE HOTEL

**Whole artichokes** k, i vegan € 24.00  
Served warm for plucking, with mustard vinaigrette as a dip

**Légumes grillés – Mediterranean vegetables** a1 vegan € 22.00  
Our "Save me" vegetables - grilled artichoke bases, aubergines, peppers, courgettes, and fennel, refined with olive oil and herbs - served warm with baguette

**Organic beef tartare** a1, a2, c, g, k, l € 34.50  
Authentically prepared, served with our house bread

**Palace Wiesn Caesar salad** € 24.00  
Crisp, fresh romaine lettuce from Gärtnerei Böck with Caesar dressing, strips of fried chicken, and meadow herb pretzel croutons

## SEEHAUS IN THE ENGLISH GARDEN

### FISH SPECIALITIES

<b>Black tiger prawns</b> <small>b, g, a1</small>	€ 49.00
Black tiger prawns, fried in cold-pressed olive oil with fresh herbs, served with a garlic baguette	
<b>Six Pléiade Poget No. 3 oysters</b> <small>o, g, a2</small>	€ 39.00
Speciales de Claire Utah Beach, Normandy, France Served on crushed ice with Chester bread and lemon	
<b>Weinzelt fish &amp; chips</b> <small>a1, c, d, g, i</small>	€ 37.80
Battered strips of pikeperch served with chips and truffle mayonnaise	
<b>Salmon trout fillet</b> <small>a1, d, g, l</small>	€ 32.00
from local waters, served on pumpkin cream herb and rosemary potatoes	

## BAVARIAN ROOM AT THE SEEHAUS

### A SELECTION OF LOCAL DELIGHTS AS SNACKS OR APPETISERS

<b>Salted field radishes</b> <small>a1, a2, g, 4, 11</small>	€ 19,90
With chive-topped bread, radishes and South Tyrolean cured ham	
<b>Große Kuffler brotZeit e.V.</b> <small>a1, a2, g, c, d, f, k, i, 2, 3, 4, 7, 11</small>	€ 29.90
Camembert, Obatzter, Emmental and Red Dyke cheese, fine and coarse liver sausage, deer- and smoked Kaminwurzen sausages, handwurst sausage, truffle ham, snack egg, pumpkin tartare, mini vegetarian rissoles, crisp vegetables with two dips, tomatoes, pickled gherkins, radishes and beer radishes, served with home-made honey mustard, hay milk butter, and our house bread	

**To mark the 40th anniversary of Kufflers Weinzelt, we will make a donation to the brotZeit e.V. of one euro for every 'Große Kuffler Brotzeit' sold, and we will double the final amount at the end of the Wiesn. The Association works to enable children at more than 370 schools in Munich and all over Germany to enjoy a daily breakfast.**

<b>Stüberl sausage salad</b> <small>a1, a2, g, i, k, 2, 3, 4</small>	€ 17.30
Savoury meat sausage with onion rings and pickled cucumbers, served with Munich house bread	
Also as a Swiss sausage salad rounded off with Emmental	€ 18,30
<b>Vegetarian platter</b> <small>a1, a2, c, f, g, i, k, m</small> <small>vegetarian</small>	€ 21.70
Pumpkin tartare, Obatzter, mini vegetarian rissoles, crispy vegetables with two dips, tomatoes, pickled gherkins, pickled artichokes, snack egg, radishes and beer radishes, served with our house bread	

## SPATENHAUS AN DER OPER

### FEASTING IN TRUE BAVARIAN FASHION

<b>Crispy roast suckling pig</b> <small>i, m, a1, g, 2, 3</small> with dark beer sauce, red cabbage and grated potato dumplings with a breadcrumb topping	€ 35.60
<b>Kuffler Wiener Schnitzel</b> <small>a1, g, c, m, k, 1, 4</small> Served with lingonberries and a potato-cucumber salad dressed with pumpkin seed oil	€ 39.50
<b>Steak and fries</b> <small>g</small> Small and tender lamb steaks from free range farming at Gut Polting in Lower Bavaria, served with crispy chipped potatoes, ratatouille and herb butter	€ 41.00
<b>Steak bavette grillé</b> <small>g</small> Sliced American Black Angus beef with gratinated potatoes and green beans	€ 46.50
<b>Jennerweinpfund'l</b> <small>a1, c, g, i, k, m</small> Medallions of venison, wild hare and deer in a juniper berry cream on fine mushrooms, with Brussels sprouts, scraped organic spätzle egg noodles and lingonberries	€ 52.00
<b>Kuffler gourmet platter</b> <small>a1, c, f, g, i, m, 2, 3, 4, 7</small> Gourmet pieces of grilled pork knuckle, glazed veal knuckle, duck and sausages, served with Bavarian cabbage, assorted dumplings and gravy	from 2 pers./€ 49.00 per person
<b>Vegetarian rissoles – nearly the same as grandmother’s meatballs</b> <small>a3, c, e, f, g, h, n, i, k, l</small> <small>vegan</small> GREENFORCE vegetarian rissoles with vegan cognac pepper cream sauce and mashed potatoes. Our Spatenhaus classic	€ 26.00
<b>Traditional celery goulash</b> <small>a1, f, h3, i, k</small> <small>vegan</small> Juicy braised cubes of celery and apple with a pretzel dumpling	€ 26,00
<b>Original Pinzgau spinach dumplings</b> <small>a1, g, c</small> <small>vegetarian</small> With cheese filling, served on mixed creamed mushrooms with fresh herbs	€ 26.00
<b>“Save me” pasta</b> <small>a1, g, i, m</small> <small>vegan</small> One of our trainee projects: the fruity tomato sauce is cooked from delicious but misshapen and deformed tomatoes grown locally, thus avoiding wasting food.	€ 19.00
Crowned with the best burrata in Munich <small>vegetarian</small>	€ 23.00

## Sausages from the grill

- Two pairs of pork sausages** i, k, m, 4, 7 € 18.50  
Served with sauerkraut
- Two 'Käskrainer' sausages** g, i, k, 2, 3, 4 € 19.90  
With mountain cheese, served with potato salad
- Six original Nürnberg 'Rostbratwürstl'** i, k, m € 19.50  
Pork chipolatas from Uli Hoeness, served with mild sauerkraut
- Vegan wurst sausage** i, h4 vegan € 19.50  
With onion sauce, served with mashed potatoes

## HAXNBAUER

### THINGS WILL SOON BE GOING ROUND AT TAL 38

- Half a golden brown grilled Wiesn chicken** i, k, 1, 4 € 22.10  
Served with potato-cucumber salad and pumpkin seed oil
- Half a roasted Bavarian duck** a1, g, i, m, 2, 3 € 43.00  
From free range farming, served in an enamel pan, with apple red cabbage and grated potato dumplings
- Half a crispy pork knuckle** a1, g, i, m, 2, 3, 4, 11 € 29.50  
Seasoned to an old house recipe, served with grated potato dumplings and Bavarian cabbage salad
- Slices of glazed veal knuckle** a1, g, i, m, 2, 3, 4, 11 € 34.00  
With carrot vegetables and mashed potatoes

After 10.00 pm

**Warm Bavarian party meatballs** a1, c, i, k, f per pers. € 24.50  
With three delicious dips: hot sweet chilli, sesame sauce, and honey mustard

## MANGOSTIN ASIA RESTAURANTS

### AUTHENTIC ASIAN CUISINE HERE IN MUNICH

- Papa Joe's Weinzelt selection** a1, b, c, d, e, f, g, i, k, l, m, n, o, 1, 4, 8, 16 From 2 pers. / per pers. € 36.00  
The Mangostin classic put together especially for Kufflers Weinzelt:  
Prawns in a tempura coating, spring rolls, yakiton skewers, chai sui bun, money bags, gyoza, served with Asian coleslaw, peanut dip, sweet and sour chilli sauce, and sesame sauce
- Wok vegetables** a1, f, i, l, m vegan € 23.00  
Thai vegetables and shiitake mushrooms in soya glaze, served with fragrant rice

## FROM KUFFLER'S PATISSERIE

### PASTRY DESSERTS AND COFFEE ACCOMPANIMENTS

<b>WEINZELT Kaiserschmarrn</b> (shredded sweet pancake) <small>a1, b, c, m, h1</small> Served with apple compote	€ 22.00
<b>Organic apple strudel</b> <small>a1, c, g</small> Served with vanilla sauce	€ 14.90
<b>Warm 'Zwetschgendatschi' plum cake</b> <small>a1, c, g</small> Glazed with cinnamon and sugar and served with whipped cream	€ 9.50
<b>Three apple fritters</b> <small>a1, c, g</small> With cinnamon and sugar and served with vanilla sauce	€ 14.90
<b>Small chocolate cake</b> <small>a1, g, c, m, h1</small> With Zwetschgenröster (damson compote) and whipped cream	€ 13.50
<b>Chocolate mousse</b> <small>a1, c, e, g, h, l, k, i, n, m, 16</small> <small>vegan</small> With sour cherry sauce	€ 11.50
<b>Bavarian cream with raspberry purée</b> <small>g, c</small> Prepared to an old Spatenhaus recipe	€ 11.50

<b>Haferl coffee</b> <small>13</small> Italian coffee with a strong character and full flavour from Caffè Vergnano	€ 5.90
<b>Haferl organic tea</b> <small>13</small> From the Chiengau tea manufactory 'Bioteaque': Schwarza Franzi (black tea), Frische Resi (green tea), Scheene Leni (fruit tea), Miade Moni (herbal tea)	€ 5.90