

Dumpling soups

Hearty beef broth ^I with liver dumpling ^{A1 C G}, root vegetables ^I and lots of chives
Hearty, creamed porcini soup ^{G I M} with potato straws

10,50 Euro
12,90 Euro

Pre-Dumpling appetizers

“The Three Cheeses” Homemade cheese snack ^{G M}, fresh Obatzder (type of cream cheese with herbs and spices) ^G and potato cheese ^{G I}, with spring onions and organic potato rolls ^{A1 G}

18,90 Euro

Isar Ceasar Salad ^{S C D F G K}, with bucheese croutons ^G and and thinly shaved Parmesan ¹ slices of San Daniele ham ⁴ and grissini ^{E G}

20,50 Euro
25,80 Euro

Knödel-Haxn-Bowl with bread dumplings ^{A1 C G M 7}, red onions, bell peppers and pieces of pork knuckle, seasoned with horseradish dressing ^{C G}

21,50 Euro

„Stenz von der Au“ Towering culinary starter (for two or more)

Razor-thin slices of San Daniele ham ⁴, rosemary-grissini ^{E G}, Parmigiano Reggiano cheese ^G, antipasto skewers, threefold quinoa salad ^{A1 M} with pepper and herbs, prawns with cranberries and hazelnuts ^{H2} in coconut curry cream, wild mushroom salad with chive marinade ², salami sticks Milanese ^M, grass-fed milk brie ^G with fig mustard, cream cheese mousse ^{A2 A3 G K 5} refined with herbs on a pumpernickel base, natural hummus with chickpeas ^{A1 C F G K}, sesame and caraway, paired with multiseed breadsticks ^{A1 A2 G}, rye bun ^{A1 A2 G} and pumpkin seed rolls ^{A1 A2 G H 3}

per Pers. 29,80 Euro

„Luis Trenker mountaineer’s snack board“

24,50 Euro

Slices of South Tyrolean bacon ^{F I}, tomato basil cream cheese ^G, horseradish spread, herb salami-like sausage from Merano, Italy, fresh radishes, Icicles fresh from the farmers market , various vegetables filled with cream cheese ^{A1 G I M}, **Bio Bayern mountain flower cheese** ^G, Bavarian veal meat patties ^{A1 A3 C F G H 2} with home-made seeded mustard ^{F K}, mini bell peppers, sun-ripened cherry tomatoes and salted butter ^M

“Cordula Grün – snack board”

21,80 Euro

Creamy mountain cheese from Andechs ^G, fig mustard, marinated farmers market vegetables ^{A1 I}, butter with chives ^G, natural hummus ^{A1 C F G K}, veggie tatar ^{F H 1} with eggplant and artichokes, bulgur salad with cucumber, herbed cream cheese ^G, malt bread ^{A1 4 C G I L N} with curry mango spread ^{A1 C G I K L} and lots of greens

Just Dumplings

Spinach dumplings ^{A1 C F G M 7} on cherry tomato sauce ^{F G}, with a bit of basil pesto on top ^G

19,50 Euro

Organic cheese dumplings ^{A1 C F G M 7} on a bed of fresh spinach with melted parmesan ^G

19,80 Euro

Beetroot dumplings ^{A1 C F G M 7} on a bed of creamy celery with apples ^I with horse radish cream cheese ^G

19,80 Euro

“Dumpling triple loop” Spinach dumpling ^{A1 C F G M 7} on cherry tomato sauce ^{F G}, cheese dumpling ^{A1 C F G M 7} on a bed of fresh spinach with melted parmigiano and beetroot dumpling ^{A1 C F G M 7} on creamy celery with apples ^I

24,50 Euro

Knödelei’s special dumpling 2025

A Greek-Bavarian Friendship – the Sirtaki Dumpling ^{A1 C F G M}

Spicy braised pieces of beef and lamb on red cabbage, iceberg lettuce, and a tomato „medley“ ^{A1 A2 C G M K 2 7}, served with yogurt-garlic sauce ^{G G}

21,50 Euro

Happiness is a good dumpling with gravy!

Münchner Knödelei – The Classics

Oven-fresh pork roast with crust, potato dumpling ^{A1 F G M} and dark beer sauce ^{A3 F I}

22,80 Euro

Porcini, boletus mushrooms, chanterelles and king oyster mushrooms, with **Bio Bayern organic cream** ^G and local herbs, served with bread dumpling ^{A1 C G M 7}

26,50 Euro

Pumpkin gnocchi sautéed with apples and root vegetables, served with cashew nut ricotta ^{H4}

22,50 Euro

6 grilled Nuremberg-style sausages ^{C 4} with bacon sauerkraut ^{1 4}, spicy horseradish mustard ^K and bread rolls ^{A1 C G}

19,50 Euro

Game stew with cranberries and juniper berries, served with blue cabbage and apples ^{G I M} and buttered pretzel dumpling ^{A1 A2 C F G M 1 4}

29,80 Euro

Traditional Munich pork knuckle on melted wheat beer cabbage ^{A1} with bread dumplings ^{A1 C G M 7} and gravy ^{A3 F I}

27,50 Euro

Roasted potato and bread dumplings ^{A1 C G M} with pulled ox meat, egg, spring onions and fresh marjoram

19,80 Euro

Bergfex – our classic from the Wirtshaus in der Au (for 2 or more persons)

per Pers. 36,50 Euro

A little bit of everything: a piece of oven-fresh roast pork with crust, roasted knuckle of pork with blue cabbage with apples ^{G I M 1}, small grilled sausages Nuremberg style ^{C 4} on hearty bacon and sauerkraut ^{M 1 4}, served with potato and bread dumplings ^{A1 C G M 7}, as well as our tasty **Bio Bayern potato salad** ^{A1 I K M}

Bavarian Gourmet



- Monaco-Burger** home made sesame bun ^{A1 A2 F G L} with medium rare filet strips, sautéed porcini mushrooms, **Bio Bayern mountain flower cheese** ^G, arugula and our unique mustard honey mayonnaise ^{C I K}, served with fried potatoes

Braised veal cheeks in Barolo ^M, with truffled mashed potatoes ^{A1 G}, served with glazed carrots

Bavarian fillet of ox ^G, marinated with sea salt and wild herbs, served with sautéed tomato-zucchini vegetables ^{G I}, **Bio Bayern rosemary potatoes**, shallot-balsamic jus ^{1 5 F G I K} and lime butter ^G
- 29,00 Euro

34,50 Euro

45,00 Euro

Lunchtime

(Mo – Fr from 11.30 a.m. – 2:00 p.m.)



- Aloisius**

2 white sausages with Händlmeier mustard and fresh pretzel ^{A1 A2 1 4}

The Knödelei Lunch Menu

5 Mini Veal Meatballs ^{A1 A3 C F G I K} Served with **Bio Bayern potato salad** ^{A1 F K} radishes, and our homemade mustard
- 8,90 Euro

25,00 Euro



Vegetarian Alternative:

Kässpätzl, made from **Bio Bayern egg noodles** ^{A1 C F G}, refined with Bio mountain cheese & cream ^G, served with caramelized onions & plenty of chives



Munich Cheesecake ^{A1 C F G}, with sour cream, blueberries, and butter crumbles ^{C F G 5 6}



Additional options



- Large Oktoberfest Pretzel** ^{A1 A2 1 4}

Small Oktoberfest Pretzel ^{A1 A2 1 4}

Bread bun ^{A1 C G}

Serving of blue cabbage with apples or sauerkraut ^{1 4}

Bio Bayern potato salad ^{A1 C G K L M 1}

Serving of bacon sauerkraut salad ^{1, 3, 4}

Mixed side salad
- 7,50 Euro

2,90 Euro

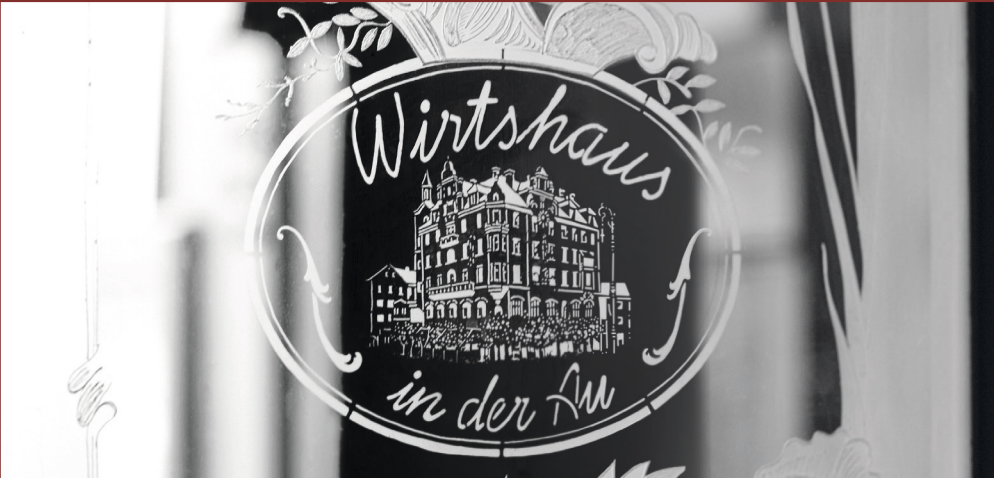
2,20 Euro

5,20 Euro

5,20 Euro

5,50 Euro

5,50 Euro



Wirtshaus in der Au

Beer and dumplings since 1901

The quality of the food in our Wiesn tent is guaranteed by the Wirtshaus in der Au, the birthplace of Munich's Knödelei. The city restaurant at Lilienstrasse 51 - one of the most beautiful in Munich - has over 100 years of tradition and has been known not only for the largest dumplings in the city, but also for numerous dumpling variations and other classics of Bavarian cuisine. True to the motto „Traditionally Bavarian - but with a twist“, the Wirtshaus in der Au also entertains its guests with numerous events such as the unique Royal Bavarian Dumpling Cooking Course.

Dessert – to top things off

- Grandma's curd cheese and plum dumplings** ^{C G 1 4} on warm bourbon vanilla sauce ^{C F G 5 6}

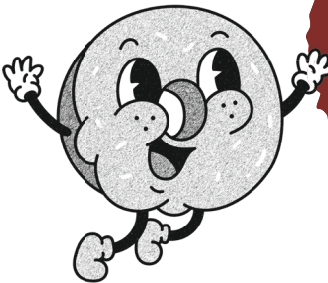
Iced dumpling ^{C G H1 H2} on tipsy berry compote of apricots from Austria's Wachau region

Sweet Yeast bun with sour cherry filling ^{A1 C G}, with amaretto vanilla sauce ^{A1 C G 5 6}

Soufflé ^{A1 C F G} of dark chocolate with baked apples ice cream ^G

The original: Viennese Kaiserschmarrn ^{A1 C G} (sweet fried pancake dish) **according to the recipe 1907** fresh from the oven with roasted apple-pear mix and wild cranberries

Knödelei – dessert pan (for 2 or more persons) **per Pers. 28,50 Euro**
- Ice cream ^{C G 1 4} from our ice cream makers, handmade plum dumplings ^{C G}, heavenly chocolate soufflé ^{A1 C F G}, Toblerone Guglhupf (cake) ^{A1 C F G H2}, iced dumplings ^{C G H1 H2} of apricots from Austria's Wachau region, Munich Cheesecake ^{A1 C G F 5 6} with blueberries, sweet yeast bun with sour cherry filling ^{A1 C G F}, freshly baked Kaiserschmarrn ^{A1 C G} with wild cranberries and roasted apple-pear mix, served with lots of vanilla sauce ^{C F G 5 6} and berry compote



Children's dumplings

For our little dumpling friends we have an extra children's menu. Just ask your waiter or waitress!



„Our Bio Bayern (Bavarian organic) seal ingredients are highlighted in blue.“





Beverages



PAULANER Beers

| | | |
|--|-------|-------------------|
| Maß <i>Oktoberfest Bier</i> ^{A3} | 1,0 l | 15,30 Euro |
| Maß <i>Münchner Hell Alkoholfrei</i> nonalcoholic ^{A3} (beer with lower malt content) | 1,0 l | 15,30 Euro |
| Radlermaß (beer and lemonade mix) ^{A3 4 14} | 1,0 l | 15,30 Euro |
| Hefe-Weißbier <i>NATURTRÜB</i> (wheat beer) ^{A1 A3} | 0,5 l | 9,20 Euro |
| Hefe-Weißbier <i>ALKOHOLFREI</i> nonalcoholic ^{A1 A3} (beer with lower malt content) | 0,5 l | 9,20 Euro |

Nonalcoholic beverages

| | | |
|---|--------|-------------------|
| Fine Munich mineral water | 0,5 l | 4,60 Euro |
| Adelholzener Mineralwater (sparkling still) | 0,5 l | 11,50 Euro |
| Apple spritz (with naturally unfiltered apple juice) | 0,5 l | 6,10 Euro |
|  PAULANER Spezi ^{4, 5, 10, 14} | 0,5 l | 5,90 Euro |
| Lemonade ⁴ | 0,5 l | 5,80 Euro |
| Coca Cola ^{4 5 10 11} | 0,33 l | 4,90 Euro |
| Coca Cola light ^{4 5 7 10 11} | 0,33 l | 4,90 Euro |
| Organic Orange lemonade  | 0,33 l | 4,80 Euro |
| Apple juice | 0,2 l | 3,90 Euro |
| Red Bull | 0,25 l | 6,50 Euro |
| (Energy ¹⁶ sugarfree ^{5, 7, 10, 5 17} White Edition ^{5, 10, 15}) | | |
| Aqua Monaco Organic Mixer | 0,23 l | 6,10 Euro |
| (Tonic Water ^{5, 10, 14} Bitter Lemon ¹⁶) | | |
| Bio Kracherl apricot-lemon | 0,33 l | 4,80 Euro |
| Bio Kracherl raspberry-rhubarb | 0,33 l | 4,80 Euro |

Champagne



| | | |
|--|--------|--------------------|
| Moët & Chandon ^M | | |
| Brut Imperial | 0,75 l | 170,00 Euro |
| Moët & Chandon ^M | 1,5 l | 360,00 Euro |
| Brut Imperial Magnum | | |
| Moët & Chandon ^M | 0,75 l | 180,00 Euro |
| Ice Imperial | | |
| Moët & Chandon ^M | 0,75 l | 185,00 Euro |
| Brut Imperial Rosé | 1,5 l | 375,00 Euro |
| Dom Pérignon | | |
| Dom Pérignon ^M | 0,75 l | 480,00 Euro |
| Brut Vintage | | |
| Magnum/Doppelmagnum 1,5 l / 3 l | | on request |
| Ruinart | | |
| Ruinart ^M | 0,75 l | 225,00 Euro |
| Blanc de Blancs | | |
| Ruinart ^M | | |
| Rosé Brut | 0,75 l | 225,00 Euro |
| Rosé Magnum | 1,5 l | 460,00 Euro |

A selection of additional bottle sizes is available on our special menu.

Schnaps (spirits) in a small bottle

according to a time-honored Knödelei recipe

| | | |
|--|------|--------------------|
| „Knödelbeere“ | 4 cl | 15,50 Euro |
| Fine distilled spirit of forrest raspberries | | |
| „Marillenknödel“ | 4 cl | 15,50 Euro |
| Fine distilled spirit of Passeier apricots | | |
| „Knödelwasser“ | 4 cl | 15,50 Euro |
| Fine distilled spirit of Williams pears | | |
| „Knödelnuss“ | 4 cl | 15,50 Euro |
| Fine distilled spirit of roasted Hazelnuts | | |
| „Knödeleriger Erdbeer-Limes“ | 4 cl | 15,50 Euro |
| Strawberry liqueur | | |
| Schnapsperl | | |
| Espresso Martini/Solero Shot | 4 cl | 9,50 Euro |
| Flasche Espresso Martini/Solero | | |
| 12 Shots aus der Bügelflasche | 0,5l | 105,00 Euro |
| Flasche Willy Spezial (Birnenschnaps) | 0,5l | 105,00 Euro |

Sprizz and Prosecco

| | | |
|---|--------|-------------------|
| Kini Royal ^M – The classic Knödelei-style | 0,2 l | 15,80 Euro |
| Prosecco & Crème de Cassis with mixed berries | | |
| „Lilly Sprizz“ ^M | 0,2 l | 15,80 Euro |
| Lillet Blanc infused with Prosecco and soda, refined with wildberry lemonade | | |
| Knödelini ^M | 0,2 l | 15,80 Euro |
| Bellini based on Passionfruit Martini, topped with Prosecco and garnished with mint | | |
| „Limoncello Sprizz“ ^M | 0,2 l | 15,80 Euro |
| Sicilian Limoncello with Prosecco and soda | | |
| Non-Alcoholic Sprizz ^M | 0,2 l | 14,50 Euro |
| Alcohol-free Martini Vibrante with soda, garnished with an orange wedge | | |
| Prosecco Frizzante ^{M12} On ice | 0,2 l | 13,50 Euro |
| Semi-dry Martini Frizzante from Piemonte, Italy | | |
| Bottle of Serena Prosecco | 0,75 l | 85,00 Euro |
| Prosecco DOC from Treviso, Italy | | |



Wine

White wine

| | | |
|--|--------|-------------------|
| Valentin Burgunder ^M Quality wine Pinot Gris | 0,2 l | 11,50 Euro |
| Winery Geisser, Pfalz (Palatinate, Germany) | 0,75 l | 43,00 Euro |
| „Big Bottle“ | 1,5 l | 88,00 Euro |
| Grüner Veltliner ^M Federspiel Terrassen | 0,2 l | 12,80 Euro |
| Summer wine Winery Domaine, Wachau, Austria | 0,75 l | 48,00 Euro |
| Chardonnay Burgum Novum ^M | 0,2 l | 14,50 Euro |
| Winery Castelfeder, Kurtinig, South Tyrol | 0,75 l | 54,00 Euro |
| Attems Sauvignon Blanc ^M | 0,75 l | 59,00 Euro |
| Winery Attems, Friaul, Italy | | |
| Weinschorle ^M | 0,5 l | 15,00 Euro |
| Wine and sparkling water mix in a stone jar | | |

Rosé

| | | |
|---|--------|--------------------|
| Frescobaldi Alie Rosé ^M | 0,2 l | 12,50 Euro |
| Winery Tenuta Ammiraglia, Tuscany, Italy | | |
| Whispering Angel ^M | 0,75 l | 74,00 Euro |
| Winery Château d’Esclans, | 1,5 l | 150,00 Euro |
| Côtes de Provence, France | 3,0 l | 290,00 Euro |

Red wine

| | | |
|--|--------|-------------------|
| Valentin Cuvée ^M | 0,75 l | 49,00 Euro |
| Quality wine Cuvée, Winery Geisser, Pfalz | | |
| Valentin Cuvée „Big Bottle“ | 1,5 l | 95,00 Euro |
| Frescobaldi Castel Giocondo | | |
| Brunello du Montalcino ^{DOCG} ^M | 0,75 l | 12,50 Euro |
| Winery Tenuta Castel Giocondo, Tuscany, Italy | | |

Additives: 4 = Phosphates, 5 = Food coloring, 7 = Sweeteners, 10 = Containing caffeine, 11 = Beta carotene food coloring, 14 = Ascorbic acid, 15 = Taurin, 16 = contains quinine, 17 = contains a source of phenylalanine 18 = with antioxidants

Allergens: M = Sulfur dioxide & sulfites, A1= Wheat, A3= Barley • Our Bavarian Bio-Siegel-Ingredients are marked in blue colour.“