

Great to have you with us!



Enjoy the Bavarian atmosphere where families and friends can get together to enjoy the Bavarian hospitality with its outstanding Augustiner beers and traditional dishes.

The past few years have had an enormous impact on all of our lives with lots of changes. Still we are being persistent in buying products with our planet in full focus.

To let you enjoy your time with us if it's coffee and cake or our famous Munich Schnitzel – all our products have been sourced locally / regionally wherever possible.

With ever increasing prices around the world our main focus remains quality of products and supporting local farmers.

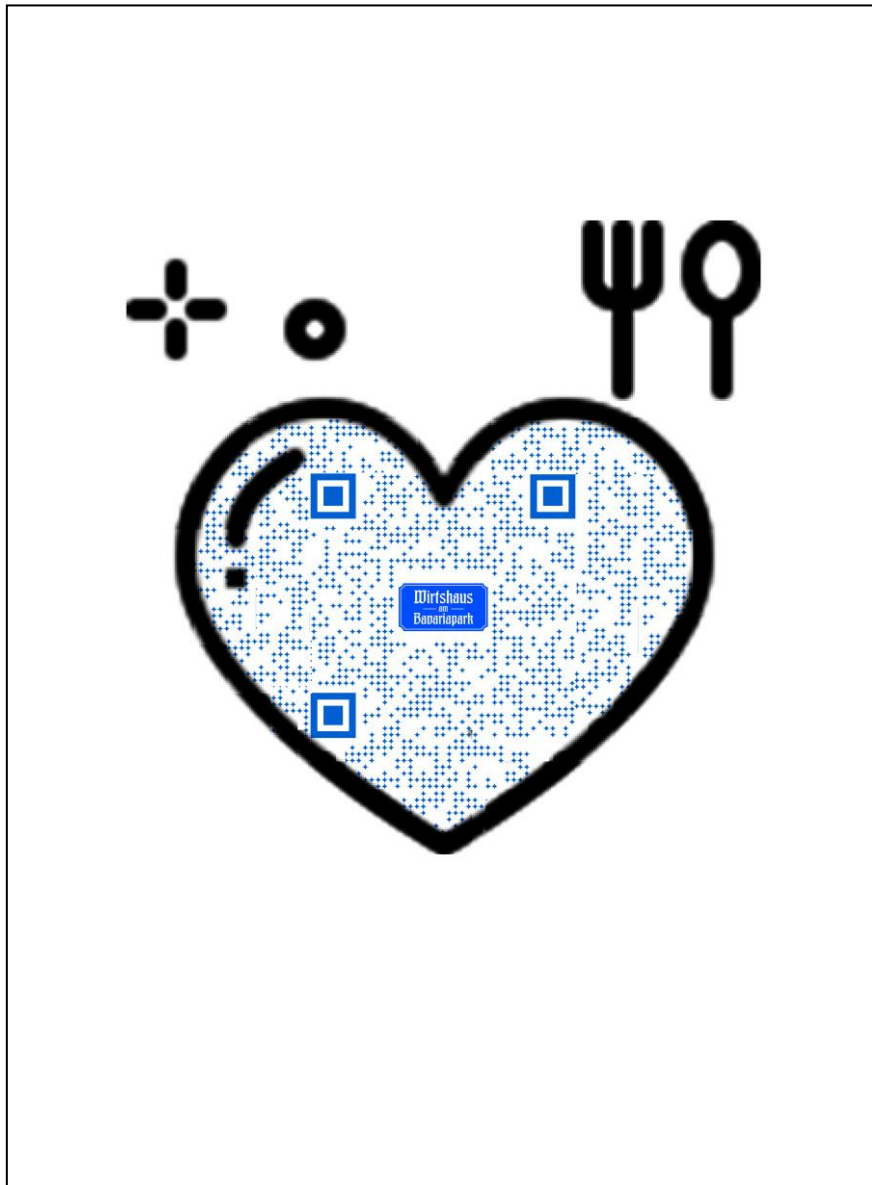
**Enjoy your visit with us.
Guten Appetit und cheers!**

Your family Sedgwick and the whole team of the Bavaria Park

Our lunch specials of the week

available from Monday to Friday from 12:00 p.m to 15:00 p.m

On bank holidays you can look forward to our holiday specials.



Sunday from 10:00 a.m. to 12:00 p.m.

*Bavarian breakfast with
white sausages and pretzel*



Handcrafting for kids with supervision by the company

Happy Birthday SOS

every Sunday from 12:00 p.m. to 15:00 p.m.

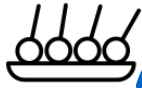


Material cost 3,00 € per child

Dear parents, have a nice Sunday!!
Enjoy a delicious lunch with us!



The children are happy – and you can relax



For in between or before the main course


*Ideal for sharing as a snack
or as an appetizer*

Bavarian cream cheese (80g) G, Z1 * 6,80 €
pretzel A1 | red onions

Bavarian sausage salad L, M, Z1, Z3, Z4, Z5 * 9,90 €
„Regensburger“ sausages | raw onion rings | malt bread A1

Bavarian sausage salad “Swiss Style” G, L, M, Z1, Z3, Z4, Z5 * 12,90 €
„Regensburger“ sausages | raw onion rings
mountain cheese | malt bread A1

Ham and bacon platter | mountain cheese O, M, Z3, Z4, Z5 * 16,80 €
Smoked bacon | juniper ham | smoked pork belly | pickled cucumbers
horse radish | malt bread A1

Jellied pork L, M, O  12,80 €
from the butcher Magnus Bauch | onion rings | roasted potatoes

White and red jellied pork sausage M, O * 8,60 €
vinegar-mustard dressing | malt bread A1

You are welcome to pre-order our delicious cold platter

Cold platter “Bavaria” G, L, M, Z1, Z3, Z4, Z5 * 19,80€
variation of cold cuts from butcher Magnus Bauch
mountain cheese | Bavarian cream cheese | smoked ham
pickled cucumbers and radishes | | mix of bread A1

*for sharing as an appetizer
or as main course*

Pretzel from the bakery Piller A1 1,80 €

Bread basket with malted bread | baguette A1 3,80 €

Homemade pretzel chips with parmesan and chili A1, G 4,70 €

Gluten free pretzel from Resch & Frisch  5,30 €

Gluten free bread roll from Resch & Frisch  3,90 €



Soups



Homemade beef goulash soup * 7,40 €
Beef | malted bread A1

Bavarian fish soup * B, D small 12.80€
regional fish | crayfish | herbal-garlic sour cream big 17,90€
toasted baguette A1



Salads



Caesar salad <small>C,D,G,M</small> *	14,60 €
Romain lettuce Parmesan pretzel chips <small>A1</small> Parmesan Caesar salad dressing (capers, anchovies, garlic, egg, olive oil) in addition:	
❖ Beef strips 100g	8,00 €
❖ Crispy Chicken 100g <small>A1, C</small>	8,00 €
❖ Vegan Greenforce patties 180g <small>P</small> (pea protein, pea flower) (5 pcs à 35g)	8,00 €
❖ Tiger Shrimps 180g <small>B</small> (5 pcs)	14,00 €

.....also possible in the variations   , please ask our team.....


Small marinated cabbage salad  	4,80 €
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Small side salad herbal vinaigrette <small>M,0</small>  	4,80 €
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Large salad herbal vinaigrette <small>A1,C,Z3</small>   2 slices of baguette <small>A1</small>	9,80 €
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Vegetarian darlings



Cheese spätzle (350g) <small>A1,C,G</small> 	15,80 €
hand pressed Bavarian pasta high-quality cheese mixture from the Vorarlberg dairy farm homemade crispy onions	

Serviette bread dumplings <small>A1,C,G</small> 	13,50 €
homemade fried in butter creamy mushroom sauce	small 10,50 €

Vegan curry chunks <small>P</small>  	16,80 €
French fries curry sauce	

Fregola Sarda pasta <small>A1,C,G</small> 	14,80 €
homemade durum wheat pasta tomato sauce lemon olives parsley pesto	

Catch me if you can



Roasted char filet (160g) <small>A1,C,D,G</small>	26,40 €
Fish homemade durum wheat pasta tomato sauce lemon olives parsley pesto	

always starting on Friday lunch time while stock lasts...



Trout meunière (350-400g) <small>A1,D,G,H1</small>	27,60 €
butter potatoes brown butter served in whole	



From the tarte flambé oven

ideal for sharing






- Organic tarte flambé „classic“** ^{A1,G,Z1,Z3} 13,60 €
bacon cubes | grated cheese | sour cream
- Tarte flambé „greek style“** ^{A1,G}  13,60 €
feta cheese | peperoni | bell peppers | sour cream
- Tarte flambé „vegan“** ^{A1}  16,60 €
tomatoes | onions | courgettes | red cabbage | mushrooms | spring onions | tofu cream



Favourite classics



- Ovenfresh roasted pork** ^{A1,L,M} * 17,90 €
sous-vide | potato dumpling | pork gravy
small Bavarian cabbage salad small portion 13,90 €
- Munich Schnitzel** ^{A1,C,M,Z1} 18,80 €
thin pork escalope | mustard | grated horseradish | breaded | French fries (a bit spicy)
- Viennese Schnitzel** ^{A1,C,G,Z1,Z3} * 25,80 €
thin veal escalopes | breaded | roasted potatoes
cranberry jam | small side salad small portion 17,60 €
- Red wine marinated pot roast** ^{L,M,O}  23,90 €
classic Bavarian homemade | beef | parsley potatoes | red cabbage
- „Farmers Fry up“** ^{A1,C,L,O}  17,90€
beef | red jellied pork sausage | potato dumplings | onions | gravy
- Grilled sausage (120g)** ^O  12,80 €
French fries | curry sauce




Good things always take time

*ideal for sharing
for 2 people*

- Whole knuckle of pork (prep time around 50 min)** ^{A1,L,M} * 38,80€
22 hours sous-vide cooked | 4x small potato dumplings
marinated cabbage salad XL | pork gravy

Food for little angels



- „Don´t no“ potato dumpling or spätzle with gravy A1,C, L 5,50 €
- „Schniiiiitzel“ small veal schnitzel | French fries A1, C * 13,80 €
- „Don´t care“ homemade chicken nuggets | French fries A1,C 10,80 €
- „Anything!“ small portion of cheese spätzle A1,C,G  6,90 €
- „I´m not hungry“ portion French fries   5,50 €
- „Pasta-basta!“ small portion of durum wheat pasta | tomato sauce | parmesan A1,C,G 6,80 €

Dolce Vita in Bavaria



- Homemade apple strudel** A1,C,G,H 11,20 €
freshly rolled | Boskop apples | homemade vanilla sauce
- Steamed sponge cake** A1,C,G 10,60 €
Homemade vanilla sauce | ragout of berries
- Hot Chocolate cake** A1,C,G,Z3 9,80 €
Chocolate cake | whipped cream | sour cherries
- 1 scoop of organic ice cream from Del Fiore Gelato** C, G  3,20 €
Vanilla | chocolate | hazelnut | pistachio | sour cream
| lemon ginger sorbet  | strawberry mint sorbet 
- portion of whipped cream G + 1,20 €
- Affogato al caffè** C,G,Z7  5,30 €
Vanilla ice cream topped with Espresso
- Daily choice of cakes** per piece 4,90 €
homemade with love in our own pastry department
(Please ask our team for the daily selection in our display)





Beer



Augustiner Lager 5,2% A1	0,5 l – 4,50 € Maß 1,0 l – 9,00 €
Augustiner alcohol free lager <0,5% A1	0,5 l – 4,50 € Maß 1,0 l – 9,00 €
Augustiner foamy lager 5,2% A1	0,5 l – 3,80 €
Augustiner Edelstoff 5,6% A1	0,5 l – 4,60 € Maß 1,0 l – 9,20 €
Augustiner Dark Beer 5,6% A1	0,5 l – 4,60 € Maß 1,0 l – 9,20 €
Shandy (Radler) 5,2% Z6,A1	0,5 l – 4,50 € Maß 1,0 l – 9,00 €
Augustiner Wheat Beer 5,2% A1	0,5 l – 4,60 €
Augustiner Pils 5,6% A1	0,33 l – 3,80 €
Augustiner Ruß 5,4% A1,Z (wheat beer mixed with lemonade)	Maß 1,0 l – 8,90 €
König Ludwig A1 Light 2,9% dark 5,5% alcohol free wheat beer <0,5%	0,5 l – 4,80 €
König Ludwig Ruß alcohol free <0,5% A1	Maß 1,0 l – 8,80 €
Schleicher BIO gluten free 4,7%  Lager 4,9%  Shandy 2,4%	0,5l – 5,80 €



Aperitif



Aperol Spritz ^{Z4,0} Aperol sparkling wine soda slice of orange	0,25l – 7,20 €
Hugo ⁰ elderflower syrup sparkling wine soda mint slice of lime	0,25l – 7,20 €
Lillet Vive ^{Z8,0} Lillet Blanc Schweppes Tonic Water cucumber mint	0,25l – 7,20 €
Rosato Mio ^{Z8,0} Ramazzotti Aperitivo Rosato sparkling wine basel	0,25l – 7,20 €



Alkohol-free



Water sparkling from Adelholzener	0,25 l 3,20 € 0,75 l 6,80 €
Water still from Adelholzener	0,25 l 3,20 € 0,75 l 6,80 €
Coca Cola ^{Z3, Z4, Z7}	0,33 l 3,90 €
Coca Cola Zero ^{Z3, Z4, Z7, Z10}	0,33 l 3,90 €
Fanta ^{Z3, Z4}	0,33 l 3,90 €
Elephant Bay Ice Tea ^{Z3} Peach Blueberry	0,33 l 3,70 €
Spezi ^{Z3, Z4, Z7}	0,5 l 4,30 €
Lemonade ^{Z6}	0,5 l 4,30 €
Natural apple juice spritzer (organic) from Adelholzener	bottle 0,5 l 4,60 €
Black currant juice spritzer (organic) from Adelholzener	bottle 0,5 l 4,60 €
Rhubarb juice spritzer (organic) from Adelholzener	bottle 0,5 l 4,60 €



Hot drinks

(from freshly roasted beans out of Munich's south)

Cup of coffee ^{Z7}	2,80 €
Large cup of coffee ^{Z7}	4,50 €
Espresso ^{Z7}	2,50 €
Double Espresso ^{Z7}	3,50 €
Cappuccino ^{Z7, G}	3,90 €
Milk coffee ^{Z7, G}	4,80 €
Latte Macchiato ^{Z7, G}	4,80 €
Hot chocolate ^G	3,90 €
Teas from Eilles – Diamond Collection	3,90 €
Cup of Milk ⁶	2,40 €



Wine by the glass



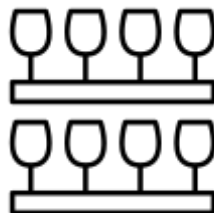
white wine spritzer 0,25 l – 5,50 €

White

Grüner Veltliner ^o Joseph Schmid – Austria	0,25 l – 7,60 € 1,00l – 30,00 €
Weißer Burgunder ^o Scheur – Pfalz – Germany	0,25 l – 9,80 € 0,75l – 30,00 €
Riesling ^o Fiona - Markus Molitor – Mosel – Germany	0,25 l – 14,00 € 0,75l – 42,00 €
Die Gefährten VDP ^o Castell – Franken – Germany	0,25 l – 11,50 € 0,75l – 34,00 €
Lugana Etichette Nera ^{DOC} ^o Visconti – Italy	0,25 l – 11,50 € 0,75l – 36,00 €

Red

Blauer Zweigelt ^o Dolle – Austria – 2019	0,25 l – 8,20 € 1,00l – 30,00 €
Primitivo Merlot Sud IGT ^o Salento – Italy	0,25 l – 9,80 € 0,75l – 28,00 €
Vitus Spätburgunder ^o Dr. Heger – Baden – Germany	0,25 l – 18,00 € 0,75l – 46,00 €
Gigondas ^o Vieux Clocher - Arnoux & Fils – France	0,25 l – 18,00 € 0,75l – 46,00 €



Sparkling wine | champagne



Prosecco Treviso Bertoldi <small>DOC, O</small>	0,1 l	4,60 €
Trentino – Italy	0,75 l	28,00 €
Prosecco Rosé Bertoldi <small>DOC, O</small>	0,1 l	4,60 €
Trentino – Italy	0,75 l	28,00 €
Crémant de Limoux Pink 1531 <small>O</small>	0,75 l	36,00 €
Brut Aimery – France		
Crémant de Limoux Cuvee 1531 <small>O</small>	0,75 l	36,00 €
Brut Blanc – France		
Delamotte		
Extra brut Cuvee-France	0,75 l	-115,00€
Blanc de Banc Brut – France	0,75 l	-160,00€
Rose Cuvee – France	0,75 l	-140,00€

Favourite-Champagne

Deutz Champagne Brut <small>O</small>	0,75 l	- 105,00 €
Cuvée – France		



Favourite Wines



We have the Coravin-Wine-System. So you can order your favourite wine by the glass. Fantastic for wine enthusiasts!

White

Chardonnay 2022^o

Meerlust – Stellenbosch – South Africa
exotic | delicat | fresh | full bodied



0,75 l 54,00 €

Platters 5 Sterne

Chardonnay Oppenheim R 2020 Kühling Gillot ^o

Organic – Rheinhessen – Germany
precice | lightly smokey | fruity | depth



0,75 l 98,00 €

Eichelmann 90 Punkte

Pouilly Fuissé 2018 Joseph Drouhin ^o

Burgund – France 100% Chardonnay
flowery | almond | balanced length | lightly fruity

0,75 l 60,00 €

Grüner Veltliner Smaragd Kollmütz 2018 ^o

Rudi Pichler – Wachau – Austria
yellow pear | herbs | tender pepper | complex | fine

0,75 l 78,00 €

Riesling Langenmorgen G.C. Dr. Bürklin-Wolf 2013 ^o

Pfalz – Deutschland
white flowers | juicy citrus aroma | fine & long



0,75 l 85,00 €

93 + Punkte Robert Parker

Red

Barbera d'Alba Piana Ceretto 2016 ^o

Piemont – Italy
violet flower | cherry | fine spices | smooth

0,75 l 60,00 €

Rubicon 2018 ^o

Meerlust – Stellenbosch – South Africa
blackcurrant | coffee | herby spices | balanced



0,75 l 80,00 €

Platters 4,5 Sterne

OP Eximium Cuvee No.28 Albert Gesellmann 2015 ^o

Organic – Burgenland Austria
Blaufränkisch – St. Laurent – Zweigelt
elderberry | tender chocolate | herbs | complex

0,75 l 55,00 €

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Favourite Wines



Red

Lucente Frescobaldi 2017 ◦

Toscana – Italy

Merlot | Sangiovese

forrest berries | tender chocolate | flattering | fine length



James Suckling 93 Punkte

0,75 l 45,00 €

Neipperger Schlossberg Lemberger ◦ GG

Graf Neipperg – Württemberg – Germany – 2017

0,75 l 100,00 €

Rosenberg Gerhard Markowitsch ◦

Carnuntum – Austria

50% Zweigelt, 45% Merlot und 5% Cabernet Sauvignon

forrest berries | plum | nougat | juicy | long

2008 1,5 l 160,00 €

Schnapps

Augustiner Drops 32%

2 cl – 3,40 €

Herb schnapps 38%

4 cl – 7,00 €

Ramazotti 30%

4 cl – 5,10 €

Grappa Vuisinar Riserva 41%

4 cl – 7,00 €

Local Distillery – Lartenhammer

Williams-pear 42%

2 cl – 4,80 €

Apricot 42%

2 cl – 7,00 €

Hazelnut 42%

2 cl – 7,00 €

Mixed fruits matured
in a wooden barrel

2 cl – 3,80 €

Enzian

2 cl – 3,80 €

Wirtshaus am Bavariapark



*Folgt uns auf Facebook & Instagram
um alle aktuellen News zu erhalten.*



We would be happy to inform you about planned campaigns, news or events.
Send us an e-mail to receive our newsletter regularly. Or become fans of our Facebook pages Wirtshaus
<http://facebook.de/wirtshausambavariapark>
and Kongress Bar <https://www.facebook.com/kongressbar>



Come and visit us in our Kongress Bar.



You find information about all our upcoming events on Facebook and Instagram.




Declarable Allergens

A1	Containing gluten (wheat)	A2	Containing gluten (spelt)
A3	Containing gluten (Khorasan-wheat)	A4	Containing gluten (rye)
A5	Containing gluten (barley)	A6	Containing gluten (oat)
B	Shellfish	C	Eggs
D	Fish	E	Peanut
F	Soyabeans	G	Milk /Lactose
H1	Nuts (almond)	H2	Nuts (hazelnut)
H3	Nuts (walnut)	H4	Nuts (cashew)
H5	Nuts (pecan nut)	H6	Nuts (Brazil nut)
H7	Nuts (pistachio)	H8	Nuts (Macadamia)
L	Celery	M	Mustard
N	Sesame seeds	O	Sulphur dioxide and/or sulphites
P	Lupin	R	Molluscs

Additives

Z1	with preservatives	Z2	with flavour enhancers
Z3	with antioxidants	Z4	with colours
Z5	with phosphate	Z6	with sweeteners
Z7	with caffeine	Z8	with chinine
Z9	with blackening agents	Z10	contains a source of phenylalanine.

* possible as glutenfree dish. Please ask your service staff.

 This dish is gluten free. [We use gluten-free Schär flour and breading.]

 vegan or  vegetarian

Please inform your service staff about any allergies or food intolerances.
We do our utmost to reduce the risk of cross-contamination in our restaurant, however we cannot guarantee 100% that all our dishes are completely free of allergens and therefore accept no liability for this.

Guests with severe allergies must assess their allergy risk themselves.
Our food with declared allergens is consumed at your own risk.