

Great to have you with us!



Welcome!

*We look forward to pampering you with culinary delights.
Product quality and sustainability are our top priorities.*

*We make our spaetzle ourselves with the spaetzle press in-house,
all sauces are homemade.*

Our serviette dumplings are also handmade in-house.

*The sensationally delicious apple strudel
is freshly rolled and baked in our patisserie.*

The quark dumplings are hand-rolled and homemade.

Our cakes are baked with love in our in-house patisserie.

*We are happy to follow the sensible trend of offering more meat-free dishes.
Look forward to our delicacies in good company and of course a freshly
tapped Augustiner beer.*

Let us know how you enjoyed your time with us.

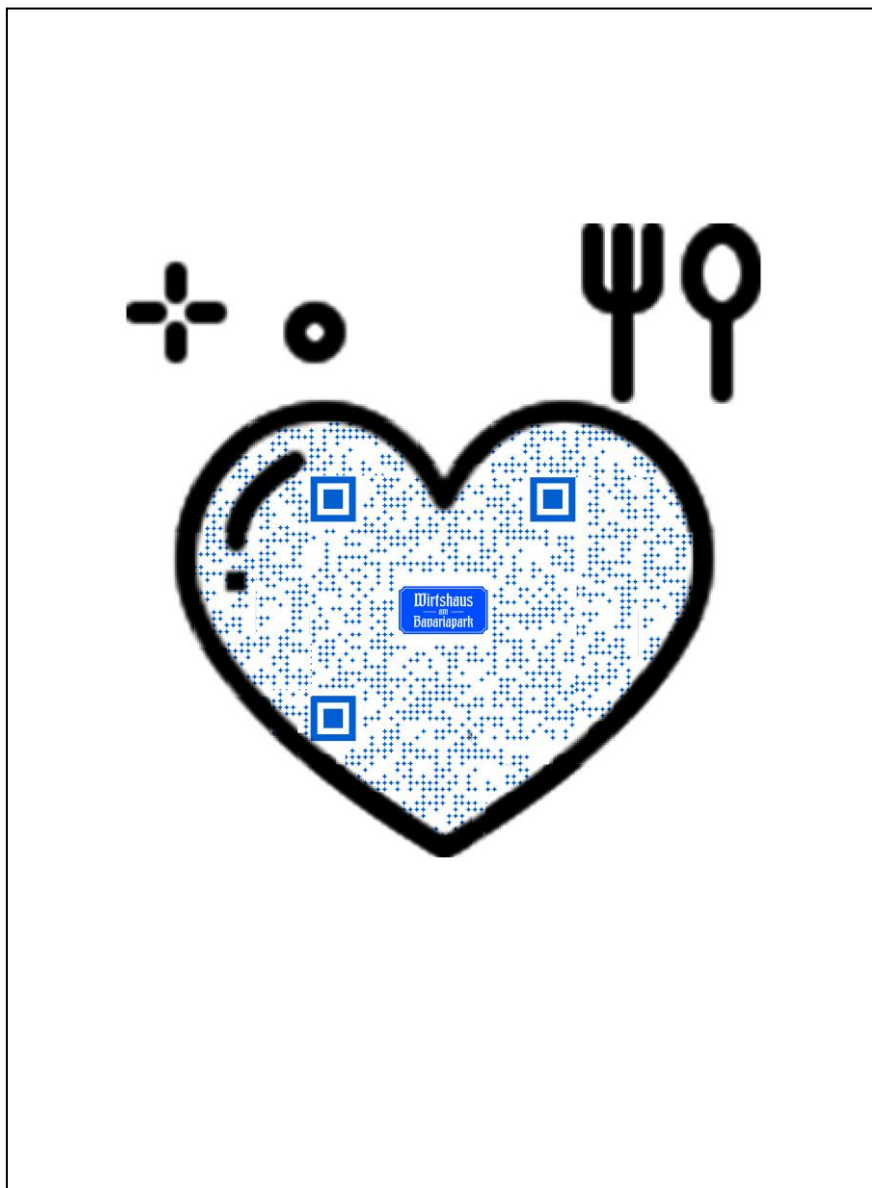
*For any questions or queries please just ask for one of our managers,
or write to us at info@wirtshaus-am-bavariapark.com.*

*Your hosts Philip & Sabine Sedgwick
& the whole team of the Bavaria Park*



Our lunch specials of the week at 12,00 € each dish

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



Sunday from 11:00 a.m. to 12:00 p.m.

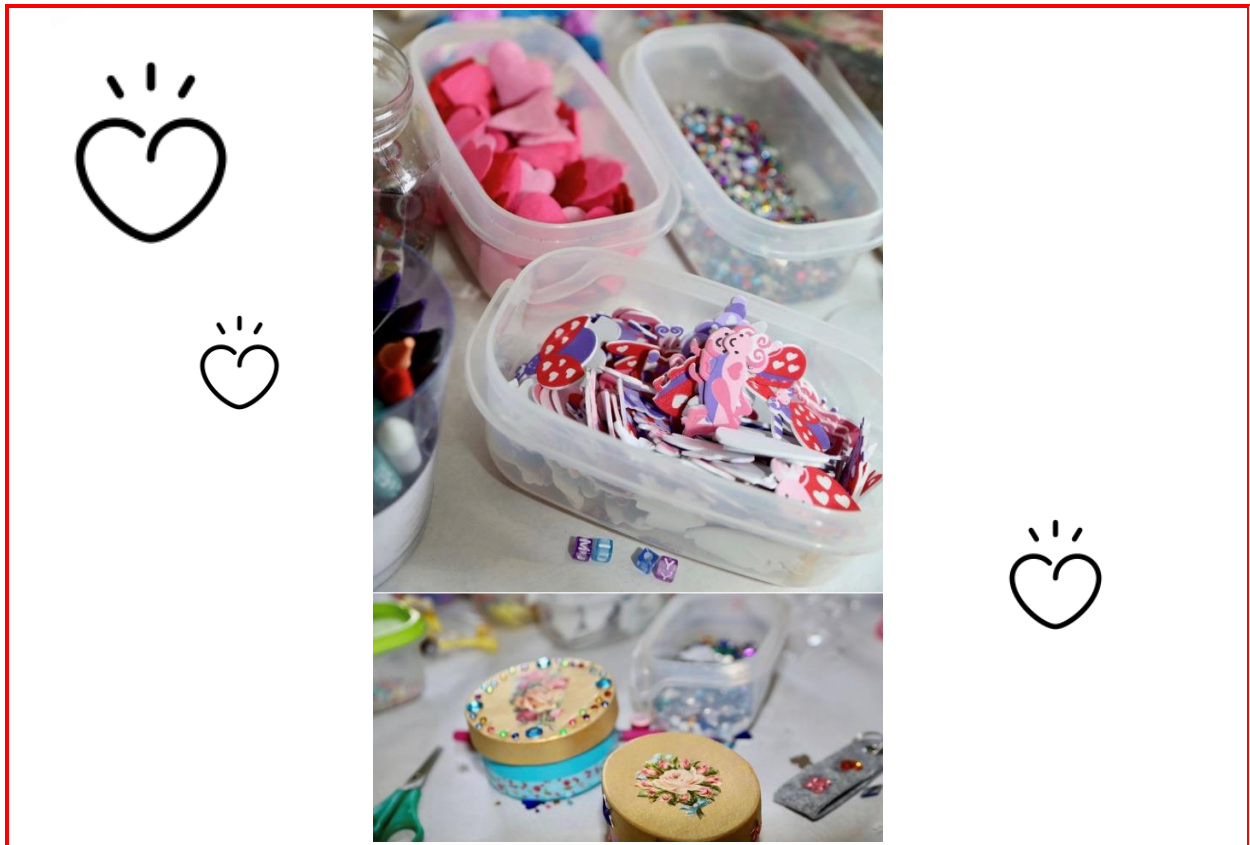
*Bavarian breakfast with
white sausages and pretzel*



Handcrafting for kids with supervision by the company

Happy Birthday SOS


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



Cover charge for material is 3,00 € per child.

Dear parents, have a nice and relaxed Sunday.
Enjoy a delicious lunch with us while your kids are happily crafting away....



Simply delicious 

Bavarian cream cheese (80g) <small>G,Z1</small> *	7,30 €
pretzel <small>A1</small> red onions	
Steak Tartare <small>C,M,Z1,Z2,Z3</small>	small 100g 12,80 €
100% beef spicy house tartare spice mix	big 200g 19,80 €
raw egg toasted malt bread <small>A1</small>	
Small ham-bacon-cheese board <small>G,O,M,Z3,Z4,Z5</small> *	18,90 €
smoked bacon juniper ham smoked pork belly cheese from the alps horse radish gurkins butter malt bread <small>A1</small>	
Pretzel from the bakery Piller <small>A1</small>	2,00 €
Bread basket with malted bread baguette <small>A1</small>	3,80 €
Homemade pretzel chips with parmesan and chili <small>A1, G</small>	4,70 €
Gluten free pretzel from Resch & Frisch 	5,30 €
Gluten free bread roll from Resch & Frisch 	3,90 €










Soups



Beef bouillon <small>A1,C</small>	6,80 €
with shredded pancake	
Homemade beef goulash soup *	8,20 €
beef malt bread <small>A1</small>	
Chestnut cream soup <small>G,L,O</small>  	7,20 €
with chestnut garnish	





Healthy



Wirtshaus-Bowl <small>C,Z3</small> * 	15,80 €
mixed leaf salad coleslaw fried potatoes bacon fried egg French-dressing <small>G,M</small> stone oven baguette <small>A1</small>	
Small marinated cabbage salad  	4,80 €
Small side salad herbal vinaigrette <small>M,O</small>  	4,80 €
Small beetroot and apple salad red wine vinaigrette <small>M,O</small>  	4,00 €

Vegetarian darlings



- Serviette pretzel dumplings** ^{A1,C,G} 
homemade | fried in butter | fine mushroom cream ragout 17,80 €
small 14,80 €
- Homemade pasta** ^{A1,G} 
truffled fine mushroom cream ragout | rocket salad | parmesan 21,60 €
- Cheese spaetzle** (350g) ^{A1,C,G} 
hand pressed Bavarian pasta | high-quality cheese mixture from the Vorarlberg
dairy farm | homemade crispy onions 16,80 €
- Cheese fondue** (500g total) ^{A1, G, O, Z1, Z2, Z6} * 
Cheese mixture from Vorarlberg | Grüner Veltliner |
pickled vegetables | baguette | Potatoes 44,00 €
enough for 2 people

Catch me if you can 

- Roasted char filet** (160g) ^{D,G} * 27,60 €
creamy savoy cabbage | Butter potatoes



From the tarte flambée oven



- Tarte flambée „classic“** ^{A1,G,Z1,Z3} 13,90 €
bacon cubes | grated cheese
- Tarte flambée „greek style“** ^{A1,G} 
feta cheese | peperoni 13,90 €
- Tarte flambée „vegan“** ^{A1} 
tomatoe | onion | courgette | red cabbage | mushroom | spring onion 16,90 €

Good things take time






<p>Whole knuckle of pork (prep time around 50 min) ^{A1,L} *</p> <p>slow cooked for 22 hours four small potato dumplings cabbage salad XL hearty /V enough for 2 people</p>	<p>42,80 €</p>
<p>Veal knuckle (cooked meat approx. 900g preparation time approx. 50 min.) ^{G, O}</p> <p>Cooked for 15 hours freshly baked potato gratin Braised pepper and onion ragout Thyme jus (with alcohol) enough for 4 people</p>	<p>140,00 €</p>
<p>Roasted Duck ^L (prep time around 30 minutes) *</p> <p>potato dumplings braised red cabbage duck gravy</p>	<p>¼ duck 18,90 € ½ duck 26,60 €</p>

Favourite classics

<p>Ovenfresh roasted pork ^{A1,L,M} *</p> <p>sous-vide potato dumpling pork gravy Bavarian cabbage salad</p>	<p>17,90 € small portion 13,90 €</p>
<p>Munich Schnitzel ^{A1,C,M,Z1}</p> <p>thin pork escalope mustard grated horseradish breaded French fries (a bit spicy)</p>	<p>19,60 €</p>
<p>Viennese Schnitzel ^{A1,C,G,Z1,Z3} *</p> <p>thin veal escalopes breaded roasted Grenaille potatoes cranberry jam small side salad</p>	<p>28,80 € small portion 23,80 €</p>
<p>Glazed beef cheeks ^{G, M, O} </p> <p>Butter mashed potatoes Vichy carrots Red wine jus</p>	<p>28,90 €</p>
<p>„Farmers Fry up“ ^{A1,C,L,O} </p> <p>roasted pork red jellied blood sausage potato dumpling onion fried egg hearty gravy</p>	<p>22,80 €</p>
<p>„Königsberger Klopse“ ^{A1,C,G}</p> <p>veal dumplings buttered potatoe caper sauce beetroot and apple salad</p>	<p>19,40 €</p>
<p>Fine venison goulash ^{A1,G,M} *</p> <p>homemade spaetzle braised red cabbage</p>	<p>24,60€</p>





Food for little angels



- „Don't no“ potato dumpling or spaetzle with gravy A1,C,L  5,70 €
- „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 spaetzle A1,C,G  7,20 €
- „I'm not hungry“ portion French fries   5,50 €
- „Pasta-basta!“ small portion of durum wheat pasta | parmesan A1,C,G  7,20 €

Dolce Vita in Bavaria



- Hand-rolled, homemade quark dumplings** A1,C,G 9,80 €
homemade apricot puree
- Steamed sponge cake** A1,C,G 12,60 €
homemade vanilla sauce | ragout of berries
- Homemade apple strudel** A1,C,G,H 12,40 €
freshly rolled | Boskop apples | homemade vanilla sauce
- Homemade Kaiserschmarrn** A1,C,G 13.90 €
homemade apple puree
- 1 scoop of organic ice cream from Del Fiore Gelato** C,G  3,80 €
vanilla | chocolate | hazelnut | pistachio | stracciatella F,G
lemon sorbet  | strawberry mint sorbet 
- Portion of whipped cream G + 1,20 €
- Affogato al caffè** C,G,Z7  5,80 €
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 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% A1,Z6	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 – 4,00 €
Augustiner Ruß 5,4% A1,Z (wheat beer mixed with lemonade)	Maß 1,0 l – 9,00 €
König Ludwig A1 light 2,9% lark 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 – 9,10 €
Schleicher BIO gluten free 4,7%  lager 4,9%  shandy 2,4%	0,5 l – 5,80 €

Aperitif



Aperol Spritz ^{0,Z4} Aperol sparkling wine soda slice of orange	0,25 l	7,50 €
Hugo ⁰ elderflower syrup sparkling wine soda fresh mint	0,25 l	7,50 €



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 €
carafe of tap water	1,0 l	3,00 €
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}	0,33 l	3,70 €
Peach Blueberry		
Cola-Mix ^{Z3, Z4, Z7}	0,5 l	4,40 €
Lemonade ^{Z6}	0,5 l	4,40 €
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)

Mug of mulled wine ⁰	5,50 €
Mug of apricot punch (alcohol free) ⁰	5,50 €
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 €
Tea from Eilles – Diamond Collection (please ask your waiter which selection we offer)	3,90 €
Cup of Milk ⁶	2,40 €



Wine by the glass



white wine spritzer^o 0,25 l – 6,50 €
0,5 l – 11,50 €

White

Grüner Veltliner^o Joseph Schmid – Austria 0,25 l – 7,90 € | 1,00 l – 30,00 €

Tell Me^o Castell Cuvée – Franken – Germany 0,25 l – 9,80 € | 0,75 l – 28,00 €

Weißer Burgunder^o Scheur – Pfalz – Germany 0,25 l – 10,00 € | 0,75 l – 30,00 €

Riesling^o Fiona - Markus Molitor – Mosel – Germany 0,25 l – 15,50 € | 0,75 l – 42,00 €

Die Gefährten VDP^o Castell – Franken – Germany 0,25 l – 12,50 € | 0,75 l – 34,00 €

Lugana Etichette Nera^{DOC}^o Visconti – Italy 0,25 l – 13,00 € | 0,75 l – 36,00 €

Rosé

Rotling^o Baldauf – Franken – Germany 0,25 l – 11,00 € | 0,75 l – 32,00 €

Rosé^o Scheu – Pfalz – Germany 0,25 l – 12,00 € | 0,75 l – 34,00 €

Red

Blauer Zweigelt^o Dolle – Austria 0,25 l – 8,20 € | 1,00 l – 30,00 €

Primitivo Merlot Sud IGT^o Salento – Italy 0,25 l – 9,80 € | 0,75 l – 28,00 €

Kalterer See Classico Superiore^o Schreckbichl – Italy 0,25 l – 16,00 € | 0,75 l – 44,00 €



Sparkling wine & Champagne



Prosecco Treviso Bertoldi <small>DOC,0</small>	0,1 l	5,80 €
Trentino – Italy	0,75 l	32,00 €
Prosecco Rosé Bertoldi <small>DOC,0</small>	0,1 l	6,80 €
Trentino – Italy	0,75 l	34,00 €
Crémant de Limoux Pink 1531 <small>o</small>	0,75 l	42,00 €
Brut Aimery – France		
Crémant de Limoux Cuvee 1531	0,75 l	42,00 €
Brut Blanc – France		

Favorite-Champagne

Champagner Gosset <small>o</small>	0,75 l	140,00 €
Extra Brut – France		
Champagner Gosset <small>o</small>	0,75 l	140,00 €
Rosé Brut – France		



Favourite Wines

White

Chardonnay ^o

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



Platters 5 Sterne

0,75 l 65,00 €

Chablis AC ^o

Jean Collet – Burgund – France
Fresh Fruit | well balanced | typical minerality

0,75 l 69,00 €

Weißburgunder aus der Gewanne Raedling ^o

Germany – Pfalz
Ripe yellow fruits | pleasant complexity | pleasant creaminess

0,75 l 77,00 €

Pouilly Fuissé Joseph Drouhin ^o

100% Chardonnay Burgund – France
flowery | almond | balanced length | delicate fruit

0,75 l 85,00 €

Grüner Veltliner Smaragd Kollmütz ^o

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

0,75 l 85,00 €

Chardonnay Lafoa ^o

100% Chardonnay South Tyrol – Italy
dry | fruity

0,75 l 95,00 €

Sauvignon blanc Lafoa ^o

South Tyrol – Italy
Fruit and acid | mineral nuances | fine wood aromas

0,75 l 95,00 €



Favourite Wines

Red

Lucente Frescobaldi ◦ Toskana – Italien Merlot Sangiovese	 <i>James Suckling 93 Punkte</i>	0,75 l	75,00 €
OP Eximium Cuvee No.28 Albert Gesellmann ◦ Organic – Burgenland Austria Blaufränkisch – St. Laurent – Zweigelt elderberry tender chocolate herbs complex		0,75 l	65,00 €
Barbera d'Alba Piana Ceretto ◦ Piemont – Italy violet flower cherry fine spices smooth		0,75 l	75,00 €
Rubicon ◦ Meerlust – Stellenbosch – South Africa blackcurrant coffee herby spices balanced	 <i>Platters 4,5 Sterne</i>	0,75 l	85,00 €
Neipperger Schlossberg Lemberger ◦ GG Graf Neipperg – Württemberg – Germany		0,75 l	105,00 €
Rosenberg Gerhard Markowitsch ◦ Carnuntum – Austria 50% Zweigelt, 45% Merlot and 5% Cabernet Sauvignon wild berry plum nougat juicy long		0,75 l 1,5 l	75,00 € 175,00 €



Schnapps



Wirtshaus schnapps 42%
apricot or williams pear or hazelnut

2 cl – 3,50 €

Schnapps package 42% 10 pcs. 2 cl – 30,-€
10x apricot or Williams pear or hazelnut

Augustiner Drops 32%

2 cl – 3,80 €

Herb schnapps 38%

4 cl – 7,00 €

Ramazotti 30% o

4 cl – 5,10 €

Schlossbrennerei Tegernsee

Williams-Birnenbrand 40%

4 cl – 4,20 €

Local Distillery – Lantenhammer

Lantenhammer
Williams-pear 42%
unfiltered

2 cl – 7,60 €

Lantenhammer
Apricot 42%

2 cl – 7,60 €

Lantenhammer
Hazelnut 42%

2 cl – 7,60 €

Lantenhammer
fruit brandy wooden barrel
from apples and pears

2 cl – 4,20 €

Lantenhammer
Enzian

2 cl – 4,20 €



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 am Bavariapark <http://facebook.de/wirtshausambavariapark>

Kongress Bar <https://www.facebook.com/kongressbar>



KONGRESS
BAR



DJ and live music evenings such as "Hit, Git & Split" and the jam session delight music connoisseurs and dance enthusiasts alike. An ideal location for weddings, birthdays and company parties, away from the usual mainstream, for unforgettable evenings.



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



Contact: +49 (0) 89 452 11 692 | info@kongressbar.de | www.kongressbar.de




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 gluten free 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.