WIRTSHAUS AM BAVARIAPARK

MOMENTS OF HAPPINESS

Gluten free

Pleasure without regret – a matter of the heart for all our guests.

Food is a piece of the joy of life – and that should apply to each of our guests. That is why quality and sustainability mean far more to us than a trend – they are our deep conviction and a great matter of the heart. We know that celiac disease or gluten intolerance requires special attention. So that you can enjoy our kitchen carefree, we have put together a separate gluten-free menu for you. Many of our Schmankerl (Bavarian specialties) are lovingly homemade directly in our kitchen. Our homemade sauces are simmered to our own recipes – naturally with your gluten-free needs in mind. Especially for you, we also prepare gluten-free schnitzel with gluten-free breading in a separate pan, not on the grill plate. Our French fries are fried in a fryer in which no other products containing gluten are fried. The gluten-free pretzels and rolls are freshly baked à la minute in a separate small gluten-free oven. Please speak to our service team directly about your celiac disease or gluten intolerance, and we will pass this on explicitly to the kitchen. For dessert, we suggest our delicious ice cream flavors – we often also offer a gluten-free cake. As a highlight, we also have gluten-free beer in the cellar.

Enjoy our Schmankerl (Bavarian specialties) in good company, let time stand still over a cool drink and trust our team, who pay careful attention to your wishes.

Moments of happiness, simply – for every one of you.

Your hosts Philip and Sabine Sedgwick
&
the entire team of Wirtshaus am Bavariapark

THERESIENHÖHE 15 | TEL: 089 452 116 91 | INFO@WIRTSHAUS-AM-BAVARIAPARK.COM

WIRTSHAUS AM BAVARIAPARK

Our Best Offers

LUNCH SPECIALS

Monday to Friday except public holidays
12:00 to 15:00
10.50 € each

WEISSWURST BREAKFAST

Every Sunday
from 11:00

SUPERVISED CRAFTING FOR KIDS

Every Sunday
12:00 to 15:00
Material costs 3.00 € per child

GLICESTOCK BAVARIAN CURLING

60.00 € per hour
up to 10 people per lane
daily from 12:00 to 22:00

Our lanes are made of synthetic ice.
We follow the sustainable trend of using artificial ice
and thereby save energy and water.

Feel free to reserve online!

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SMALL DELIGHTS

Bavarian Bread Spread (70g) | 10.80 € [V] [GF]
in a Weck jar | brie | cream cheese | ground caraway
paprika | butter | red onion | gluten-free pretzel
G

Trio of Spreads | 22.00 € [V] [GF]
Bavarian bread spread | curry hummus | olive cream cheese | 4 slices of gluten-free bread
G,Z1,N

Small Cabbage Salad | 4.80 € [VG] [GF]

Small Mixed Salad | 4.80 € [VG] [GF]
Balsamic dressing
M

ON THE SIDE:

Bread Basket with 4 Slices of Gluten-Free Bread | 9.00 € [GF]

Gluten-free pretzel | 5.30 € [GF]

Gluten-free Kaiser roll | 3.90 € [GF]

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SOUP

Homemade Goulash Soup | 9.20 € [GF]
beef | 1 slice of gluten-free bread
M

Lentil Stew | 7.90 € [GF]
lentils | potato | carrots | Vienna sausages
C,L,M,O,Z1

CLASSICS

Oven-Fresh Roast Pork | 17.90 € | [small] 13.90 € [GF]
cooked sous-vide | potato dumpling | coleslaw | hearty gravy | NO BREADCRUMBS
L,M

Gluten-Free Wiener Schnitzel | 32.80 € | [small] 27.80 € [GF]
veal | pan-fried grenaille potatoes | lingonberries | small salad
C,G,Z1,Z3

Venison Goulash | 24.60 € [GF]
lingonberry cream | red cabbage | potato dumpling | NO BREADCRUMBS
C,G,O,L

VEGETARIAN TREASURES

Wild Broccoli | 17.60 € [V] [GF]
on mashed potatoes | feta crumble | rosemary pesto
G

CATCH ME IF YOU CAN

Butter-Fried Char Fillet (200g) | 32.40 € [GF]
mashed potatoes | wild broccoli | lemon sabayon
C,D,G

Pan-Fried Cod Fillet | 32.40 € [GF]
on creamy champagne sauerkraut | grenaille potato
D,G,M,O

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OUR FAVORITES

Oven-Fresh Duck (preparation time approx. 30 minutes) [GF]
¼ portion 18.90 € | ½ portion 26.60 €
red cabbage | potato dumpling | duck jus | NO BREADCRUMBS
L,O

Onion Roast Beef (250g) | 32.90 € [GF]
grenaille potato | onion sauce | NO fried onions
C,G

Sausage Platter from Magnus Bauch | 18.90 € [GF]
1x cheese Krainer | 1x chili bratwurst | 4x grilled bratwurst | sauerkraut |
1 slice of gluten-free bread
L,Z1,Z3

Pan-Fried Beef Tenderloin (250g) | 29.80 € [GF]
large mixed salad | balsamic dressing
M,G

Winter Bowl | 17.20 € [GF]
mixed leaf salads | cabbage salad | hearty bacon fried potatoes |
fried egg | balsamic dressing | 1 slice of gluten-free bread
C,M,O

SHARING IS CARING

Whole Pork Knuckle (preparation time approx. 50 minutes) | 42.80 € [GF]
slow-cooked for 26 hours | four small potato dumplings | XL cabbage salad | hearty gravy |
NO BREADCRUMBS
enough for 2 people
L,M

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FOR THE LITTLE ANGELS

„Don't know" | 5.70 € [GF]
potato dumpling with gravy
C,L

„Schniiiiiipo" | 13.80 € [GF]
gluten-free veal schnitzel for kids | French fries
C

„Mir Wurscht" | 9.80 € [GF]
4x grilled bratwurst | french fries
Z1,Z3

„Not hungry" | 5.50 € [VG] [GF]
portion of french fries

DOLCE VITA

1 Scoop of Organic Ice Cream by Del Fiore Gelato | 3.80 € [GF]
vanilla | chocolate | hazelnut | pistachio | stracciatella | lemon sorbet [VG] | strawberry-mint sorbet [VG]
C,G

+ portion of whipped cream[G] | + 1.20 € [GF]

Affogato al Caffè | 5.80 € [GF]
vanilla ice cream with espresso poured over
C,G,Z7

Lovingly Homemade Cakes | 4.90 € [GF]
Please ask whether we have one of our delicious gluten-free cakes in the display case today.
C,G,H

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BIER

Schleicher Organic Gluten-Free [GF] Natural Helles 4.9% | Natural Radler 2.4%	**0.5 l**	**5.80 €**

APERITIF

Aperol Spritz [O,Z4] Aperol | Prosecco | mineral water | orange	**0.25 l**	**8.20 €**
Hugo [O] elderflower syrup | Prosecco | soda | mint | lime	**0.25 l**	**8.20 €**
Non-Alcoholic Spritz [O,Z4] Ramazzotti Aperitivo Arancia | Bertoldi 0% mineral water | orange	**0.25 l**	**8.20 €**

NON-ALCOHOLIC

Sparkling Mineral Water by Adelholzener	**0.25 l** **0.75 l**	**3.20 €** **6.80 €**
Still Mineral Water by Adelholzener	**0.25 l** **0.75 l**	**3.20 €** **6.80 €**
Table Water	**0.5 l**	**3.80 €**
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**	**3.90 €**

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NON-ALCOHOLIC

Almdudler	**0.35 l**	**4.60 €**
Cola Mix [Z3,Z4,Z7]	**0.5 l**	**4.60 €**
Lemonade [Z6]	**0.5 l**	**4.60 €**
Apple Spritzer organic from Adelholzener	**Bottle 0.5 l**	**4.60 €**
Currant Spritzer organic from Adelholzener	**Bottle 0.5 l**	**4.60 €**
Rhubarb Spritzer organic from Adelholzener	**Bottle 0.5 l**	**4.60 €**

HOT DRINKS

Cup of Coffee [Z7]	**2.80 €**
Haferl Coffee (large cup) [Z7]	**4.50 €**
Espresso [Z7]	**2.50 €**
Double Espresso [Z7]	**3.50 €**
Cappuccino [G,Z7]	**3.90 €**
Milk Coffee [G,Z7]	**4.80 €**
Latte Macchiato [G,Z7]	**4.80 €**
Hot Chocolate [G]	**3.90 €**
Tea by Westhoff	**3.90 €**
Cup of Milk [G]	**2.40 €**

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WINES BY THE GLASS

White Wine Spritzer °	**0.25 l - 6.50 €** **0.5 l - 11.50 €**

WHITE WINE

Grüner Veltliner° Joseph Schmid – Austria	**0.25 l - 7.90 €** 1.00 l - 30.00 €
Sauvignon Blanc DOC° Peter Zemmer - South Tyrol	**0.25 l - 13.00 €** 0.75 l - 37.00 €
Pinot Blanc° Scheu – Palatinate – Germany	**0.25 l - 10.00 €** 0.75 l - 30.00 €
Pinot Grigio Trentino DOC° Endrizzi - Italy	**0.25 l - 12.00 €** 0.75 l - 34.00 €
Die Gefährten VDP° Castell Cuvée – Franconia – Germany	**0.25 l - 12.50 €** 0.75 l - 34.00 €
Lugana Etichetta Nera DOC° Visconti – Italy	**0.25 l - 13.00 €** 0.75 l - 36.00 €
Bühnenzauber Chardonnay° Mosel – Germany	**0.25 l - 13.00 €** 0.75 l - 36.00 €

ROSÉ WINE

Rosé° Scheu – Palatinate – Germany	**0.25 l - 12.00 €** 0.75 l - 34.00 €
Rosé° Studio Miraval - France	**0.25 l - 14.00 €** 0.75 l - 40.00 €
Bühnenzauber Rosé Pinot Noir° Mosel - Germany	**0.25 l - 14.00 €** 0.75 l - 40.00 €

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RED WINE

Blauer Zweigelt° Dolle – Austria	**0.25 l – 8.20 €** **1.00 l – 30.00 €**
Primitivo Merlot Sud IGT° Salento - Italy	**0.25 l – 9.80 €** **0.75 l – 28.00 €**
Pinot Noir° Stefan Rinklin - Baden – Germany	**0.25 l – 10.00 €** **0.75 l – 30.00 €**
Bühnenzauber Cuvée Noir° Mosel – Germany	**0.25 l – 12.00 €** **0.75 l – 38.00 €**

BUBBLES

Prosecco Treviso Bertoldi DOC° Trentino – Italy	**0.1 l - 5.80 €** **0.75 l - 32.00 €**
Bertoldi 0% Non-alcoholic sparkling wine - Trentino – Italy	**0.1 l - 5.80 €**
Prosecco Rosé Bertoldi DOC° Trentino – Italy	**0.1 l - 6.80 €** **0.75 l - 34.00 €**
Crémant de Limoux Pink 1531° Brut Aimery – France	**0.75 l - 42.00 €**
Crémant de Limoux Cuvée 1531° Brut Blanc – France	**0.75 l - 42.00 €**

OUR FAVORITE CHAMPAGNES

Champagne Moët & Chandon° Impérial Brut - France	**0.375 l - 60.00 €** **0.75 l - 98.00 €**
Champagne Ruinart° Brut - France	**0.75 l - 125.00 €**
Champagne Ruinart° Blanc de Blanc - France	**0.75 l - 175.00 €**
Champagne Ruinart° Rosé - France	**0.75 l - 175.00 €**

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Fine Wines

WHITE WINE

Chardonnay° **0.75 l – 65.00 €**
Meerlust – Stellenbosch – South Africa
Platters 5 stars

Chablis AC° **0.75 l - 69.00 €**
Jean Collet – Burgundy – France

Pinot Blanc° **0.75 l - 77.00 €**
„Raedling“ - Scheu - Palatinate – Germany

Pouilly Fuissé Chardonnay° **0.75 l - 85.00 €**
Joseph Drouhin - Burgundy – France

Grüner Veltliner Smaragd° **0.75 l - 85.00 €**
Rudi Pichler - Kollmütz - Wachau - Austria

Chardonnay Lafoa° **0.75 l - 95.00 €**
Schreckbichl (Colterenzio) - South Tyrol - Italy

Sauvignon Blanc Lafoa° **0.75 l - 95.00 €**
Schreckbichl (Colterenzio) - South Tyrol - Italy

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Fine Wines

RED WINE

Lucente Frescobaldi IGT° **0.75 l – 75.00 €**
Merlot | Sangiovese
Tenuta Luce (Frescobaldi) - Tuscany - Italy
James Suckling 93 points

OP Eximium Cuvée No. 28° **0.75 l - 65.00 €**
Blaufränkisch | St. Laurent | Zweigelt
Albert Gesellmann - Burgenland - Austria

Barbera d'Alba „Piana" DOC° **0.75 l - 75.00 €**
Ceretto - Piedmont – Italy

Meerlust Rubicon° **0.75 l - 85.00 €**
Meerlust – Stellenbosch – South Africa
Platters 4.5 stars

Lemberger Schlossberg° GG **0.75 l - 105.00 €**
Graf Neipperg – Württemberg – Germany

Cabernet Sauvignon Lafoa DOC° **0.75 l - 140.00 €**
Schreckbichl (Colterenzio) - South Tyrol - Italy

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Digestifs

FOR SCHNAPPS & BRANDY

Wirtshaus Schnapps 42% apricot or Williams pear or hazelnut	**2 cl – 3.50 €**
Wirtshaus Schnapps Package 42% 10 x apricot or Williams pear or hazelnut	**10 x 2 cl – 30.00 €**
Augustiner Drops 32%	**2 cl – 3.80 €**
Hirschkuss 38%	**4 cl – 7.00 €**
Ramazzotti 30%	**4 cl – 5.10 €**

Saving the Best

FROM STIFTUNGSGUT MUNICH FREIHAM

1328 Helles 41% beer brandy	**2 cl – 6.80 €**
1328 Pils 41% beer brandy	**2 cl – 6.80 €**
Munich Kümmel 40%	**2 cl – 7.80 €**
Nocciola 41% hazelnut spirit	**2 cl – 7.80 €**
Golden Delicious 43% apple brandy	**2 cl – 7.80 €**
Cacaks Schöne 40% plum brandy	**2 cl – 9.80 €**

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DECLARABLE ALLERGENS

A1	Cereals containing gluten (wheat)
A2	Cereals containing gluten (spelt)
A3	Cereals containing gluten (Khorasan wheat)
A4	Cereals containing gluten (rye)
A5	Cereals containing gluten (barley)
A6	Cereals containing gluten (oats)
B	Crustaceans
C	Eggs
D	Fish
E	Peanuts
F	Soybeans
G	Milk / lactose
H1	Tree nuts (almonds)
H2	Tree nuts (hazelnuts)
H3	Tree nuts (walnuts)
H4	Tree nuts (cashews)
H5	Tree nuts (pecans)
H6	Tree nuts (Brazil nuts)
H7	Tree nuts (pistachios)
H8	Tree nuts (macadamia or Queensland nuts)
L	Celery
M	Mustard
N	Sesame seeds
O	Sulphur dioxide, sulphites
P	Lupin
R	Molluscs

ADDITIVES

Z1	with preservatives
Z2	with flavor enhancers
Z3	with antioxidant
Z4	with colorants
Z5	with phosphate
Z6	with sweeteners
Z7	contains caffeine
Z8	contains quinine
Z9	with blackening agent
Z10	contains a source of phenylalanine

LEGEND

[V] this dish is vegetarian.

[VG] this dish is vegan.

***** also available as a gluten-free option. Please speak to a team member.

[GF] this dish is gluten-free. Products by Schär, Resch&Frisch and Richter.

PEACE OF MIND

Enjoy with peace of mind: please let us know in advance about any intolerances. Despite the greatest care in preparation, we cannot completely rule out traces of allergens in our dishes. A residual risk therefore remains with the responsibility of our guests. Thank you very much for your understanding.

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FACEBOOK AND INSTAGRAM

Wirtshaus am Bavariapark
http://facebook.de/wirtshausambavariapark

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

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Or come visit the Kongress Bar....

TERRACE | COCKTAILS | BAR | MUSIC | FUN

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