WIRTSHAUS AM BAVARIAPARK

MOMENTS OF HAPPINESS

Bavarian style

Food is a piece of the joy of life. That is why quality and sustainability are, for us, a deep conviction and a great matter of the heart. When it comes to bread, we therefore trust in true master craftsmanship: we proudly work with the renowned Munich bread bakery Julius Brantner, which bakes high-quality organic bread for us every day.

Julius Brantner
Brothandwerk

Many of our Schmankerl (Bavarian specialties) are lovingly homemade directly in our kitchen. Our Spätzle are still traditionally scraped by hand, the napkin dumplings are homemade and every single sauce is simmered to our own recipe. Our popular apple strudel is also rolled by hand and baked in-house. In our own patisserie we conjure up cake dreams and creations that are definitely worth a calorie sin. Enjoy our Schmankerl in good company and let time stand still over a freshly tapped Augustiner beer.
Moments of happiness, simply.

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!

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

Wirtshaus am Bavariapark

SMALL DELIGHTS

Bavarian Bread Spread (70g) | 7.50 € * [V]
in a Weck jar | brie | cream cheese | ground caraway
paprika | butter | red onion | pretzel
A1,G

Crispy Cauliflower Florets | 10.80 € [VG]
Curry hummus dip
A1

Trio of Spreads | 18.00 € [V]
Bavarian bread spread | curry hummus | olive cream cheese | 4 slices of dark bread
A1,G,Z1,N

Beef Tartare (Japanese Style | 100g) | 16.80 €
yuzu-wasabi marinade | wakame | spring onion | sesame | coriander | kropek chips | soy sauce
A1,F,N,Z1,Z3

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

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

BREAD ON THE SIDE:

Pretzel from Piller Bakery | 2.00 €
A1

Bread basket with 4 slices of dark bread | 5.00 €
A1

Homemade pretzel chips with Parmesan and chili | 4.90 €
A1,G

Gluten-free pretzel | 5.30 € [GF]

Gluten-free Kaiser roll | 3.90 € [GF]

Wirtshaus am Bavariapark

SOUP

Homemade Goulash Soup | 8.20 € *
beef | 1 slice of dark bread
A1,M

Beef Broth | 6.80 €
pancake strips
A1,C,L

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

TO SHARE

Schmankerl Platter | for 4 people | 18.50 € per person
beef tartare (100g) | yuzu-wasabi marinade | wakame | spring onion | sesame | coriander | soy sauce
olive cream cheese
crispy cauliflower florets | curry hummus dip
2 gourmet tins of sardines and mussels in olive oil
4 slices of dark bread | kropek chips
A1,D,F,N,R,Z1,Z3

CLASSICS

Oven-Fresh Roast Pork | 17.90 € | [small] 13.90 € *
sous-vide cooked | potato dumpling | cabbage salad | hearty gravy
A1,L,M

Munich Schnitzel | 19.60 €
pork | mustard-horseradish breading | french fries | (slightly spicy)
A1,C,M,Z1

Wiener Schnitzel | 28.80 € | [small] 23.80 € *
veal | pan-fried grenaille potatoes | lingonberries | small salad
A1,C,G,Z1,Z3

Venison Goulash | 24.60 € *
lingonberry cream | red cabbage | homemade Spätzle
A1,C,G,O,L

Wirtshaus am Bavariapark

FROM THE TARTE FLAMBÉE OVEN

Tarte flambée „Classic“ | 13.90 €
bacon | cheese
A1,G,O,Z1

Tarte flambée „Vegan“ | 16.90 € [VG]
tomato | onion | zucchini | red cabbage | mushrooms | spring onion
A1

VEGETARIAN TREASURES

Napkin Pretzel Dumpling | 17.80 € | [small] 14.80 € [V]
homemade | pan-fried in butter | wild mushroom cream ragout
A1,C,G

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

Cheese Spätzle (350g) | 17.80 € [V]
hand-scraped Spätzle | premium cheese blend from the Vorarlberg dairy | homemade fried onions
A1,C,G

Homemade Pasta | 22.80 € [V]
truffle pesto | arugula | Parmesan
A1,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

Wirtshaus am Bavariapark

OUR FAVORITES

Oven-Fresh Duck (preparation time approx. 30 minutes) *
¼ portion 18.90 € | ½ portion 26.60 €
red cabbage | potato dumpling | duck jus
A1,L,O

Onion Roast Beef (250g) | 32.90 € *
homemade cheese Spätzle | onion sauce | fried onions
A1,C,G

Sausage Platter from Magnus Bauch | 17.90 € *
1x cheese Krainer | 1x chili bratwurst | 4x grilled bratwurst | sauerkraut | 1 slice of dark bread
A1,L,Z1,Z3

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

Winter Bowl | 16.20 € *
mixed leaf salads | cabbage salad | hearty bacon fried potatoes | fried egg | balsamic dressing | 1 slice of dark bread
A1,M,O,Z1

SHARING IS CARING

Whole Pork Knuckle (preparation time approx. 50 minutes) | 42.80 € *
slow-cooked for 26 hours | four small potato dumplings | XL cabbage salad | hearty gravy | enough for 2 people
A1,L,M

Wirtshaus am Bavariapark

FOR THE LITTLE ANGELS

„Don't know" | 5.70 € *
potato dumpling or hand-scraped Spätzle with sauce
A1,C,L

„Schniiiiiipo" | 13.80 € *
child-size veal schnitzel | french fries
A1,C

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

„Anything!" | 7.20 € [V]
child-size cheese Spätzle | hand-scraped Spätzle | premium cheese blend
A1,C,G

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

„Nothing!" | 3.40 €
small pancake soup
A1,C,G,L

DOLCE VITA

Oven-Warm Dampfnudel | 12.60 € [V]
homemade vanilla sauce | berry ragout
A1,C,G

Homemade Apple Strudel | 12.40 € [V]
freshly rolled | Boskop apples | almond | raisins | homemade vanilla sauce
A1,C,G,H1

Homemade Kaiserschmarrn | 13.90 € [V]
almond | raisins | flambéed with rum | apple compote (contains alcohol)
A1,C,G,H,Z1,Z3

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 Home-Baked Cakes and Tarts | 4.90 €
from our in-house patisserie | please ask about the daily selection in the display case
A1,C,G,H

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

Wirtshaus am Bavariapark

OUR BEER

Augustiner Helles 5.2% A1	0.5 l	4.50 €
	Maß 1.0 l	9.00 €
Augustiner Non-Alcoholic Hell ≤ 0.5% A1	0.5 l	4.50 €
	Maß 1.0 l	9.00 €
Augustiner Schnitt 5.2% A1		3.80 €
Augustiner Edelstoff 5.6% A1	0.5 l	4.60 €
	Maß 1.0 l	9.20 €
Augustiner Dunkel 5.6% A1	0.5 l	4.60 €
	Maß 1.0 l	9.20 €
Augustiner 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	Maß 1.0 l	9.00 €
König Ludwig Wheat Beer A1 light 2.9% | dark 5.5% | non-alcoholic wheat beer < 0.5%	0.5 l	4.80 €
König Ludwig Ruß Non-Alcoholic < 0.5%	Maß 1.0 l	9.10 €
Schleicher Organic Gluten-Free Natural Helles 4.9% | Natural Radler 2.4%	0.5 l	5.80 €

Wirtshaus am Bavariapark

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 0% | 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 €**
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 €**

Wirtshaus am Bavariapark

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 €

Wirtshaus am Bavariapark

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 €

Wirtshaus am Bavariapark

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 €**

Wirtshaus am Bavariapark

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

Wirtshaus am Bavariapark

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

Wirtshaus am Bavariapark

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 €**

Wirtshaus am Bavariapark

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.

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

Wirtshaus am Bavariapark

Follow us.....

EVENTS | DJ NIGHTS | LIVE MUSIC | FUN FOR KIDS AND MUCH MORE

Follow us on Facebook & Instagram to get all the latest news.

FACEBOOK AND INSTAGRAM

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

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

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

Wirtshaus am Bavariapark

Or come visit the Kongress Bar....

TERRACE | COCKTAILS | BAR | MUSIC | FUN

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