



Welcome to the Augustiner Keller!

Some people believe that you can't beat a refreshing glass of Augustiner Edelstoff tapped straight from the wooden barrel. Others revel in the traditional Bavarian fare and delicious food served by our kitchens. Many rave about the unique authenticity of this Munich beer garden and the traditional, Bavarian pub ambiance. However, for some, there's no single part of the Augustiner Keller that tops any other!

Everything you need to know about your event

Our function rooms can be combined in a variety of ways to provide a range of solutions for hosting your event. The Augustiner Keller is the perfect place for any type of celebration – weddings, corporate events and birthdays, to name but a few.

Besides proposing the buffet suggestions and drinks that are detailed on the following pages, we are also pleased to organise an attractive evening of entertainment in traditional Bavarian style.

The Augustiner events team looks forward to hearing from you!

Telephone +49 (0) 89 59 43 93
Fax +49 (0) 89 55 0 44 15
Email buero@augustinerkeller.de

AUGUSTINER KELLER MUNICH
Christian Vogler, Arnulfstr. 52, 80335 Munich



Contents

	Page
Our function rooms	3
Canapés & starters	4
Starter platters	5
Soup & fish	6
Vegetarian & vegan main courses	7
Main courses and traditional dishes	8
Wild game	9
Desserts	10
Set menus	11
Set vegetarian menus	13
Buffet menus	14
Augustiner beers, aperitifs & soft drinks	19
Drink packages & warm drinks	20
Sparkling wine	21
White wine	22
Rosé & red wine	23
Equipment	24



Our function rooms

[Jagdstube \(94 m²\), including terrace](#)

Private hire fee:

holds up to 100 people

€3,500.00

[Large Jagdstube \(64 m²\), including part of terrace](#)

Private hire fee:

(N.B.: the passageway must be kept clear at all times)

holds up to 80 people

€2,500.00

[Small Jagdstube \(30 m²\), including part of terrace](#)

Private hire fee:

holds up to 34 people

€1,100.00

[Lagerkeller \(202 m²\), including part of terrace](#)

Private hire fee:

holds up to 300 people

€7,200.00

[1 vaulted wing of the Lagerkeller \(101 m²\), including part of terrace](#)

Private hire fee:

holds up to 150 people

€3,600.00

[Festsaal \(420 m²\), including terrace](#)

Private hire fee:

holds up to 600 people

€10,000.00

[Bavarian curling cabin \(only available in winter\)](#)

Private hire fee:

holds up to 80 people

€2,600.00

Further images are available [HERE](#).



Canapés

	Price per unit
Mini quiche Lorraine with a succulent ham and herb filling	€2.70
Baby tomatoes stuffed with cream cheese with herbs	€1.80
Small potato roll with seasonal pesto, ham from the leg and spiced ricotta	€2.70
Mini bread roll filled with meatloaf , with sweet or hot mustard	€2.70
Augustiner pretzel balls with a creamy <i>Obazda</i> (traditional Bavarian cheese spread) and red onions	€2.60
Cherry tomatoes with mini mozzarella and pesto	€2.90
Milanese salami on sticks with creamy Fontina cheese	€2.60
Melon balls wrapped in Serrano ham	€2.60
Pan-fried Feuerteufel sausage in a mini caraway roll	€2.70
Beef tartare with chilli on toasted malted bread	€2.70
Home-cured brook trout on roasted potato cubes with wasabi and ginger	€2.90

Starters

Medley of leaves in a lime dressing with pan-fried strips of pike-perch fillet	€13.90
Wafer-thin slices of smoked salmon with apple horseradish, salad bouquet and crisp-fried potato rösti	€13.20
Cold, medium-rare roast beef with remoulade sauce and salad bouquet	€10.80
Hand-picked medley of leaves tossed in our house dressing, with warm goat's cheese, honey and toasted pine kernels	€10.50



The Augustiner starter platters

The Augustiner starter platter (per person)	€14.80
Crunchy radishes, bread with chives, home-made <i>Obazda</i> (traditional Bavarian cheese spread), Regensburg Handwurst sausage, cold meatloaf, Birnbacher Pfefferbeisser salami, Lower Austrian dark-smoked ham, smoked fish, Emmental and Chiemgau butter, mini meat rissoles, and cream cheese with herbs, garnished with tomatoes, gherkins and boiled egg, bread and pretzels	
The fish starter platter (per person)	€14.70
Smoked salmon, trout and char, tartare of salmon, soused herrings, butter, gherkins, fish terrine, tomatoes, cream cheese with radishes, creamed horseradish, poached fillet of salmon	
Starter platter, without pork (per person)	€15.00
Smoked fillets of fish, mini veal rissoles, home-made <i>Obazda</i> (traditional Bavarian cheese spread), home-made cream cheese with herbs, beef ham, radishes, white radish, Emmental, butter, chicken liver pâté, turkey ham, marinated vegetables, gherkins, fish terrine and a tomato garnish	
The vegetarian starter platter (per person)	€13.60
Chargrilled and marinated vegetables, tomato and mozzarella, home-made <i>Obazda</i> (traditional Bavarian cheese spread), cream cheese with herbs, Emmental, butter, boiled eggs, gherkins, crunchy radishes, Camembert, Bergkäse (mountain cheese), Romadur and red onions	
The vegan starter platter (per person)	€13.50
Chargrilled, marinated vegetables, mini peeled tomatoes with basil, couscous and pesto salad with artichokes and chilli, olive tapenade, radish salad, marinated olives and rocket	



Soup

Tafelspitz (marinated beef) consommé, served in a bowl with

semolina dumpling and chives	€3.90
liver dumpling or liver spätzle and chives	€3.70
strips of herb pancake and chives	€3.70
baked ham rusks	€3.70
veal sausagemeat strudel and chives	€3.70
Münchner Stadtschreibersuppe (lavishly garnished consommé)	€4.10
Cream of tomato soup with croutons and cream (vegetarian)	€3.80
Potato soup with strips of leek	€3.70
Cream of vegetable soup with croutons (vegetarian)	€3.95
Tomato and bell pepper gazpacho (vegan)	€3.60
Cream of bell pepper and leek with an olive pesto (vegan)	€3.95

Fish

(also available as a starter or intermediary course)

Steamed fillet of trout with dill served with pearl barley risotto, green asparagus and a herb and cream sauce	€17.60
Fillet of pike-perch pan-fried in butter, served on a bed of spinach leaves and pearl barley risotto	€16.40
Roasted fillet of ocean perch with a potato and gherkin salad and remoulade sauce	€13.80
Chargrilled fillet of salmon with Béarnaise sauce, a medley of market vegetables and parsleyed potatoes	€15.50



Vegetarian main courses

(also available as a starter or intermediary course)

Wild mushrooms in a creamy herb sauce with hand-formed pretzel dumpling	€10.40
Home-made ravioli filled with spinach and ricotta in a tomato and olive sauce, Provolone and parsley pesto	€10.90
Allgäu-style Käsespätzle (cheese noodles) with crisp fried onions and a small mixed salad	€9.80
Herb pancakes filled with wild mushrooms and ricotta, served with a chervil and dill sauce and baby carrots	€12.90
Pearl barley risotto with a medley of chargrilled vegetables (aubergine, tomato, courgette and bell pepper), with grated Parmesan and deep-fried rocket	€11.50

Vegan main courses

(also available as a starter or intermediary course)

Quinoa salad with sun-dried tomatoes and fresh rocket	€10.90
Medley of leaves with cucumber, cherry tomatoes, diced pepper and radish sprouts, tossed in an olive oil and balsamic dressing	€7.80
Carrot and ginger soup with fresh coriander	€4.60
Curried coconut and lemon soup with fresh coriander	€5.80
Chargrilled courgette with aubergine purée, braised cherry tomatoes and deep-fried rocket	€12.90



Main courses

The Augustiner special, for 30 persons or more: A whole, stuffed suckling pig with hand-formed potato dumplings, dark beer sauce and a hearty cabbage and bacon salad	€16.90
The Augustiner best-seller: 1/4 Lower Bavarian farmhouse duck and a slice of roast suckling pig , Bavarian potato dumpling and red cabbage	€17.70
Half a crispy farmhouse duck from the rotisserie with gravy, hand-formed potato dumpling and red cabbage with apple	€20.20
A glazed knuckle of veal with braised root vegetables, gravy and a bread dumpling	€19.60
Tender-boiled Tafelspitz (marinated beef) with creamed spinach, roast potatoes and fresh horseradish	€17.20
Kalbstafelspitz (marinated veal) with bouillon potatoes and fresh horseradish	€18.60
Whole-roast loin of bobby veal (for 8 persons or more) in a red wine and shallot sauce, assorted vegetables and creamy potato gratin	€23.40
Chargrilled, boned poularde breast in a mushroom and leek sauce, served with a bouquet of vegetables and home-made egg Spätzle noodles	€17.60
Breast of guinea fowl (for 10 persons or more) stuffed with sage and San Daniele ham, served with a thyme sauce, sautéed oyster mushrooms, assorted vegetables and pasta in a chervil cream	€17.80
Braised veal in cream with pan-fried mushrooms, buttered <i>spätzle</i> noodles and a medley of vegetables	€17.20



Served in the pan:

Mixed 'poultry' pan containing the best cuts of goose, duck and chicken, served with gravy, small potato and bread dumplings, red cabbage and a medley of vegetables	€24.90
The 'knuckle' pan containing pieces of duck, veal and pork knuckle, with small potato and bread dumplings, gravy, a medley of vegetables and red cabbage	€21.20
The Augustiner 'taste of tradition' platter containing the best cuts of suckling pig, knuckle, duck, sausage, sauerkraut, garden vegetables and potato dumplings	€20.80

Game specials

Our game is caught by a large number of our regular customers, including Willhelm Belschner and Erich Schulthess, who hunt in Nesselschwang, and His Highness the Prince Maximilian von Fürstenberg.

We do not serve farmed game

Mixed game platter , including medallions of venison, roe venison, and wild boar, served with red cabbage, cranberry sauce and home-made egg <i>Spätzle</i>	€22.60
Roe venison goulash in Barolo sauce with Bohemian dumpling, red cabbage, Brussels sprouts with bacon and cranberry sauce	€17.20
Tender, chargrilled escalope of young venison with a rosemary sauce, mushroom ragout, red cabbage, home-made tagliatelle and cranberry sauce	€21.90
Tenderly braised roe venison in a juniper sauce, with pan-fried mushrooms, red cabbage, almond-coated potato balls and cranberry sauce	€18.60



Desserts

Steeped fruits with a quark and vanilla mousse and almond brittle	€5.50
Vanilla Bavaois with raspberry coulis and whipped cream	€4.95
Home-made chocolate mousse with whipped cream and shavings of chocolate	€5.90
Wheat beer semolina flummery with peaches and white coffee sauce	€7.90
Freshly baked apple strudel with vanilla custard and walnut ice cream	€7.90
Freshly baked milk cream strudel with vanilla custard, apricot compote and cream	€7.10
Home-made apple fritters sprinkled with cinnamon and sugar, served with vanilla ice cream	€6.85
Fresh fruit salad with your choice of ice cream (price according to season)	€7.30
Wheat beer tiramisu with fresh berries	€7.90
Rum and chocolate parfait with a morello cherry ragout	€7.90
Fruit salad laced with Grand Marnier, served with lemon sorbet and mint (vegan)	€6.80
Orange carpaccio with passion fruit sorbet (vegan)	€5.60
Served in the pan:	
A pan of Bavarian desserts , including apple fritter, milk cream strudel, Kaiserschmarrn (chopped thick pancake dredged with icing sugar), vanilla ice cream and cream	€10.60



Suggested Menus

Set Bavarian menu 1

€30.50

Augustiner starter platter

with sliced white radish, home-made *Obazda* (traditional Bavarian cheese spread), rye bread with Chiemgau butter and chives, bread with lard and onions, spicy Pfefferbeisser salami and boiled Rotthal ham, garnished with tomatoes, boiled egg and gherkins

A quarter of a crispy farmhouse duck with a slice of succulent roast suckling pig, hand-formed potato dumpling and red cabbage

Vanilla Bavarois

with raspberry coulis and whipped cream

Set Bavarian menu 2

€36.50

Seasonal mixed salad

Tender medium-rare pan-fried loin of veal (for 8 persons or more), red wine and shallot sauce, braised root vegetables and almond-coated potato balls

Wheat beer semolina flummery with peaches and white coffee sauce

Set menu 3

€26.50

Consommé double

with sausagemeat and herb dumpling and chives

Traditional Munich Sauerbraten (marinated, braised beef) with fluffy, hand-formed bread dumplings and red cabbage with apples

Styrian apricot strudel

with a white chocolate sauce and hazelnut ice cream



Set menu 4

€36.50

Augustiner starter platter

with sliced white radish, home-made *Obazda* (traditional Bavarian cheese spread), rye bread with Chiemgau butter and chives, bread with lard and onions, spicy Pfefferbeisser salami and boiled Rotthal ham, garnished with tomatoes, boiled egg and gherkins

Stuffed suckling pig

with potato dumpling and cabbage salad with bacon

Vanilla Bavarois with raspberry coulis and whipped cream

Set menu 5

€27.50

Cream of chervil soup with cheese rusks

Chargrilled, boned poularde breast

in a mushroom and leek sauce, served with parsleyed carrots and home-made egg *Spätzle*

Steeped fruits

with a quark mousse and almond brittle

Set menu 6

€34.00

Tafelspitz (marinated beef) consommé

with sausagemeat and liver *Spätzle* and chives

Tender medium-rare pan-fried loin of ox (for 8 persons or more),

with green peppercorn sauce, buttered pasta and green beans wrapped in San Daniele ham

Lime and semolina flummery

with morello cherries in red wine and a sweet crème fraîche



Set menu 7

€19.90

Cream of herb soup
with pan-fried cheese dumplings

Home-made vegetable strudel
with a tomato and mushroom sauce and glazed mange tout

Seasonal fresh fruit salad
laced with Grand Marnier and served with vanilla ice cream

€22.50

Set menu 8

Crisp, fresh seasonal salad
tossed in our house dressing with radish sprouts and herb croutons

Mezze lune (half moons)
filled with spinach and ricotta and served with diced tomato
and freshly shaved Parmesan

Steeped fruits with a quark mousse



Lunch buffet

Per person, for 50 persons or more

€31.90

Tafelspitz (marinated beef) consommé with sausage meat strudel and chives
-served at table-

Home-made potato salad, tomato and red onion salad,
Bavarian cucumber salad dressed in sour cream, home-made pasta salad,
seasonal medley of leaves with two different dressings,
home-made cabbage salad with bacon

The Augustiner special: a whole stuffed suckling pig
with red cabbage and assorted hand-made bread and potato dumplings,
glazed knuckle of veal, original Munich meatloaf,
small Nuremberg sausages and home-made meat rissoles on a bed of sauerkraut,
fillet of pike-perch in a potato crust with a Riesling and herb sauce,
vegetarian sauerkraut and pastry swirls

Vanilla Bavarois with raspberry coulis,
freshly baked apple strudel with vanilla custard, fruit salad, vanilla ice cream,
freshly baked waffles with cream, vanilla ice cream and fresh seasonal fruit



Bavarian buffet (without pork)

Per person, for 50 persons or more

€42.90

Cream of herb soup with fried cheese dumplings
-served at table-

Succulent beef ham with slices of melon,
smoked fillet of trout with a cranberry cream,
smoked char, thinly sliced smoked salmon with creamed horseradish,
medium-rare pan-fried rib-eye of ox with remoulade sauce and marinated vegetables,
creamy chicken salad with button mushrooms, pineapple and herbs, assorted salads

Home-made potato salad, tomato and red onion salad,
Bavarian cucumber salad dressed in sour cream,
seasonal medley of leaves with two different dressings,
assorted salads

Glazed knuckle of veal, farmhouse duck, small beef steaks,
fillet of pike-perch and prawns

The Augustiner special: whole roast honey-glazed turkey,
medley of stir-fried vegetables and potato and bread dumplings,
Schupfnudel gnocchi with a medley of vegetables and pan-fried mushrooms,
vegetarian sauerkraut and pastry swirls, poached fish roulade in a Riesling sauce

Home-made chocolate mousse with whipped cream and shavings of chocolate
freshly baked milk cream strudel with vanilla custard,
wheat beer tiramisu served in a glass jar with fresh berries,
freshly baked waffles with cream, vanilla ice cream and fresh seasonal fruit

Bavarian cheeseboard with *Obazda* (traditional Bavarian cheese spread),
radishes and walnut bread



Bavarian buffet

Per person, for 50 persons or more

€39.90

Beef consommé with strips of pancake and chives
-served at table-

Succulent ham from the leg with slices of melon,
smoked fillet of trout with a cranberry cream,
smoked char, thinly sliced smoked salmon with creamed horseradish,
medium-rare pan-fried rib-eye of ox with remoulade sauce and marinated
vegetables, creamy chicken salad with button mushrooms, pineapple and herbs,
assorted salads

Home-made potato salad, tomato and red onion salad,
Bavarian cucumber salad dressed in sour cream,
seasonal medley of leaves with two different dressings,
home-made cabbage salad with bacon

Crispy knuckle of pork, cold, medium-rare roast beef,
traditional Munich-style meatloaf, small Nuremberg sausages and
home-made meat rissoles on a bed of sauerkraut,
The Augustiner special: a whole stuffed suckling pig
with red cabbage and assorted hand-made bread and potato dumplings,
fillet of pike-perch in a potato crust with a Riesling and herb sauce,
vegetable strudel, ravioli with a spinach and ricotta filling,
tomato ragout and Parmesan

Vanilla Bavaois with raspberry coulis,
freshly baked apple strudel with vanilla custard,
steeped fruits of the forest with a quark mousse,
freshly baked waffles with cream, vanilla ice cream and fresh seasonal fruit

Bavarian cheeseboard with *Obazda* (traditional Bavarian cheese spread),
radishes and walnut bread



Italian buffet

Per person, for 50 persons or more

€42.80

Minestrone with ditalini, vegetables and herbs
-served at table-

Antipasti (cold starters)

Milan salami and mortadella with olives and chili peppers,
wafer-thin slices of San Daniele ham with honeydew melon,
pan-fried aubergine, bell pepper, courgette and oyster mushrooms
in a lemon and olive marinade,
buffalo mozzarella and tomatoes, cold-pressed olive oil and basil,
seafood salad, vitello tonnato,
poached medallions of salmon with traditional garnish,
a medley of leaves tossed in a balsamic and herb dressing and olive oil

Primi (warm starters)

Mezze lune with a spinach and ricotta filling in a
tomato and olive sauce with Parmesan
Fresh potato gnocchi in sage butter, served with Grana cheese
and soft-fried red pepper

Secondi (main courses)

Veal piccata milanese in an egg and cheese crumb
with a tomato and basil sauce and buttered pasta,
Pollo arrosto con le herbe (poularde pan-fried in herbs)
with oven-roast rosemary potatoes,
home-made lasagne al forno
topped with tomato and melted mozzarella,
saltimbocca

Dolci (desserts)

Home-made Augustiner wheat beer tiramisu with peaches,
fresh fruit salad, vanilla panna cotta with marinated berries and mint
Selection of Italian cheeses served with grapes and walnuts,
freshly baked waffles with cream, vanilla ice cream and fresh seasonal fruit



International buffet

Per person, for 50 persons or more

€47.00

Tafelspitz (marinated beef) consommé with bone marrow dumplings and chives
-served at table-

Cold, medium-rare roast beef with remoulade sauce,
vitello tonnato with tuna sauce
wafer-thin slices of Serrano ham with olives,
smoked fillet of trout, Italian cold cuts – including San Daniele,
coppa (smoked neck of pork) with olives and tomatoes,
marinated bresaola (beef ham),
slices of smoked salmon with creamed horseradish,
smoked char with apple and horseradish, game pâté with Cumberland sauce,

Vine tomatoes and mozzarella with basil, olive oil and black pepper,
traditional soused herrings,
home-made chicken salad with mushrooms and pineapple
Bavarian cabbage salad and cucumber salad in a creamy dill dressing,
medley of leaves tossed in our house dressing

Crispy whole-roast stuffed suckling pig with dark beer sauce
Crispy duck from the rotisserie with gravy, potato gratin,
Prepared in front of you:
small beef steaks, fillet of pike-perch and prawns
Potato and bread dumplings, buttered spätzle noodles, sautéed potatoes with bacon,
stir-fried vegetables, lasagne (meat)

Fresh fruit salad laced with Grand Marnier,
mousse au chocolat, fresh vanilla waffles with walnut ice cream,
poached summer fruits, vanilla Bavarois,
freshly baked waffles with cream, vanilla ice cream and fresh seasonal fruit

International cheeseboard with grapes and assorted breads



Augustiner beers

Augustiner Edelstoff from wooden barrels	0.5	€3.90
	1.0	€7.80
Augustiner Weißbier (wheat beer)	0.5	€4.00
Augustiner dunkel (dark beer) on tap	0.5	€3.90
König Ludwig Hefeweißbier dunkel (dark wheat beer)	0.5	€3.95
König Ludwig Weißbier leicht (light wheat beer)	0.5	€3.95
Clausthaler alcohol-free beer	0.5	€3.75
Shandy	0.5	€3.90
	1.0	€7.80
Ruß'n (wheat beer shandy)	1.0	€8.00

Aperitifs

Prosecco & Aperol	0.2	€5.90
Prosecco & elderflower	0.2	€3.90
Campari and orange	0.2	€4.90
Bellini	0.2	€4.30
Augustiner Edelstoff tapped wooden barrel	1.0	€7.80

Soft drinks

Coca-Cola / Diet Coke	0.2	€2.30
Coca-Cola / Diet Coke	0.4	€4.50
VC orange lemonade	0.5	€3.30
Lemonade	0.5	€3.30
Spezi (coke and orange)	0.5	€3.70
Apple juice with sparkling water	0.5	€3.50
Blackcurrant juice with sparkling water	0.4	€3.70
Adelholzener organic rhubarb juice with sparkling water	0.4	€3.70
Apple juice	0.4	€4.80
Orange juice, blackcurrant juice	0.4	€4.90
SCHWEPPEs Bitter Lemon	0.2	€3.20
SCHWEPPEs Tonic Water	0.2	€3.20
SCHWEPPEs Ginger Ale	0.2	€3.20
Adelholzener mineral water, sparkling or still	0.2	€2.40
Adelholzener mineral water, sparkling or still	0.75	€5.60
Bottled water	0.5	€3.40



Hot drinks

Dallmayr coffee	cup	€2.60
Dallmayr coffee	mug	€3.80
Decaffeinated Dallmayr coffee	cup	€2.60
Espresso		€2.40
Cappuccino with frothed milk	cup	€2.70
Latte Macchiato		€4.30
Hot chocolate	mug	€3.90
Selection of black teas	mug	€2.80
Mulled wine (winter)		€4.10
Warm punch (winter)		€3.90

Drinks packages

	4 hours	€32.00
- one drink upon arrival	5 hours	€42.00
- soft drinks	6 hours	€52.00
- Augustiner beers		
- house white wine		
- house red wine		
- one hot drink and 2 cl Schnapps		



Sparkling wine

	0.75l
San Simone Prosecco Frizzante	€22.80
A magnificent sparkle combined with a delicate character. Elegant and sprightly with a delightful scent of green apples and almond blossom. An extraordinary, fine perlage and lightness.	
	€33.20
Crémant de Limoux Cuvée 1531 brut	
Fresh, elegant fruit with a sophisticated, fine perlage. A cuvée that brings together Mauzac, Chenin and Chardonnay grapes.	
	€33.20
Crémant de Limoux Cuvée 1531 pink brut	
A bright, salmon-coloured cuvée made from Chardonnay, Chenin and Pinot Noir grapes. Refreshingly vibrant and elegant on the nose with nuances of white flowers.	
	€59.00
Morize brut réserve Champagne	
A fresh and fruity Champagne from Les Riceys in the south of Champagne - home to the very best Pinot Noir grapes, due to the somewhat continental Mediterranean climate.	
	€69.00
Morize rosé Champagne	
A fresh and fruity Champagne from Les Riceys in the south of Champagne - home to the very best Pinot Noir grapes, due to the somewhat continental Mediterranean climate.	



White wine *Germany*

Müller Thurgau Sulzfelder Maustal Kabinett €24.40
Brennfleck vineyards, Franconia

Weißburgunder vom Kalk Gutswein €26.10
Gunderloch vineyards, Rhenish Hesse

Rivaner Haus Klosterberg €24.70
Molitor vineyards, Moselle

Rheingau Riesling Q.b.A €42.50
Robert Weil vineyards, Rheingau

Grauburgunder Q.b.A. €32.50
Rinklin vineyards, Baden

White wine *Austria*

Sauvignon blanc Steirische Klassik €42.60
Tement vineyards, Southern Styria

Grüner Veltliner Frauengrund €24.50
Kremstal DAC – Josef Dockner vineyards

Chardonnay Markowitsch €29.60
Carnuntum – Gerhard Markowitsch vineyards

White wine *Italy*

Lugana DOC €30.20
Bulgarini – Lombardy

Pinot Grigio Trentino €29.90
Trentino – Endrizzi

Chardonnay D.O.C. €26.80
Trentino – Endrizzi



Rosé wine *Germany*

Pinot Noir Haus Klosterberg Rose
Molitor vineyards, Moselle

€27.20

Red wine *Germany*

Grundstock red wine cuvée
Stefan Lutz vineyards, Rhenish Hesse

€35.50

Höhenflug Spätburgunder
Hensel vineyards, Palatinate

€45.80

Red wine *Austria*

Blauer Zweigelt
Hannes Reeh vineyards, Burgenland

€37.50

Red wine *Italy*

Merlot Prestige San Simone DOC
Gino Brisotto San Simone – Friuli

€29.60

Endrizzi Cabernet Trentino DOC
Trentino – Endrizzi

€28.60

Serpaiolo Rosso Toscana IGT
Serpaia – Maremma, Tuscany

€25.50



Equipment

Cover charge <i>Tablecloth, linen napkin, basket of bread, butter, cream cheese and lard</i>	per person	€3.50
Chair and table covers	per unit	€10.00
Tablecloth	per person	€2.00
Menus printed with your own logo	per unit	€3.50
Welcome sign printed with your own logo	per unit	€14.00
Floral decoration	from	€50.00
Birthday cake	from	€80.00
Cloakroom	from	€100.00
Bar	from	€500.00
High table with tablecloth	per unit	€15.00
Bavarian curling alley	€27.00 per alley per hour	
Ice stock	€5.00 each	