



MARSTALL

Oktoberfest 2023 for the home!

Discover our limited-edition
MARSTALL souvenirs!

Marstall- Apple Watch strap

handmade in Bavaria

- 45 mm white & blue, smooth leather
- 45 mm white & green, smooth leather
- 41 mm pink & green, grained leather grey

95.00



sample image

... a proper

Marstall coffee mug

10 cm tall
5.00



... for your
sweetheart

Marstall- silk scarf

80x80 cm · pure silk
29.50



... for your beau

Marstall annual glass jug

21 cm tall
13.50



Only while
stocks last

Order through
your wait-staff

Non-alcoholic

Premium Munich sparkl. water	500 ml	5.80
Lemonade	500 ml	5.80
Apple spritzer	500 ml	5.80
Bluna Mix Cola Orange ¹⁵	500 ml	5.80
Afri Cola ^{1,5,7}	50 ml	5.80
Family orangeade ^{1,6}	50 ml	4.20
San Pellegrino	750 ml	10.50
Acqua Panna	750 ml	10.50

Spirits

R Reisetbauer premium brandy	40 ml	16,00
in miniature bottle Williams pear, apricot, apple		

MARSTALL Obstler	40 ml	11.50
in limited-edition miniature bottle Edelbrennerei Stettner, Kolbermoor		

MARSTALL Strawberry Limes ¹	40 ml	11.50
In limited-edition miniature bottle Edelbrennerei Stettner, Kolbermoor		

RAMAZZOTTI

Ramazotti herbal liqueur	30 ml	11.50
Served with classic ice cubes and lemon		
Miniature bottle	30 ml	11.50

Espresso Martini	40 ml	11.50
with Belvedere vodka and coffee bean		

ADDITIVES

- 1 = Colour
- 2 = Contains antioxidant
- 3 = Contains flavouring agent
- 4 = Contains phosphate
- 5 = Contains caffeine
- 6 = Contains sweetener
- 7 = Contains acidifier
- 8 = Contains preservative
- 9 = Contains stabilising agent

ALLERGENS

- a = Gluten
- a1 = Wheat
- a2 = Rye
- a3 = Barley
- b = Shellfish
- c = Eggs
- d = Fish
- e = Soy
- f = Milk

- g = Peanuts
- h = Other nuts
- i = Celery
- j = Mustard
- k = Sesame
- l = Sulphur
- m = Lupines
- n = Molluscs

Beer

 Wiesn-Bier Spatenbräu (stein) ^{a1}	1 l	14.50
Radler Spatenbräu (stein) ^{a1}	1 l	14.50
Franziskaner-Hefeweißbier ^{a1}	500 ml	8.40
 Franziskaner Hefeweißbier (stein) ^{a1}	1 l	16.80
Franziskaner Hefeweißbier (stein) ^{a1}	1 l	16.80
with lemonade		
Löwenbräu non-alcoholic ^{a1}	1 l	14.50

Wine

WHITE WINES

Tangy white-wine spritzer ¹	500 ml	13.90
with Grüner Veltliner		
Grüner Veltliner Am Berg 2021/2022 ¹	750 ml	69.00
Weingut Ott, Lower Austria		
Sauvignon Blanc 2021/2022 ¹	750 ml	72.00
Weingut Polz, Southern Styria		
Lugana Ca dei Frati 2021/2022 ¹	750 ml	82.00
DOC, Lombardy, Italy	1.50 l	169.00
Sauvignon Blanc 'Zieregg' 2019 ¹	750 ml	118.00
Weingut Tement, Southern Styria	1.60 l	250.00

ROSÉ


Miraval Rose 2021/2022 ^{1, ACP}	750 ml	85.00
Jolie-Pitt & Perrin, Provence		

RED WINE

Barbera d'Alba 2019/2020 ¹	750 ml	92.00
DOC, Clerico, Piedmont		



Champagne

	IMPERIAL BRUT ¹	750 ml	170.00
		1.50 l	340.00
		3.00 l	995.00
	IMPERIAL BRUT ROSÉ ¹	750 ml	190.00
		1.50 l	380.00
	ICE IMPERIAL 1 ¹	1.50 l	420.00
		3 l	1,500.00
	BRUT ¹	1.50 l	340.00
	BRUT ROSÉ ¹	1.50 l	420.00
Ruinart	BRUT ROSÉ ¹	750 ml	225.00
		1.50 l	450.00
Dom Pérignon	BRUT BLANC 2013 ¹	750 ml	550.00
	BRUT BLANC 2010 ¹	1.50 l	1,390.00
	BRUT ROSE 2009 ¹	750 ml	950.00
CHAMPAGNE TAITTINGER <i>Reims</i>	PRESTIGE BRUT ¹	1.50 l	340.00
	PRESTIGE BRUT ROSÉ ¹	1.50 l	380.00

Certain champagnes available in other sizes upon request.

Marstall
champagne
jug 2023

Limited edition
14.00




All prices in Euros and inclusive of VAT.

Dish of the day

MONDAY TO FRIDAY (EXCL. PUBLIC HOLIDAYS) UNTIL 5 P.M.



	ORIGINAL NÜRNBERGER ROSTBRATWÜRST ^{1,2} 14.90 6 sausages with sauerkraut ^{2,3} and mustard
	HOMEMADE VEAL PATTIES ^{4,5} 18.50 2 patties with potato salad and onion sauce
	CREAMY VEAL GOULASH ⁴ 16.80 with organic <i>spätzle</i> ^{4,5,6} and roasted mushrooms

	CLASSIC ROAST OX ⁴ 19.50 with red-wine sauce ⁴ & potato salad
	MUNICH-STYLE LEBERKÄSE⁴ 16.50 with fried potatoes and fried egg
	CHICKEN CURRY ⁴ 17.50 with vegetables, pineapple & rice

KÄSEKRAINER CHEESE-FILLED SAUSAGE ^{6A} 17.50 with potato salad, fresh horseradish and medium-hot mustard
STUFFED PEPPERS 15.50 with beef mince & rice filling ^{4,5,6} braised in a tomato sauce

Snacks & starters

	MÜNCHNER WEISSWURST 8.50 2 oven-fresh white sausages ^{3,7} with Händlmaier's sweet homemade mustard
	OBATZDA (CHEESE DIP) 13.50 Spicy beer-garden cheese ^{4,5} , radish and red onions
	CAESAR SALAD 16.50 Green salad, grated parmesan ¹ , croutons ⁴ , cherry tomatoes & classic Caesar dressing ^{4,6}

LIVER-DUMPLING SOUP ¹ 11.50 with homemade liver dumpling ^{2,3,4,5,6} and chives
COLD-MEAT PLATTER (for 2 or 4 people) 19.50 <i>Obatzda</i> , cream-cheese & radish spread, creamed chickpeas, meat patties, vegetable patties, radish, smoked country-style ham, tomatoes, gherkins and boiled farm eggs


Marstall breakfast

MONDAY - FRIDAY 10 A.M. - MIDDAY (EXCL. PUBLIC HOLIDAYS)

SWEET TIERED STAND Scrambled eggs with chives, fruit salad, Müsli muesli with yoghurt & honey, 2 croissants butter, jam and Nutella	P.P. 10.50
SAVOURY TIERED STAND Scrambled eggs with chives, cheese & ham, tomatoes, smoked salmon and pizzacornie, butter and wood-oven bread	P.P. 11.50

Organic corner



	ORGANIC BEEF TARTARE ⁴ 24.50 Spicily seasoned homemade tartare, served with wood-oven bread ^{4,5,6}
	ORGANIC PUMPKIN SOUP ⁴ 12.50 with ginger, pumpkin-seed oil & roasted pumpkin seeds
	ORGANIC SAUSAGE SALAD ⁴ 14.50 with house dressing, red-onion rings and gherkin
	with Emmental cheese 16.50

ORGANIC GOAT'S CHEESE WITH BEETROOT CARPACCIO ¹ 18.50 Au gratin, with lamb's lettuce and candied walnuts
PAN-SERVED ORGANIC CHEESE SPÄTZLE ^{4,5,6} 19.50 with the finest Allgäuer Bergkäse cheese, shredded onions ⁴ and mixed salad

All organic products are certified under the German Eco-Number Label DE-Öko-006

Oktoberfest treats

	BARBEQUED ½ CHICKEN 19.80 with potato & radish salad
	BAVARIAN ROAST SUCKLING PIG 22.50 with crackling, Festbier sauce, dumpling ^{3,4,5} and <i>Buyerisch Kraut</i> + free bottle of Hopfenschnaps
	VIENNESE VEAL SCHNITZEL ^{4,5,6} 29.50 with potato & cucumber salad, cranberries & lemon
	MARSTALL BURGER 22.50 Pulled pork neck with smoky marinade in a bun ⁴ , coleslaw ^{2,3,7,8,9} , potato wedges ⁴ and sour cream ¹

BARBEQUED ½ DUCK ¹ 33.50 with marjoram jus ¹ , red cabbage & apple mix ⁴ and potato dumpling ^{2,4,5}
VEAL CHEEKS ¹ 26.50 with celeriac purée ⁵ , bread dumpling ^{4,5,6,7} in port-wine sauce ⁴
PRIME RIBEYE STEAK (300 G) 43.50 Premium cut of Black Angus beef ¹ with oven-baked potatoes, sour cream ¹ , herb butter ¹ and barbecue sauce ⁴
SADDLE OF YOUNG VENISON 36.50 with organic spätzle ^{4,5} , Brussels sprouts, glazed chestnuts in game sauce ¹

	PAN-FRIED SALMON FILLET 27.50 stewed peppers, gnocchi ⁷ with lemon sauce ⁴
	TRUFFLE PASTA 23.50 with herbed truffles in a creamy butter sauce
	OKTOBERFEST CREAMY MUSHROOMS ¹ 22.50 With Porcini, chanterelles, button mushrooms and bread dumpling ^{4,5,6,7}
	VEGAN BEYOND BURGER ^{4,5,6} 22.50 in a brioche bun ^{4,5} , with mango chutney, marinated red cabbage, caramelised onions & sweet-potato chips

Desserts



SWEET DUMPLING ^{AL,CF} with vanilla sauce	12.50
APPLE STRUDEL ^{AL,CF} with vanilla sauce	12.50
BAVARIAN PLUM TART ^{AL,CF} with cream	7.50
LIQUID-FILLED CHOCOLATE SOUFFLÉ ^{AL,CF} with sour-cream ice cream and cherry ragout	12.80
MARSTALL KAISERSCHMARRN PANCAKES ^{AL,CF} (for 2 or 4) served in a pan, with stewed apricots and apple sauce ST	p.p. 16.50

Coffee and tea

DALLMAYR'S FAIR-TRADE COFFEE*	5.00
DALLMAYR'S ESPRESSO	4.00
DALLMAYR'S TEA SELECTION* Peppermint, black tea, orange & ginger	5.00

* Served in the MARSTALL annual mug plus € 5.00 refundable deposit. Returns at outdoor coffee stand only.



Kids' menu

Each meal comes with a free fruit-purée squeeze pouch

2 DUMPLINGS WITH SAUCE ^{2,AL,LI}	8.50
ORGANIC SPÄTZLE ^{2,AL} WITH SAUCE ^Q	8.50
6 CHICKEN NUGGETS ^{AL,LI}	8.50



Sides

LARGE OKTOBERFEST PRETZEL ^{AL}	6.50
SMALL OKTOBERFEST PRETZEL ^{AL}	2.80
WOOD-OVEN BREAD ^{AL,LI} (1 slice)	2.00



**Marstall
coffee mug
2023**

Limited edition
5.00

LEGER

AM DOM



**YOU CAN ALSO VISIT US
OUTSIDE OF OKTOBERFEST
SEASON. LEGER AM DOM IS MORE
THAN A RESTAURANT...
RIGHT BY THE FRAUENKIRCHE
IN THE HEART OF THE CITY!**

*Find the menu
in English*



Partners



*The Able and Strobl
families*

with head chef Ralph Fellner and the entire team
wish you a wonderful Oktoberfest 2023 and an
enjoyable time in the Marstall tent!