

CHEESE TO ACCOMPANY YOUR WINE

Original Bavarian O'batzter

Traditional Bavarian camembert and cream cheese with red onion rings, served with bread from the famous Schmidt bakery
EUR 16.50

Our Best Bavarian Cheese

Camembert and Romadur, mountain cheese and mountain blossom cheese - hand-crafted by the Stich fine cheese factory in the Allgäu - served with fig mustard, hay milk butter, and bread from the famous Schmidt bakery
EUR 22.50

Andechser Organic Cheese (served cubed)

Moonlight cheese, mountain wild flower cheese produced from the Andechser dairy served with butter and organic bread from the famous Schmidt bakery
EUR 21.50

SOUPS

Beef Broth with 'Frittata' Pancake Strips

home-made to our traditional recipe
EUR 8.90

Creamy Pumpkin Soup

with the delicate aroma of curry and coconut, refined with Styrian kernel oil
EUR 9.50

LA GRENOUILLE

at the Hotel München Palace

Whole Artichoke

whole Breton artichoke served with homemade mustard vinaigrette as a dip
EUR 19.50

Mediterranean Vegetables

Grigliata di verdure, grilled artichoke bottoms, aubergines, peppers, courgettes and fennel, served warm, refined with olive oil and herbs, includes baguette
EUR 20.50

Salade Niçoise

fresh lettuce from the Böck Garden with potatoes, princess beans, onions, jammy egg, tuna and olives
EUR 21.50

Tartare de Boeuf

from organic beef, classically dressed for our guests, with bread from the famous Schmidt bakery
EUR 34.50

SEEHAUS IM ENGLISCHEN GARTEN

FISH SPECIALITIES

Black Tiger Prawns

6 Black Tiger prawns (organically sourced), fried in cold-pressed olive oil with fresh herbs, served with a garlic baguette
EUR 49

6 Gillardeau No.3 Oysters (sourced from France)

on crushed ice, served with Chester bread and lemon

All Gillardeau oysters are 'spéciales de pleine mer', which means that they mature solely in the ocean.

EUR 39

Weinzelt Fish & Chips

fried and battered strips of pike-perch fillet served with chips and truffle mayonnaise

EUR 34

Grilled Salmon

on grilled vegetables, rosemary potatoes

EUR 32

BAVARIAN ROOM AT THE SEEHAUS

A SELECTION OF LOCAL DELIGHTS AS A SNACK OR APPETIZER

Traditional Bavarian Salted Field Radish

with chive-topped bread, radishes and South Tyrolean cured ham

EUR 19.50

The Grand Kuffler Platter

Camembert, liver paté, duck breast, South Tyrolean cured ham, alpine roots, truffled ham, hard-boiled egg, Radish, pickled chillies, served with homemade honey mustard with hay-milk butter and bread from the famous Schmidt bakery

from 4 P./p.P. EUR 28

'Stüberl' Sausage Salad

savoury meat sausage with onion rings and pickled gherkins, served with bread from the famous Schmidt bakery

EUR 15.50

'Swiss Style' Sausage Salad

rounded off with Emmental cheese

EUR 16.50

The Weinzelt Eleveses Platter

truffled ham, liver paté, mountain cheese, O'batzter, tomato, mustard pickles and homemade honey mustard, served with hay milk butter and bread from the famous Schmidt bakery

EUR 23.50

The Veggie Platter

Pumpkin tartare, Obatzda, gherkins and carrot sticks with two kinds of dip, cherry tomatoes, free-range radish, boiled egg, served with bread from the famous Schmidt bakery and fresh pretzels

EUR 19.50

SPATENHAUS AN DER OPER

FEASTING IN TRUE BAVARIAN FASHION

Crisp Roasted Suckling Pig

with malt beer sauce, red cabbage and grated potato dumplings with crumb melt

EUR 32

Johannisberger Schnitzel

Veal paillard in a lemon and caper sauce, refined with Johannisberger Gelblack wine, served with egg noodles.

EUR 36

Drink the wine with which you cook:

2022er Schloss Johannisberger Gelblack

Riesling from the Rheingau, dry quality wine

0.75l - EUR 69

Kuffler Wiener Schnitzel

a buttery, tender breaded veal escalope, served with a potato-cucumber salad dressed with pumpkin seed oil and a lingonberry

EUR 38

Steak Frites

small and tender lamb steaks (from free range farming at Gut Polting in Lower Bavaria), served with chipped potatoes, ratatouille and herb butter

EUR 37

Bavette Steak

sliced American Black Angus beef with gratinated potatoes and green beans

EUR 42

Jennerweinpfund'l

Medallions of venison, wild hare and deer in a juniper berry cream on fine mushrooms, with Brussels sprouts, scraped organic spätzle egg noodles and a lingonberry compote

EUR 46

Kuffler Gourmet Platter

Pork knuckle, duck, roast veal, sausages, Bavarian cabbage, assorted Bavarian dumplings and gravy

from 2 P./p.P. EUR 44

Vegan Veal Meatballs

with cognac-peppercorn-sauce and mashed potatoes

EUR 26

Celery Goulash

juicy braised cubes of celery and apple with a vegan pretzel dumpling

EUR 26

Authentic Pinzgauer 'Spinatknödel' (Spinach Dumpling)

with Cheese served on a creamy mixed mushroom sauce with fresh herbs

EUR 26

"Save Me" Pasta

one of our trainee projects: You cook the fruity tomato sauce from delicious but deformed tomatoes from the surrounding countryside and avoid wasting food. With al dente pasta and topped with the best Munich burrata

EUR 22

TRADITIONAL REGIONAL SAUSAGES

4 Pork Sausages

with Pfälzer Sauerkraut

EUR 17.50

2 'Käskrainer' Sausages

grilled pork sausages spotted with Alpine cheese, served with potato salad

EUR 18.50

6 Original Nürnberg 'Rostbratwürstel'

Pork chipolatas from Uli Hoeness, with mild sauerkraut

EUR 18

FROM THE GRILL

1/2 Golden Brown Grilled Wiesn Chicken

served with potato-cucumber salad and pumpkin seed oil

EUR 19.90

1/2 Roasted Bavarian Duck

from free range farming, served in an enamel pan, with apple red cabbage and grated potato dumplings

EUR 39.50

1/2 Roasted Pork Knuckle

seasoned to an old house recipe, served with grated potato dumplings and Bavarian cabbage salad

EUR 29.50

From 10.00 pm

Warm Bavarian Meatballs

With three delicious dips: hot sweet chili, sesame sauce and honey mustard

p.p. EUR 22

MANGOSTIN ASIA RESTAURANTS

AUTHENTIC ASIAN CUISINE HERE IN MUNICH

Papa Joe's Weinzelt Selection

The Mangostin classics put together especially for Kufflers Weinzelt:

baked fish and prawns, chicken wings, crayfish spring rolls, chicken wonton and vegetable samosa, served with Asian coleslaw, peanut dip, sweet and sour chili sauce, and Thai plum sauce

from 2 P. / p.P. EUR 35

Vegan Thai Curry

with baby aubergines, pak choi, coconut milk and aromatic rice

EUR 26

TO SATISFY THE SWEET TOOTH WITH KUFFLER'S HOMEMADE PASTRIES

PASTRIES FOR DESSERT AND COFFEE

Kaiserschmarrn shredded sweet pancake

a base di quark fresco, servito con composta di mele

EUR 19.90

Organic Apple Strudel

served with vanilla sauce

EUR 13.50

Warm 'Zwetschgendatschi' Plum Cake

glazed with cinnamon and sugar and served with whipped cream

EUR 9.50

3 Apple Fritters

topped with cinnamon and sugar and served with vanilla sauce

EUR 13.50

The Kuffler Sweet Selection

Apple Cake with vanilla sauce, Kaiserschmarrn and Baba au Rhum

from 2 P. / p.P. EUR 21

Baba au Rhum

pastry soaked in rum with chocolate sauce

EUR 12

Desserts in the WNZLT Cup

Chocolate Mousse

with fresh berries

EUR 11.50

Crème Bavaoise with raspberry puree

from the Spatenhaus Patisserie

EUR 11.50

Haferl Coffee

an Italian with strong character and full taste of caffè vergnano

EUR 5.90

Haferl Organic Tea

from the Chiemgau tea manufacturer Bioteaque:

Schwarza Franzi (black tea), Frische Resi (green tea), Scheene Leni (fruit tea), Miade Moni (herbal tea)

EUR 5.90

Drinks

Sparkling Wine and Crémant

Nymphenburg Sekt

Crystal Cabinet Trocken

0.75 l - EUR 46.50

König Ludwig II.

Riesling Extra Trocken - Deutscher Sekt / Flaschengärung / Jeroboam
3.0 l - EUR 359

Kuffler Edition Crémant de Loire Rosé Brut

Méthode Traditionnelle, Appellation Crémant de Loire Contrôlée
0.75 l - EUR 72

Kuffler Edition Rosé Brut

Deutscher Sekt b.A. Pfalz
0.2 l - EUR 17

PROSECCO

Prosecco SUPERIORE DOCG

Maschio Dei Cavalieri
0.75 l - EUR 75

SPARKLING – SPRITZ

Chandon Garden Spritz

Chandon Sparkling mit Bitterlikör aus natürlichem
Orangenschalenextrakt mit einem Hauch von Kräutern & Gewürzen
0.75 l EUR 76

BEER

PAULANER Hefe-Weißbier vom Fass (nur bis 21 Uhr)

0.5 l EUR 8.70

CHAMPAGNE

Veuve Clicquot (Großflaschen nur in limitierter Menge)

Flasche 0.75 l - EUR 155

Magnum 1.5 l - EUR 345

Methusalem 6.0 l - EUR 2050

Salmanazar 9.0 l - EUR 3100

Nebukadnezar 15.0 l - EUR 5200

Rosé Brut Magnum 1.5 l - EUR 420

Ruinart

Rosé Brut
0,75 l - EUR 220

SOFTDRINKS

Coca Cola / Fanta 0.25 l - EUR 4.50

Mezzo Mix / Sprite 0.5 l - EUR 4.90

Apfelsaft / Orangensaft 0.25 l - EUR 4.50

Bad Brambacher Wasser 0.25 l - EUR 4.20
Bad Brambacher Wasser 0.75 l - EUR 10.90
Red Bull® Energy / Sugarfree 0.25 l - EUR 8

VODKA & GIN

Belvedere Vodka 0.7 l - EUR 255
The Botanist Gin 0.7 l - EUR 210

WIESN-SCHNAPSERL

Hanni's Honigwilli 35%vol - 4cl - EUR 16.20
Spezial Kräuterlikör 38% vol - 4cl - EUR 16.20
Marillenbrand 40% vol - 4cl - EUR 16.20
Williamsbirnenbrand 40% vol - 4cl - EUR 16.20

WINE BY THE GLASS

AVAILABLE IN A QUARTER LITRE GLASS (0.25L) OR A BOTTLE

white

[01] **Grüner Veltliner 2022**

Qualitätswein / Winzer Krems - Niederösterreich / Österreich
0.25 l - EUR 13.90
1.0 l - EUR 55.60

[02] **Weißburgunder Edition Kuffler 2022**

Qualitätswein / Reichsgraf von Kesselstatt - Mosel / Deutschland
0.25 l - EUR 16.10
0.75 l - EUR 48.30

[03] **Silvaner Kuffler Bayerische Edition 2022**

Qualitätswein / Weingut Fürst Löwenstein - Franken / Deutschland
0.25 l - EUR 16.10
0.75 l - EUR 48.30

[04] **Pinot Grigio WILD Nature DOC 2022**

Lorenzo Fidora - Venezia / Italien
0.25 l - EUR 14.70
0.75 l - EUR 44.10

[05] **Chardonnay "Bundschuh" 2022**

VDP Gutswein / Weingut Emil Bauer & Söhne - Pfalz / Deutschland
0.25 l - EUR 15.30
0.75 l - EUR 45.90

RED

[06] **BIO Veneto Rosso IGT**

Merlot, Corvina, Cabernet / Lorenzo Fidora - Venezia / Italien
0.25 l - EUR 16.50

1.0 l - EUR 49.50

Wine Spritzer by the Glass

All wines by the glass are also available as spritzers (with mineral water), served in a 0.5 l glass.
surcharge EUR 3.50

ROSÉ

[07] Miraval Rosé AOP 2022

bottled by Pitt & Perrin - Côtes de Provence / Frankreich

0.75 l - EUR 65

1.5 l - EUR 154

3.0 l - EUR 299

[08] Whispering Angel 2021/22

Caves d'Esclans - Côtes de Provence / Frankreich

0.75 l - EUR 72

1.5 l - EUR 154

WINE BY THE BOTTLE

WHITE

[09] Grauburgunder 2022

Qualitätswein trocken / III Freunde Wein - Rheinhessen / Deutschland

Von Joko Winterscheidt und Matthias Schweighöfer für Freund*innen gemacht – der III Freunde Wein ist dicht, cremig und elegant.

0.75 l - EUR 52

[10] Sau Geil Cuvée trocken 2022

Qualitätswein / Sauer & Geisel - Franken / Deutschland

0.75 l - EUR 58

1.5 l - EUR 124

[11] Bulgarini Lugana DOC 22

Cantina Bulgarini - Lombardei / Italien

0.75 l - EUR 69

1.5 l - EUR 154

[12] Sauvignon Blanc Spiegel 2022

Qualitätswein / Weingut Polz - Südsteiermark / Österreich

0.75 l - EUR 62

[13] "Hors-Normes" Val de Loire IGP 2022

Domaine Gérard Millet - Sancerre - Frankreich

0.75 l - EUR 59

[14] Spectrum Cuvée 2022

Bernhard Ott / Wagram - Feuersbrunn - Österreich

0.75 l - EUR 66

[15] Schloss Johannisberger Gelblack 2022

Riesling / Qualitätswein trocken - Schloss Johannisberg / Rheingau / Deutschland

0.75 l - EUR 69

1.5 l - EUR 149

RED

16] **Cuvée Höhenflug Edition Kuffler 2020**

Qualitätswein / Thomas Hensel - Pfalz / Deutschland

0.75 l - EUR 61

[17] **Blaifränkisch vom Lehm 2021**

Qualitätswein / Weingut Gesellmann - Burgenland / Österreich

0.75 l - EUR 69

[18] **Primitivo Salento IGP 2021**

Primitivo / Qualitätswein trocken - Cantina Masseria Borgo dei Trulli / Apulien / Italien

0.75 l - EUR 54

[19] **Château Brun AOC 2018**

Grand Cru - St. Emilion / Bordeaux / Frankreich

0.75 l - EUR 84