

Herbstwien, Festsaal für Musikanten 1925



Marstall 2025

Tanz in den goldenen Herbst

Lunch menu

MONDAY TO FRIDAY (EXCL. PUBLIC HOLIDAYS) UNTIL 3 PM

ORIGINAL NÜRNBERGER ROSTBRATWÜRSTL ^{7,9}
6 grilled sausages with Sauerkraut ^{2,8} and
mustard

16.50

SPAGHETTI WITH TOMATO-MINCED MEAT SAUCE ^{A1}
homemade Bolognese sauce

19.50

HOMEMADE VEAL PATTIES ^{A1, J}
with potato purée ^f and roast jus ⁱ

21.50

CLASSIC ROAST OX ^{ij}
with red-wine gravy ^{ij} and potato salad

22.50

BEEF ROULADES ^{ij}
with red cabbage ⁸, potato purée ^f and red-
wine gravy

24.50

BEEF GOULASH
homemade with organic spätzle ^{a1,c,f}

23.50

Snacks & Starters

MÜNCHNER WEISSWURST (UNTIL 12.30 PM)
2 oven-fresh white sausages ⁴ with
Händlmaier's sweet homemade mustard

10.50

OBATZDA (CHEESE DIP)
spicy "Biergarten cheese" ^{8,f}, radish
and red onions

15.50

LIVER DUMPLING SOUP ⁱ
with homemade liver dumpling ^{2,8,a1,i,c,f}
and chives

13.50

SWISS SAUSAGE SALAD ^{8,f}
with homemade dressing, red onions,
gherkins and emmentaler cheese

18.50

CAESAR SALAD
green salad, grated hard cheese ^f,
croutons ^{a1}, cherry tomatoes and
classic Caesar dressing ^{c,f,d}

18.50

COLD PLATTER (for 2 or 4 people)
Obatzda ^{8,f}, horseradish cream cheese ^f,
meat patties ^a, vegetable patties ^{a,f},
radish, smoked country-style ham ⁸,
Pfefferbeißer sausage ⁸, blue cheese,
figs, tomatoes, gherkins ^{8,7}
and boiled farm eggs ^c

per person
22.50

Organic corner



ORGANIC BEEF TARTARE ^{d,j}
homemade tartare, with spicy seasoning, served with wood-fired
bread ^{a1,a2,a3}

29.50

ORGANIC SWEET POTATO SOUP ⁱ
with coconut milk, olive oil and roasted pine nuts

13.50

ORGANIC GOAT'S CHEESE WITH BEETROOT CARPACCIO ^f
au gratin, with lamb's lettuce and candied walnuts

24.50

PAN-SERVED ORGANIC SPÄTZLE WITH CHEESE ^{a,c,f}
with the finest Allgäuer Bergkäse cheese and shredded onions ^{a1}

22.50

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

MARSTALL Breakfast

DAILY UNTIL 11:00 AM

SWEET TIERED STAND (for 2 people)
Scrambled eggs ^{c,f} with chives, fruit salad,
muesli ^a with yoghurt ^f and honey,
croissants ^a, butter ^f, jam ^{8,7,8}
and Nutella ^{t,h,e}

per person
14,50

SAVOURY TIERED STAND (for 2 people)
Scrambled eggs ^{c,f} with chives, cheese ^f
and ham, tomatoes, smoked salmon ^{d,8}
and creamed horseradish ^f, butter ^f
and wood-fired bread ^{a1,a2,a3}

per person
14,50

GREEN TIERED STAND (for 2 people)
Scrambled eggs ^{c,f} with chives, avocado,
basil cream sauce ^f, rocket,
tomatoes, pistachio croissant ^{a,f,h,1}
and wood-fired bread ^{a1,a2,a3}

per person
14,50

GRANOLA BOWL
Baked muesli, yoghurt, seasonal berries,
chia seeds and agave syrup

11.50



Oktoberfest treats



½ GRILLED OKTOBERFEST CHICKEN 25.50
with potato & cucumber salad

BAVARIAN ROAST SUCKLING PIGⁱ (GQB) 27.50
with crackling, Festbier sauceⁱ,
dumpling^{2,a1,i} and Bayrisch Kraut

VIENNESE VEAL SCHNITZEL^{a1,c} 37.50
with potato & cucumber salad,
cranberries and lemon



MARSTALL BURGER 28.50
pulled pork neck, smoky
marinade in a wheat bun^{a1,k}
cabbage salad^{2,i7,c,i,j}, sweet potato fries
and BBQ sauce

½ GRILLED DUCKⁱ 39.50
with marjoram jusⁱ, red cabbage &
apple mix^e and potato dumpling^{2,a1,i}

ZWIEBELROSTBRATENⁱ 33.50
with roasted onions^a, potato purée^f and mixed
salad

VEAL CHEEKSⁱ BRAISED IN PORT-WINE JUSⁱ 33.50
with potato purée^f, and glazed seasonal
vegetables

PRIME RIBEYE STEAK (300 G) 48.50
premium cut of Black Angus beef
with oven-baked potatoes, sour cream^f,
herb butter^f and BBQ sauce^g

SADDLE OF YOUNG VENISON 42.50
with organic spätzle^{a1,c}, Brussel sprouts,
glazed chestnuts in game sauceⁱ

PAN-FRIED SALMON FILLET 32.50
with stewed peppers and gnocchi⁷
with homemade lemon butter sauce^{c,f}

TRUFFLE PASTA^{a,i} 28.50
with autumn truffle in butter-cream sauce^f

CREAMY MUSHROOMSⁱ 29.50
with porcini mushrooms, chanterelles,
champignons and bread dumpling^{a1,c,f}



VEGAN BEYOND BURGER^{4,7,9} 28.50
in a brioche bun^{a1,6}, with mango chutney,
marinated red cabbage, caramelised onions,
sweet potato fries and BBQ sauce^g



VEGAN LEBERKÄSGRÖSTLⁱ 21.50
with fried potatoes, parsley, onions and spring
onions

+ organic fried egg 23.50

BLACK TIGER PRAWNS^{6,i} SERVED IN A PAN
(for 4 people) 48,50
1.5 kg of the finest black tiger prawns, pan-
fried with olive oil and garlic, served with
a baguette^{a,f}, aioli, sweet chilli sauce and
cocktail sauce



Desserts

SWEET DUMPLING^{a1,c,f} with vanilla sauce^f 13.50

APPLE STRUDEL^{a1} with vanilla sauce^f 13.50



LEMON SORBET with Belvedere vodka 5 cl 21.50

CHOCOLATE LAVA CAKE^{a1,c,f} 14.50
with vanilla ice cream^f and berry compote



MARSTALL KAISERSCHMARRN PANCAKE^{a1,c,f} (for 2 or 4 people) per person 21,50
served in a pan, with stewed apricots and apple sauce^{2,7}

Coffee and tea



DALLMAYR'S COFFEE^{5*} 6.00

DALLMAYR'S ESPRESSO⁵ 4.00



ESPRESSO MARTINI⁵ with Belvedere vodka 16.50

* Served in the MARSTALL annual mug, plus 7,00€ refundable deposit.
Returns at outside coffee stand only.
Only cashless returns possible.

Kid's menu

Each kid's meal comes with a free fruit-purée
squeeze pouch

2 DUMPLINGS^{2,a1,i} WITH SAUCEⁱ 9.50

ORGANIC SPÄTZLE^{a,c,f} WITH SAUCEⁱ 9.50

Sides

LARGE OKTOBERFEST PRETZEL^{a1} 8.50

SMALL OKTOBERFEST PRETZEL^{a1} 3.50

WOOD-FIRED BREAD^{a1,a2,a3} 3.50
[1 bread plate]



Marstall
coffee mug
2025

limited edition
7.00

LEGER

AM DOM



**YOU CAN ALSO VISIT US
OUTSIDE OF OKTOBERFEST SEASON.**

LEGER AM DOM IS MORE
THAN A RESTAURANT ...
IN THE HEART OF THE CITY,
RIGHT AT THE FRAUENKIRCHE!



*The Able and Strobl
event-catering families*

with head chef Ralph Fellner and the entire team
wish you a wonderful Oktoberfest 2025
experience and an enjoyable time in the Marstall Festzelt!



**Prost
SPENDEN**



Spenden Sie progetrunkenen Maß einen Euro an
die Münchner Tafel e.V. www.prostspenden.de



Die Münchner Tafel versorgt über 20.000 bedürftige
Bürger*innen mit Lebensmitteln. **Helfen Sie mit!**



Oktoberfest



English menu
SCAN HERE



Non-alcoholic

Premium Munich water	0.50 l	6.00
Lemonade	0.50 l	6.50
Apple spritzer	0.50 l	6.50
Bluna Mix Cola Orange ¹⁵	0.50 l	6.50
Afri Cola ^{1, 5, 7}	0.50 l	6.50
Family orangeade ^{1, 8}	0.50 l	4.50
San Pellegrino	0.75 l	11.50
Acqua Panna	0.75 l	11.50

Wine

WHITE WINE

Tangy white-wine spritzer ¹ with Grüner Veltliner	0.50 l	16.00
Fass 4 Grüner Veltliner 2023/2024 ¹ Winery Ott, Lower Austria, AT	0.75 l 1.50 l	89.00 195.00
Sauvignon Blanc 2024 ¹ Winery Polz, South Styria, AT	0.75 l	79.00
Cà dei Frati Lugana 2024 ¹ DOC, Lombardy, IT	0.75 l 1.50 l	89.00 195.00
Ried Zieregg Sauvignon Blanc 2018 ¹ Winery Tement, South Styria, AT	0.75 l	125.00

RED WINE

Barbera Bansella Nizza 2021 ¹ Casa Vinicola Prunotto Piemont, IT	0.75 l	115.00
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ROSÉ WINE

Whispering Angel 2024 Château d'Esclans, Cotes de Provence, FR	0.75 l	95.00
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Only while stock lasts.
Subject to changes in vintage.

Beer



Wiesn-Bier Spatenbräu (stein) ^{a3}	1.00 l	15.40
Radler Spatenbräu (stein) ^{a3} with lemonade	1.00 l	15.40



Franziskaner Hefeweißbier ^{a1}	0.50 l	8.60
Franziskaner Hefeweißbier (stein) ^{a1}	1.00 l	17.20
Franziskaner Hefeweißbier (stein) ^{a1} with lemonade	1.00 l	17.20



Löwenbräu non-alcoholic ^{a3}	1.00 l	15.40
Löwenbräu Radler non-alcoholic ^{a3}	1.00 l	15.40

Spirits



Reisetbauer Williams pear premium brandy in miniature bottle	4 cl	16.00
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Reisetbauer apricot premium brandy in miniature bottle	4 cl	16.00
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MARSTALL Strawberry Limes ¹
in limited-edition miniature bottle
Edelbrennerei Stettner distillery,
Kolbermoor



Espresso Martini ⁵ with Belvedere vodka	4 cl	16.50
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Belvedere lemon sorbet with Belvedere vodka	5 cl	21.50
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Additives and allergens

Scan the adjoining QR code →



Geprüfte Qualität-Bayern (Tested Quality Bavaria) is a quality and original control system for plant-based and animal-based foods in food production and food processing. Our GQ-products come from the "Geprüfte Qualität - Bayern" programme, from the product range "Pigs and pork". For more info, visit www.gq-bayern.de



Champagne

	0.75 l	175.00
IMPERIAL BRUT ¹	1.50 l	350.00
	3.00 l	1,150.00
MOËT & CHANDON CHAMPAGNE	1.50 l	400.00
IMPERIAL BRUT ROSÉ ¹	3.00 l	1,500.00
	1.50 l	430.00
ICE IMPERIAL ¹	3.00 l	1,500.00
CHAMPAGNE TAITTINGER Réims	1.50 l	350.00
PRESTIGE BRUT ¹	0.75 l	225.00
Ruinart	1.50 l	450.00
	3.00 l	2,250.00
BRUT BLANC 2015 ¹	0.75 l	590.00
Dom Pérignon	1.50 l	1,450.00
BRUT BLANC 2013 ¹	0.75 l	990.00
BRUT ROSÉ 2009 ¹	1.50 l	2,850.00

Only while stock lasts.
Subject to changes in vintage.
Our champagnes are available in other sizes upon request.

Marstall Champagnejug 2025

limited edition- 0,25 l
14.00



All prices in Euros and
inclusive of VAT.

MARSTALL

FESTZELT

Oktoberfest 2025 for your home!

Discover our limited edition
MARSTALL souvenirs!

*Marstall
Champagne
jug 2025*

limited edition · 0,25 l
14.00

... For your sweetheart

*Marstall
silk scarf*

53x53 cm · pure silk
29.50

... For your better half

*Marstall
Isarseidl glass jug*

height 20 cm · 1 l
15.00

*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 in grey
- 59.00



... For a cuppa

*Marstall
coffee mug*

height 10 cm
7.00

Only while
stock
lasts!

Order
through your
waitstaff
member.