

MARSTALL FESTZELT



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2026

*Oktoberfest 2026
to take home!*

Discover our limited-edition MARSTALL souvenirs!



*Marstall
silk scarf 2026*

hand-rolled hem
53x53 cm pure silk
34.50

*Marstall
Champagne mug 2026*

Limited edition 0.25 L
12.00



*Marstall
Coffee mug
2026*

Height 10 cm
7.50

*"Marstall Edition"
Apple Watch strap*

Handmade in Bavaria

- 45 mm white & blue, smooth leather
 - 45 mm white & green, smooth leather
 - 41 mm pink & green, grey suede
- 59.00



Only while stocks last! Please order through our service staff.

Non-alcoholic

Munich table water	0.50 l	6.00
Lemonade	0.50 l	6.50
Apple spritzer	0.50 l	6.50
Mezzo Mix ¹⁵	0.50 l	6.50
Coca Cola ^{1, 5, 7}	0.50 l	6.50
Family orangeade ^{1, 6}	0.50 l	5.00
San Pellegrino	0.75 l	11.50
Acqua Panna	0.75 l	11.50

Wine

WHITE WINE

Refreshing white wine spritzer ¹ with Grüner Veltliner	0.50 l	16.50
Fass 4 Grüner Veltliner 2025 ¹ Winery Ott, Lower Austria, AT	0.75 l / 1.50 l	89.00 / 195.00
Sauvignon Blanc 2024/ 2025 ¹ Winery Polz, South Styria, AT	0.75 l	79.00
Cà dei Frati Lugana 2024/ 2025 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 2022 ¹ Casa Vinicola Prunotto Piedmont, IT	0.75 l	115.00
Tignanello 2022/2023 ¹ Antinori, Tuscany, IT	0.75 l / 1.5 l	295.00 / 695.00

Other sizes available on request.

ROSÉ WINE

Whispering Angel 2025 Château d'Esclans, Côtes de Provence, FR	0.75 l	95.00
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Beer

 Wiesn-Bier Spatenbräu (stein) ^{a3}	1.00 l	15.80
 Radler Spatenbräu (stein) ^{a3} with lemonade	1.00 l	15.80
Franziskaner wheat beer ^{a1}	0.50 l	8.70
 Franziskaner wheat beer (stein) ^{a1}	1.00 l	17.40
 Franziskaner wheat beer shandy (stein) ^{a1} with lemonade	1.00 l	17.40
 Löwenbräu non-alcoholic ^{a3}	1.00 l	15.80
 Löwenbräu Radler non-alcoholic ^{a3}	1.00 l	15.80

Spirits

 Ziegler Williams pear Ziegler premium brandy in miniature bottle	4 cl	16.00
 Ziegler Apricot Ziegler premium brandy in miniature bottle	4 cl	16.00
 Ziegler Old plum Ziegler premium brandy in miniature bottle	5 cl	25.50
MARSTALL Obstler premium brandy in miniature bottle Edelbrennerei Stettner distillery, Kolbermoor	4 cl	15.00
MARSTALL Strawberry Limes ¹ in a miniature bottle Edelbrennerei Stettner distillery, Kolbermoor	4 cl	13.00
 BELVEDERE VODKA Espresso Martini ⁵ with Belvedere vodka	4 cl	16.50
 BELVEDERE VODKA Belvedere lemon sorbet with Belvedere vodka	5 cl	22.50



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

Im Rahmen der Herstellung dieses Druckproduktes wurde ein finanzieller Beitrag an das Klimaschutzprojekt „Kochhöfen, Uganda“ zertifiziert nach GoldStandard geleistet.

Champagne

 MOËT & CHANDON CHAMPAGNE	IMPERIAL BRUT ¹	0.75 l / 1.50 l / 3.00 l	175.00 / 350.00 / 1,150.00
	IMPERIAL BRUT ROSÉ ¹	1.50 l / 3.00 l	400.00 / 1,500.00
	ICE IMPERIAL ¹	1.50 l / 3.00 l	430.00 / 1,500.00
 CHAMPAGNE TAITTINGER Reims	PRESTIGE BRUT ¹	1.50 l	350.00
Ruinart	BRUT ROSÉ ¹	0.75 l / 1.50 l / 3.00 l	225.00 / 450.00 / 2,250.00
Dom Pérignon	BRUT BLANC 2017 ¹	0.75 l	590.00
	BRUT BLANC 2013 ¹	1.50 l	1,450.00
	BRUT ROSÉ 2009/2010 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
Champagne
mug 2026
Limited edition · 0.25 L
12.00



Additives
and allergens

Scan the adjoining QR code →



All prices are in euros and
include statutory VAT.

Lunch menu

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

ORIGINAL NÜRNBERGER ROSTBRATWÜRSTL ^{7,9}
6 grilled sausages with Sauerkraut ^{2,9} and mustard **17.50**

LEBERKÄSE WITH EGG ^c
Munich-style Leberkäse, fried potatoes, fried egg **21.50**

HOMEMADE VEAL PATTIES ^{a1,i}
with potato purée ⁱ and roast jus ⁱ **22.50**

CLASSIC ROAST OX ^{1,j}
with red-wine gravy ^{1,j} and potato salad **23.50**

BEEF ROULADES ^{1,j}
with red cabbage ⁹, potato purée ⁱ and red-wine gravy **24.50**

CREAMY VEAL GOULASH
Creamy veal goulash with organic spätzle ^{a1,c,f,j} **25.50**

MÜNCHNER WEISSWURST (UNTIL 12.30 PM)
2 freshly cooked Weisswurst sausages ^{4,9}
with Händlmaier's sweet homemade mustard **10.50**

OBATZDA (CHEESE DIP)
spicy "Biergarten cheese" ^{9,i}, radishes
and red onions **17.50**

LIVER DUMPLING SOUP ⁱ
with homemade liver dumpling ^{2,9,a1,i,c,f}
and chives **14.50**

BAVARIAN SNACK PLATTER (for 2 or 4 people) ^{9,7}
Traditional Bavarian selection of regional
sausage and cheese specialties ^{9,a,c,f}, hearty
Obatzda (cheese dip) ⁱ, meat patties ^{9,a,c,f},
pepper sausages ⁹ and cold specialties,
served with white radish, radishes and juicy
vine tomatoes **22.50** per person

JELLIED BOILED BEEF ^{1,j}
Cooked boiled beef, traditionally seasoned,
with root vegetables and vinegar aspic **28.50**

Snacks & Starters

MARSTALL Breakfast

DAILY UNTIL 11:00 AM

SWEET TIERED STAND (for 2 people)
Scrambled eggs ^{c,i} with chives, fruit salad,
muesli ^a with yoghurt ⁱ and honey,
croissants ^a, butter ⁱ, jam ^{9,7,9} and Nutella ^{1,h,9} **15.50** per person

SAVOURY TIERED STAND (for 2 people)
Scrambled eggs ^{c,i} with chives, cheese ⁱ
and ham, tomatoes, smoked salmon ^{9,9} and
creamed horseradish ⁱ, butter ⁱ and wood-
fired bread ^{a1,a2,a3} **15.50** per person

GREEN TIERED STAND (for 2 people)
Scrambled eggs ^{c,i} with chives, avocado,
basil cream sauce ⁱ, rocket, tomatoes,
pistachio croissant ^{a1,h,i} and wood-fired
bread ^{a1,a2,a3} **15.50** per person

CAESAR SALAD
green salad, grated hard cheese ⁱ,
croutons ^{a1}, cherry tomatoes and
classic Caesar dressing ^{c,i,f} **19.50**

SWISS SAUSAGE SALAD ^{9,i}
with homemade dressing, red onions,
gherkins and emmentaler cheese **19.50**

Organic corner



ORGANIC BEEF TARTARE ^{1,j}
Homemade tartare, seasoned with a touch of spice and served
with wood-fired bread ^{a1,a2,a3} **33.50**

ORGANIC PUMPKIN AND COCONUT SOUP ^{1,9}
with coconut milk, pumpkin seed oil and roasted pumpkin seeds **15.50**

ORGANIC SMOKED SALMON ⁹
Slices of smoked salmon with potato pancake ^{a1,c},
creamed horseradish ⁱ, apple horseradish ^{1,i} and trout caviar **29.50**

All organic products are certified under German organic certification code DE-ÖKO-006

ORGANIC GOAT'S CHEESE WITH BEETROOT CARPACCIO ⁱ
grilled, with lamb's lettuce and candied walnuts **25.50**

ORGANIC CHEESE SPÄTZLE SERVED IN A PAN ^{a,c,f}
with premium Allgäu mountain cheese and crispy fried onions ^{a1} **23.50**

ORGANIC CHEESE BOARD (for 2 people) ^{1,9,i}
Fine selection of Brie, matured mountain cheese,
Emmentaler, goat's cheese and tangy blue cheese,
served with grapes, nuts, fig mustard and wood-fired bread **28.50** per person



Oktoberfest treats



½ GRILLED OKTOBERFEST CHICKEN 25.50
with potato & cucumber salad

BAVARIAN ROAST SUCKLING PIG[†] (GQB) 27.50
with crackling, Festbier sauce[†],
dumpling^{2,a1,i} and Bavarian cabbage

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



MARSTALL BURGER 29.50
pulled pork neck, smoky marinade in
a wheat bun^{a1,k} coleslaw^{2,f,7,c,i,j}, sweet
potato fries and BBQ sauce

½ GRILLED FARM DUCK[†] 39.50
with marjoram jus[†], red cabbage with
apple⁸ and potato dumpling^{2,a1,i}

ROAST BEEF WITH FRIED ONIONS[†] 35.50
with crispy fried onions^a, potato purée[†] and
mixed salad

VEAL CHEEKS[†] BRAISED IN PORT WINE JUS[†] 35.50
with potato purée[†] and glazed seasonal
vegetables

PRIME RIBEYE STEAK (300 G) 49.50
premium cut of Black Angus beef with potato
wedges^{a1} and vegetables[†], herb butter[†] and
BBQ sauce⁹

SADDLE OF YOUNG VENISON 44.50
with organic spätzle^{a1,c}, Brussels sprouts,
glazed chestnuts in game sauce[†]

PAN-FRIED SALMON FILLET 36.50
with stewed peppers and gnocchi⁷ with
homemade lemon butter sauce^{c,f}

TRUFFLE PASTA^{a1} 32.50
with autumn truffle in butter-cream sauce[†]

CREAMY MUSHROOM RAGOUT[†] 29.50
with porcini mushrooms, chanterelles,
button mushrooms and bread dumpling^{a1,c,f}



VEGAN BEYOND BURGER^{6,7,8} 29.50
in a brioche bun^{a1,6}, with mango chutney,
marinated red cabbage, caramelised onions,
sweet potato fries and BBQ sauce⁹



BLACK TIGER PRAWNS^{d,b} SERVED IN A PAN
(for 4 people) 49.50
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

Additives
and allergens

Scan the adjoining QR code →



Desserts

STEAMED YEAST DUMPLING^{a1,c,f} with homemade vanilla sauce[†] 14.50

APPLE STRUDEL^{a1} with homemade vanilla sauce[†] 13.50



LEMON SORBET with Belvedere vodka 5 cl 22.50

CHOCOLATE LAVA CAKE WITH MOLTEN WHITE CHOCOLATE^{a1,c,f} 14.50
with vanilla ice cream[†] and berry compote



MARSTALL KAISERSCHMARRN PANCAKE^{a1,c,f} (for 2 or 4 people) 21.50
served in a pan, with stewed plums and apple sauce^{2,7}

Coffee



DALLMAYR'S COFFEE⁵ 6.00*



DALLMAYR'S ESPRESSO⁵ 4.00

ESPRESSO MARTINI⁵ with Belvedere vodka 16.50

* Served in the MARSTALL annual mug; €7.50 deposit applies.
Returns are only accepted at the outdoor coffee stand.
Deposits are refunded by cashless payment only.

Children's Menu

Each children's meal comes with a free fruit purée pouch

2 DUMPLINGS^{2,a1,i} WITH GRAVY[†] 9.50

ORGANIC SPÄTZLE^{a,c,f} WITH GRAVY[†] 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
2026

Limited edition
7.50

LEGER

AM DOM



YOU CAN ALSO VISIT US
OUTSIDE OKTOBERFEST SEASON.

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



The Able and Strobl Oktoberfest host families

with head chef Ralph Fellner and the entire team
wish you a wonderful Oktoberfest 2026
experience and an enjoyable time in the Marstall Festzelt!

HAMBERGER

Der Großmarkt für Gastronomie & Handel



Ziegler

FREUDENBERG



PILLER BREZEN

METRO

Oktoberfest



Probst SPENDEN



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English Menu
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