

SNACKS AND COLD APPETIZERS

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| <b>“Käfer” platter</b><br><i>Tradition-bound – committed to the future!</i><br>traditionally smoked and cured pork ham from Max Butchery in Hof, mini Käfer veal patties from Granerhof, Oktoberfest-style liver pâté (organic pork), “Obazda“ (Bavarian cheese spread), salted white and red radishes, hard-boiled country eggs, pickled gherkins, buffalo mozzarella, colourful Eifel tomatoes, Bavarian beetroot hummus, Allgäu mountain cheese, hot-smoked salmon trout fillet from Danube fisherwoman Mayer from Straubing and hand-whipped heart-shaped butter, served with oven-fresh Käfer Heimat bread |   |       |
| – from 2 persons – per person                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | € | 28,50 |
| <b>“Then and Now” platter</b><br>cured Danube salmon with fresh horseradish, pheasant terrine with hand-stirred lingonberries, crayfish salad with chanterelle mushrooms, truffled pork crackling spread, venison ham from Feinkost Wildfang in Salching, mini pepper sausages from Max Butchery in Hof, Allgäu mountain cheese, celery salad, preserved spiced pears and Käfer Heimat bread, served with hand-whipped heart-shaped butter                                                                                                                                                                      |   |       |
| – from 6 persons – per person                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | € | 39,50 |
| <b>“Waldler” platter</b><br><i>To provide food for the forest workers, meat was preserved by curing and smoking long before modern refrigeration existed.</i><br>Lower Bavarian smoked ham from Ale Jungmayer served with organic mustard from Münchner Kindl and fresh horseradish, potato cheese with chives, pickled gherkins and hand-whipped heart-shaped butter, served with an oven-fresh baked rustic rye roll from Bäckerei Schifferl                                                                                                                                                                  |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | € | 23,90 |

SALADS – GREEN – COLOURFUL – SUPERFOOD

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| <b>Organic vegan Alpine power</b><br><i>smoked organic tofu marinated with leek shoyu, served on a young cress salad with a power-packed blend of seeds, asparagus and a passionfruit-chilli dressing</i>                 |   |       |
| per person                                                                                                                                                                                                                | € | 26,50 |
| <b>Marinated vinegar bread dumplings with Berlepsch apples</b><br><i>salad of Käfer pretzel and bread dumplings, with gherkins and red onion rings, served with red baby kale and shaved Berlepsch apple</i>              |   |       |
| per person                                                                                                                                                                                                                | € | 22,80 |
| <b>Backhendl salad of spring chicken</b><br><i>crispy fried breast and leg of spring chicken, served on baby lettuce hearts with sour cream dressing, cornflower blossoms, crunchy bread croutons and vegetable chips</i> |   |       |
| per person                                                                                                                                                                                                                | € | 26,50 |

FROM OUR SOUP KITCHEN

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| <b>Old Bavarian liver dumpling soup</b> – <i>just like grandma used to make</i> –<br><i>Käfer organic pork liver dumpling in rich beef broth with fresh parsley</i> |   |       |
| per person                                                                                                                                                          | € | 14,50 |

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| <b>Old Bavarian bread soup</b><br><i>Everyday life in days gone by: rather than throwing away stale bread, people used it to make a hearty bread soup. This traditional dish is a testament to Bavarian creativity and an appreciation of food – today, it’s a hearty delicacy served in Bavarian restaurants!</i><br><i>served with melted onions and chanterelle mushrooms</i> |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                       | € | 12,90 |

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| <b>Vegan lentil cream soup</b><br><i>Long before plant-based cuisine became a culinary trend, lentils were a staple source of protein for the hardworking rural population.</i><br><i>made from lentils, with root vegetables and fresh herbs</i> |   |       |
| per person                                                                                                                                                                                                                                        | € | 11,80 |

TREATS FROM OUR LAKES AND SEAS

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| <b>Braised Danube eel</b><br><i>The European eel migrates from freshwater rivers to the sea to spawn, laying its eggs exclusively in the Sargasso Sea. As many of its traditional migration routes have been disrupted by human intervention, the species is now considered highly endangered. In recent years, eel stocking programs have been carried out in the Danube to help restore local populations.</i><br><i>Danube eel braised in Riesling, served with onions, raisins and tarragon, accompanied by potato pearls and root vegetables</i> |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | € | 36,90 |

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| <b>Pan-fried Danube pike-perch fillet</b> from Danube fisherwoman Mayer<br><i>For generations, the Mayer family name in Straubing has stood for fish products of the highest quality.</i><br><i>served with creamy Ismaning wine sauerkraut and purple truffle potatoes</i> |   |       |
| per person                                                                                                                                                                                                                                                                  | € | 34,90 |

BUTCHERY

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| <b>Munich Wollwurst</b><br><i>Also known as “Gschwollene” (“the swollen one”) or “Nackerte” (“the naked one”), this traditional sausage is closely related to the Weißwurst. Unlike its famous counterpart, however, it is not stuffed into a casing. Instead, the sausage meat is piped directly into simmering water, then chilled, giving the sausage its distinctive woolly texture and appearance.</i><br><i>Pan-fried Munich Wollwurst, served with warm marinated potatoes in a light vinegar dressing, onion gravy and crispy fried onions, accompanied by Münchner Kindl organic mustard</i> |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | € | 22,80 |

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| <b>Red and White Presssack</b> from A. Jungmayer, Geiselhöring<br><i>served in a light vinegar marinade, with red onion rings, marinated wild herbs, Käfer Heimat bread and hand-whipped heart-shaped butter</i>                                                                                                                                                                                                                                          |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                | € | 22,80 |
| <b>Regensburg sausage salad</b> with Allgäu Emmental cheese<br><i>prepared with Regensburg sausage, with red onion rings, fresh flat-leaf parsley, pickled gherkins, Allgäu Emmental cheese and Käfer Heimat bread</i>                                                                                                                                                                                                                                    |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                | € | 21,00 |
| <b>Bavarian steak tartare</b><br><i>gently roasted beef tartar from Pinzgau ox with organic fried egg, served with oven-fresh Käfer Heimat bread</i>                                                                                                                                                                                                                                                                                                      |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                | € | 42,50 |
| <b>CHEESERY</b><br><b>Homemade “Obazda”</b> (Bavarian cheese spread)<br><i>adapted from an old family recipe</i><br><i>with crunchy radishes and oven-fresh Käfer Heimat bread</i>                                                                                                                                                                                                                                                                        |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                | € | 17,50 |
| <b>SIMPLE – GOOD!</b><br><b>Allgäu Weißbäcker</b><br><i>Weißbäcker cheese was created in 1874 by Josef und Anton Kramer in Wertach, in the Allgäu region. In 1876, Kramer was granted a Royal Bavarian patent for his invention, valid for 15 years. As a result, Weißbäcker is considered the world’s first patented cheese.</i><br><i>in a light vinegar marinade, with red onion rings, dried pear compote (Kletzenkompott) and Käfer Heimat bread</i> |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                | € | 24,50 |

WIESN-TREATS

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| <b>Uli’s original Nuremberger rostbratwurst</b><br><i>with medium strength organic mustard from Münchner Kindl, Ismaning sauerkraut with bacon and Käfer Heimat bread</i> |   |       |
| per person                                                                                                                                                                | € | 21,50 |
| <b>Truffled ham pasta</b><br><i>with pan-fried truffle ham, organic egg, Allgäu mountain cheese, shaved summer truffle and fresh chives</i>                               |   |       |
| per person                                                                                                                                                                | € | 29,50 |

MEAT-LESS TREATS

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| <b>Käfer homemade cheese spaetzle</b><br><i>with fresh fried onions and cucumber salad in a creamy dill sauce</i>                                                                |   |       |
| per person                                                                                                                                                                       | € | 21,50 |
| <b>Creamed premium mushrooms</b><br><i>porcini, chanterelles, button mushroom and king oyster mushroom in a cream sauce, with meadow herbs and Käfer pretzel-bread dumplings</i> |   |       |
| per person                                                                                                                                                                       | € | 32,50 |
| <b>Vegan cabbage roulades</b><br><i>filled with Munich quinoa, served with mashed potatoes and vegan pepper cream sauce</i>                                                      |   |       |
| per person                                                                                                                                                                       | € | 28,50 |
| <b>Two kinds of vegetarian potato-filled dumplings (Maultaschen)</b><br><i>with spinach and card cheese filling, topped with brown butter</i>                                    |   |       |
| per person                                                                                                                                                                       | € | 28,90 |

HOME CUISINE – COMMITTED TO OUR BAVARIAN TRADITION

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| <b>Best ducks and geese from the poultry farm Groß in Rottal</b>                                                                                                                                                                |   |        |
| <b>Freshly grilled 1/2 Lower Bavarian Käfer duck</b><br><i>grilled breast and leg from a free-range young duck from Lower Bavaria, served with Käfer potato dumplings, red cabbage with apples and rich duck gravy</i>          |   |        |
| per person                                                                                                                                                                                                                      | € | 45,50  |
| <b>Whole, freshly grilled Lower Bavarian farm goose</b><br>– <i>served in a large saucepan</i> –<br><i>with rich goose gravy, red cabbage with apples, crispy potato rösti, Käfer potato dumplings and caramelised kumquats</i> |   |        |
| 1 goose serves approx. 4-5 people / per goose                                                                                                                                                                                   | € | 269,00 |

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| <b>Half a succulent roasted chicken</b><br><i>with plenty of fresh parsley grilled until crisp, served with homemade potato-cucumber salad</i> |   |       |
| per person                                                                                                                                     | € | 23,50 |

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| <b>Bauernhofreindl – the best from the farm</b><br><i>a hearty trio of succulent farm-raised chicken, crispy Käfer duck and roasted organic pork, served with red cabbage with apples, Käfer bread and potato dumplings and rich gravy</i> |   |       |
| – from 6 persons – per person                                                                                                                                                                                                              | € | 45,50 |

LUNCH MENU

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| * Old Bavarian bread soup with plenty of fresh parsley, served in a tureen                                    |            |         |
| * Portion of Käfer duck with red cabbage with apples and Käfer potato dumplings                               |            |         |
| * Cup of coffee, served in a Käfer mug                                                                        | per person | € 36,50 |
| <b>LUNCH MENU VEGAN – VEGETARIAN</b>                                                                          |            |         |
| * Vegan lentil cream soup with root vegetables                                                                |            |         |
| * Vegan cabbage roulades, filled with Munich quinoa, served with mashed potatoes and vegan pepper cream sauce |            |         |
| * Cup of coffee, served in a Käfer mug                                                                        | per person | € 36,50 |
| <i>valid from Monday to Friday (except on bank holidays) from 11.30 am to 2.30 pm</i>                         |            |         |
| <i>Menu changes are unfortunately not possible.</i>                                                           |            |         |

KÄFER BAKERY

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| Käfer Heimat bread  | per slice | € | 3,50 |
| Small Käfer pretzel | per piece | € | 4,20 |
| Large Käfer pretzel | per piece | € | 8,20 |
| Rustic rye roll     | per piece | € | 3,90 |

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| <b>Käfer Heimat bread sharing loaf</b><br><i>served with fine cherry kernel oil from Ölmühle Garting, Alpine fleur de sel and colourful butter pralines by the Butterboyz from Regen, presented as a small tower</i><br><i>Flavours include:</i><br><i>Sea salt   Crispy fried onions   Spruce   Hops &amp; malt   Black garlic   Beetroot</i> |   |       |
| per table (serves approx. 6-10)                                                                                                                                                                                                                                                                                                                | € | 32,50 |

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| <b>Käfer Wiesn Stein 0,5 l 32,50 €</b>                                              |  |                                        |  |
|  |  | <b>Käfer Wiesn Stein 1,0 l 42,50 €</b> |  |
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| <b>Pan-fried schnitzel</b> Vienna-style<br><i>of the sucking calf with lemon wedge, preserved lingonberries and potato-cucumber salad</i> |   |       |
| per person                                                                                                                                | € | 42,50 |

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| <b>Creamed roast veal</b><br><i>of the Bavarian sucking calf in a rich cream sauce, served with mixed carrots and hand-scraped butter spaetzle</i> |   |       |
| per person                                                                                                                                         | € | 32,90 |

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| <b>Crispy roasted organic pork</b> from Max Butchery in Hof<br><i>served with Bavarian cabbage, Käfer potato dumplings and rich dark beer gravy</i> |   |       |
| per person                                                                                                                                          | € | 38,50 |

EXCLUSIVELY BRED FOR KÄFER

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| <b>Käfer beef rip chop</b> from Bavaria<br><i>with homemade tarragon butter, mixed carrots, baked potato and chive sour cream</i> |   |       |
| – for 2 persons – per person                                                                                                      | € | 55,50 |

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| <b>Pink-roasted Bavarian venison saddle</b><br>– <i>served in a large saucepan</i> – <i>with juniper cream sauce, red cabbage, fried mushrooms, hand-scraped butter spaetzle and preserved lingonberries</i><br>– from 2 persons – per person |       |  |
| €                                                                                                                                                                                                                                             | 65,50 |  |

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| <b>Grilled Käfer organic pork chop</b><br><i>from the lava stone grill, served with potato and herb gnocchi, bacon and bean compote and organic chilli and crispy onion butter by the Butterboyz from Regen</i> |   |       |
| per person                                                                                                                                                                                                      | € | 38,50 |

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| <b>Old Bavarian venison goulash</b> with Haager Hauberlinge<br><i>These savory pastries from Haag in Upper Bavaria, traditionally fried in lard, have long been served alongside venison goulash. According to a papal decree issued in 1485, the residents of the County of Haag were granted special permission to fry Hauberlinge in lard during Lent, despite the general prohibition on consuming animal products at that time.</i><br><i>Bavarian venison goulash, served with Haager Hauberlinge, grilled porcini mushrooms and Brussels sprouts</i> |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | € | 34,50 |

CURIOSITIES – ALMOST FORGOTTEN TRADITIONAL RECIPES

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| <b>Bavarian Kesselfleisch</b> from Käfer organic pork<br><i>In days gone by, the cuts remaining after traditional farm slaughtering were simmered in a large kettle and shared among family, friends and helpers with mustard, salt and pepper. We present a refined interpretation of this Bavarian classic, featuring blood sausage and liver sausage.</i><br><i>with blood sausage, liver sausage, pork belly and pork tongue, served with fresh horseradish, boiled potatoes and Ismaning wine sauerkraut</i> |   |       |
| per person                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | € | 28,50 |

MIDNIGHT SNACK from 10.30 pm

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| <b>Leberkäse roll</b> <i>served in a rustic rye roll, with cucumber jam and Münchner Kindl organic mustard</i>                                                                                                                                                                                                            |   |      |
| per piece                                                                                                                                                                                                                                                                                                                 | € | 9,50 |
| <b>“3 im Weckle” – Regensburg’s historic Wurstkuchl</b><br><i>Situated beside Regensburg’s famous Stone Bridge, the Historic Wurstkuchl is widely regarded as the world’s oldest sausage kitchen of its kind.</i><br><i>three original grilled pork sausages in a rustic rye roll with Münchner Kindl organic mustard</i> |   |      |
| per piece                                                                                                                                                                                                                                                                                                                 | € | 9,50 |

SWEET TREATS FROM OUR OKTOBERFEST BAKERY

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| <b>Giant Bavarian doughnut</b> – ancient customs for parish fair<br><i>from our Käfer bakery</i>                         |   |       |
| per piece                                                                                                                | € | 6,90  |
| <b>Crispy baked vegan apple-Rohrnu-del</b> (oven-baked yeast dumpling)<br><i>with homemade vegan vanilla sauce</i>       |   |       |
| per piece                                                                                                                | € | 8,50  |
| <b>Freshly baked crispy Apfelstrudel</b><br><i>with homemade vanilla sauce</i>                                           |   |       |
| per person                                                                                                               | € | 15,50 |
| <b>Cream strudel</b> , following a Tyrolean recipe<br><i>baked with fresh grapes, served with homemade vanilla sauce</i> |   |       |
| per person                                                                                                               | € | 15,50 |
| <b>Original Bavarian Dampfnudel</b><br><i>traditionally prepared, with homemade vanilla sauce</i>                        |   |       |
| per person                                                                                                               | € | 14,50 |
| <b>Kaiserschmarrn-flavoured ice cream</b><br><i>with rum-infused apricot compote</i>                                     |   |       |
| per person                                                                                                               | € | 23,50 |

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| <b>Kaiserschmarrn</b> – warm shredded pancake sprinkled with sugar<br><i>with homemade stewed plums, apple compote and rum-soaked raisins</i>                                              |   |       |
| per person                                                                                                                                                                                 | € | 23,50 |
| <b>Ice cream</b> from the Käfer manufactory<br><i>served in a classic Oktoberfest mug (to take away)</i><br><i>with various types of ice cream, pulp, fresh fruits and a crispy waffle</i> |   |       |
| per person                                                                                                                                                                                 | € | 18,50 |
| <b>Homemade plum cake</b><br><i>with whipped cream</i>                                                                                                                                     |   |       |
| per person                                                                                                                                                                                 | € | 7,50  |
| <b>Agnes Bernauer cake</b><br><i>from the confectionery Krönner in Straubing</i>                                                                                                           |   |       |
| per person                                                                                                                                                                                 | € | 7,50  |
| <b>Käfer chocolate molten lava cake</b><br><i>with berry compote and vanilla ice cream</i>                                                                                                 |   |       |
| per person                                                                                                                                                                                 | € | 19,50 |

BEVERAGES

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|----------------------------------------------------------------------------|--------|----------|
| <b>White wine</b>                                                          |        |          |
| Winzz White wine spritzer                                                  | 0,5 l  | € 14,90  |
| 2024 Käfer Silvaner Mini Bocksbeutel                                       | 0,25 l | € 17,50  |
| 2025 Käfer Grauburgunder „C’est la Wiesn“<br><i>Emil Bauer, Palatinate</i> | 0,75 l | € 49,50  |
|                                                                            | 1,5 l  | € 99,50  |
|                                                                            | 3,0 l  | € 260,00 |
| 2025 Lugana l Frati<br><i>Cà dei Frati, Lombardy</i>                       | 0,75 l | € 59,50  |
|                                                                            | 1,5 l  | € 132,50 |
|                                                                            | 3,0 l  | € 299,50 |
|                                                                            | 6,0 l  | € 679,50 |
| <b>Rosé wine</b>                                                           |        |          |
| 2025 Miraval Rosé<br><i>Pitt &amp; Perrin, Provence</i>                    | 0,75 l | € 71,50  |
|                                                                            | 1,5 l  | € 154,50 |
|                                                                            | 3,0 l  | € 299,50 |
|                                                                            | 6,0 l  | € 678,50 |

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| <b>Red wine</b>                                                                       |        |         |
| 2021 Seigneurs d’Aiguilhe<br><i>Comtes von Neipberg, Côtes de Castillon, Bordeaux</i> | 0,75 l | € 69,50 |

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| <b>Prosecco</b>                                                             |        |         |
| Käfer Prosecco Superiore Valdobbiadene Extra Dry<br><i>Canella, Venetia</i> | 0,75 l | € 80,50 |

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| <b>CHAMPAGNE</b><br> <b>Champagne</b> |        |            |
| Laurent-Perrier La Cuvée Brut<br><i>3,0 l, 6,0 l, 9,0 l and 12,0 l on request</i>                                       | 0,75 l | € 157,50   |
|                                                                                                                         | 1,5 l  | € 350,00   |
| Laurent-Perrier Cuvée Rosé Brut<br><i>3,0 l on request</i>                                                              | 0,75 l | € 230,50   |
|                                                                                                                         | 1,5 l  | € 475,50   |
| Laurent-Perrier Grand Siècle N°26                                                                                       | 0,75 l | € 499,50   |
| Laurent-Perrier Grand Siècle N°24                                                                                       | 1,5 l  | on request |

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| <b>Beer</b>                                     |       |         |
| Paulaner Helles Wiesn beer (lager)              | 1,0 l | € 15,80 |
| Paulaner Münchner Hell – <i>non alcoholic</i> – | 1,0 l | € 15,80 |
| Paulaner Hefe-Weißbier (wheat beer)             | 0,5 l | € 8,90  |
| Shandy or Russn (wheat beer and lemonade)       | 1,0 l | € 15,80 |

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| <b>Spirits</b>                                    |          |                |
| <b>Käfer mini fruit brandy</b> by Ziegler         |          |                |
| Freudenberger fruit schnapps                      | 43% Vol. | 0,05 l € 22,50 |
| pear, raspberry, old plum                         | 43% Vol. | 0,05 l € 26,50 |
| <b>Käfer fruit brandy</b> by Ziegler              |          |                |
| hazelnut, pear, raspberry, old plum               | 43% Vol. | 0,5 l € 119,50 |
| <b>Mini herbal liqueur</b> by Ziegler             |          |                |
| Ziegler Ultimo                                    | 28% Vol. | 0,05 l € 22,50 |
| <b>Käfer Espresso Martini</b> in a shot glass     |          |                |
| 25% Vol.                                          | €        | 9,80           |
| <b>Käfer Pornstar Martini</b> in a shot glass     |          |                |
| 25% Vol.                                          | €        | 9,80           |
| <b>Jägermeister</b> or <b>Jägermeister Orange</b> |          |                |
| 35% Vol.                                          | 0,02 l   | € 7,80         |
| 35% Vol.                                          | 0,35 l   | € 59,50        |
| <b>Grey Goose Vodka</b>                           |          |                |
| 40% Vol.                                          | 0,7 l    | € 228,00       |
| 40% Vol.                                          | 1,5 l    | € 495,00       |
| <i>3,0 l and 4,5 l on request</i>                 |          |                |
| <b>Grey Goose Altius Vodka</b>                    |          |                |
| 40% Vol.                                          | 0,7 l    | € 450,00       |
| <b>Bombay Sapphire Gin</b>                        |          |                |
| 47% Vol.                                          | 0,7 l    | € 228,00       |
| <b>Patron Reposado Tequila</b>                    |          |                |
| 40% Vol.                                          | 0,7 l    | € 228,00       |
| <b>Bacardi Ocho Reserva Rum</b>                   |          |                |
| 40% Vol.                                          | 0,7 l    | € 228,00       |

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| <b>Non-alcoholic beverages</b>                                                      |                              |                |
|  | Mineral water Gourmet medium | 0,75 l € 12,50 |
|                                                                                     | Mineral water Gourmet still  | 0,75 l € 12,50 |
| <b>Soda water</b> (Paulaner)                                                        |                              |                |
| 0,5 l                                                                               | €                            | 4,90           |
| <b>Paulaner Spezi</b> (orange soda mixed with Coke)                                 |                              |                |
| 0,5 l                                                                               | €                            | 6,20           |
| <b>Apple juice</b> spritzer                                                         |                              |                |
| 0,5 l                                                                               | €                            | 6,20           |
| <b>Lemonade</b>                                                                     |                              |                |
| 0,5 l                                                                               | €                            | 6,20           |

|                                                                                       |                                         |        |   |      |
|---------------------------------------------------------------------------------------|-----------------------------------------|--------|---|------|
|  | Orange flavored soft drink              | 0,2 l  | € | 5,70 |
|  | Refreshing drink with plant extracts    | 0,2 l  | € | 5,70 |
|  | Refreshing drink with plant extracts    | 0,2 l  | € | 5,70 |
|  | Kräuterlimonade (herbal lemonade)       | 0,35 l | € | 6,20 |
|  | Alpine spritzer (currant or elderberry) | 0,33 l | € | 5,90 |
| Schweppes Indian Tonic                                                                |                                         | 0,2 l  | € | 5,50 |
| Schweppes Grapefruit                                                                  |                                         | 0,2 l  | € | 5,50 |
|  | ENERGY DRINK                            | 0,25 l | € | 6,90 |
|  | ZERO                                    | 0,25 l | € | 6,90 |

*C'est la Wiesn*

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