

8,50

62.50

SNACKS AND COLD APPETIZERS -

"Käfer" platter

Tradition-bound - committed to the future!

American Express wishes you much pleasure

cured pork ham from Max's butchery, mini veal burger from Granerhof, Oktoberfest liver pâté, "Obazda" (Bavarian cheese spread), salted white radish and red radishes, hard-boiled country eggs, pickled gherkins, buffalo mozzarella with mixed Eifel tomatoes, beetroot hummus, Käfer mountain cheese, hot-smoked salmon trout fillet and manually whipped heart-shaped butter, served with oven-fresh Käfer home bread

- from 2 persons - per person € 27,50

"Hopp Swiss" platter

tartar of Balik salmon with fresh horseradish, Bündner Fleisch, crayfish salad with Grisons barley, goose fat meat, smoked duck breast with Cumberland sauce, air-dried venison ham, beetroot-apple salad, mixed Eifel tomatoes and Swiss twisted bread with organic farmer's beetroot-apple salad, mixea Lyei william and butter wrapped in parchment from Berlhof

— from 2 persons — per person € 38,50

"On the road" platter

The term "on the road" refers to the period during which journeymen travelled after completing their apprenticeship. From the late Middle Ages until the beginning of industrialisation, it was one of the requirements for admission to the master craftsman's examination, mainly to get to know new working methods, foreign places, regions and countries.

cold Käfer Leberkäse of the Lockinger pork with organic mustard from Münchner Kindl, Swiss

original Emmentaler, pickled gherkins and manually whipped heart-shaped butter, served with oven-fresh Swiss twisted bread

per person € 22,90

per person €

10,80

Tartar of Balik salmon

The Swiss company Balik has been producing smoked salmon of the highest quality since 1978. The special smoking ovens are built in such a way that each salmon fillet is equally exposed to the delicate and fine blue smoke. Refined with a premium salt less than 1000 Balik No. 1 fillets are produced each year. with Swiss hash browns, salmon caviar and sour cream from Andechs

per person € 39.50 Swiss wurstsalat (sausage salad)

ring bologna with Emmentaler, red onion rings, fresh parsley, pickled cucumber and Käfer home bread per person € 19.50

Bavarian steak tartare gently roasted beef tartar of the Pinzgau ox with a fried organic egg, served with oven-fresh Käfer home bread per person €

Homemade "Obazda" (Bavarian cheese spread)

- adapted from an old family recipe with crunchy radishes and oven-fresh Käfer home bread

Käfer cheese ball with Swiss cheese

Sustainability, tradition, quality and naturalness – all of this is embodied by Swiss cheese! No other food product represents our neighbouring country quite like Swiss cheese! Le Gruyère AOP with pickled pearl onions, original Emmentaler AOP with sweet grapes, Appenzeller with black olives, served with Käfer home bread

- from 2 persons - per person € 24,90

KÄFER HOME BREAD

Rosemary flatbread (for 2 people) served with a tapenade of dried tomatoes and herbal sour cream in a jelly jar per piece € 15,00 Käfer home bread per slice 3.30 Small pretzel per piece € 3,90 Large pretzel € 7,90 per piece Pretzel braid 3.00 per piece In addition, a special childhood treat manually whipped organic farmer's butter, wrapped in parchment from Berlhof per piece € 3,30

MIDNIGHT SNACK from 10 pm

Leberkäse roll

39,50

in a pretzel braid with cucumber jam and organic mustard from Münchner Kindl

Truffled Schergengruber Wagyu Burger by Lucki Maurer In 2007, Ludwig Maurer was the first in Europe to start breeding Wagyu

cattle on an organic basis. The farm has now over 60 animals. with truffle cheese, freshly shaved truffle, wild herbs and mixed Eifel tomatoes, served in flatbread per person € 49,00

WIESN-TREATS

SALADS - GREEN - COLOURFUL - SUPERFOOD

Organic vegan Alpine power smoked organic tofu with leak marinated in Shoyu, served on young cress salad, with grains, asparagus and passionfruit-chilli dressing per person € 25,50 Greenforce bowl Munich quinoa salad with marinated Edamame seeds, edible wild herbs and vegan mini burger from Greenforce per person € 21,80

Three kinds of our Käfer deli counter classic shrimp cocktail, truffled egg salad with leak, mushrooms and boiled quail egg and Waldorf salad with walnut kernels,

served with oven-fresh toasted sandwich bread per person € 24,50

FROM OUR SOUP KITCHEN

Pancake soup - like grandma used to make per person € with plenty of fresh parsley in the terrine 10,80

Grisons barley broth Bündner Fleisch may only be produced in the Canton of Grisons. Unlike other types of dried meat, Bündner Fleisch is exclusively cured and air-dried. It gets its characteristic square shape through pressing. typically done with Bündner Fleisch, root vegetables and

plenty of fresh herbs per person 13,80 Vegan potato soup with vegan "bacon bites" from Greenforce

TREATS FROM OUR LAKES AND SEAS

Baked fillet of European perch The European perch is the most popular and most

frequently caught edible fish in Switzerland. with potato-nut salad and homemade tartare sauce

per person € 39.50 Salmon trout from "Fisch Mayer" in Straubing For generations the name "Mayer" in Straubing represents fish

products of the highest quality.
roasted salmon trout fillet with potato cassoulet,
shredded winter spinach and beetroot chips per person € 25,50

BUTCHERY

Wine spritzer (organic)

Rudolf May, Franconia

Emil Bauer, Palatinate

2023 Lugana I Frati

2023 Miraval Rosé

Pitt & Perrin, Provence

2021 Seigneurs d'Aiguilhe

Laurent-Perrier Champagne

Laurent-Perrier La Cuvée Brut

Laurent-Perrier Cuvée Rosé Brut

Laurent-Perrier Grand Siècle N°26

(from the years 2007, 2008, 2012)

(from the years 2002, 2004, 2006)

6,0 l, 9,0 l and 12,0 l on request

Red wine

3,0 l on request

2023 Silvaner dry (organic)

Kühling-Gillot, Rhenish Hesse

2023 Käfer Grauburgunder "Zeit wird's"

2023 Käfer Riesling Qvinterrra (organic)

Comtes von Neipperg, Côtes de Castillon, Bordeaux

Laurent-Perrier Blanc de Blancs Brut Nature

Laurent-Perrier Grand Siècle N°23 Magnum

Cà dei Frati, Lombardy (6,0 l on request)

and roasted porcini

Veal bratwurst from St. Gall

The veal bratwurst from St. Gall was mentioned in writing as early as the 14th century and has been part of Switzerland's culinary heritage ever since. with Swiss hash browns, onion sauce and organic mustard from Münchner Kindl per person € 22,90

Uli's original Nuremberger rostbratwurst

with medium strength or sweet mustard from Münchner Kindl, sauerkraut with bacon and Käfer home bread

per person € 19,50

MEAT-LESS TREATS

Käfer homemade cheese spaetzle 19,50 with fresh fried onions and cucumber salad in dill sauce

Creamed premium mushrooms porcini, chanterelles, button mushrooms and king oyster mushroom in a cream sauce,

with meadow herbs and Käfer pretzel-bread dumplings per person €

Bigoli pasta

This slightly thicker type of pasta, similar to Spaghetti, originates from the Venetian region. Because of its abrasive surface it sops up sauces very well.

with white truffle cream sauce, roasted porcini and freshly shaved truffle

Vegan burger from Greenforce in a delicious pepper sauce, with fluffy creamed potatoes and

homemade fried onions

French artichoke to pull cooked, stuffed with eggplant-chickpea puree, served with

a vegan lemon cream and a tapenade of dried tomatoes per person € **HOME CUISINE – COMMITTED TO OUR BAVARIAN TRADITION**

Best ducks and geese from the poultry farm Groß in Rottal Half a freshly grilled young Bavarian duck grilled breast and leg of the free-range young duck from Lower Bavaria, served with Käfer potato dumplings, red cabbage, apple compote

with calvados and a rich duck gravy

Whole, freshly grilled oat-fed goose (free-range goose, grown up on maize fields) – served in a large saucepan – with a rich goose gravy, red cabbage with apples, Swiss hash browns, Käfer potato dumplings and apple compote with calvados

1 goose serves approx. 4-5 people / per goose € 258,50 Half a succulent roasted chicken

-from the poultry farm Groß in Rottal with plenty of fresh parsley grilled until crisp, served with homemade potato-cucumber salad

per person € 21,00

per person € 21,50

€

€

€

8,50

7,00

56.50

€ 210,00

€ 460,00

€ 210.00

€ 210,00

€ 210,00

5,90

4,50

4.50

4,70

5,20

per person € 31.00

€

27,50

29,90

per person

LUNCH MENU

*Pancake soup with plenty of parsley in the terrine *Portion of duck with red cabbage, apple compote with calvados

Menu changes are unfortunately not possible.

Kaiserschmarrn-flavoured ice cream

and Käfer potato dumplings with croutons * Cup of coffee, served in the classic Käfer mug per person € 34,50

LUNCH MENU - VEGAN - VEGETARIAN

with rum-apricot compote

* Vegan potato soup * Vegan burger from Greenforce in pepper sauce, with fluffy creamed potatoes and homemade fried onions * Cup of coffee, served in the classic Käfer mug per person € 34,50 valid from Monday to Friday (except on bank holidays) from 11.30 am to 2.30 pm

Pan-fried schnitzel Vienna-style

of the sucking calf with lemon wedges, cranberries and potato-cucumber salad per person € 39.80

"Bauernhofreindl" – the best from the farm the best of succulent farmer's chicken, Käfer crispy roasted duck and Lockinger organic pork, served with red cabbage with apples,

Käfer potato and bread dumplings and a rich gravy - from 4 persons - per person € 42,50

Crispy roasted organic pork from the Chiemgauhof in Locking with Bavarian cabbage, Käfer potato dumplings with croutons and a rich dark beer gravy per person \in 36,80 per person € 36,80

Creamed roast veal

of the Bavarian sucking calf in a rich cream sauce, served with handmade buttered spaetzle and mixed carrots per person € 32,50

EXCLUSIVELY BRED FOR KÄFER

Käfer Pinzgau beef cutlet, served on a hot stone with homemade tarragon butter, mixed carrots, baked potato and a sour cream and chives dib - from 2 persons - per person € 52,50

Medium rare roasted Bavarian saddle of venison - served in a large saucepan - with junipers cream sauce, red cabbage, fried mushrooms,

handmade buttered spaetzle and preserved cranberries - from 2 persons - per person €

Poussin stuffed with pretzels

Poussin, deboned and stuffed, with chanterelles, black nuts and bacon,

served with glazed mini may turnips and port sauce per person € 39,90

Traditional Zurich ragout

One of the most famous Swiss dishes in the world! First mentioned in writing in 1947, it had most likely already been prepared long before that in the 19th century. of the sucking calf, with Swiss hash browns, button mushrooms and a roasted porcini per person € 38,50

CURIOSITIES – ALMOST FORGOTTEN TRADITIONAL RECIPES

Braised heart of the Lockinger organic pork braised in Vernatsch wine, with mashed potatoes, roasted Romanesco broccoli and homemade fried onions per person € 28,50

Käfer Wiesn Stein

0,06 | € 7,50 1,0 | € 39,50 0,25 | € 24,50 1,0 | € 65,50 with pewter lid 0,5 | € 29,50



per person €

SWEET TREATS FROM OUR OKTOBERFEST BAKERY

Giant Bavarian doughnut – ancient customs for parish fair from our Käfer bakery per piece € Crispy baked vegan apple-Rohrnudel (oven-baked yeast dumplings) with homemade vegan vanilla sauce per piece €

Freshly baked crispy Apfelstrudel per person with homemade vanilla sauce € 14,50 Cream strudel, following a Tyrolean recipe baked with fresh grapes, served with homemade vanilla sauce per person

Original Bavarian Dampfnudel traditionally prepared, with homemade vanilla sauce per person € 13,80 Kaiserschmarrn – fresh-baked sugared pancake scraps

with homemade stewed plums, apple compote and rum-soaked raisins

Käfer Prosecco Superiore Valdobiaddene Extra Dry, Canella 0,75 l € 77,00

per person € 21,50 White wine

0,51

0,21

0,75 l

1,5 l

3,01

0,75 l

1,5 l

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1,5 l

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1.5 l

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€

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14,90

14,90

48,50

99,50

€ 245,00

€ 55,50

€ 123,50

€ 54,50

€ 124,50

€ 295,50

€ 64.50

€ 139,50

€ 295.50

€ 675,50

€ 64,50

€ 139.00

€ 147.00

€ 330.00

€ 449,00

€ 249,00

€ 549,00

€ 478,00

on request

0,75 | € 218,00

Ice cream from the Käfer manufactory served in our classic Oktoberfest mug (to take away) with various types of ice cream, pulp, fresh fruits per person € 16.80 and a crispy waffle Homemade plum cake with whipped cream per person € Agnes Bernauer cake from the patisserie Krönner in Straubing $almond-nut-meringue\ with\ mocha\ cream$ € per person

6,50 6.80 Käfer chocolate molten lava cake per person € 21,50 with berry compote and vanilla ice cream BEVERAGES Paulaner Helles Wiesn beer (lager) € 14,90

Paulaner Münchner Hell - non alcoholic -€ 14,90 1,0 l Paulaner Hefe-Weißbier (wheat beer) € 8,70 0,5 1 Shandy or Russn (wheat beer and lemonade) 1.0 l € 14.90 Spirits Käfer schnapps "Schnapszeit" 38% Vol. 0,04 l € 17,00 organic hazelnut schnapps with flashing LED Käfer mini fruit brandy from Ziegler Freudenberger fruit schnapps 43% Vol. 0,05 l € € pear, raspberry, old plum 43% Vol. 0,05 l 24,50 Käfer fruit brandy from Ziegler hazelnut, pear, € 104,50

raspberry, old plum 43% Vol. 0,5 I Baristi Espresso Martini 25% Vol. 0,02 l Jägermeister 35% Vol. 0,02 l Jägermeister 35% Vol. 0.35 l Grey Goose Vodka 40% Vol. 0,7 l Grey Goose Vodka Aurora Edition 40% Vol. 1,5 l 3,0 l, 4,5 l and 6,0 l available on request 0,71 47% Vol. Bombay Sapphire Premier Cru Gin Tequila Patron Reposado 40% Vol. 0,7 l Bacardi Reserva Ocho Rum 40% Vol. 0,7 l Non-alcoholic beverages Apple, orange, cherry or passion fruit juice

0,2 l per€ Mineral water Gourmet medium 0,25 l € GEROLSTEINER Mineral water Gourmet medium 0,75 l € 11,50 Mineral water Gourmet still 0.25 | € Mineral water Gourmet still 0,75 l € 11,50 Soda Water (Paulaner) 0,5 l € CoalCola® Refreshing drink with plant extracts 0,2 | € Refreshing drink with plant extracts

Käfer raspberry heart heart-shaped raspberry tart with fresh raspberries and raspberry sorbet

Swiss Vermicelli Originally from southern Switzerland, this chestnut dessert is now the most popular sweet of our neighbours. with cherries in alcohol, butter crumble, meringue and

per person whipped vanilla cream Carrot cake with fresh currant and whipped cream per person

Käfer Wiesn Haferl







"Bunte Zeiten"





€

€

21,50

7.50

0,2 | € 0.51 €

Orange flavored soft drink 5,20 5.90 Spezi (orange soda mixed with Coke) Apple juice spritzer 0,5 | € 5,90 Lemonade 0,5 l € 5,90 Almdudlee Kräuterlimonade (herbal lemonade) 0,35 l € 5,50 Red Bull 0,25 l € 6,80 ARUA Organic lemonade (lemon-bergamot) 0,33 l € 5,50 Organic lemonade (orange-passionfruit) 0,33 l € 5,50

We offer a very special coffee, roasted and refined in the heart of Munich at Emilo roast house. Coffee in our Käfer mug

- all of the following mugs can also be taken away -Coffee in our classic Käfer mug 0,25 l € 10.90 Coffee in "VERLIEBTE ZEITEN" mug 12,80 0,3 | € Coffee in "BUNTE ZEITEN" mug 0.3 | € 12,80 Coffee in "BEHÜTETE ZEITEN" mug 0,3 l € 12,80 Latte in "VERLIEBTE ZEITEN" mug 0.3 | 12,80 € Cream hot chocolate in "VERLIEBTE ZEITEN" mug 0,3 l € 12,80

Guests who do not wish to take their mug with them are offered the following:

Download our food and drink menus to your smartphone:



Coffee in a big cup

Latte in a big cup





www.feinkost-kaefer.de



0,2 |

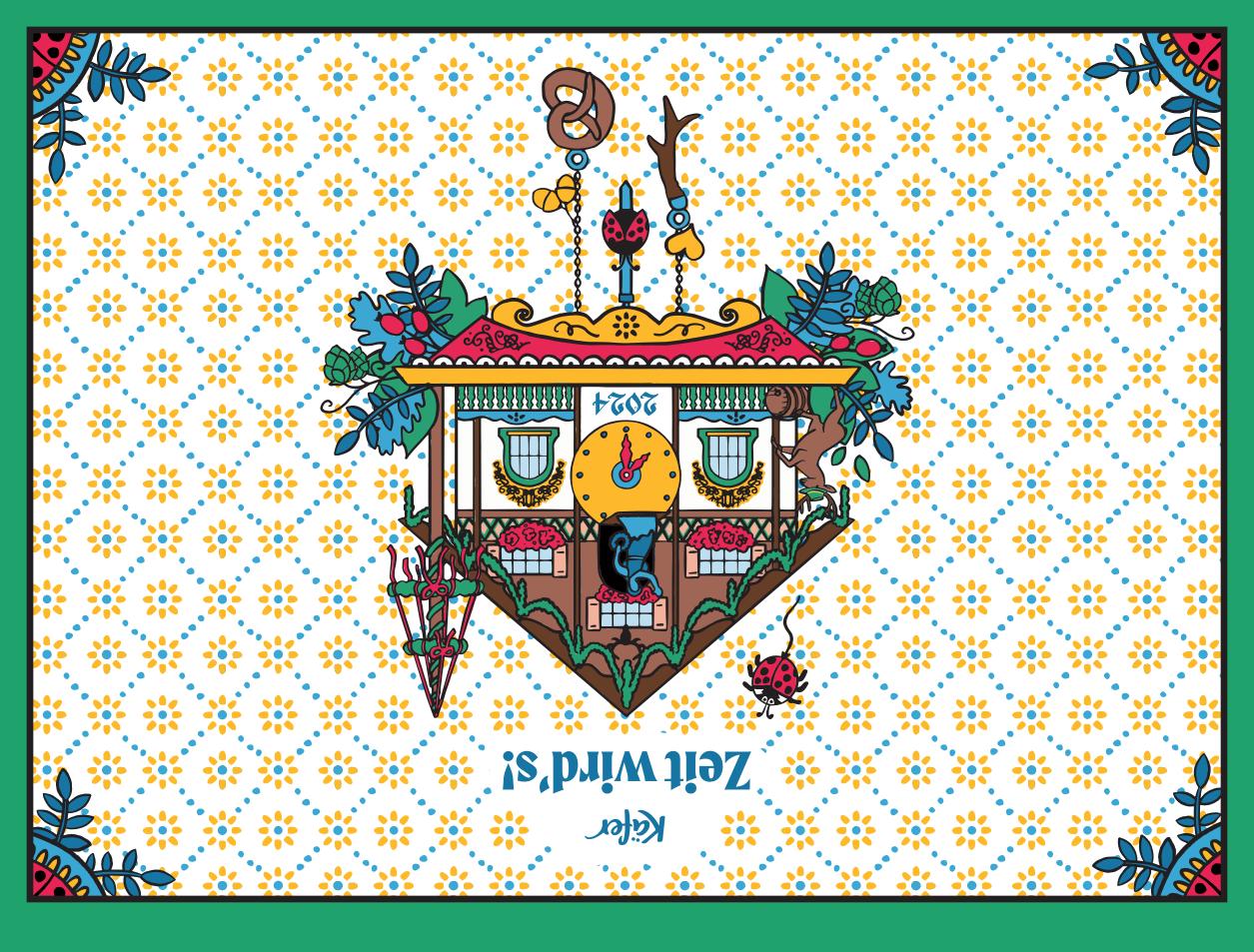
€

€

6,80

6,80

Use the QR code to access the overview of allergens and additives.







Qualität aus Leidenschaft























































