



**OKTOBERFEST  
MÜNCHEN**  
*17.9. – 3.10.2022*



## KUFFLERS WEINZELT

Reservierungen zur Mittagswiesn 089. 500 774 11



# MENU OF THE DAY »WIESN«

MONDAYS – FRIDAYS UNTIL 3:30 PM, EXCEPT MONDAY 3 OCTOBER.

## DAILY

### **1/2 Oktoberfest Rotisserie Chicken** <sup>i, 1, 4</sup>

12,90 €

### **A pair of “Weißwürste” Ludwig Wallner** <sup>i, k, a1, 4, 7</sup>

(a typical Bavarian veal meat sausage) served with a pretzel and sweet mustard

11,90 €

### **1/4 Roasted Bavarian Duck** <sup>a1, g, i, m, 3</sup>

served with potato dumplings and braised red cabbage

15,90 €

## MONDAY

### **Viennese Style Pork Schnitzel served with potato salad** <sup>a1, g, c, i, k</sup>

12,90 €

## TUESDAY

### **2 homemade ‘Krautwickerl’ (stuffed cabbage rolls) with mashed potato** <sup>a1, g, c, i, k</sup>

10,90 €

## WEDNESDAY

### **Organic Cheese-Spaetzle** <sup>a1, g, c, k</sup>

(German Pasta-Dish) with roasted Onions and green Salad

11,90 €

## THURSDAY

### **Crisp Stuffed Pork served with Bavarian coleslaw** <sup>a1, g, c, i, k</sup>

12,90 €

## FRIDAY

### **Baked Fish Fillet with potato salad and Sauce Remoulade** <sup>a1, g, c, d, i, k</sup>

12,90 €





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## CHEESE TO ACCOMPANY YOUR WINE

### O'batzter Duet <sup>g, m, a1, a2</sup> € 15,90

Original Bavarian O'batzter and apricot-rosemary cream cheese, served with bread from the Schmidt bread manufactory in Munich.

### Our Best Bavarian Cheese <sup>g, a1, a2</sup> € 21,50

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 Schmidt bread manufactory in Munich

## SOUPS

### Beef Broth with 'Frittata' Pancake Strips <sup>i, a1, g, c</sup> € 8,50

Home-made to our traditional recipe

### Creamy Pumpkin Soup <sup>i</sup> € 9,50

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

## SALADS

### Superfood Salad <sup>a1, g, i</sup> € 18,00

Hand-picked leaf salads and herbs from the Böck garden centre, blended especially for Kuffler, with avocado, pomegranate, blueberries, walnut crunch and kale chips, marinated with mango dressing

### Mediterranean Vegetables

### Grigliata di verdure <sup>a1</sup> € 19,50

Grilled artichoke bottoms, aubergines, peppers, courgettes and fennel, served warm, refined with olive oil and herbs, includes baguette

## SEEHAUS IM ENGLISCHEN GARTEN

### FISH SPECIALITIES

### Black Tiger Prawns <sup>b, g, a1</sup> € 46,00

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

### 6 Gillardeau No.3 Oysters <sup>o, g, a2</sup> € 38,00

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.

### Weinzelt Fish & Chips <sup>a1, c, d, g, i</sup> € 32,00

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

## BAVARIAN ROOM AT THE SEEHAUS

### A SELECTION OF LOCAL DELIGHTS

### AS A SNACK OR APPETIZER

### Traditional Bavarian Salted Field Radish <sup>a1, a2, g, 4, 11</sup> € 18,90

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

### Grand Kuffler Platter <sup>a1, a2, g, c, d, k, i, 2, 3, 4, 7, 11</sup> from 4 P. /p. P. € 27,00

Camembert, liver sausage with truffles, smoked fillet of fjord trout, cubed duck breast, black pudding, South Tyrolean cured ham, smoked lamb sausage, crusted ham, hard-boiled egg, radishes, pickled chilis, served with home-made honey mustard and bread from the Schmidt bread manufactory in Munich

### Organic Beef Tartare <sup>a1, a2, c, g, k, l</sup> € 33,00

Authentically prepared, served with bread from the Schmidt bread manufactory in Munich

### 'Stüberl' Sausage Salad <sup>a1, a2, g, i, k, 2, 3, 4</sup> € 14,90

Savoury meat sausage with onion rings and pickled gherkins, served with bread from the Schmidt bread manufactory in Munich

### 'Swiss Style' Sausage Salad <sup>a1, a2, g, i, k, 2, 3, 4</sup> € 15,90

Rounded off with Emmental cheese

### Weinzelt 'Jausenbrett' Snack Board <sup>a1, a2, i, g, k, 2, 3, 4, 7</sup> € 21,50

Crusted ham, liver sausage with truffles, mountain cheese, O'batzter (Traditional Bavarian camembert and cream cheese), tomatoes, gherkins and home-made honey mustard, served with hay milk butter and bread from the Schmidt bread manufactory in Munich





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## SPATENHAUS AN DER OPER FEASTING IN TRUE BAVARIAN FASHION

**Crispy Roast Suckling Pig** <sup>i, m, a1, g, 2, 3</sup> € 29,90

In a dark beer sauce, with braised red cabbage and potato dumplings with a breadcrumb topping

**Johannisberger Schnitzel** <sup>a1, g, i, k, m</sup> € 34,00

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

**Drink the wine with which you cook:**

**2021er Schloss Johannisberger Gelblack** <sup>5</sup> 0,75l € 67,00  
Riesling from the Rheingau, dry quality wine

**Kuffler Wiener Schnitzel** <sup>a1, g, c, m, k, 1, 4</sup> € 37,50

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

**Steak Frites** <sup>9</sup> € 35,00

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

**Bavette Steak** <sup>9</sup> € 39,00

Sliced American Black Angus beef with gratinated potatoes and green beans

**Celery Goulash** <sup>a1, f, h3, i, k</sup> ☀ € 24,00

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

**Authentic Pinzgauer 'Spinatknödel'** € 24,00

**(Spinach Dumpling) with Cheese** <sup>a1, g, c</sup> 🌿

Served on a creamy mixed mushroom sauce with fresh herbs

**Jennerweinpand'I** <sup>a1, c, g, i, k, m</sup> € 42,00

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

**Kuffler Gourmet Platter** <sup>a1, c, f, g, i, m, 2, 3, 4, 7</sup> ab 2 P. /p. P. € 42,00

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

## TRADITIONAL REGIONAL SAUSAGES

**4 Pork Sausages** <sup>i, k, m, 4, 7</sup> € 16,50

With Pfälzer sauerkraut

**2 'Käskrainer' Sausages** <sup>9, i, k, 2, 3, 4</sup> € 17,50

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

**6 Original Nürnberg 'Rostbratwürstel'** <sup>i, k, m</sup> € 16,90

Pork chipolatas from Uli Hoeness, with mild sauerkraut

## HAXNBAUER IM SCHOLASTIKAHAUS FROM THE ROTISSERIE

**1/2 Golden Brown Grilled Wiesn Chicken** <sup>i, k, 1, 4</sup> € 19,50

Served with potato-cucumber salad and pumpkin seed oil

**1/2 Roasted Bavarian Duck** <sup>a1, g, i, m, 2, 3</sup> € 39,00

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

**1/2 Roasted Pork Knuckle** <sup>a1, g, i, m, 2, 3, 4, 11</sup> € 28,50

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

**From 10.00 pm**

**Warm Bavarian Meatballs** <sup>a1, c, i, k, f</sup> p. P. € 19,90

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

## MANGOSTIN ASIA RESTAURANTS AUTHENTIC ASIAN CUISINE HERE IN MUNICH

**Papa Joe's Weinzelt Selection** <sup>a1, b, d, i, l, m, g, c, k, 1, 4</sup> ab 2 P. /p. P. € 33,00

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

**Vegan Thai Curry** <sup>a1, f, i, l, m, k, 1, 4</sup> ☀ € 24,50

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





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## FROM KUFFLER'S PATISSERIE

### PASTRY DESSERTS AND COFFEE ACCOMPANIMENTS

**Kaiserschmarrn** (shredded sweet pancake) <sup>a1, b, c, m</sup> € 19,00

Made with fresh curd and served with apple compote

**Organic Apple Strudel** <sup>a1, c, g</sup>  € 12,50

Served with vanilla sauce

**Warm 'Zwetschgendatschi' Plum Cake** <sup>a1, c, g</sup> € 9,50

Glazed with cinnamon and sugar and served with whipped cream

**3 Apple Fritters** <sup>a1, c, g</sup> € 12,50

Topped with cinnamon and sugar and served with vanilla sauce

**Home-Made 'Auszog'ne'** (Bavarian flat doughnut) <sup>a1, c, g</sup> € 6,90

**Kuffler 'Zuckerreigen'** Sweet Selection <sup>a1, g, c</sup> from 2 P. /p. P. € 19,50

With 'Datschi' plum cake, apple fritters, crema bavarese, Bavarian flat doughnut, and vanilla sauce

### Desserts in a WNZLT cup

**Yoghurt Curd Cream** <sup>g</sup> € 10,80

With fresh berries

**Crema Bavarese** <sup>g, c</sup> € 10,80

From the Spatenhaus patisserie, served with raspberry puree

**Haferl Coffee** „KUFFLER EDITION“ <sup>13</sup> € 5,90

Coffee beans selected and roasted exclusively for us

**Haferl Organic Tea** <sup>13</sup>  € 5,90

Darjeeling Summer Gold / Moroccan Mint (green tea)

Mountain Herb / Rosy Rose Hip

## SOUVENIRS



**Fairtrade Cotton Tote Bag**  
8,00 €



**Weinzelt Umbrella**  
Protects from all kinds of things –  
not only rain  
17,00 €



**WNZLT-Pin**  
5,50 €



**Gingerbread Heart**  
9,00 €



**Weinzelt-Pin**  
12,50 €

**WNZLT-Haferl**  
je 8,00 €



WHILE STOCKS LAST



Ruinart



Veuve Clicquot



THE BOTANIST  
BLAY DRY GIN

- NO CREDIT CARDS -



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## SEKT & CRÉMANT

**Nymphenburg Sekt<sup>5</sup>** 0,75 l € 45,00  
Crystal Cabinet Trocken

**Lui - königlicher Sektgenuss<sup>5</sup>** 0,75 l € 69,00  
Sekt extra trocken

**König Ludwig II.<sup>5</sup>** 3,0 l € 349,00  
Riesling Extra Trocken  
Deutscher Sekt / Flaschengärung / Jeroboam

**Kuffler Edition Crémant de Loire Rosé Brut<sup>5</sup>** 0,75 l € 69,00  
Méthode Traditionnelle  
Appellation Crémant de Loire Contrôlée

**Kuffler Edition Rosé Brut<sup>5</sup>** 0,2 l € 16,00  
Deutscher Sekt b.A. Pfalz

## PROSECCO

**Prosecco SUPERIORE DOCG<sup>5</sup>** 0,75 l € 75,00  
Maschio Dei Cavalieri

## SPARKLING - SPRITZ

**Chandon Garden Spritz<sup>5</sup>** 0,75 l € 69,00  
Chandon Sparkling mit Bitterlikör aus natürlichem Orangenschalenextrakt  
mit einem Hauch von Kräutern & Gewürzen



Dear Guests, please be aware that there may be constant or periodic broadcasts from our tent, either live or recorded for subsequent transmission, via television, radio, or webcam.

We would like to point out that due to the production processes used, all speciality breads and all pastries from Kufflers Zuckerbäckerei (Kuffler's Pâtisserie) may contain traces of nuts and sesame. Please be advised that all our sparkling wines, sekts and champagnes contain sulphites.

All products bearing the BIO label are subject to controls by ABCERT AG DE-ÖKO-006

Menu declaration:

Additives 1 = with colouring agent, 2 = with preserving agent, 3 = with antioxidant, 4 = with flavour enhancer, 5 = sulphurated, 6 = blackened, 7 = with phosphate, 8 = with sweetener, 9 = contains a source of phenylalanine, 10 = waxed, 11 = with nitrite curing salt, 12 = tartrazine (with colouring agent, can affect the activity and attention of children) 13 = contains caffeine 14 = contains quinine 15 = contains taurine

Allergens a = cereal containing gluten [namely a1 = wheat (such as spelt or khorasan wheat), a2 = rye, a3 = barley, a4 = oat, a5 = kamut or hybrids thereof and products thereof], b = crustaceans and products thereof, c = egg and products thereof, d = fish and products thereof, e = peanuts and products thereof, f = soya beans and products thereof, g = milk and products thereof, h = nuts and products thereof [namely h1 = almonds, h2 = hazelnuts, h3 = walnuts, h4 = cashew nuts, h5 = pecan nuts, h6 = Brazil nuts, h7 = pistachios, h8 = Macadamia or Queensland nuts and products thereof], i = celery and products thereof, k = mustard and products thereof, l = sesame seeds and products thereof, m = sulphur dioxide and sulphites, n = lupin and products thereof, o = molluscs and products thereof

## BEER

**PAULANER Hefe-Weißbier vom Fass<sup>a1</sup>** 0,5 l € 8,40  
(nur bis 21 Uhr)

## CHAMPAGNE

**Veuve Clicquot<sup>5</sup>** (Großflaschen nur in limitierter Menge)

|              |        |           |
|--------------|--------|-----------|
| Flasche      | 0,75 l | € 145,00  |
| Magnum       | 1,5 l  | € 330,00  |
| Methusalem   | 6,0 l  | € 1950,00 |
| Salmanazar   | 9,0 l  | € 2950,00 |
| Nebukadnezar | 15,0 l | € 4950,00 |

**Ruinart<sup>5</sup>** Ruinart 0,75 l € 210,00  
Rosé Brut

## SOFTDRINKS

|                                                                                  |        |         |
|----------------------------------------------------------------------------------|--------|---------|
| Coca Cola <sup>1,13</sup> / Fanta <sup>1,2,3</sup> / Mezzo Mix <sup>1,3,13</sup> | 0,25 l | € 4,20  |
| Sprite <sup>3</sup>                                                              | 0,5 l  | € 4,80  |
| Apfelsaft / Orangensaft                                                          | 0,25 l | € 4,20  |
| Bad Brambacher Wasser                                                            | 0,25 l | € 3,90  |
| Bad Brambacher Wasser                                                            | 0,75 l | € 10,80 |
| Red Bull®Energy/Sugarfree <sup>13,15,8,9,1</sup>                                 | 0,25 l | € 7,90  |

## VODKA & GIN

|                  |       |          |
|------------------|-------|----------|
| Belvedere Vodka  | 0,7 l | € 245,00 |
| The Botanist Gin | 0,7 l | € 210,00 |

## WIESN-SCHNAPSERL

|                              |      |         |
|------------------------------|------|---------|
| Honigwilli 35%vol            | 4 cl | € 15,40 |
| Spezial Kräuterlikör 38% vol | 4 cl | € 15,40 |
| Williamsbirnenbrand 40% vol  | 4 cl | € 15,40 |
| Marillenbrand 40% vol        | 4 cl | € 15,40 |

**Prost**  
SPENDEN



Spenden Sie pro getrunkenem 1/4 Wein  
einen Euro an die Münchner Tafel e.V.:  
[www.prostspenden.de](http://www.prostspenden.de)

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



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## WINE BY THE GLASS

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

### WHITE

**[01] Grüner Veltliner 2021** 0,25 l € 13,20  
Qualitätswein / Winzer Krems 1,0 l € 52,80  
Niederösterreich / Österreich

**[02] Weißburgunder Edition Kuffler 2021** 0,25 l € 15,30  
Qualitätswein / Reichsgraf von Kesselstatt 0,75 l € 45,90  
Mosel / Deutschland

**[03] Silvaner Kuffler Bayerische Edition 2019** 0,25 l € 15,30  
Qualitätswein / Fürstlich Castell'sches Domänenamt 0,75 l € 45,90  
Franken / Deutschland

**[04] Pinot Grigio WILD Nature DOC 2020** 0,25 l € 14,00  
Lorenzo Fidora 0,75 l € 42,00  
Venezia / Italien

**[05] Chardonnay „Bundschuh“ 2021** 0,25 l € 14,50  
VDP Gutswein 0,75 l € 43,50  
Weingut Emil Bauer & Söhne / Pfalz

### RED

**[06] Aus einem Guss 2020** 0,25 l € 16,00  
Cabernet Sauvignon & Merlot, Qualitätswein trocken 0,75 l € 48,00  
Weingut Kesselring / Pfalz / Deutschland

### Wine Spritzer by the Glass

Surcharge € 3,30

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

### ROSÉ

**[07] Miraval Rosé AOP 2021** 0,75 l € 62,00  
bottled by Pitt & Perrin 1,5 l € 139,00  
Côtes de Provence / Frankreich 3,0 l € 399,00

**[08] Whispering Angel 2021** 0,75 l € 69,00  
Caves d'Esclans 1,5 l € 159,00  
Côtes de Provence / Frankreich

## WINE BY THE BOTTLE

### WHITE

**[09] Grauburgunder 2021** 0,75 l € 59,00  
Qualitätswein trocken / Weingut Bietighöfer  
Pfalz / Deutschland

**[10] Sau Geil Cuvée trocken 2021** 0,75 l € 55,00  
Qualitätswein / Sauer & Geisel 1,5 l € 119,00  
Franken / Deutschland

**[11] Bulgarini Lugana DOC 2021** 0,75 l € 69,00  
Cantina Bulgarini 1,5 l € 149,00  
Lombardie / Italien

**[12] Schumacher Sauvignon Blanc 2021** 0,75 l € 59,00  
Qualitätswein / Schumacher Wines  
Brda / Slowenien  
Ralf Schumachers Wechsel vom rasenden Cockpit in den Weinberg wird  
mit beachtlichen Weinen belohnt. Wir empfehlen seinen Sauvignon Blanc  
zum langsamen Genuss.

**[13] Sancerre AOC 2021** 0,75 l € 68,00  
Domaine Merlin - Cherrier  
Loire / Frankreich

**[14] Spectrum Cuvée 2021** 0,75 l € 62,00  
Qualitätswein / Weingut Bernhard Ott  
Niederösterreich / Österreich

**[15] Schloss Johannisberger Gelblack 2021** 0,75 l € 67,00  
Riesling / Qualitätswein trocken 1,5 l € 139,00  
Schloss Johannisberg / Rheingau / Deutschland

### RED

**[16] Cuvée Höhenflug Edition Kuffler 2019** 0,75 l € 57,90  
Qualitätswein / Thomas Hensel  
Pfalz / Deutschland

**[17] Zweigelt 2020** 0,75 l € 65,00  
Qualitätswein / Weingut Gesellmann, Deutschkreuz  
Burgenland / Österreich

**[18] Le Difese IGT 2018** 0,75 l € 89,00  
IGT / Tenuta San Guido (der kleine Bruder des großen Sassicaia)  
Toskana / Italien

**[19] Château Brun AOC 2018** 0,75 l € 79,00  
Appellation d'Origine Contrôlée / St. Emilion  
Bordeaux / Frankreich

Please be advised that all our wines and sparkling wines contain sulphites.  
All listed wines are subject to alteration of vintage.



*Feiern mit Tradition:*  
*Zum Wohl auf*  
*unser Bayern!*



**NYMPHENBURG®**

*Sekt*

*Der Sekt, der zueinander führt.*