



bon

appetit

Dumpling soups

Hearty beef broth | with liver dumpling ^{A1CG}, root vegetables | and lots of chives
Creamy porcini mushroom potato soup ^G | with herb pesto |



8,80 Euro
10,50 Euro

Pre-Dumpling appetizers



"The Three Cheeses" Homemade cheese snack ^{GM}, fresh Obatzder (type of cream cheese with herbs and spices) ^G and potato cheese ^{GI}, with spring onions and organic potato rolls ^{A1G}

17,80 Euro



Dandelion frisee salad, with pomegranate dressing ^{CMIKL}, served with dumplings of Andechs fresh goat cheese ^G and roasted cashew nuts ^{H4}

19,40 Euro



Slices of roast beef from Bavarian pasture-raised beef ^{FIM} with lemon remoulade sauce ^{A1CIKL} and small, tender organic roast potatoes

25,90 Euro

„Stenz von der Au“

Towering culinary starter (for two or more) Razor-thin slices of San Daniele ham ⁴, Parmesan Reggiano cheese ^G, antipasto skewers, mushroom salad ^{IM} with chive vinaigrette dressing ^{CMIKL}, prawns with cranberries and hazelnuts ^{H2} in coconut curry cream, Gruyère cheese mousse-terrine ^{A1A2CFGKM, 1, 2, 5, 14} with smoked almonds ^{H1} and fig mustard, small salami Milanese ^M, grass-fed milk brie ^G with Williams pear chutney, potato praline ^{A1A2CFGKM, 1, 2, 5, 14} with truffle in ash coating, natural hummus with chickpeas, sesame and caraway, paired with multiseed breadsticks fresh from the oven ^{A1A2G}, rye bun ^{A1A2G} and walnut bun ^{A1A2GH3}

per Pers. 27,80 Euro

„Luis Trenker mountaineer's snack board“

Slices of South Tyrolean bacon ^{FI}, tomato basil cream cheese ^G, horseradish spread, herb salami-like sausage from Merano, Italy, fresh radishes, lettuce, various vegetables with cream cheese ^{A1GIM}, mountain cheese ^G, Bavarian veal meat patties ^{A1A3CFGH2} with marjoram, home-made seeded mustard ^F, mini bell peppers, sun-ripened cherry tomatoes and salted butter ^M

22,50 Euro



„Cordula Grün – Daredevil snack board“

Creamy mountain cheese from Andechs ^G, fig mustard, marinated farmers market vegetables ^{A1I}, butter with chives ^G, natural hummus ^{A1CFGK}, veggie tatar ^(F, H1) with eggplant and artichokes, lentil salad ^{A1FIL} with carrots, herbed cream cheese ^G, malt bread ^{A1-4CGILN} with curry mango spread ^{A1CGIKL} and lots of greens

19,50 Euro

Just Dumplings



Spinach dumplings ^{A1CFGM} on cherry tomato sauce ^{FG}, with a bit of basil pesto on top ^G

18,50 Euro



Organic cheese dumplings ^{A1CFGM} on a bed of fresh spinach with melted parmesan ^G

18,90 Euro

Red beet dumplings ^{A1CFGM} on a bed of creamy celery with apples | with horse radish cream cheese ^G **18,80 Euro**

"Dumpling triple loop" Spinach dumpling ^{A1CFGM} on cherry tomato sauce ^{FG}, cheese dumpling ^{A1CFGM} on a bed of fresh spinach and red beet dumpling ^{A1CFGM} on creamy celery with apples |

21,00 Euro

Knödelei's special dumpling 2023

Allgäuer Kässpätzten (cheese) dumplings with spicy mountain cheese on braised onions ^{A1CFGIM}

18,80 Euro

Happiness is a good dumpling with gravy!

Münchner Knödelei – The Classics

Oven-fresh pork roast with crust, potato dumpling ^{A1FGM} and dark beer sauce ^{A3FI}

19,50 Euro

Porcini, chanterelle, and other local mushrooms, with organic cream ^G and local herbs, served with bread dumpling ^{A1CGM}

24,50 Euro

Southern Tyrolean Schlutzkrופן with pumpkin-apple stuffing, served with walnut-pine nut pesto ^{A1H3I}

19,50 Euro

6 grilled Nuremberg-style sausages ^{C, 4} with bacon sauerkraut ^{1, 4}, spicy horseradish mustard ^K and bread rolls ^{A1CG}

17,80 Euro

Game stew with cranberries and juniper berries refined, served with blue cabbage and apples ^{GIM} and our pretzel dumpling ^{A1A2CFGM, 14}

27,80 Euro

Traditional Munich pork knuckle on melted wheat beer cabbage ^{A1} with bread dumplings ^{A1CGM} and gravy ^{A3FI}

24,80 Euro

Karl Valentin's roasted potato and bread dumplings ^{A1CGM} with pieces of roast meat, onion, and fresh marjoram

19,00 Euro

Bauernschmaus – Farmers board – our classic from the Wirtshaus in der Au (for 2 or more persons)

per Pers. 33,50 Euro

A little bit of everything: a piece of oven-fresh roast pork with crust, roasted knuckle of pork with blue cabbage with apples ^{GIM, 1}, small grilled sausage Nuremberg style ^{C, 4} on hearty bacon and sauerkraut ^{M, 1, 4}, served with potato and bread dumplings ^{A1CGM}, as well as our tasty potato salad ^{A1IKM}

Bavarian Gourmet



- Monaco-Burger** home made sesame bun ^{A1A2FGL} with filet strips, roasted pink, sautéed porcini mushrooms, mountain flower cheese ^G, arugula and our unique mustard honey mayonnaise ^{CHK}, served with fried potatoes **27,50 Euro**
- Bavarian fillet of ox** ^G, marinated with sea salt and wild herbs, served with sautéed tomato-zucchini vegetables ^{GI}, rosemary potatoes, shallot-balsamic jus ^{FGIK} and lime butter ^G **42,00 Euro**
- 8 pieces of fried wild caught red prawns**, with avocado aioli dip ^{A1CGIL}, served with lettuce heart with herb vinaigrette dressing ^{CGIKL} and ciabatta ^{A1G} **38,00 Euro**

Lunchtime

(Mo - Fr from 11.30 a.m. - 2:00 p.m.)



Knödelei Lunch menu

25,50 Euro

Oktoberfest Schnitzel of Bavarian pork ^{A1CGK}, breaded, with horseradish mustard, served with potato salad ^{A1CGKLM, 1} and cranberries



Of course there's a vegetarian alternative:

Saffron pasta ^{A1C}, tossed with chunks of buffalo mozzarella ^G, zucchini, sun-ripened cherry tomatoes and basil pesto ^{GI}



Munich cream puff from patisserie Willer ^{A1CFGH5}, filled with pistachio-amaretto cream, served with white chocolate ice cream



Additional options



- Large Oktoberfest Pretzel** ^{A1A2, 14} **6,80 Euro**
- Bread bun** ^{A1CG} **1,50 Euro**
- Serving of sauerkraut or potato salad** ^{1, 4} **4,90 Euro**
- Blue cabbage with apples** ^{A1CGKLM, 1} **4,90 Euro**
- Serving of bacon sauerkraut salad** ^{1, 3, 4} **5,20 Euro**
- Mixed side salad** **5,20 Euro**

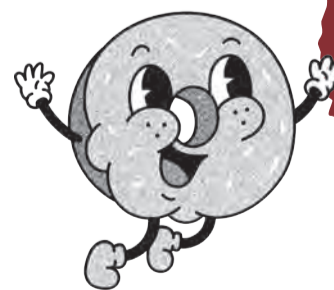
Dessert - to top things off

- Grandma's curd cheese and plum dumplings** ^{CG, 14} on warm bourbon vanilla sauce ^{CFG, 5, 6} **12,50 Euro**
- Iced dumpling** ^{CGH1H2} on tipsy berry compote of apricots from Austria's Wachau region **14,50 Euro**
- „Gspusi“ (sweetie) of amarettini and mascarpone** ^{A1BCEFGH2}, with caramelized apples on chocolate brownie, served with tonka bean ice cream **15,00 Euro**
- Soufflé** ^{A1CFG} of dark chocolate with forest fruit rum ice cream ^{CG} **16,80 Euro**
- The original: Viennese Kaiserschmarrn** ^{A1CG} (sweet fried pancake dish) **according to the recipe 1907** fresh from the oven with roasted apple-pear mix and wild cranberries **16,80 Euro**
- Knödelei - dessert pan** (for 2 or more persons) **per Pers. 26,80 Euro**
Ice cream ^{CG} made by our own chefs, homemade plum dumplings ^{CG, 14}, heavenly chocolate soufflé ^{A1CFG}, Toblerone Guglhupf (cake) ^{A1CFGH2}, iced dumplings ^{CGH1H2} of apricots from Austria's Wachau region, Munich cream puff ^{A1CFGH5}, „Gspusi“ of amarettini and mascarpone ^{A1BCEFGH1H2}, freshly baked Kaiserschmarrn ^{A1CG} with wild cranberries and roasted apple-pear mix, served with lots of vanilla sauce ^{CFG, 5, 6} and berry compote

Wirtshaus in der Au

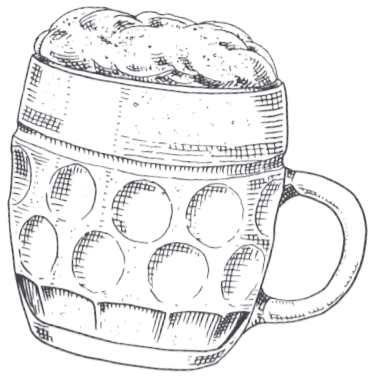
Beer and dumplings since 1901

The quality of the food in our Wiesn tent is guaranteed by the Wirtshaus in der Au, the birthplace of Munich's Knödelei. The city restaurant at Lilienstrasse 51 - one of the most beautiful in Munich - has over 100 years of tradition and has been known not only for the largest dumplings in the city, but also for numerous dumpling variations and other classics of Bavarian cuisine. True to the motto „Traditionally Bavarian - but with a twist“, the Wirtshaus in der Au also entertains its guests with numerous events such as the unique Royal Bavarian Dumpling Cooking Course.



Children's dumplings
For our little dumpling friends we have an extra children's menu. Just ask your waiter or waitress!



Beverages



PAULANER Beers

Maß Oktoberfest Bier A3	1,0 l	14,30 Euro
Maß Münchner Hell Alkoholfrei nonalcoholic A3 (beer with lower malt content)	1,0 l	14,30 Euro
Radlermaß (beer and lemonade mix) A3, 4, 14	1,0 l	14,30 Euro
Hefe-Weißbier NATURTRÜB (wheat beer) A1A3	0,5 l	8,20 Euro
Hefe-Weißbier ALKOHOLFREI nonalcoholic A1A3 (beer with lower malt content)	0,5 l	8,20 Euro

Nonalcoholic beverages

Fine Munich mineral water	0,5 l	4,10 Euro
Apple spritz with naturally unfiltered apple juice	0,5 l	5,60 Euro
Spezi (cola and orange lemonade) 4, 5, 10, 14	0,5 l	5,30 Euro
Lemonade 4	0,5 l	5,20 Euro
Coca Cola 4, 5, 10, 11	0,33 l	4,00 Euro
Coca Cola light 4, 5, 7, 10, 11	0,33 l	4,00 Euro
Organic Orange lemonade 	0,33 l	4,00 Euro
Apple juice	0,2 l	3,60 Euro
 Wadlbeißer Bavarian natural organic power drink	0,33 l	4,40 Euro
Bio Kracherl apricot-lemon Sugar-free carbonated drink	0,33 l	4,00 Euro
Bio Kracherl raspberry-rhubarb Sugar-free carbonated drink	0,33 l	4,00 Euro

Champagne



Moët & Chandon M Brut Imperial	0,75 l	145,00 Euro
Moët & Chandon M Brut Imperial Magnum	1,5 l	310,00 Euro
Moët & Chandon M Ice Imperial	0,75 l	155,00 Euro
Moët & Chandon M Brut Imperial Rosé	0,75 l / 1,5 l	155,00 Euro / 325,00 Euro
Dom Pérignon Dom Pérignon M Brut Vintage Magnum/Doppelmagnum 1,5 l / 3 l	0,75 l	420,00 Euro auf Anfrage
Ruinart Ruinart M Blanc de Blancs	0,75 l	195,00 Euro
Ruinart M Rosé Brut	0,75 l	195,00 Euro
Ruinart Rosé Magnum	1,5 l	420,00 Euro

Schnaps (spirits) in a small bottle

from the fine distillery Guggenbichler from Chiemgau

„Knödelbeere“	4 cl	15,50 Euro
Fine distilled spirit of forrest raspberries		
„Marillenknödel“	4 cl	15,80 Euro
Fine distilled spirit of Passeier apricots		
„Knödelwasser“	4 cl	15,50 Euro
Fine distilled spirit of Williams pears		
„Knödelnuss“	4 cl	15,80 Euro
Fine distilled spirit of roasted Hazelnuts		

Sprizz und Prosecco

„Isar Sprizz“ M	0,2 l	14,50 Euro
Elderflower syrup, apple juice, mint with prosecco and soda		
„Lilly“ M	0,2 l	14,80 Euro
Lillet Rosé infused with Prosecco and soda, refined with wild berry lemonade		
„Cortina Sprizz“ M	0,2 l	14,80 Euro
Bavarian Limoncello, lemon, prosecco and soda		
Prosecco Frizzante M	0,1 l	9,50 Euro
Sacchetto, Veneto	0,75 l	70,00 Euro



Wine

White wine

Valentin Burgunder M	0,2 l	9,00 Euro
Quality wine Pinot Gris Winery Geisser, Pfalz (Palatinate, Germany)	0,75 l	33,00 Euro
„Big Bottle“	1,5 l	65,00 Euro
Grüner Veltliner M	0,2 l	9,50 Euro
Summer wine Federspiel Terrassen Winery Domaine, Wachau, Austria	0,75 l	35,00 Euro
Chardonnay Burgum Novum M	0,2 l	12,50 Euro
Winery Castelfeder, Kurtinig, South Tyrol	0,75 l	46,00 Euro
Beyond The Clouds M	0,75 l	120,00 Euro
Winery Elena Walch, Tramin, South Tyrol		
Weinschorle M	0,5 l	13,80 Euro
Wine and sparkling water mix in a stone jar		
Rosé		
Whispering Angel M	0,75 l	58,00 Euro
Winery Château d'Esclans, Côtes de Provence	1,5 l / 3,0 l	120,00 Euro / 250,00 Euro
Red wine		
Valentin Cuvée M	0,2 l	9,50 Euro
Quality wine Cuvée, Winery Geisser, Pfalz	0,75 l	35,00 Euro
„Big Bottle“	1,5 l	70,00 Euro
Cornelius M	0,2 l	14,80 Euro
Merlot Cabernet Winery Schreckbichl, South Tyrol	0,75 l	54,00 Euro
Barolo Castiglione M	0,75 l	115,00 Euro
Winery Vietti, Piemont, Italy		
Tignanello M	0,75 l	290,00 Euro
Marchesi Antinori, Tuscany, Italy		