




bon

appetit



Dumpling soups




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Hearty beef broth (I) with liver dumpling (A1, C, G), root vegetables and lots of chives **8,50 Euro**

Creamy, potato soup with truffles (G) with organic potatoes from Andechs (I) **9,80 Euro**

Pre-Dumpling appetizers

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“The Three Cheeses” Homemade cheese snack (G, M), fresh Obatzder (type of cream cheese with herbs and spices) (G) and potato cheese (G, I), with spring onions and organic potato rolls (A1, G) **16,50 Euro**

“Original Knödelei Tartar” made from grass-fed Bavarian beef (C, I) with Dijon mustard mayonnaise (A1, K) and freshly baked ciabatta (A1) **23,90 Euro**

“Isar Caesar salad” (C, D, F, G, I) With rosemary pretzel chips (A1) and thinly shaved Parmesan (G), with slices of San Daniele ham (4) **20,50 Euro**


“Stenz von der Au” Towering culinary starter (for two or more) **per pers. 26,90 Euro**
Razor-thin slices of San Daniele ham (4), Parmesan Reggiano cheese (G), antipasto skewers, Bavarian primal grain salad (A1, F, I, L, M) seasoned with basil, sweet potato slices (A1, B, C, F, G, H1, I, K, L, M) with cottage cheese crumbs and pumpkin seeds, and prawns with cranberries and hazelnuts (H2) in coconut curry cream, small salami (M), grass-fed milk brie (G) with Williams pear chutney, salmon crêpe roll (A1, C, D, G, 14) with lemon and fennel, natural hummus (A1, C, F, G, K) with chickpeas, sesame and caraway, paired with mini oven-fresh walnut rolls (A1, A2, G, H3), rye rolls (A1, A2, G) and ciabatta (A1, G) drizzled with olive oil

“Luis Trenker mountaineer’s snack board” Slices of South Tyrolean bacon (F, I), tomato basil cream cheese (G), horseradish spread, herb salami-like sausage from Merano, Italy, fresh radishes, lettuce, various vegetables with cream cheese (A1, G, I, M), mountain cheese from Sarntal (G), Bavarian veal meat patties (A1, A3, C, F, G, H2) with marjoram, home-made seeded mustard (F), mini bell peppers, sun-ripened cherry tomatoes and salted butter (M) **21,80 Euro**

“Cordula Grün – Daredevil snack board” Creamy mountain cheese from Andechs (G), fig mustard, marinated farmers market vegetables (A1, I), butter with chives (G), natural hummus (A1, C, F, G, K), veggie tartar (F, H1) with eggplant and artichokes, lentil salad (A1, F, I, L) with carrots, malt bread (A1-4, C, G, I, L, N) with curry mango spread (A1, C, G, I, K, L) and lots of greens **18,50 Euro**



Münchner Knödelei – The Classics

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Spinach dumplings (A1, C, F, G, M) on herb-seasoned tomato sauce (F, G), with a bit of basil pesto on top (G) **17,50 Euro**

Organic cheese dumplings (A1, C, F, G, M) on a bed of fresh spinach with melted parmesan (G) **17,90 Euro**

Red beet dumplings (A1, C, F, G, M) on a bed of creamy celery with apples (I) with horse radish cream cheese (G) **17,80 Euro**

“Dumpling triple loop” Spinach dumpling (A1, C, F, G, M) on herb-seasoned tomato sauce (F, G), cheese dumpling (A1, C, F, G, M) on a bed of fresh spinach and red beet dumplings (A1, C, F, G, M) on creamy celery with apples (I) **19,50 Euro**





Additional options

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| Large Oktoberfest Pretzel (A1,A2,14) | 4,90 Euro |
| Bread bun (A1,C,G) | 1,30 Euro |
| Serving of sauerkraut (1,4) | 4,50 Euro |
| Blue cabbage with apples or serving of potato salad (1) | 4,50 Euro |
| Serving of bacon sauerkraut salad (1,3,4) | 4,70 Euro |
| Mixed side salad | 4,70 Euro |



Children's dumplings

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

2002 to 2022
Münchener Knödelei
at the Oktoberfest



Knödelei's special dumpling 2022

Neapolitan pizza dumpling a la nonna

with bits of fennel salami on cherry tomato ricotta sauce (A1, C, F, G, M)

17,80 Euro

Oven-fresh pork roast

with crust, potato dumplings, (A1, F, G, M) and dark beer sauce (A3, F, I)

18,80 Euro

Porcini, chanterelle, and other local mushrooms sauteed in butter,

with organic cream (G) and local herbs, served with bread dumpling (A1, C, G, M)

22,50 Euro

Schlutzkrapfen – Southern Tyrolean specialty dumpling

with sweet potato leek walnut filling (H3) and parsley pesto

18,00 Euro

6 grilled Nuremberg-style sausages (C, 4) from butcher Gassner

with bacon sauerkraut (1,4), spicy horseradish mustard (K) and bread rolls (A1, C, G)

17,50 Euro



Tegernsee game stew with cranberries and juniper berries

refined, served with blue cabbage and apples (G, I, M) and our pretzel dumpling (A1, A2, C, F, G, M, 14)

26,80 Euro

Traditional Munich pork knuckle

on melted wheat beer cabbage (A1) with bread dumplings (A1, C, G, M) and gravy (A3, F, I)

21,80 Euro

Bavarian fillet of ox, marinated with sea salt and wild herbs (G),

served with sautéed tomato-zucchini vegetables (G), rosemary potatoes, shallot-balsamic jus (F, G, I, K) and lime butter (G)

39,50 Euro

Roasted dumplings of potato and bread dumplings (A1, C, G, M)

with pieces of roast meat, onion, and fresh marjoram, served with coleslaw (M)

17,50 Euro

Bauernschmaus /

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

per pers. 32,50 Euro

A little bit of everything: a piece of oven-fresh roast pork with crust, roasted knuckle of

pork with blue cabbage with apples (G, I, M, 1), small grilled sausage Nuremberg style (C, 4)

on hearty bacon and sauerkraut (M, 1, 4), served with potato and bread dumplings (A1, C, G, M),

as well as our tasty potato salad (A1, I, K, M)

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

Knödelei Lunch menu

Veal cheeks braised in Valentin Cuvée (I, K) with cabbage and turnip vegetables (G, I), served with mashed potatoes and horseradish (G)

19,50 Euro



Rohrudel (A1, C, G) mit Sauerkirschen auf Vanille-Mandelsöße (C, F, G, 5, 6)

8,80 Euro



Two white sausages (2, 3, 4) from butcher Bauch

with pretzel (A1, A2, 14) and original mustard by Händlmaier (K, 6)

per pers. 22,50 Euro

“Don Camillo” (for 2 or more)

Tagliolini (A1, C) tossed in salty butter (G), served with small bowls of shaved Parmesan (G), basil pesto (G), pepperonata vegetables (F), tomato sauce (F, G) and pepperoncini-oil, served with a large bowl of tomato salad with balsamic dressing (K, M, 1)

Dessert – to top things off

Grandma's curd cheese and plum dumplings (C, G, 14) on warm bourbon vanilla sauce (C, F, G, 5, 6)

11,50 Euro

Iced dumpling (C, G, H2) on tipsy berry compote of apricots from Austria's Wachau region

13,50 Euro

Crème Brulée (A1, C, F, G) of roasted almonds,

served with white chocolate tonka bean ice cream

14,00 Euro

Soufflé (A1, C, F, G) of dark chocolate with forest fruit rum ice cream

13,80 Euro



The original: Viennese Kaiserschmarrn (sweet fried pancake dish) (A1, C, G, H1) according to the recipe 1907

15,80 Euro

fresh from the oven with roasted apple-pear mix and wild cranberries

Das Knödelei – dessert pan (for 2 or more)

per pers. 26,80 Euro

Ice cream made by our own chefs, homemade plum dumplings (C, G, 14),

heavenly chocolate soufflé (A1, C, F, G), Toblerone Guglhupf (cake) (A1, C, F, G, H2), iced dumplings (C, G, H2) of

Wachau apricot, sweet buns (A1, C, G) with sour cherries, Crème Brulé (A1, C, G, H1) of roasted almonds,

freshly baked Kaiserschmarrn with wild cranberries and roasted apple-pear mix, served with lots

of vanilla sauce (C, F, G, 5, 6) and berry compote