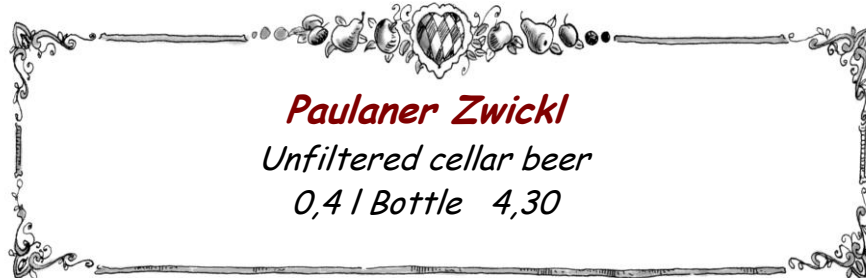




Beers from Paulaner



Munich Lager	0,5 4,40	Munich Lager	0,25 3,00
Munich Lager	1,0 8,30	Munich Dark Beer	0,5 4,40
Wheatbeer	0,5 4,60	Wheatbeer	0,3 3,60
Dark Wheatbeer	0,5 4,60	Russn Wheatbeer with lemonade	0,5 4,60
Radler <i>Beer with lemonade</i>	0,5 4,40	Radler <i>non-alcoholic beer with lemonade</i>	0,5 4,40



Thurn & Taxis Pils	0,3 4,20	Thurn & Taxis Rye	0,5 4,40
Wheatbeer non-alcoholic	0,5 4,60	Munich Lager non-alcoholic	0,5 4,40



Auer Kraftbier

Karl Valentin's favorite dark beer

Auer Kraftbier - The original beer from Wirtshaus in der Au with 12,6 % original wort and an alcohol strength of 5,5 % by vol. Made of the best natural ingredients

According to the purity requirement from 1516!

Brewed and originally filled by "Auer Bräu Rosenheim" - simply wonderful!

0,3 | 3,33



"Valentinssaal"

Dear Guests,

If you have a good reason to celebrate, maybe a wedding, a christening or any other special festivity;

or if you are looking for a room to hold a meeting or a lecture, then we are here to offer you the perfect location.

An exceptional banquet room gleaming of playful, romantic decoration and details; with its traditional Bavarian charm and yet a modern touch, it holds the perfect ambiance for almost every occasion.

A red-carpeted staircase leads you to our beautiful banquet room with its colorful ceiling frescos, original pre-war columns and an elegant dark wooden bar...

If you are curious about it, please, do not hesitate and let us know and we will show you our "Valentinssaal".



Softdrinks

<i>Coca-Cola*</i>	<i>0,2 l 3,10</i>	<i>Orangina</i>	<i>0,25 l 3,00</i>
<i>Coca-Cola light*</i>	<i>0,2 l 3,30</i>	<i>Tonic Monaco</i>	<i>0,2 l 3,20</i>
<i>Lemonade</i>	<i>0,5 l 4,30</i>	<i>Ginger Monaco</i>	<i>0,2 l 3,20</i>
<i>Spezi*</i>	<i>0,5 l 4,30</i>	<i>Lemon Monaco</i>	<i>0,2 l 3,20</i>

Juices mixed with sparkling water



<i>Apple juice</i>	<i>0,5 l 4,30</i>	<i>Pineapple juice</i>	<i>0,5 l 4,40</i>
<i>Orange juice</i>	<i>0,5 l 4,40</i>	<i>Sour cherry juice</i>	<i>0,5 l 4,40</i>
<i>Blackcurrant juice</i>	<i>0,5 l 4,40</i>	<i>Cranbeery juice</i>	<i>0,5 l 4,40</i>
<i>Peach juice</i>	<i>0,5 l 4,40</i>	<i>Passion fruit juice</i>	<i>0,5 l 4,40</i>
<i>Mango juice</i>	<i>0,5 l 4,40</i>	<i>Rhubarb juice</i>	<i>0,5 l 4,40</i>

A lot of vitamins

<i>Apple juice</i>	<i>0,2 l 3,30</i>	<i>Pineapple juice</i>	<i>0,2 l 3,40</i>
<i>Orange juice</i>	<i>0,2 l 3,40</i>	<i>Sour cherry juice</i>	<i>0,2 l 3,40</i>
<i>Blackcurrant juice</i>	<i>0,2 l 3,40</i>	<i>Cranbeery juice</i>	<i>0,2 l 3,40</i>
<i>Grapefruit juice</i>	<i>0,2 l 3,40</i>	<i>Passion fruit juice</i>	<i>0,2 l 3,40</i>
<i>Mango juice</i>	<i>0,2 l 3,40</i>	<i>Rhubarb juice</i>	<i>0,5 l 3,40</i>

Bio Kracherl - The lemonade from Wirtshaus inder Au

<i>Apple-woodruff</i>	<i>0,33 l 3,20</i>	<i>Apricot-lemon</i>	<i>0,33 l 3,20</i>
<i>Raspberry-rhubarb</i>	<i>0,33 l 3,20</i>	<i>Sour cherry - lemon</i>	<i>0,33 l 3,20</i>

Fresh from the spring!

<i>Sparkling water</i>	<i>0,2 l 2,50</i>	<i>Sparkling water</i>	<i>0,5 l 3,90</i>
<i>Adelholzener</i>	<i>0,25 l 3,40</i>	<i>Adelholzener</i>	<i>0,75 l 6,80</i>
<i>Adelholzener natural</i>	<i>0,25 l 3,40</i>	<i>Adelholzener natural</i>	<i>0,75 l 6,80</i>

Hot drinks



<i>Coffee with hot milk</i>	<i>3,80</i>	<i>Coffee crème</i>	<i>3,20</i>
<i>Cappuccino</i>	<i>3,50</i>	<i>Decaffeinated coffee</i>	<i>3,20</i>
<i>Espresso</i>	<i>2,60</i>	<i>Hot chocolate with milk</i>	<i>3,50</i>
<i>Double espresso</i>	<i>3,70</i>	<i>Hot chocolate with Baileys</i>	<i>5,50</i>
<i>Latte macchiato</i>	<i>3,80</i>	<i>Latte macchiato with caramel</i>	<i>4,20</i>
<i>Hot lemon</i>	<i>2,90</i>	<i>Cup of premium Eilles Bio Tea</i>	<i>3,50</i>



White wine:

K 1906 - Sauvignon, Chardonnay, Weißburgunder	0,1 l	2,50
winery Kaltern - South Tyrol	0,2 l	4,80
Light yellow, bloomy, fruity pronounced	0,75 l	16,50

„Valentin Burgunder“
Grauer Burgunder - German quality wine
 winery Geisser - Palatinate ¹⁰

	0,1 l	2,70
-bottled for the Wirtshaus in der Au-	0,2 l	5,20
full of character, fruity and dry	0,75 l	18,50

Valentin Burgunder - „Big Bottle“
 Magnum 1,5 l 35,00

Sauvignon Blanc	0,1 l	2,90
Winery Geisser - Palatinate ¹⁰	0,2 l	5,50
fruity, aroma of mint and gooseberries	0,75 l	19,80

Grüner Veltliner Federspiel, Terrassen	0,1 l	3,30
Winery Gattinger- Wachau ¹⁰	0,2 l	6,50
Organic vineyard cultivation, elegant	0,75 l	23,50

Don Pietro Bianco	0,1 l	3,50
Spadafora - Sicily ¹⁰	0,2 l	6,70
Fruity, elegant	0,75 l	25,00

Chardonnay Lafoa	0,1 l	4,50
Winery Schreckbichl - South Tyrol ¹⁰	0,2 l	8,90
Aged in an oak wooden barrel	0,75 l	32,00


Rosé wine:



Gattinger Rosé	0,1 l	2,90
Winery Gattinger - Wachau ¹⁰	0,2 l	5,50
Fruity, elegant	0,75 l	19,80

Red wine:



Spezieri - Sangiovese	0,1 l	3,50
<i>Tenuta Col D'Orcia, Tuskany ¹⁰</i>	0,2 l	6,70
<i>Fruity, soft aroma</i>	0,75 l	25,00



„Valentin Cuvée“
Cuvée - German quality wine
Winery Geisser - Palatinate ¹⁰

	0,1 l	3,60
<i>-bottled for the Wirtshaus in der Au-</i>	0,2 l	6,80
<i>wild berries and herbal flavours</i>	0,75 l	25,50

Valentin Cuvée - „Big Bottle“
Magnum 1,5 l 47,00

Zeder	0,1 l	3,90
<i>Winery Kornell, South Tyrol ¹⁰</i>	0,2 l	7,50
<i>Elegant dry, fruity, black berries</i>	0,75 l	27,00

Cronos	0,1 l	5,30
<i>Winery Sattler - Burgenland-Neusiedlersee ¹⁰</i>	0,2 l	10,20
<i>Elegant fruity, dark berries, dry</i>	0,75 l	38,50

Cornelius - Merlot Cabernet	0,1 l	6,60
<i>Winery Schreckbichl - South Tyrol ¹⁰</i>	0,2 l	12,80
<i>deep and concentrated fruit flavors of black Currant, cocoa, cinnamon and vanilla</i>	0,75 l	48,00



<i>White wine or red wine with water ¹⁰</i>	0,2 l	3,70
	0,5 l	6,90

Zippy:

<i>Prosecco Frizzante</i>	0,1 l	4,00
<i>Sacchetto - Veneto ¹⁰</i>	0,75 l	28,50

<i>„Prisecco“ - non-alcoholic</i>	0,2 l	5,80
<i>Prosecco with fruits and elder</i>	0,75 l	21,00

<i>Marillensecco of burgundy grapes</i>	0,1 l	4,00
<i>-exclusively bottled for Wirtshaus in der Au-</i>	0,75 l	28,50

<i>Champagner Moet & Chandon Brut Imperial ¹⁰</i>	0,75 l	68,00
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Crazy ideas

<i>Holzfass-Enzian</i>	2cl 4,40	<i>Spezial Kräuter (bitter)</i>	2cl 4,40
<i>Holzfaß-Obstbrand (fruits)</i>	2cl 4,40	<i>König Ludwig Bierbrand(beer)</i>	2cl 4,90

„Wirtshaus Gsöff“

our secret recipe - tiny but great!

0,04 l 5,80



Luis exquisite Schnaps from the Distilly Lantzenhammer at Schliersee

<i>Williams (pear naturally cloudy)</i>	2cl 5,20	<i>Schlehengeist (sloe)</i>	2cl 5,20
<i>Vogelbeerbrand (rowanberry)</i>	2cl 6,60	<i>Sauerkirschbrand(sour cheery)</i>	2cl 5,80
<i>Marillenbrand (apricot)</i>	2cl 5,80	<i>Waldhimbeergeist (raspberry)</i>	2cl 5,20



Beerenbrand

Spirit from the currant, raspberry, elderberry, gooseberry, blueberry

-bottled for the Wirtshaus in der Au-

distillery Parzmair

2 cl 5,50

Slyrs

Bavarian Single Malt 43 %

First and only Bavarian Malz-Whisky

2 cl 5,20

Spirits

<i>Sherry Fino</i>	5 cl 4,50	<i>Remy Martin VSOP</i>	2 cl 4,80
<i>Martini bianco</i>	5 cl 3,90	<i>Hennessy VS</i>	2 cl 4,60
<i>Baileys</i>	4 cl 5,50	<i>Osborne Veterano</i>	2 cl 3,20
<i>Sambuca</i>	4 cl 5,40	<i>Tequila weiss / braun</i>	4 cl 5,80
<i>Ouzo</i>	4 cl 5,00	<i>Vodka Absolut</i>	4 cl 5,50
<i>Averna</i>	4 cl 5,40	<i>Bombay Sapphire Gin</i>	4 cl 6,50
<i>Ramazotti</i>	4 cl 5,50	<i>Havana Club 3 Jahre</i>	4 cl 5,60
<i>Fernet Branca</i>	4 cl 5,50	<i>Southern Comfort</i>	4 cl 5,50
<i>Jägermeister</i>	4 cl 5,20	<i>Jack Daniels</i>	4 cl 6,80
<i>Linie Aquavit</i>	2 cl 3,80	<i>Wild Turkey</i>	4 cl 9,50
<i>Grappa Moscato</i>	2 cl 4,60	<i>Glenmorangie</i>	4 cl 9,50



Sprizz



Valentin

Elderflower syrup, Valentin, Burgunder (white wine), lime, mint & soda 6,80

Raspea

Raspberry puree, peach juice, Prosecco & vanilla 6,90

Monaco

Prosecco, apple juice, Elderflower syrup & soda 6,70
(Optionally with our alcohol-free Prosecco)

Marillo

Apricot puree and lime, with our Marillensecco 6,90

Isarwasser

Strawberry, rhubarb juice, lemon und Prosecco 6,90



Cocktails

Believe it or not: Despite rumors to the contrary, the Cocktail does not originate from overseas or far away countries but naturally from Bavaria. Back in the days of our grand- grand-fathers, people already understood how to enjoy beer and other beverages best, namely in the most diverse variations - as in "Mixing gone wild", they simply mixed and matched different ingredients the way they wanted to.

Of course, "Wirtshaus in der Au" offers all the classics: Whiskey Sour, Caipi or Gin Fizz but we are also convinced that the traditional "Cocktail-map" deserves a little upgrade, let's say a special, well... Bavarian touch! - So, Cheers, Salute and Prost!

Luis

Havana Club, mashed strawberry, coconut, pine apple juice and cream 8,50

Gugelhupf

Gin, lemon juice, pomegranate syrup^{1,6}, Bavarian cherry juice 8,20

Stenz

Absolut Raspberry, lime, mint, lemon juice, with our

Bio raspberry-rhubarb lemonade



8,80

Watzmann

Slyrs Bavarian Whisky Liqueur, orange juice, lemon juice, honey 7,80

Alpenmilch

Raspberry milk shake, milk, lemon juice and vanilla sugar 5,90

Bio-Zisch

Brown sugar, apple juice, lime juice and

Bio apple-woodruff lemonade

5,50