

WIRTSHAUS IN DER AU

Bier und Knödel seit 1901

SPEIS UND TRANK

WIRTSCHAUS IN DER AU - WE DO SOMETHING!

Not only since yesterday, but for several years we have been trying to operate our Wirtshaus ecologically and sustainable. Even it is determined that there is still a lot to do, we believe that every contribution to the environmental protection, no matter how small, pays.
We love Bavaria and want it to remain lovable, therefore we continue to work on this topic now and in the future.



Organic certification 2012 and inclusion of organic products like our Bio-Kracherl, organic cheese, Bio-Wadlbeisser, organic bread, organic eggs and fair-trade orange lemonade



Purchase of our groceries exclusively from regional and certified suppliers or manufacturers



Since 2016 the usage of an electric company vehicle



Member of the „Ökoprotit-Umweltberatung“ and climate protection program for Munich companies



Use of 100% compostable take away boxes and paper bags



Climate neutralization in 2019 -
Support for forest protection projects in Germany



Partner in climate protection-tree planting of 30 trees on the occasion of our 30th anniversary



Use of recycled paper in the entire office area



2024/ 2025 Certification “Bio Bayern”-
inclusion of several foods with this quality seal



HOMEMADE SOUPS

Rahmige, herzgemachte Spinatsuppe mit Tomatenschmand Creamy heart-made soup of spinach with tomato sour cream	€ 9,80
Leberknödelsuppe Clear soup with liver dumpling and root vegetables	€ 9,50

SALADS

Brotsalat with buffalo mozzarella, ciabatta cubes, rocket, antipasti vegetables and cherry tomatoes	€ 18,50
Sennersalat Mixed garden salad with warm goat cheese, roasted pine nuts, pear-chutney and herbs-dressing	€ 19,80
Backhendlsalat with pieces of Bavarian chicken on romana salad with caesar-vinaigrette, pumpkin seeds and lemon-remoulade	€ 20,50
The salad is also available in a vegetarian version	€ 16,80

BAVARIAN SPECIALITIES

Aperitivo Bavarese

San Daniele ham, Parmesan shavings, breadsticks, olives,
Peppadews stuffed with cream cheese

€ 17,90

Dreierlei

Original Bavarian cheese spread 'Obatzda' and
a homemade horseradish and peppercorn cream cheese & pretzel

€ 13,80

Beef-Tatar vom oberbayrischen Ochsenfilet

Beef tatar with mustard-mayonnaise and ciabatta

€ 26,50

small portion € 19,80

Veggie Brotzeit

Several cheese, fig mustard, marinated vegetables, natural hummus,
zucchini pepper tatar, lentil salad with carrots, dark bread with
avocado tomato spread and lots of greens

€ 17,80

Auer Brotzeitbrett'l

South Tyrolean smoked ham, salami, spicy smoked sausages,
original Bavarian cheese spread 'Obatzda', hay milk brie, alpine herbs
cheese, homemade cream cheese, spicy cream cheese, a mini
veal meatball, served with fresh bread

€ 19,90



DUMPLINGS - A WELL ROUNDED AFFAIR

Spinatknödel

Spinach dumplings served with a cherry tomato sauce
and basil-pesto

€ 17,50

Tomato and rocket dumplings

filled with mozzarella on peperonata vegetables

€ 17,80

Kasknödel

Dumpling of "Walchseer" organic-cheese on fresh spinach leaves

€ 18,50

Das knödelige Knödeltrio

Spinach dumpling with a cherry tomato sauce Tomato and rocket
dumplings filled with mozzarella on peperonata vegetables
Dumpling of "Walchseer" organic-cheese on fresh spinach leaves

€ 20,50

ROAST, STEAMED AND BRAISED

Lachsforellenfilet fried salmon trout fillet from Berchtesgaden with lemon risotto	€ 27,00
Isar-Burger with cheese, Bavarian beef, bacon, braised onions, tomatoes, served with mustard sauce and chips	€ 21,00
Tölzer Bauerngröstl Ox shreds with potatoes, dumplings, onions, majoran and egg, served with bacon coleslaw	€ 19,50
Basilikum-Gnocchi  basil gnocchi sautéed with tomatoes, served with cashew ricotta	€ 18,50
Dampfkartoffeln  Steamed potatoes served in a pot with an herbs-chive curd	€ 15,50
very tasty combined with: - Pickled salmon	€ 19,70

WIRTSHAUS CLASSICS

Hofente Portion bavarian duck fresh from the oven served with red cabbage and a potato dumpling	€ 25,90
BERGFEX Bavarian duck and roast pork, served with red cabbage, roasted vegetables and a potato- and bread dumpling	€ 26,50
Kalbfleischpflanzerl 4 small veal patties with potato salad & our mustard	€ 19,80
Münchner Schweinebraten Munich roast pork from the oven with crust, a big potato dumpling and bacon-coleslaw	€ 19,50
Schnitzel vom Schwäbisch-Hällischen Landschwein Slices of pork marinated with mustard and horseradish, served with potato-radish-salad	€ 24,80



BBQ DELIGHTS

Bullensteak Grilled Bavarian beef steak with barbecue- and herbs-butter sauce	€ 29,50
Oberbayrisches Ochsenfilet Filet of Bavarian ox (280g) marinated with sea salt and herbs, limes butter and shallot-balsamic sauce	€ 36,80
That fits:	
French fries 	€ 4,80
Roasted potatoes 	€ 4,50
A mix of roasted potaoes, paprika and zucchinis 	€ 5,80
Small portion of potato-radish salad 	€ 4,50
Mixed garden salad with homemade dressing 	€ 6,90

MÜNCHNER KNÖDELEI

The Oktoberfest-tent of Wirtshaus in der Au



From a mug Paulaner Oktoberfest-beer in our sunny beer garden up to a Spritz at our Luis-bar... Our Münchner Knödelei tent right next to the Ferries wheel has been an insider tip for Munich locals as well as Oktoberfest fans from around the world for years. We are looking forward to welcome you in our Münchner Knödelei!



DESSERTS

Gugelhupf Bundt cake of Toblerone chocolate with wild berry sauce and salted caramel ice cream	€ 14,00
Munich Cheese Cake with blueberries and lemontarte ice cream	€ 13,50
Mousse White chocolate mousse with raspberry sauce and pistachios	€ 13,80
Apfelschmarrn Bavarian sliced pancake with apples, served with cranberries and vanilla sauce	€ 14,80
Wilder Waldbär Bourbon-vanilla and strawberry ice cream, with yoghurt, creamy wild berries and whipped cream	€ 9,50
Our types of ice cream Bio vanilla, milk-chocolate, salted caramel, lemontarte, strawberry-raspberry, mango	per scoop: € 2,50



BREAKFAST MENU

König Ludwig	👑	€ 19,80
A royal assortment of Bavarian hams and cheeses, organic scrambled eggs with bacon, a chives cream-cheese, country yoghurt with forest berries, our creamy local butter from “Andechs” and jam, all served with a basket of various German bread slices and freshly squeezed orange juice 0.2l.		
G’sundheitsapostel	🍏	€ 19,50
Plain organic scrambled eggs, avocado puree with tomato and paprika, hummus, cereals with organic yoghurt and fruits, fresh carrot and cucumber slices with a delicious herbal curd- cheese dip, jam, and creamy local butter from “Andechs”, all served with a basket of various German bread slices and our Mango-Apple-Smoothie.		
Almöhi	🏔️	€ 19,80
A variation of three Alpine cheeses, with an organic boiled egg, our homemade porridge-style cereals with freshly grated apples, fruit-salad, croissant, jam, and our creamy local butter from “Andechs”, served with a basket of various German bread slices and freshly squeezed carrot juice 0.2l.		
Hochzeitsgstanzl	💕	per Person € 25,80
For two or more people Marinated salmon, organic scrambled eggs with tomatoes and basil, hummus, homemade cream-cheese, San-Daniele ham and black smoked ham, Milanese salami, fresh carrot and cucumber slices with a delicious herbal curd-cheese dip, an assortment of three different cheeses, fresh fruit salad, croissants, jam fig mustard and our creamy local butter from “Andechs”, all served with a basket of various German bread slices and two glasses of 0.1l Prosecco or 0.2l orange juice.		



GERMAN MORNING PINT!

Aloisius

Two Bavarian white sausages, from the butchery "Gassner" with Händlmeier mustard and a freshly baked pretzel

€ 9,50

Berta

Roasted malt bread with avocado puree, tomato and paprika and 2 fried eggs

€ 14,80

Blasius

Roasted organic wood oven bread with San Daniele ham, fresh cheese, rocket and parmesan shavings

€ 15,90

HAPPY CHICKEN!

All our egg dishes are exclusively prepared with organic eggs of free-range, happy chicken!

Boiled egg

€ 2,40

Plain organic scrambled or fried eggs

€ 7,10

Fried or scrambled eggs with ham or bacon

€ 8,80

Organic scrambled eggs with alpine cheese

€ 8,80

Organic scrambled eggs with fresh herbs

€ 7,80

Eggs with ham, onions tomatoes and herbs

€ 8,90

Halleluja

Organic scrambled eggs with salmon and horseradish cream cheese served with fried potatoes

€ 15,50



SOOO HEALTHY...

Orange -, carrot - or apple juice

€ 5,00

0,2l-freshly squeezed juices (You can mix them as well)

Ois easy!

€ 6,80

Smoothie with mango apple, lime and yoghurt

Beeren-Bowl

€ 8,90

Puree made from acai berries, cashew nuts, chia seeds, wholemeal oat flakes, with blueberries and raspberries

Bio-Bircher Müsli aus Bayern

€ 8,50

Muesli with freshly grated apples, honey, almonds and natural yoghurt

Fresh fruit salad

€ 7,80

Plain yoghurth with wild berries

€ 6,90

PANCAKES

with chocolate sauce or puree of forest berries, raspberry or caramel sauce

€ 7,80

EXTRAS:

San Daniel ham

€ 10,80

Milanese salami

€ 5,90

Salmon with cream-cheese

€ 11,90

Hay milk brie

€ 5,80

Herbal curd-cream-cheese

€ 3,40

Chocolate muffin

€ 3,50

Croissant

€ 2,80

Cereal with yoghurt

€ 6,90

Nutella

€ 2,00

Jam or honey

€ 2,00



BIERE VON PAULANER

Munich Lager mild, elegantly malty	0,25 l € 4,40	Wheatbeer full-bodied, fruity, tangy and mild	0,3 l € 4,90
Munich Lager mild, elegantly malty	0,5 l € 5,80	Wheatbeer full-bodied, fruity, tangy and mild	0,5 l € 5,90
Munich Lager mild, elegantly malty	1,0 l € 11,00	Dark Wheatbeer naturally cloudy, strong, robust	0,5 l € 5,90
Munich Lager non-alcoholic delicately spicy, malty aroma	0,5 l € 5,80	Wheatbeer non-alcoholic naturally cloudy, tangy and fresh, low in calories	0,5 l € 5,90
Radler mild and refreshing	0,5 l € 5,80	Cellar beer naturally cloudy, fruity caramel and honey notes velvety smooth, delicately spicy flavor	0,5 l € 5,80
Radler Non-alcoholic shandy	0,5 l € 5,80	Russ'n Wheatbeer with lemonade	0,5 l € 5,90
Auerbräu Pils slightly tart, hoppy	0,3 l € 5,50	Munich Dark Beer Chestnut brown, delicately tart and malty, bottom-fermented	0,5 l € 5,80

Auer Zwickl-Bier
Karl Valentin's favourite naturally cloudy lager beer 0,3 l € 4,90
The original beer with 11,8 % original wort and an alcohol strength of 5,0 % 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!!

SOFT DRINKS

Coca-Cola	0,25 l € 4,20	Bio Tonic Monaco	0,23 l € 4,60
Coca-Cola zero	0,25 l € 4,20	Bio Ginger Monaco	0,23 l € 4,60
Lemonade	0,5 l € 5,40	Bio Lemon Monaco	0,23 l € 4,60
Spezi	0,5 l € 5,70	Spezi Zero	0,5 l € 5,70

WADLBEIßER
Bavarian organic Power-Drink with lime, lemon, apple, pear, turmeric and vanilla



0,33 l € 4,20

Apple juice	0,5 l € 5,70	Orange juice	0,5 l € 5,80
Sour cherry juice	0,5 l € 5,80	Blackcurrent juice	0,5 l € 5,80
Passion fruit juice	0,5 l € 5,80	Pinapple juice	0,5 l € 5,80
Mango juice	0,5 l € 5,80	Rhubarb juice	0,5 l € 5,80

Apple juice	0,25 l € 4,20	Orange juice	0,25 l € 4,40
Sour cherry juice	0,25 l € 4,40	Blackcurrent juice	0,25 l € 4,40
Passion fruit juice	0,25 l € 4,40	Pinapple juice	0,25 l € 4,40
Mango juice	0,25 l € 4,40	Rhubarb juice	0,25 l € 4,40

BIO-KRACHERL
The lemonade from Wirtshaus in der Au

Orange pure	0,33 l € 4,50
Apple-woodruff	0,33 l € 4,50
Apricot-lemon	0,33 l € 4,50
Raspberry-rhubarb	0,33 l € 4,50



Sparkling water	0,25 l € 2,90	Sparkling water	0,5 l € 4,50
Adelholzener	0,25 l € 4,20	Adelholzener	0,75 l € 8,90
Adelholzener naturel	0,25 l € 4,20	Adelholzener naturel	0,75 l € 8,90

HOT DRINKS

„Münchner Mischung“ – roasted coffee from Wirtshaus in der Au!
The roasting house „Wiggerl“ in Traunstein is roasting their coffee beans for us. The beans taste a lot like Munich itself: fresh, intensive and lively.



Cappuccino	€ 4,20	Coffee crème	€ 4,20
Coffee with hot milk	€ 4,70	Latte macchiato	€ 4,70
Espresso	€ 3,50	Latte macchiato caramel	€ 5,20
Double espresso	€ 4,70	Hot chocolate with milk	€ 4,70

We can serve all hot drinks with oat milk – additional charge € 0,30

Affogato - Espresso with vanilla ice cream € 5,90

Eilles - Ehemaliger Königlich Bayrischer Hoflieferant, gegr. 1873
Eilles Tea € 4,40
English Breakfast Fairtrade /
Peppermint / Apple-Fruits/ Vervenia Herbs /
Rooibos Vanilla / roiboos vanilla

ZIPPY

Prosecco Frizzante, Sacchetto-Veneto	0,1l	€ 6,00	/	0,75l	€ 44,00
Marillensecco of burgundy grapes	0,1l	€ 6,50	/	0,75l	€ 47,00
Champagner Ruinart Blanc de blanc				0,75l	€ 168,00
Champagner Ruinart Rosé				0,75l	€ 168,00



SPRIZZ

Riva – non alcohol	
Aqua Monaco organic lemon, peach syrup, soda	€ 8,00
Cortina – non alcohol	
Beneventi aperitiv, tonic, lemon & soda	€ 8,50
Lilly	
Lillet Rose, infused with prosecco and refined with wildberry lemonade	€ 10,50
Monaco	
Bavarian limoncello from organic lemons, prosecco & soda	€ 10,50
Marillo	
Apricot puree and lime, with our marillensecco	€ 10,80
Isarwasser	
Strawberry, rhubarb juice, lemon und prosecco	€ 10,80



WHITE WINE

Cuvée Elisa	0,2 l	€	7,50
Castell Sallegg – Kaltern, South Tyrol	0,75 l	€	27,00

Valentin Burgunder	0,2 l	€	7,80
German quality wine winery Geisser – Palatinate	0,75 l	€	28,00

Valentin Burgunder – „Big Bottle“ Magnum	1,5 l	€	52,00
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Sauvignon Blanc	0,2 l	€	8,00
Winery Geisser – Palatinate	0,75 l	€	29,00

Rokko Bavaria	0,2 l	€	8,50
Cuvée, Winery Hofmann – Franconia	0,75 l	€	30,00

Grüner Veltliner Federspiel	0,2 l	€	9,00
Andreas Gattinger – Wachau, Austria	0,75 l	€	33,00

Vivia Vermentino	0,2 l	€	9,50
Fattoria Le Mortelle – Tuscany, Italy	0,75 l	€	35,00

Chardonnay Burgum Novum	0,2 l	€	11,00
Winery Castelfelder – Kurtinig, Sout Tyroll	0,75 l	€	41,00

Cason Hirschprunn	0,75 l	€	75,00
Winery Alois Lageder – Magreid, South Tyroll			

Beyond the Clouds	0,75 l	€	98,00
Winery Alois Lageder – Tramin, South Tyroll			

ROSÉ WINE

Gattinger Rosé Federspiel	0,2 l	€	9,00
Winery Gattinger – Wachau, Austria	0,75 l	€	33,00

RED WINE

Valentin Cuvée	0,2 l	€	9,00
Cuvée – German quality wine Winery Geisser – Palatinate	0,75 l	€	33,00

Valentin Cuvée – „Big Bottle“ Magnum	1,5 l	€	62,00
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Zeder	0,2 l	€	9,50
Winery Kornell, South Tyrol	0,75 l	€	35,00

Rokko Bavaria	0,2 l	€	9,50
Cuvée, Winery Hofmann – Franconia	0,75 l	€	35,00

Syrah Achelo	0,2 l	€	9,80
Marchesi Antinori – Tuscany, Italy	0,75 l	€	36,00

Pannoterra	0,2 l	€	11,00
Salzl Seewinkelhof – Burgenland, Austria	0,75 l	€	41,00

Cornelius – Merlot Cabernet	0,2 l	€	13,90
Winery Schreckbichl – Eppan, South Tyrol	0,75 l	€	52,00

Amarone Della Valpolicella			
Tenuta Fumanelli – Verona, Italy	0,75 l	€	95,00

Barolo Castiglione			
Winery Vietti – Piedmont, Italy	0,75 l	€	115,00

Tignanello			
Marchesi Antinori – Tuscany, Italy	0,75 l	€	260,00

White wine-, rosé- or red wine-sprizzer	0,2 l	€	5,00
	0,5 l	€	9,50



ALPENBRENNEREIEN

Exquisite spirits from Alpine regions in Germany, Austria and South Tyrol, Italy

GUGGENBICHLER

Bavarian premium spirits from the “Guggenbichler” distillery in the Chiemgau region. Since 1829... On his beautiful farm in Oberachterting master distiller Johann Guggenbichler exclusively uses high-quality and carefully selected natural products. With great enthusiasm and passion he turns these products into his unique “Guggenbichler” spirits.

Obstbrand fruits	2cl	€ 5,90	Williamsbirnenbrand pears	2cl	€ 6,60
Waldhimbeergeist raspberry	2cl	€ 6,20	Sauerkirschbrand cherry	2cl	€ 6,60
Orangengeist orange	2cl	€ 7,20	Kräuterlikör herbs	2cl	€ 5,90
Pfirsichbrand peach	2cl	€ 7,20	Bierbrand beer	2cl	€ 6,20

PARZMAIR

“Parzmair” is a distillery located inside the “Salzkammergut” in the Austrian village Staig. “Parzmair” has won the “World Spirits Awards” as well as the “Vinaria” numerous times and their success speaks for itself with spirits and brandies of highest and exquisite quality! Enjoy fruits in their most intensive and delightful form!

Gebrannte Haselnuss roasted hazelnut	2cl	€ 8,80	Zwetschgenbrand plum	2cl	€ 9,50
Marillenbrand apricot	2cl	€ 8,80	Beerenbrand berries	2cl	€ 10,50

UNTERTHURNER

Marling – a small village north of Merano...

The private distillery “Unterthurner” is a traditional family business run by their third generation. “Unterthurner” has established itself as one of the best South Tyrolean distilleries and has been well-known for its premium spirits-culture as well as its sense for innovation and creativity for decades.

Enzian gentian	2cl	€ 5,80	Vogelbeergeist rowanberry	2cl	€ 7,00
Schlehengeist sloe	2cl	€ 7,00	Quittengeist leave	2cl	€ 7,00
Grappa Gewürztraminer	2cl	€ 6,80	Grappa Barrique	2cl	€ 6,80

SPIRITS - PUR BAYERN

Bavarese Original Munich Dry Gin 4 cl	€ 8,80	Bavarese Original Munich Rye Wodka 4 cl	€ 7,90
Stonewood Drafire Whisky Likör 4 cl	€ 9,50	Stonewood Dra Strong One Single Malt Whisky 4 cl	€ 13,80
Bavarese Original Munich White Rum 4 cl	€ 8,80	Bavarese Original Munich Dark Rum 4 cl	€ 9,50
ODL Herbal bitters with caramel 4 cl	€ 6,50	Bavarotti Bavarian amaro 4 cl	€ 6,80

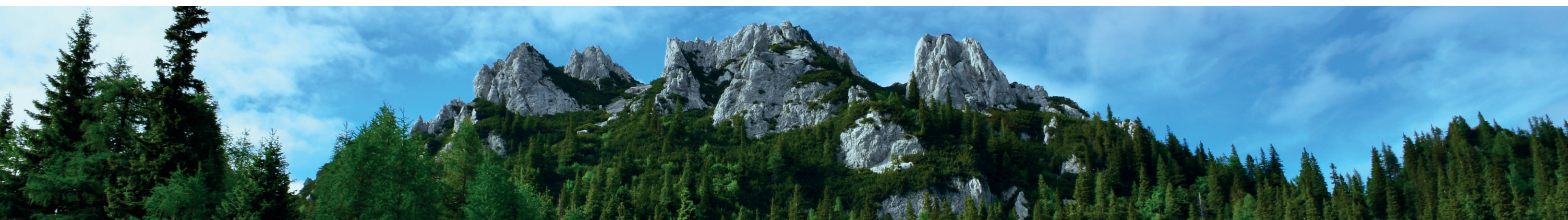
BAYERN FÜR DAHOAM
BAVARIA FOR YOUR HOME



Natural, authentic, Bavarian...

This motto has long guided all our products here at the Wirtshaus in der Au, and it was with this philosophy in PUR BAYERN stands for treating the land, its people, and raw materials with respect, as well as a passion for the highest quality. On our website www.wirtshausinder.au.de, you'll find not only our own Au products—such as Biokracherl, coffee, Wadlbeißer, and Bavarese spirits—but also several other unique products from our long-standing partners.

We spent a long time tinkering, tasting, and tweaking until we finally said: This is PUR BAYERN!



COCKTAILS

Bio-Zisch - non alcohol

Apple juice, lime juice and Bio apple-woodruff lemonade € 8,80

Null ohne Nix - alcohol

Aqua Monaco Bio Ginger beer, tonic, blueberry syrup € 8,50

Luis

Havana Club, mashed strawberry, coconut, pine apple juice and cream € 11,50

Eisbach

Bavarese Gin, lemon juice, pomegranate syrup, cherry juice € 12,00

Stenz

Absolut Raspberry, lime, mint, lemon juice, with our Bio raspberry rhubarb lemonade € 12,80

Watzmann

Stonewood Bavarian Whisky Liqueur, lemon juice, honey and orange juice € 13,50



All dishes marked with this symbol are vegan or vegetarian  

VALENTINSAAL

Tavern in the Au

Old ceiling paintings, tall columns, and a long bar...
The Valentinsaal in the heart of Munich offers a distinctive blend of stylish romance and Bavarian charm. Its extraordinary ambience and pleasant atmosphere make it the perfect venue for celebrations, but also for professional discussions and meetings with up to 200 people. Whether it's a wedding, a glittering ball, a seminar, or a conference, every event at the Valentinsaal is sure to be an impressive occasion!

Parties - Seminars - Conferences...



TAFELSPITZ & TISCHKULTUR

Catering Munich

Whether at home, in the office, in an alpine hut, or in a castle...
The Tafelspitz & Tischkultur team, with its warm service and professional kitchen brigade, will anticipate you every wish and that of your guests. With attention to detail and perfect organization, we will surprise and delight you. Whether it's a romantic "dinner for two" or events for 2.000 guests, no customer is too small for us, and hardly any too big!

Catering - Enjoyment - Attention to detail





Au

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