Beers from Paulaner

Munich Lager	0,5 l	5,80	Munich Lager	0,25 l	4,40
Munich Lager	1,0 l	11,00	Munich Dark Beer	0,5 l	5,80
Wheatbeer	0,5 l	5,90	Wheatbeer	0,3 l	4,90
Dark Wheatbeer	0,5 l	5,90	Russn *Wheatbeer with lemonade*	0,5 l	5,90
Radler *Beer with lemonade*	0,5 l	5,80	Radler *non-alcoholic beer with lemonade*	0,5 l	5,80
Cellar beer	0,5 l	5,80	Fürstenberg Pils	0,3 l	5,50
Wheatbeer *non-alcoholic*	0,5 l	5,90	Munich Lager *non-alcoholic*	0,5 l	5,80

Auer Zwickel beer

Karl Valentin´s favourite naturally cloudy lager beer

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!
0,3l 4,90

Softdrinks

Coca-Cola	0,25 l	4,00	Tonic Monaco	0,2 l	4,50
Coca-Cola zero	0,25 l	4,00	Ginger Monaco	0,2 l	4,50
Lemonade	0,5 l	5,20	Lemon Monaco	0,2 l	4,50
Spezi	0,5 l	5,50	Spezi Zero	0,5 l	5,50

„Wadlbeißer"

Bavarian organic Power-Drink
0,33 l 3,80

Spritzer

Apple juice	0,5 l	5,60	Pineapple juice	0,5 l	5,70
Orange juice	0,5 l	5,70	Sour cherry juice	0,5 l	5,70
Blackcurrant juice	0,5 l	5,70	Passion fruit juice	0,5 l	5,70
Mango juice	0,5 l	5,70	Rhubarb juice	0,5 l	5,70

Apple juice	0,25 l	4,10	Pineapple juice	0,25 l	4,20
Orange juice	0,25 l	4,20	Sourcherry juice	0,25 l	4,20
Blackcurrant juice	0,25 l	4,20	Passionfruit juice	0,25 l	4,20
Mango juice	0,25 l	4,20	Rhubarb juice	0,25 l	4,20

Bio Kracherl

The lemonade from Wirtshaus in der Au

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

Sparkling water	0,25 l	2,80	Sparkling water	0,5 l	4,40
Adelholzener	0,25 l	4,10	Adelholzener	0,75 l	8,80
Adelholzener natural	0,25 l	4,10	Adelholzener natural	0,75 l	8,80

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 with caramel	5,20
Double espresso	4,70	Hot chocolate with milk	4,70

We could serve all hot drinks with oat milk – an additional charge of € 0,30

Affogato - *Espresso with vanilla ice cream* 5,90

"Eilles" - Former royal Bavarian court purveyor, founded in 1873

Eilles Tee 4,40

English Breakfast Fairtrade /
Peppermint / Apple-Fruits/
Vervenia Herbs / Rooibos Vanilla / roiboos vanilla

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Our online shop of heartmade products from Bavaria

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Zippy:

Prosecco Frizzante	0,1 l	5,80
Sacchetto – Veneto	0,75 l	43,00
Marillensecco of burgundy grapes	0,1 l	6,00
-exclusively bottled for Wirtshaus in der Au-	0,75 l	44,00
Champagner Ruinart Blanc de blanc	0,75 l	165,00
Champagner Ruinart Rosé	0,75 l	165,00

White wine:

K White – Sauvignon, Chardonnay, Weißburgunder	0,2 l	6,90
Winery Kaltern – South Tyrol	0,75 l	25,00

„Valentin Burgunder"
Grauer Burgunder – German quality wine

winery Geisser – Palatinate	0,2 l	7,00
-bottled for the Wirtshaus in der Au-	0,75 l	26,00

Valentin Burgunder – „Big Bottle"
Magnum 1,5 l 44,00

Sauvignon Blanc	0,2 l	8,00
Winery Geisser – Palatinate, Germany	0,75 l	29,00
Grüner Veltliner Federspiel, Terrassen	0,2 l	8,50
Andreas Gattinger - Wachau, Austria	0,75 l	31,00
Bacca Bianca	0,2 l	9,50
Tenuta Ionis- Apulien, 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	72,00
Winery Alois Lageder – Magreid, South Tyroll		
Beyond the Clouds		
Winery Alois Lageder – Tramin, South Tyroll	0,75 l	98,00

Rosé wine:

Gattinger Rosé Federspiel	0,2 l	8,00
Winery Gattinger – Wachau, Austria	0,75 l	29,00

Red wine:

„Valentin Cuvée"
Cuvée – German quality wine

Winery Geisser - Palatinate	0,2 l	9,00
-bottled for the Wirtshaus in der Au-	0,75 l	33,00

Valentin Cuvée – „Big Bottle"
Magnum 1,5 l 62,00

Zeder	0,2 l	9,50
Winery Kornell, South Tyrol	0,75 l	35,00
Syrah Achelo	0,2 l	9,80
Marchesi Antinori – Toskana, Italy	0,75 l	36,00
Pannoterra	0,2 l	10,50
Salzl Seewinkelhof – Burgenland, Austria	0,75 l	39,00
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 - Piemont, Italy	0,75 l	115,00
Tignanello		
Marchesi Antinori – Toskana, Italien	0,75 l	260,00
White wine, rosé or red wine with water	0,2 l	5,00
	0,5 l	9,50

Königlich bayrischer Knödelkochkurs

Ready, set...dumplings!

Do your dumplings regularly have the consistency of concrete or turn out to have all other forms except that of a classic dumpling? Our ***„Royal Bavarian Dumpling Cooking Course"*** *can help! Sign up for a course with friends or family on our homepage: info@wirtshausinderau.de*

Alpenbrennereien

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

Guggenbichler

Bavarian premium spirits from the "Guggenbichler" distillery from 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 much enthusiasm and passion he turns these products into his unique "Guggenbichler" spirits.

Obstbrand *fruits*	2cl	5,90	Williamsbirnenbrand *pears*	2cl	6,60
Himbeergeist *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	Heidelbeergeist *blueberry*	2cl	7,00
Grappa Gewürztraminer	2cl	6,80	Grappa Barrique	2cl	6,80

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!
Until then, don't forget:

Dumplings are the best messengers of the Bavarian joy of living!

Sprizz

Cortina – non alcohol
Beneventi aperitiv, tonic, lemon & soda 8,50

Riva – non alkohol
Aqua Monaco organic lemon, peach syrup, soda 8,00

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

Spirits – PUR Bayern

Bavarese Original Munich Dry Gin 4 cl 8,80
Stonewood Drafire Whisky Likör 4 cl 9,50
Bavarese Original Munich White Rum 4 cl 8,80
Bavarese Original Munich Rye Wodka 4 cl 7,90
Stonewood Dra Strong One Single Malt Whisky 4 cl 13,80
Bavarese Original Munich Dark Rum 4 cl 9,50

Cocktails

Bio-Zisch – non alcohol
Apple juice, lime juice and Bio apple-woodruff lemonade 8,80

"Null ohne Nix" – non 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, 13,50
honey and orange juice

Homemade soups

Leberknödelsuppe
Clear soup with liver dumpling and root vegetables 9,50

Rahmige, herzgemachte Suppe von der Süßkartoffel
Creamy heart-made soup of sweet potatoes and popcorn V 9,80

Bavarian Specialities

„Dreierlei" V
Original Bavarian cheese spread 'Obatzda' and
a homemade horseradish and pepperbell cream cheese & pretzel 13,80

Beef tatar
Beef tatar with mustard-mayonnaise and ciabatta 26,50

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 19,50

Salads

Sennersalat V
Mixed garden salad with warm goat cheese, roasted pine nuts,
pear-chutney and an herbs-dressing 19,80

Backhendlsalat
with pieces of Bavarian chicken on romana salad with
caesar-vinaigrette, pumpkin seeds and lemon-remoulade 20,50

Mühlbachsalat
with mustard-vinaigrette, served with filet slices of beef,
prawns marinated in garlic oil and tomato-bell pepper bruschetta 23,80

Dumplings – a round thing!

Spinatknödel V
Spinach dumplings served with a cherry tomato sauce and basil-pesto 17,50

Rote Beeteknödel V
Beetroot dumplings on a creamy apple-celery mix with sour cream 17,80

Kasknödel V
Dumpling of "Walchseer" organic-cheese on fresh spinach leaves 18,50

"Das Knödeltrio"
Spinach dumpling with a cherry tomato sauce
Sesame curry dumplings with sweet sour wok vegetables & coriander
Dumpling of "Walchseer" organic-cheese on fresh spinach leaves
20,50

Roast, steamed and braised

Lachsforellenfilet
fried salmon trout fillet from Berchtesgaden
with pear and fennel risotto 27,00

"Bratwurst"
Sausage filled with cheese on creamy sauerkraut
served with mashed potatoes 18,50

Tölzer Bauerngröstl
Ox shreds with potatoes, dumplings, onions, majoran and egg,
served with bacon coleslaw 18,80

Kürbis-Gnocchi
Pumpkin gnocchi with apples and root vegetables,
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
- Prawns marinated in garlic-herbs oil 19,90

All dishes marked with this sign are vegetarian!

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

Münchner Schweinebraten
Munich roast pork from the oven with crust, a big potato dumpling
and bacon-coleslaw 19,50

Käsespätzle
Cheese spaetzle refined with organic mountain cheese and cream,
served with braised onions and lots of chives 19,00

Schnitzel vom Schwäbisch-Hällischen Landschwein
Slices of pork marinated with mustard and horseradish,
served with potato-radish-salad 23,80

Enjoyment of the grill

Bullensteak
Grilled Bavarian beef steak
with barbecue- and herbs-butter sauce — *28,50*

Oberbayrisches Ochsenfilet
Filet of Bavarian ox (280g) marinated with sea salt and herbs,
limes butter and shallots-balsamic sauce — *35,80*

That fits:

French fries — *4,80*

Roasted potatoes — *4,50*

A mix of roast potatoes and zucchinis — *5,80*

Small portion of potato-radish salad — *4,50*

Mixed garden salad with a homemade dressing — *6,90*

Desserts

Creme brûlée — *13,50*
from linz cake with blackcurrant ice cream

Schokobatz
Chocolate mousse in an almond waffle and vanilla-pears — *13,80*

Gugelhupf
Bundt cake of Toblerone chocolate with wild berry sauce
and salted caramel ice cream — *14,00*

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 — *per dumpling:* *2,50*
Bio vanilla, milk-chocolate, salted caramel, blackcurrant,
strawberry-raspberry, mango (vegan)

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.

"Almöhi" 19,80

A variation of three Alpine cheeses, with an organic boiled egg, our homemade porridge-style muesli 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.

"G´sundheitsapostel" 19,50

Plain organic scrambled eggs, avocado puree with tomato and paprika, hummus, muesli 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.

"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 of Prosecco or 0.2l of orange juice.

German morning pint!

Aloisius

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

8,90

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 cage free, happy chicken!

Boiled egg	2,40	Organic scrambled eggs with alpine cheese	8,80
Plain organic scrambled or fried eggs	7,10	Organic scrambled eggs with fresh herbs	7,80
Fried or scrambled eggs with ham or bacon	8,80	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 0,4l

Berry-Bowl 8,90
Oatmeal with cashews,
chia seeds, raspberries, blueberries
fruit puree an natural yoghurt

Bavarian porridge-muesli 8,50
Muesli with freshly grated
apples, honey, almonds and
natural yoghurt

Pancakes

with chocolate sauce or a puree of forest berries
6,90

Freshly baked tonca bean waffle

with powdered sugar	6,90
with toffee- or raspberry sauce	7,80

Extras

San Daniel ham	10,50	Chocolate muffin	3,50
Milanese salami	5,90	Croissant	2,80
Salmon with cream-cheese	11,50	Muesli with yoghurt	6,90
Hay milk brie	5,80	Nutella	1,80
Herbal curd-cream-cheese	3,40	Jam or honey	2,00

In case of allergies or food intolerances,
please contact our staff and ask for our list of ingredients and allergens

WIRTSHAUS 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 the 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*
- *Use of ecological paper straws*
- *Complete revision of our in-house waste scheme*
- *Member of the „Ökoprofit-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