



Käfer Wiesn-Schänke

Menu recommendation 2019

TABLE SET UP

Oven-fresh pretzels 🍞(1)

served on an original deer-antler stand, choice of large or small

small pretzel	€	3.90
large pretzel	€	6.90

Rosemary flatbread 🍞(1, 🍷, ❤️, 🍀, 🌿)

served with a tapenade of dried tomatoes and herbal sour cream in a jelly jar

per piece € 12.50

APPETIZERS

Käfer traditional platter 🍷(1, 🍞2, 🍷3, 1, 2, 3, 4, 🍷, ❤️, 🍷, 🌿)

cured ham from Max's butchery, air-dried salami, goose rillettes, Oktoberfest liver pâté, smoked Regensburger sausage, "Obazda" (Bavarian cheese spread), matured cheese from Tegernsee, slices of bread topped with cream cheese and chives, salted white radish and crunchy red radishes with rock salt, hard-boiled country eggs, fruity cherry tomatoes, pickled gherkins and manually whipped heart-shaped butter, served with oven-fresh Joseph bread

per person € 21.50

“Gehört“ (🌾1, 🌾2, 🌾3, 1, 3, 4, 6, 🍷, ❤️, 🍀2, 🍺, 🌿)

Specialities from woods and meadows

game pie with cranberries, venison boiled ham with pickled melon, mini boar salami from the Bavarian Forest, hot-smoked duck breast from the poultry farm ‘Groß’, mushroom salad with parsley, goat cheese with a tapenade of sweet preserved walnuts, manually whipped heart-shaped butter, cherry tomatoes, served with oven-fresh Joseph bread

per person € 31.90

“Alpen Dolce Vita“ (🌾1, 1, 2, 🇮🇹, 📖, ❤️, 🍀7, 🍺, 🌿)

Burrata di Andria Olanda with olive oil made from Taggiasca olives, three kinds of wild salmon, Camembert di Bufala, pickled artichokes, char fillet in cornflower blossoms, prawn-quinoa salad with pomegranate, herbal cream cheese dip with crudités, radishes, served with oven-fresh rosemary flatbread and a tapenade of dried tomatoes and herbal sour cream

per person € 28.80

“Bonjour Paris“ (🌾1, 1, 3, 5, 9, 🇫🇷, 🍷, 📖, 🍴, ❤️, 🌿, 🍷)

Paris' central market „Rungis“ is the biggest of its kind in the world.

In the 70s Helmut Käfer was the first who brought its delicacies to our delicatessen shop in Munich.

half a boiled Canadian lobster, three kinds of wild salmon, fried king prawn, tuna sashimi with wakame-seaweed salad, Käfer seafood salad, served with mustard-dill sauce, horseradish sour cream, organic lemons, cherry tomatoes and baguette

- from 2 persons - per person € 42.90

Finest treats for a great Grand Cru drinking experience (13, 📖, ❤️, 🌿)

Grand Cru canned sardines from Spain in zesty olive oil, Grand Reserva Jamón Ibérico (Iberian ham) from Joselito, 36 months, and a vintage stilton cheese marinated with Taylor Port 10 Years

- from 6 persons - per person € 29.90

To this we recommend:

2016 Chablis Grand Cru Bougros

(Chardonnay)

Domaine du Colombier, Burgundy, France

750 ml € 65.00

Bavarian steak tartare (🌾1, 🌾2, 🌾3, 4, 🍷, 🍺)

gently roasted beef tartar of the Pinzgau ox with a fried organic egg, served with oven-fresh Joseph bread

per person € 32.50

KÄFER IMPERIAL CAVIAR SELECTION

Caviar kisses 15g (🌾, 🍷, ❤️, 🌿)

with miniature blini, fluffy creamed potatoes and sour cream

per person € 45.50

Caviar tin 250g with the above mentioned side dishes

€ 650.00

Caviar tin 500g with the above mentioned side dishes

€ 1300.00

FROM OUR SOUP KITCHEN

Our festive Oktoberfest soup (🌾, 1, 5, 🍷, 🍷, ❤️, 🌿)

- served in a lion's head tureen -

rich beef consommé with liver dumplings, semolina and sausage dumplings, strips of pancake and julienne vegetables, crisp fried batter pearls, lavishly garnished with plenty of chives and parsley

- from 6 persons - per person € 9.80

MAIN COURSES

Half a freshly grilled young Bavarian duck (🌾, 1, 3, 13, ❤️, 🌿)

grilled breast and leg of the free-range young duck from Lower Bavaria, served with Käfer potato dumplings with croutons, apple compote with calvados, red cabbage and a rich duck gravy

per person € 37.80

Whole freshly grilled oat-fed goose (free-range goose, grown up on maize fields) (🌾, 1, 3, 13, ❤️, 🌿)

- served in a large saucepan -

with red cabbage with apples, potato pancakes, Käfer potato dumplings with croutons, apple compote with calvados and a rich goose gravy

- 1 goose serves approx. 4-5 people - per goose € 219.00

Dishes served in our large country-style pans (🌾, 1, 3, 13, ❤️, 🍷, 🌿)

young duck, oat-fed goose and veal shank, served with red cabbage with apples, potato pancakes, Käfer bread and potato dumplings, apple compote with calvados and a rich gravy

Mix of duck and veal shank

- from 6 persons - per person € 40.90

Mix of duck, veal shank and goose

- from 6 persons - per person € 49.90

Mix of duck and goose

- from 6 persons - per person € 50.90

Käfer chicken coop 🍷, 1, 3, 13, ❤️, 🍷, 🌿)

the best of succulent farm chicken, Käfer crispy roasted duck and Bavarian suckling pig, served with red cabbage with apples, Käfer bread and potato dumplings, apple compote with calvados and a rich gravy

- from 4 persons - per person € 35.80

Whole stuffed suckling pig 🍷, 13, ❤️, 🍷, 🌿)

with porcini-dumpling filling, Bavarian cabbage, mixed vegetables and a dark beer gravy

- from 6 persons - per person € 37.00

Angler-fish gratiné 🍷, 🍷, 🍷, 🍷)

The angler-fish is very popular for its boneless and firm meat.

~ served in a large saucepan ~

with blue potatoes, saffron fennel and bouillabaisse stock

- from 2 persons - per person € 42.80

Porcini ricotta ravioli 🍷, 🍷, ❤️, 🍷, 🌿)

with grilled porcini and shaved autumn truffle in a creamy truffle sauce

per person € 29.80

Exclusively bred for Käfer

Our free-range Pinzgau beef grows up in the Berchtesgaden Alps above the famous Königssee. A major part of our livestock program is the outstanding meat quality as well as the unique ability of this breed to evenly space out fat in its muscles.

Pinzgau côte de boeuf, served on a hot stone 🍷, 🌿, ❤️)

with homemade tarragon butter, mixed vegetables, baked potato and a sour cream and chives dip

- from 2 persons - per person € 46.50

Medium rare roasted Bavarian saddle of venison 🍷, 1, 🍷, 🌿, ❤️)

~ served in a large saucepan ~

with junipers cream sauce, red cabbage, fried mushrooms, handmade buttered spaetzle and preserved cranberries

- from 2 persons - per person € 47.80

Käfer alpine pizza 🌾1, 4, 🍀7, 🍃, ❤️)

“Torta al Testo” – pan-fried pizza, Umbrian style



with ricotta di bufala, dried tomato and pine nut compote, marinated artichokes and Italian dry cured ham

per person € 23.80

SOMETHING FOR AFTERWARDS

Finest Käfer cheese selection 🌾1, 6, 🍃, 🍀, ❤️)

~ from our delicacies shop ~

Goat cheese – from France, with a tapenade of sweet preserved walnuts

Mont Vully – hard cheese from the Southern French region in Switzerland, pickled with Pinot Noir grapes

Morbier – semi-firm cheese, with a black ashen core

Camembert di Bufala

served with fruit cake and sweet grapes

per person € 17.90

*These fine cheeses excellently match
with our well-selected premium red wines.*

-Please find attached our wine list-

SWEET TREATS FROM OUR OKTOBERFEST BAKERY

Mixed dessert platter (🍷1, 1, 2, 3, 6, 9, 13, 🍪, ❤️, 🍀3, 🍀5, 🍀5, 🍃)

~ served in a large saucepan ~

the finest selection that the Käfer Oktoberfest Pâtisserie has to offer

- from 6 persons - per person € 18.80

Homemade "Kaiserschmarrn" – fresh-baked sugared pancake scraps with rum-soaked raisins

(🍷1, 1, 3, 6, 9, 13, 🍪, ❤️, 🍀3, 🍃)

traditionally served in an iron pan, with homemade stewed plums and apple compote

per person € 17.80

Käfer chocolate molten lava cake (🍷1, 🍪, ❤️, 🍃)

with berry compote and Käfer vanilla ice cream

per person € 16.80

Käfer raspberry heart (🍷1, 🍪, ❤️, 🍃)

heart-shaped raspberry tart with fresh raspberries and raspberry sorbet

per person € 16.80

Baba au rhum (🍷1, 13, 🍪, ❤️, 🍃)

is a small yeast cake soaked in rum. Presumably, the name of this French cake derives from "Babuschka" or "Baba", the Russian word for grandmother.

with Bavarian rum, rum pot and sour cream ice cream

per person € 17.80

Pancakes – like grandma used to make (🍷1, 🍪, ❤️, 🍀3, 🍀5, 🍃)

with cocoa-nut mousse, dark chocolate sauce and Käfer vanilla ice cream

per person € 13.50

Please choose from the following **menu options**
that our three head chefs recommend:

MENU

“Almgaudi”

Käfer traditional platter

(🍷1, 🍷2, 🍷3, 1, 2, 3, 4, 🍷, 🍷, 🍷, 🍷)

cured ham from Max's butchery, air-dried salami, goose rillettes, Oktoberfest liver pâté, smoked Regensburger sausage, “Obazda” (Bavarian cheese spread), matured cheese from Tegernsee, slices of bread topped with cream cheese and chives, salted white radish and crunchy red radishes with rock salt, hard-boiled country eggs, fruity cherry tomatoes, pickled gherkins and manually whipped heart-shaped butter, served with oven-fresh Joseph bread

Käfer chicken coop

(🍷1, 1, 3, 13, 🍷, 🍷, 🍷)

the best of succulent farm chicken, Käfer crispy roasted duck and Bavarian suckling pig, served with red cabbage with apples, Käfer bread and potato dumplings, apple compote with calvados and a rich gravy

Mixed dessert platter

(🍷1, 1, 2, 3, 6, 9, 13, 🍷, 🍷, 🍷, 🍷, 🍷, 🍷)

~ served in a large saucepan ~

the finest selection that the Käfer Oktoberfest Pâtisserie has to offer

price per person € 76.10

MENU

“Bergblick”

“Gehört”

(🌾1, 🌾2, 🌾3, 1, 3, 4, 6, 🍷, ❤️, 🍀2, 🍺, 🌿)

game pie with cranberries, venison boiled ham with pickled melon, mini boar salami from the Bavarian Forest, hot-smoked duck breast from the poultry farm ‘Groß’, mushroom salad with parsley, goat cheese with a tapenade of sweet preserved walnuts, manually whipped heart-shaped butter, cherry tomatoes, served with oven-fresh Joseph bread

Mixed platter of duck and veal shank

(🌾1, 1, 3, 13, ❤️, 🍷, 🌿)

~ served in a large saucepan ~

served with red cabbage with apples, potato pancakes, Käfer bread and potato dumplings, apple compote with calvados and a rich gravy

Homemade “Kaiserschmarrn”

- fresh-baked sugared pancake scraps with rum-soaked raisins -

(🌾1, 1, 3, 6, 9, 13, 🍷, ❤️, 🍀3, 🌿)

traditionally served in an iron pan,
with homemade stewed plums and apple compote

price per person € 90.60

MENU

“Gipfeltreffen”

“Bonjour Paris”

(🌾1, 1, 3, 5, 9, 🇫🇷, 🍷, 🍴, 🍷, 🍷, 🍷, 🍷, 🍷, 🍷)

half a boiled Canadian lobster, three kinds of wild salmon, fried king prawn, tuna sashimi with wakame-seaweed salad, Käfer seafood salad, served with mustard-dill sauce, horseradish sour cream, organic lemons, cherry tomatoes and baguette

Pinzgau côte de boeuf, served on a hot stone

(🍷, 🍷, 🍷)

with homemade tarragon butter, mixed vegetables, baked potato and a sour cream and chives dip

Käfer chocolate molten lava cake

(🌾1, 🍷, 🍷, 🍷, 🍷)

with berry compote and Käfer vanilla ice cream

price per person € 106.20

“Wiesnglück”

VEGETARIAN

Tomato soup – made of oxheart tomatoes

(🌾, 🍷, 🍇, ❤️, 🌿, 🍷)
with basil dumplings

Porcini ricotta ravioli

(🌾, 🍷, ❤️, 🍇, 🌿)

with grilled porcini and shaved autumn truffle in a creamy truffle sauce

Käfer raspberry heart (🌾, 🍷, ❤️, 🌿)

heart-shaped raspberry tart with fresh raspberries and raspberry sorbet

price per person € 56.10

“Gmahde Wiesn”

VEGAN

Grain salad (🍇, 🍷)

young cress salad with grains, yellow peas and passionfruit-chilli dressing

Savoy tofu roll (🍌, 🍀²)

with blue potatoes and a tapenade of sweet preserved walnuts

Käfer berry platter

with raspberry sorbet and orange sugar

price per person € 59.80

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Feinkost Käfer GmbH Wiesn-Schänke

Prinzregentenstr. 73, 81675 München • Telefon (0 89) 41 68-0 • <http://www.feinkost-kaefer.de>
Geschäftsführer: Michael Käfer • Handelsregister München HRB 90753
IBAN: DE60 7019 0000 0200 7777 22 SWIFT (BIC): GENODEF1M01

LIST OF ALLERGIES



Contains gluten and products thereof



Crustaceans and products thereof



Eggs and products thereof



Fish and products thereof



Peanuts and products thereof



Soybeans and products thereof



Milk and products thereof



Nuts and products thereof

(almonds, hazelnuts, walnuts, cashew, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachio nuts, pine nuts)



Celery and products thereof



Mustard and products thereof



Sesame seeds and products thereof



Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg oder 10 mg/litre in terms of the total SO₂)



Lactose



Molluscs and products thereof



Lupin and products thereof

ADDITIVES

1 with preservatives

2 with colorant

3 with antioxidants

4 with nitrite and nitrate

5 with flavor enhancer

6 sulfurated

7 blackened

8 waxed

9 with sweeteners

10 contains a source of phenylalanine

11 with phosphate

12 with caffeine

13 alcohol-containing

ADDITION TO GLUTEN

1 wheat

2 rye

3 spelt

4 oats

5 barley

ADDITION TO TREE NUTS

1 peanuts

2 walnuts

3 almonds

4 cashew

5 hazelnuts

6 pistachio nuts

7 pine nuts