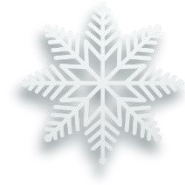




IN THE RESTAURANT
KÄFER-SCHÄNKE

DECEMBER 2023 UNTIL JANUARY 2024





Dearest guests,

We look forward to welcoming you to our Käfer-Schänke in 2024.

After a contemplative Advent season, we would like to spoil you again this year with culinary highlights. To this end, we have put together a unique selection of menus for you, accompanied by exquisite wines
wines from our sommelier.

In our 19 individual parlours, you have various options to discover the diverse world of Käfer cuisine with your family, friends and colleagues. We have the right table for every
number of people
the perfect table, the perfect parlour and the right menu.

We wish you a successful, happy and healthy
and healthy year full of moments of pleasure

Your team
from the Käfer-Schänke restaurant

Käfer goes vegan



Vegan dishes, made exclusively from plant-based ingredients, are an integral part of the range of food that we serve. Look out for this symbol!

All prices include VAT and service.





Aperitifs – the perfect start to any event



CHAMPAGNE

LAURENT-PERRIER

La Cuvée Brut

0.75 l / €133.00

1.50 l / €265.00

LAURENT-PERRIER

Cuvée Rosé Brut

0.75 l / €169.00

1.50 l / €334.00

LAURENT-PERRIER

Blanc de Blancs Brut Nature

0.75 l / €179.00

1.50 l / €369.00

ORGANIC **JURTSCHITSCH BRUT ROSÉ**

Jurtschitsch / Kamptal / Austria

0.75 l / €79.00



APERITIF

SARTI LEMON SPRITZER

Sarti Rosa, Schweppes Bitter Lemon,
grapefruit

0.20 l / €16.50

ALCOHOL-FREE **BAVARIA SENZA SPRITZER**

Mondino Senza, Käfer Cuvée Zero,
tonic water

0.20 l / €15.50

COCKTAIL

ESPRESSO MARTINI

Grey Goose vodka, espresso,
Kahlúa, simple syrup

0.20 l / €17.90

WHISKY SOUR

Marker's Mark, lemon juice,
simple syrup
(add egg white to make it a Boston Sour)

0.20 l / €16.90

MULLED WINE & PUNCH

KÄFER'S MULLED WINE

0.20 l / €9.90

NON-ALCOHOLIC **KÄFER PUNCH**

0.20 l / €7.90

The perfect finger food to accompany your aperitif



BÜSUM SHRIMPS

on locally baked malted bread with
organic cream cheese and herbs

€6.50

PRAWN

Deep-fried prawn ball
with shichimi togarishi and a teriyaki dip

€6.50

CAVIAR

Egg yolk cream with 5 g Käfer Selection caviar
and finely snipped chives

€16

GILLARDEAU OYSTER NO. 3

€8

OYSRI OYSTER NO. 2

€8

STEAK TARTARE

served on toasted sourdough bread
with garden cress and truffle cream

€6.50

PÂTÉ DE GASCOGNE

in a croustade with cherry and ginger chutney

€6.50

CHESTNUT

Mini puff pastry swirl
with macadamia nuts and spiced orange

€6.50

PÉRIGORD GOAT'S CREAM CHEESE

with black truffle

€6.50



Caviar – something special to start with



CHEF'S SIGNATURE NOODLE SALAD

30 g Imperial Käfer Selection caviar on Japanese sōmen noodles,
served with crème fraîche from Normandy, aonori, chives and yuzu
€89

EGGSTRAVAGANCE

– served in 6 golden eggshells in an egg box –
with caviar, potato mousseline, French crème fraîche, egg yolk, egg white, chives
and 20 g Käfer Selection caviar
€64



IMPERIAL KÄFER SELECTION

Its large, plump roe melts smoothly on the tongue to release a fine, nutty aroma.
This, our most popular type of caviar, is sourced from a cross between the *Acipenser
schrenckii*
and *Huso Dauricus* sturgeons.

30 g / €89 50 g / €145 125 g / €355 500 g / €1,400

OSSETRA

OSSETRA from the *Acipenser gueldenstaedtii* sturgeon is highly sought after
because of its distinctive, nutty flavour. It has a somewhat smaller grain, a pleasant taste
and displays a wonderful creaminess on the palate.

30 g / €99 50 g / €159 125 g / €385 250 g / €775



Served with blinis, crème fraîche from Normandy,
chives, egg white and egg.

Set menu 1 – Winter Delights



STARTER

KÄFER'S FINEST SPICED SMOKED SALMON AND GRAVLAX

with colourful pickled beetroot, yoghurt mousse,
grated horseradish and a wild herb salad

INTERMEDIARY COURSE

CURRIED PUMPKIN SOUP

with coconut milk, Jaipur curry
and a pan-fried black tiger prawn

MAIN COURSE

LOIN OF WILD BAVARIAN VENISON

seasoned with vadouvan spices and served with a medley of sautéed winter vegetables,
potato galette, fragrant jus and cranberry sauce

DESSERT

SNOWFLAKE

Chocolate and hazelnut mousse with caramelised hazelnuts,
stewed damsons, and vanilla and cinnamon ice cream



4-COURSE MENU €128

RECOMMENDED PAIRINGS

VISTAMARE by Angelo Gaja

(Vermentino, Viognier, Fiano)
Ca' Marcanda / Tuscany / Italy
0.75 l / €129

GIGONDAS

(Grenache, Mourvèdre, Syrah)
E. Guigal / Vallée du Rhône / France
0.75 l / €69

WHISPERING ANGEL ROSÉ

(Grenache, Cinsault, Rolle, Syrah)
Château d'Esclans / Provence / France
0.75 l / €79 1.5 l / €179 3.0 l / €399

BRUNELLO DI MONTALCINO

(Sangiovese Grosso)
Castelgiocondo / Tuscany / Italy
0.75 l / €155

Set menu 2 – Winter Magic



STARTER

SEAFOOD ETAGÈRE

Brown shrimps, pink prawns, snow crab claws,
oysters, mussels, black tiger prawns, cockles,
whelks and marsh samphire,
served with cocktail sauce, wasabi mayonnaise and lemon

INTERMEDIARY COURSE

ESSENCE OF OXTAIL

with bone marrow dumpling, truffled organic custard royale,
root vegetables and chives

MAIN COURSE

BEEF À LA ROSSINI

Fillet strips from premium US beef served with pan-fried goose liver,
Périgord truffle, celeriac mousseline, spinach leaves and Madeira jus

DESSERT

POACHED PEAR IN MULLED WINE

with orange cream,
pear and rum jelly and caramelised pistachios

4-COURSE MENU €158

RECOMMENDED PAIRINGS

MONTAGNY 1^{er} CRU VIGNE DU SOLEIL

(Chardonnay)
Seguin-Manuel / Burgundy / France
0.75 l / €69

ORGANIC ÖLBERG RIESLING GG
Kühling-Gillot / Rheinhessen / Germany
0.75 l / €139

CHÂTEAU DE PEZ

(Cabernet Sauvignon, Merlot)
Château de Pez / St. Estèphe /
Bordeaux / France
0.75 l / €129 1.5 l / €280

Demeter PANNOBILE
(Zweigelt, Blaufränkisch)
Heinrich / Burgenland / Austria
0.75 l / €85 1.5 l / €190



Set menu 3 – Winter Forest



STARTER

PÂTÉ EN CROÛTE

Duck and goose liver pâté served with cherry chutney
and a creamy celeriac salad

SOUP

CURRIED PUMPKIN SOUP

with coconut milk, Jaipur curry
and a pan-fried black tiger prawn

MAIN COURSE

BEEF ROULADE

Simmental beef stuffed with fine streaky bacon,
braised onions and gherkins. Served with green beans,
potato pearls, butter spätzle and jus from the pan

DESSERT

KAISERSCHMARRN

Chopped, thick pancake flambéed with rum and cane sugar,
served with stewed apples and slivered almonds

4-COURSE MENU €109

RECOMMENDED PAIRINGS

ORGANIC CHABLIS MONTMAINS 1^{ER} CRU

(Chardonnay)

Jean-Marc Brocard / Burgundy / France

0.75 l / €85 1.5 l / €190

ORGANIC POMMARD PETITS NOIZONS

(Pinot Noir)

Seguin-Manuel / Burgundy / France

0.75 l / €119

ORGANIC GRAUBURGUNDER R

Kühling-Gillot / Rheinhessen / Germany

0.75 l / €59

MALTERDINGER SPÄTBURGUNDER

Bernhard Huber / Baden / Germany

0.75 l / €79



Set menu 4 – Winter Classic



STARTER

CARPACCIO CIPRIANI

Wafer-thin slices of Bavarian ox loin
with lemon mayonnaise, Parmesan and rocket

INTERMEDIARY COURSE

LOBSTER STEW

Shelled lobster meat, white onions, carrot, celeriac,
sugar snap peas and mushrooms in a rich lobster stock,
served with lobster meat on toasted malted bread

MAIN COURSE

PIEDMONTESE VEAL LOIN

coated in herbs and served with winter vegetables,
celeriac mousseline and a truffle jus

DESSERT

KÄFER'S RASPBERRY TART

Shortcrust pastry with fresh raspberries,
macaron and vanilla ice cream

4-COURSE MENU €139



RECOMMENDED PAIRINGS

ETNA BIANCO

(Carricante)
Benanti / Sicily / Italy
0.75 l / €54

WHISPERING ANGEL ROSÉ

(Grenache, Cinsault, Rolle, Syrah)
Château d'Esclans / Provence / France
0.75 l / €79 1.5 l / €179 3.0 l / €399

IL PINO DEL BISERNO

(Merlot, Cabernet, Petit Verdot)
Tenuta di Biserno (Antinori) /
Tuscany / Italy
0.75 l / €129

MALBEC CONCRETO

Zuccardi
Valle de Uco / Mendoza / Argentina
0.75 l / €85



Set menu 5 - Winter Feast

STARTER

SEAFOOD ETAGÈRE

for 2 or more people

Brown shrimps, pink prawns, snow crab claws,
oysters, mussels, black tiger prawns, cockles,
whelks and marsh samphire,
served with cocktail sauce, wasabi mayonnaise and lemon

ETAGÈRE DELUXE

- For 2 or more people -

The Seafood Etagère plus half a Canadian lobster and caviar blinis

INTERMEDIARY COURSE

THE GOURMET BOARD

for 4 or more people

Dry-aged Black Angus cooked on the bone, Dierendonck pork rib,
black tiger prawns, mini Schnitzels and monkfish medallions, served with celeriac
mousseline, sautéed winter vegetables, Béarnaise sauce and a veal jus

DESSERT

TRADITIONAL CRÈME BRÛLÉE

with preserved quince, mascarpone
and a cinnamon star cookie



3-COURSE MENU SEAFOOD ETAGÈRE €165

3-COURSE MENU ETAGÈRE DELUXE €219

RECOMMENDED PAIRINGS

ORGANIC ÖLBERG RIESLING GG

Kühling-Gillot / Rheinhessen /
Germany
0.75 l / €139

KÄFER SAINT-EMILION GRAND CRU

(Merlot, Cabernet Franc)
Château Teyssier / Bordeaux / France
0.75 l / €89 1.5 l / €195

respekt-BIODYN DER OTT

(Grüner Veltliner)
Bernhard Ott / Wagram / Austria
0.75 l / €75 1.5 l / €180

CHÂTEAUNEUF-DU-PAPE LES SINARDS

(Grenache, Mourvèdre, Syrah)
Famille Perrin / Vallée du Rhône / France
0.75 l / €75



Set menu 6 – A Winter Evening



STARTER

LAMB'S LETTUCE

tossed in a potato dressing, with cranberries,
roasted belly from straw-raised pigs, pumpkin seeds and croutons

INTERMEDIARY COURSE

WHITE TRUFFLE TAGLIONI

with truffle sauce
and 2 g white truffle

MAIN COURSE

LABEL ROUGE CHALLANS DUCK BREAST

with kalette, red cabbage, pickled quince,
dauphine potatoes and a duck jus



DESSERT

CHILEAN HEART CHERRIES

in Beaujolais sauce
and served with sour-cream ice cream

4-COURSE MENU €149

RECOMMENDED PAIRINGS

POMINO BIANCO

(Chardonnay, Pinot Bianco)
Frescobaldi / Tuscany / Italy
0.75 l / €49

BARBERA D'ASTI BATTAGLIONE

Renato Ratti / Piedmont / Italy
0.75 l / €49

ORGANIC CHABLIS MONTMAINS 1^{ER} CRU

(Chardonnay)
Jean-Marc Brocard / Burgundy / France
0.75 l / €85 1.5 l / €190

CHÂTEAU DE PEZ

(Cabernet Sauvignon, Merlot)
Château de Pez / St. Estèphe / Bordeaux /
France
0.75 l / €129 1.5 l / €280



Set menu 7 - A Winter Dream



STARTER

LOBSTER COCKTAIL

Canadian lobster, cocktail sauce, crème fraîche, chargrilled pineapple, mushrooms and chiffonade

INTERMEDIARY COURSE I

FRIED EGG WITH WHITE TRUFFLE

served on a bed of creamed spinach
and 2 g white truffle

INTERMEDIARY COURSE II

PAN-FRIED PRESTIGE DUCK LIVER

with celeriac mousseline, preserved quince
and duck jus

MAIN COURSE

PREMIUM US BEEF FILLET

for 4 or more people
cooked whole and served with sautéed potatoes, rapini,
Hokkaido pumpkin, peppercorn sauce and sauce Béarnaise

DESSERT

SNOWFLAKE

Chocolate and hazelnut mousse with caramelised hazelnuts,
stewed damsons, and vanilla and cinnamon ice cream

5-COURSE MENU €245

RECOMMENDED PAIRINGS

LUGANA I FRATI

Cà dei Frati / Lombardy / Italy
0.75 l / €55 1.5 l / €129

ORGANIC ÖLBERG RIESLING GG



Kühling-Gillot / Rheinhessen /
Germany
0.75 l / €139

BOLGHERI ROSSO

(Merlot, Cabernet, Syrah)
Le Macchiole / Tuscany / Italy
0.75 l / €69

BRUNELLO DI MONTALCINO

(Sangiovese Grosso)
Castelgiocondo / Tuscany / Italy
0.75 l / €155



Set menu 8 – Winter Aromas

STARTER

KÄFER'S FINEST SPICED SMOKED SALMON AND GRAVLAX

with colourful pickled beetroot, yoghurt mousse,
grated horseradish and a wild herb salad

INTERMEDIARY COURSE

LOBSTER STEW

Shelled lobster meat, white onions, carrot, celeriac,
sugar snap peas and mushrooms in a rich lobster stock,
served with lobster meat on toasted malted bread

MAIN COURSE

PAN-FRIED SEA BASS

with vermicelli, artichokes,
fennel, pulpo à la Gallega and a saffron bouillabaisse broth

DESSERT

ELSA'S CHOCOLATE CAKE

with a molten chocolate core,
rum-steeped fruits and Madagascan vanilla ice cream



4-COURSE MENU €149

RECOMMENDED PAIRINGS

ETNA BIANCO

(Carricante)
Benanti / Sicily / Italy
0.75 l / €54

POUILLY-FUMÉ LADoucETTE

(Sauvignon Blanc)
Château du Nozet / Loire / France
0.75 l / €89

WHISPERING ANGEL ROSÉ

(Grenache, Cinsault, Rolle, Syrah)
Château d'Esclans / Provence / France
0.75 l / €79 1.5 l / €179 3.0 l / €399

Demeter CIGALUS BLANC

(Chardonnay, Viognier, Sauvignon
Blanc) Gérard Bertrand / Languedoc /
France
0.75 l / €69



Set menu 9 – Vegan Christmas



STARTER

'FRESH AND FANCY'

Käfer's vegan tartare
Aubergine, beetroot, lemon emulsion,
pickled shimeji mushrooms and wild herb salad

INTERMEDIARY COURSE

CURRIED PUMPKIN SOUP

with coconut milk, Jaipur curry
and mango caviar

MAIN COURSE

BEETROOT HUMMUS

in pani puri served with an oat and lime yoghurt, mint,
chioggia beets, crispy garlic and zhug hot sauce

DESSERT

POACHED PEAR IN MULLED WINE

with orange cream,
pear and rum jelly and caramelised pistachios

4-COURSE MENU €92

RECOMMENDED PAIRINGS

DRY RIESLING

Robert Weil / Rheingau / Germany
0.75 l / €54

FINCA YGAY RIOJA RESERVA

(Tempranillo, Graciano, Mazuelo,
Garnacha)
Marqués de Murrieta / Rioja / Spain
0.75 l / €65

respekt-BIODYN

DER OTT

(Grüner Veltliner)
Bernhard Ott / Wagram / Austria
0.75 l / €75 1.5 l / €180

MALTERDINGER SPÄTBURGUNDER

Bernhard Huber / Baden / Germany
0.75 l / €79

Our winter highlights

For the whole table to share

STARTER

SEAFOOD ETAGÈRE

- For 2 persons or more. €54 per person -

Brown shrimps, pink prawns, snow crab claws,
oysters, mussels, black tiger prawns, cockles,
whelks and marsh samphire,
served with cocktail sauce, wasabi mayonnaise and lemon



MAIN COURSES

BLACK & WHITE – OUR RECOMMENDATION

- For 3 to 4 people €549 -

glazed with a truffle jus
garnished with black Périgord truffle and white truffle

- ★ 1.1 kg OEDLACH tomahawk steak by Dierendonck
- ★ 5 g Périgord truffle
- ★ 10 g white truffle

Served with winter vegetables, green beans, French fries,
veal jus and Béarnaise sauce

*"With the Oedslach brand, master butcher Hendrik Dierendonck not only pays tribute to his father,
but also presents a quality of meat that we have very rarely tasted in Europe.*

Oedslach – meat terroir at its best!" – James Byron

*Oedslach originated in a time when we didn't focus on animal breeds, but rather on setting aside specific
cuts of meat to hang and mature. We selected these cuts for their colour, marbling, flavour, consistency
and texture,*

*before maturing them with tried-and-trusted, traditional methods combined with our own special
state-of-the-art ageing process.*

THE GOURMET BOARD

- For 4 persons or more. €95 per person -

Dry-aged Black Angus cooked on the bone, Dierendonck pork rib,
black tiger prawns, mini Schnitzels and monkfish medallions, served with celeriac
mousseline, sautéed winter vegetables, Béarnaise sauce and a veal jus

LOCAL GAME GOULASH

- For 4 persons or more. €42 per person -

Served in a magnificent copper pot

Perfect for social gatherings, allowing all guests to help themselves!
With winter vegetables, spätzle noodles, pickled quince and cranberry sauce

PREMIUM US BEEF FILLET

- For 4 persons or more. €89 per person -

Cooked whole and served with sautéed potatoes,
rapini, Hokkaido pumpkin, peppercorn sauce and sauce Béarnaise



WILD SCOTTISH LABEL ROUGE SALMON

- For 10 to 20 persons. €54 per person -

Cooked in a sea salt crust
served with potato mousseline, baby spinach and Champagne butter sauce

BRETON TURBOT WHITE & BLACK

- €165 per person -

Served from a whole, pan-fried turbot
with white truffle and Käfer Selection caviar

- ★ 170 g turbot
- ★ 30 g Käfer Selection caviar
- ★ 2 g white truffle



Served with potato mousseline, baby spinach and Champagne butter sauce

OCEAN ROYALE

- For 2 persons or more. €109 per person -

Tataki tuna from the lava-rock grill, Bahamian spiny lobster, black tiger prawn,
Gillardeau oyster, scallop, octopus, pickled cucumber, seaweed salad, pickled ginger,
oak-barrel-matured soy sauce, wasabi and sushi rice



D E S S E R T

BAKED ALASKA ICE-CREAM BOMB

- For 8 persons or more. €23 per person -

Organic vanilla, chocolate and strawberry ice cream, enveloped in meringue
and flambéed at the table with Grand Marnier

Served with berries and fresh, organic whipped cream

Overview of our starters



CHEF'S SIGNATURE NOODLE SALAD

30 g Imperial Käfer Selection
on Japanese sōmen noodles, served with crème fraîche from Normandy,
aonori, chives and yuzu
€89

EGGSTRAVAGANCE

– served in 6 golden eggshells in an egg box –
with caviar, potato mousseline, French crème fraîche, egg yolk, egg white, chives
and 20g Käfer Selection caviar
€65

LAMB'S LETTUCE

tossed in a potato dressing, with cranberries, roasted belly of straw-raised pig,
pumpkin seeds and croutons
€23

'FRESH AND FANCY'

Käfer's vegan tartare
Aubergine, beetroot, lemon emulsion,
pickled shimeji mushrooms and wild herb salad
€24

PÂTÉ EN CROÛTE

Duck and goose liver pâté served with cherry chutney and a creamy celeriac salad
€32



Overview of our starters



KÄFER'S FINEST SPICED SMOKED SALMON AND GRAVLAX

with colourful pickled beetroot, yoghurt mousse, grated horseradish
and wild herb salad
€32

SEAFOOD ETAGÈRE

- For 2 persons or more. €54 per person -
Brown shrimps, pink prawns, snow crab claws, oysters,
mussels, black tiger prawns, cockles,
whelks and marsh samphire,
served with cocktail sauce, wasabi mayonnaise and lemon

ETAGÈRE DELUXE

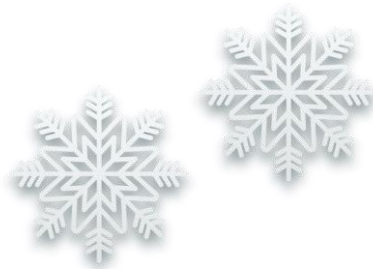
- For 2 persons or more. €105 per person -
As above, with the addition of half a Canadian lobster and caviar blinis

CARPACCIO CIPRIANI

Wafer-thin slices of Bavarian ox loin
with lemon mayonnaise, Parmesan and rocket
€27

LOBSTER COCKTAIL

Canadian lobster with cocktail sauce,
chargrilled pineapple, mushrooms and chiffonade
€57



Overview of our intermediary courses and soups



CURRIED PUMPKIN SOUP

with coconut milk, Jaipur curry
optionally served with

mango caviar €21

or

a pan-fried black tiger prawn €21

ESSENCE OF OXTAIL

with bone marrow dumpling, truffled organic custard royale,
root vegetables and chives

€21

CAULIFLOWER AND CELERIAC



smoked and baked on sea salt,
with an onion cream, a sauerkraut and kombu broth and pickled radishes
€25

PAN-FRIED PRESTIGE DUCK LIVER

with celeriac mousseline, preserved quince and duck jus

€37

LOBSTER STEW

Shelled lobster meat, white onions, carrot, celeriac,
sugar snap peas and mushrooms in a rich lobster stock,
served with lobster meat on toasted malted bread

€42

FRIED EGG WITH WHITE TRUFFLE

served on a bed of creamed spinach
and 2 g white truffle

€47



WHITE TRUFFLE TAGLIONI

with truffle sauce and 2 g white truffle

€47



TAGLIOLINI WITH IMPERIAL CAVIAR

30 g per person

with a Champagne butter sauce and chives

€89

Overview of our main courses



BEETROOT HUMMUS

in pani puri served with an oat and lime yoghurt, mint,
chioggia beets, crispy garlic and zhug hot sauce
€32

COD

poached in a herb broth and served with sweetheart cabbage, North Sea brown
shrimps, butternut squash and pommes dauphine
€46

PAN-FRIED SEA BASS

with vermicelli, artichokes,
fennel, pulpo à la Gallega and a saffron bouillabaisse broth
€62

BEEF À LA ROSSINI

Fillet strips from premium US beef served with pan-fried goose liver,
Périgord truffle, celeriac mousseline, spinach leaves and Madeira jus
€69

BEEF ROULADE

Simmental beef stuffed with fine streaky bacon, braised onions
and gherkins. Served with green beans, potato pearls, butter spätzle
and jus from the pan
€39





Overview of our main courses

LOIN OF WILD BAVARIAN VENISON

seasoned with vadouvan spices and served with a medley of sautéed winter vegetables,
potato galette, fragrant jus and cranberry sauce
€59

PIEDMONTESE VEAL LOIN

coated in herbs and served with winter vegetables,
celeriac mousseline and a truffle jus
€54

LABEL ROUGE CHALLANS DUCK BREAST

with kalette, red cabbage, pickled quince,
dauphine potatoes and a duck jus
€56


PREMIUM US BEEF FILLET

for 4 or more people
cooked whole and served with sautéed potatoes, rapini,
Hokkaido pumpkin, peppercorn sauce and sauce Béarnaise
€89


WHITE TRUFFLE TAGLIONI

with truffle sauce
and 2 g white truffle
€59





Overview of our desserts



ELSA'S CHOCOLATE CAKE



with a molten chocolate core, rum-steeped fruits
and Madagascan vanilla ice cream

€19

KÄFER'S RASPBERRY TART



Shortcrust pastry with fresh raspberries,
macaron and vanilla ice cream

€19

KAISERSCHMARRN

Chopped, thick pancake flambéed with rum and cane sugar, served with apple
compote

and toasted slivered almonds

€19

CHILEAN HEART CHERRIES

in Beaujolais sauce with sour cream ice cream

€22

POACHED PEAR IN MULLED WINE

with orange cream,
pear and rum jelly and caramelised pistachios

€25

SNOWFLAKE

Chocolate and hazelnut mousse with caramelised hazelnuts,
stewed damsons, and vanilla and cinnamon ice cream

€19

TRADITIONAL CRÈME BRÛLÉE

with preserved quince, mascarpone
and a cinnamon star cookie

€19

BAKED ALASKA ICE-CREAM BOMB

- For 8 persons or more. €23 per person -

Organic vanilla, chocolate and strawberry ice cream, enveloped in meringue
and flambéed at the table with Grand Marnier.

Served with berries and fresh, organic whipped cream

The Käfer world of wine

WHITE WINE

Demeter **CIGALUS BLANC**

(Chardonnay, Viognier, Sauvignon Blanc)
Gérard Bertrand / Languedoc / France
0.75 l / €76

POMINO BIANCO

(Chardonnay, Pinot Bianco)
Frescobaldi / Tuscany / Italy
0.75 l / €56

LUGANA I FRATI

Cà dei Frati / Lombardy / Italy
0.75 l / €59
1.5 l / €129

VISTAMARE by Angelo Gaja

(Vermentino, Viognier, Fiano)
Ca' Marcanda / Tuscany / Italy
0.75 l / €134

ORGANIC **GRAUBURGUNDER R**

Kühling-Gillot / Rheinhessen / Germany
0.75 l / €64

ETNA BIANCO

(Carricante)
Benanti / Sicily / Italy
0.75 l / €64

DRY RIESLING

Robert Weil / Rheingau / Germany
0.75 l / €54

ORGANIC **ÖLBERG RIESLING GG**

Kühling-Gillot / Rheinhessen / Germany
0.75 l / €139

ORGANIC **CHABLIS MONTMAINS 1^{ER} CRU**

(Chardonnay)
Jean-Marc Brocard / Burgundy / France
0.75 l / €89
1.50 l / €198

POUILLY-FUMÉ LADOUCETTE

(Sauvignon Blanc)
Château du Nozet / Loire / France
0.75 l / €89

respekt-BIODYN **DER OTT**

(Grüner Veltliner)
Bernhard Ott / Wagram / Austria
0.75 l / €79
1.5 l / €189

MONTAGNY 1^{er} CRU VIGNE DU SOLEIL

(Chardonnay)
Seguin-Manuel / Burgundy / France
0.75 l / €74

ROSÉ WINE

WHISPERING ANGEL ROSÉ

(Grenache, Cinsault, Rolle, Syrah)
Château d'Esclans / Provence / France
0.75 l / €79
1.5 l / €179
3.0 l / €399



[As wine vintages may be subject to change, they are not listed individually here. Please let us know if your favourite wine isn't listed.]

The Käfer world of wine

RED WINE

BARBERA D'ASTI BATTAGLIONE

Renato Ratti / Piedmont / Italy
0.75 l / €56

FINCA YGAY RIOJA RESERVA

(Tempranillo, Graciano, Mazuelo, Garnacha)
Marqués de Murrieta / Rioja / Spain
0.75 l / €69

GIGONDAS

(Grenache, Mourvèdre, Syrah)
E. Guigal / Vallée du Rhône / France
0.75 l / €74

BOLGHERI ROSSO

(Merlot, Cabernet, Syrah)
Le Macchiole / Tuscany / Italy
0.75 l / €69

IL PINO DEL BISERNO

(Merlot, Cabernet, Petit Verdot)
Tenuta di Biserno (Antinori) / Tuscany / Italy
0.75 l / €129

MALBEC CONCRETO

(Zuccardi)
Valle de Uco / Mendoza / Argentina
0.75 l / €89

CHATEAUNEUF-DU-PAPE LES SINARDS

(Grenache, Mourvèdre, Syrah)
Famille Perrin / Vallée du Rhône / France
0.75 l / €79

ORGANIC POMMARD PETITS NOIZONS

(Pinot Noir)
Seguin-Manuel / Burgundy / France
0.75 l / €125

KÄFER SAINT-EMILION GRAND CRU

(Merlot, Cabernet Franc)
Château Teyssier / Bordeaux / France
0.75 l / €89
1.5 l / €195

Demeter PANNOBILE

(Zweigelt, Blaufränkisch)
Heinrich / Burgenland / Austria
0.75 l / €89
1.5 l / €196

MALTERDINGER SPÄTBURGUNDER

Bernhard Huber / Baden / Germany
0.75 l / €85

CHÂTEAU DE PEZ

(Cabernet Sauvignon, Merlot)
Château de Pez / St. Estèphe / Bordeaux / France
0.75 l / €134
1.5 l / €290

BRUNELLO DI MONTALCINO

(Sangiovese Grosso)
Castelgiocondo / Tuscany / Italy
0.75 l / €159



[As wine vintages may be subject to change, they are not listed individually here. Please let us know if your favourite wine isn't listed.]

Can we help with anything else?

Printed menus

Not only do these tell guests what is on the menu, but your guests can also take them home as a souvenir of the enjoyable time spent at the Käfer-Schänke. We will also be happy to customise your menus with your own special text or logo.
From €4.90 each



table arrangement

Are you planning a specific seating arrangement? We can write you matching place cards by hand. We also personalise gingerbread hearts and Wiesn Gluperl (clothes pegs).



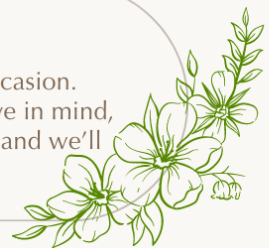
Entertainment

Are you looking for the perfect entertainment to complement the fine food and drink? We offer a range of solutions to cater for all needs. Perhaps you're looking for a band or DJ to provide musical entertainment, or a magician to conjure up a few tricks? We can also arrange a photographer to capture the event on film, or set up a photo booth so guests can take their own fun pictures.



Decorations

We will be pleased to decorate your function room to match the occasion. Whether it's something traditional, colourful, elegant or festive you have in mind, we cater to all your needs. Please let us know your ideas and budget, and we'll take care of the rest!

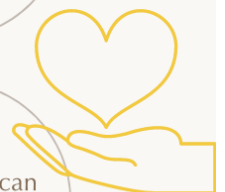


Children's parties

Celebrate in unique style with your little ones! With a scavenger hunt, cooking class, limbo dancing, colourful balloon decorations or supervised children's activities, your little ones are bound to have the time of their lives. You can even arrange for a princess, unicorn or tractor cake to score some extra fun points.

Further assistance

We are happy to provide further assistance on request. Just let us know how we can help you if you are bringing along your own printed menus, guest favours, decorations, etc. and we can distribute, place or set up items as required. We charge an hourly fee of €45 for this service. The number of hours varies depending on the work involved.



Your dedicated contacts



**WE'RE PASSIONATE
ABOUT EVENTS!**

Transforming your day, lunch and/or evening into a perfect celebration with fine food and wine is our utmost priority.

Whether it's a new year's kick-off, birthday party, corporate celebration, wedding or christening, we ensure your comfort throughout the event, allowing you to thoroughly enjoy your time with us.

We take time to discuss all the details of your event in advance, and show you how we can turn your ideas into reality,

even if you have something a little out-of-the-ordinary in mind.

WE'RE HERE TO HELP:

Dörthe Bredenbröcker

+49 89 4168 258

d.bredenbroecker@feinkost-kaefer.de

Lena Streibl

+49 89 4168 250

l.streibl@feinkost-kaefer.de

Ann-Kathrin Föll

+49 89 4168 320

a.foell@feinkost-kaefer.de



Feinkost Käfer GmbH
Restaurant Käfer-Schänke, Prinzregentenstrasse 73, 81675 Munich

Fax +49 89 4168 623// kaeferschaenke@feinkost-kaefer.de

Your event at Käfer

Surname _____ First name _____

Company _____

Address _____

Postcode _____ Town/city _____

Telephone
number _____

Email address _____

Occasion _____

Date of event _____ Time _____

Total number of guests _____
including _____ children

Contact person for us on the day

We confirm that we would like to book the above event and hereby accept the terms and conditions.

Date Signature

To secure your reservation, please return this confirmation to us within the next 3 days:

by post to Käfer-Schänke, Bankett, Prinzregentenstrasse 73, 81675 Munich
by email to kaeferschaenke@feinkost-kaefer.de, or
by fax on +49 89 4168 623

Event details - 1

To ensure that everything runs smoothly and nothing detracts from the atmosphere of your celebrations,
we kindly request that you select one menu for all guests for parties of 6 people or more.

We will, of course, be happy to cater to individual food allergies,
intolerances and special requests.

APERITIFS

Alcoholic _____

Alcohol-free _____

CANAPÉS

WINES

SET MENU

White wine _____

Red wine _____

Rosé wine _____

Starter _____

Soup _____

Int. course _____

Main course _____

OTHER DRINKS

(Coffee, digestifs, cocktails)

Dessert _____

SPECIAL REQUESTS / ALLERGIES & FOOD INTOLERANCES

Event details- 2

PRINTED MENUS

from €4.90 each

Yes ☐ No ☐

Quantity _____

Text _____

DECORATIONS

Preference of flowers

Budget

LIVE MUSIC

(piano, zither, violin, etc.)

Yes ☐ No ☐

TECHNICAL EQUIPMENT

(flip chart, projector, screen, pinboard, etc.)

Yes ☐ No ☐

Preferences:

ADDITIONAL REQUESTS AND COMMENTS

Käfer's function rooms



TABAKSTUBE



BÜROSTUBE



NYMPHENBURGER



KRISTALLSTUBE



HOCHZEITSSTUBE



BAYERNSTUBE



OPERNSTUBE



JAGDSTUBE



OFENSTUBE



BIBLIOTHEK



TROGERSTUBE



BESTECKSTUBE



SALON



GERD-KÄFER-ZIMMER



SPEISEZIMMER



BLAUES ZIMMER



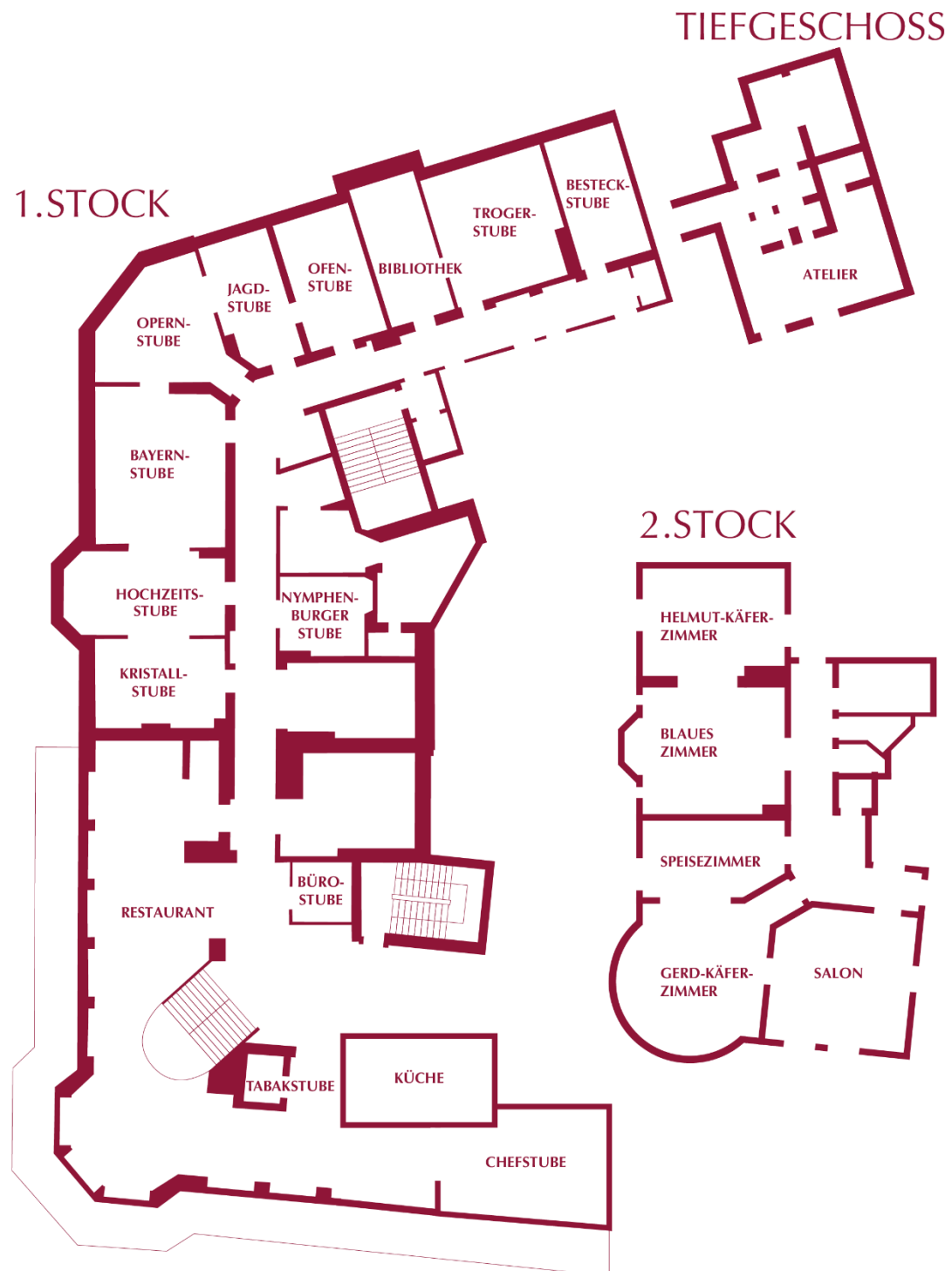
HELMUT-KÄFER-ZIMMER



CHEFSTÜBERL

For more information & all function rooms look at our website at feinkost-kaefer.de/stuben

Käfer's function rooms at a glance



KÄFER-SCHÄNKE RESTAURANT – GENERAL TERMS AND CONDITIONS

1. Validity

- (1) These General Terms and Conditions (hereinafter referred to as “T&Cs”) apply to all contracts entered into by a customer (hereinafter referred to as the “Client”) with Feinkost Käfer GmbH for goods and services provided by the Käfer-Schänke Restaurant, Prinzregentenstraße 73, 81675 Munich, Germany (hereinafter referred to as “Käfer”). Deviating Terms & Conditions of the Client are not recognised as a component of the contract, even if Käfer does not expressly object to these on an individual basis.
- (2) The goods and services provided by the Käfer-Schänke Restaurant are aimed at both consumers and entrepreneurs. A consumer is any natural person who, when entering into a legal transaction, acts primarily in a fashion which cannot be attributed to the exercise of their trade, business or profession (section 13 German Civil Code (BGB)). An entrepreneur is any natural or legal person or a partnership with legal personality who or which, when concluding a legal transaction acts in exercise of its trade, business or profession (section 14 (1) BGB).

2. Conclusion of the contract

- (3) Offers from Käfer are non-binding until they have been accepted by the Client.
- (4) The Client’s acceptance must be in written form (as defined by section 126 BGB.) The written form requirement is deemed to have been fulfilled if the offer is countersigned and returned to Käfer; returning the offer by email is sufficient.
- (5) The proposal must be officially accepted within a period of three working days (Monday to Saturday) from receipt.

3. Prices

All prices are stated in euros. The prices include VAT valid at the time the contract is concluded.

4. Content of the reservation/order, late-night surcharge

- (1) Changes to the content of reservations by the Client (such as changing the dishes and drinks ordered) are only permitted up to no later than 7 working days before the event, with the exception of changes to the number of diners in accordance with section 5; notifications must be made in text form (as defined by section 126b BGB). If the exact number of participants, and the desired dishes and drinks have not yet been specified, the Client is obligated to inform Käfer of this information in written form no later than specified in the previous sentence. This information, except for a change in the number of participants in accordance with section 5, is binding contractual content and is used as a minimum price when calculating the final bill. Any additional food, drinks, equipment and services that are ordered will be added to the bill as separate items in accordance with Käfer’s current list prices.
- (2) The standard closing time of the Käfer-Schänke Restaurant is 12 am (midnight). If the Client would like the restaurant to remain open later, Käfer is entitled to charge the Client a late-night surcharge of €300 for each additional hour or part operation from 12 am (midnight) onwards in order to cover the increase in staffing costs.

5. Changes to the number of participants

The number of attendees confirmed by the Client will be used to calculate the bill. The Client may reduce the agreed number of diners by up to 15% free of charge, provided notice of this is given in text form no later than 24 hours before the event. The time the notification of a reduction in the number of participants is received is decisive. The Client may send this notification by one of the following means:

by post: Feinkost Käfer GmbH, Prinzregentenstrasse 73, 81675 Munich

by fax: +49 89 4168 623, or

by email: kaeferschaenke@feinkost-kaefer.de

6. Reservation guarantee

- (1) If requested by Käfer, the Client shall provide their credit card details to guarantee their reservation and secure Käfer’s payment claims arising from the contract.
- (2) Credit card details are required to guarantee a reservation particularly at the following times: pre-Christmas, Christmas and New Year (1 November to 31 December), as well as during the Bau, ISPO, Bauma, Transport Logistica, Intersolar, Expo Real and Heim & Handwerk trade fairs. Käfer is also entitled to impose an additional advance payment to guarantee the booking during the aforementioned periods of time in the amount of 80% of the minimum charge in accordance with section 4 (1). The advance payment is due two working days before the event.

7. Reservation of right to amendments

- (1) Käfer is authorised, taking the interests of the Client into consideration, to deviate from or make amendments to the service owed in a reasonable manner. Käfer reserves the right to change the room of the event in order to optimise the venue’s capacity.
- (2) Käfer will inform the Client of any amendments in a timely manner.

8. Exclusion of the right of withdrawal

The Client’s right of withdrawal is excluded pursuant to section 312g (2) 1, 2 and 9 BGB.

9. Cancellation terms and fees

(1) The following cancellation terms apply to the Client in the event that they cancel a reservation:

From the date of booking up to 14 working days before the event	Withdrawal from the contract without charge
From 13 working days to 3 working days before the event	30% of lost turnover plus any costs and expenses incurred up to this point
From 2 working days before the event	80% of lost turnover plus any costs and expenses incurred up to this point

- (2) For reservations where diners choose from the à la carte menu, the average price for a 3-course set menu costing €85.00 is used to calculate the lost food revenue. Otherwise, the lost food revenue will be calculated on the basis of the set menu and services stated in the agreed offer.
- (3) The Client is expressly permitted to prove that any losses incurred by Käfer are significantly lower than this, or that no losses have been incurred.

10. Rescission terms/rescission by Käfer

Käfer is entitled to rescind the contract for an objectively justified reason, particularly in the event of:

- Force majeure or other obstacles to performance for which the restaurant cannot be held responsible and which cannot be overcome at Käfer's reasonable expense, preventing the fulfilment of the contract.
- It is not possible to obtain the materials required to fulfil the contract despite Käfer's existing agreements with suppliers, without Käfer being responsible for this.

In such cases, Käfer will inform the Client and reimburse all payments made by the Client to date without delay.

11. Bringing food, drinks and third parties onto the premises

- (1) As a general rule, the Client may not bring any food or drink into the restaurant for consumption. If specially requested, wine may be permitted to be consumed at the venue return for a corkage fee. This must be agreed with Käfer in advance of the event.
- (2) Furthermore, the Client is not permitted to hire or work with third-party service providers of decorations or entertainment of any kind on the premises of Feinkost Käfer GmbH without the prior consent of Käfer.
- (3) The Client is liable within the scope of the statutory provisions for all losses caused by the Client, including contamination, such as replacing ruined inventory or paying increased cleaning expenses. This also applies to losses caused by guests of the Client.

12. Liability

- (1) If the Client is a consumer, Käfer's liability for the simple negligent infringement of obligations is limited to those average, direct, foreseeable losses typical for this type of contract. This also applies to the simple negligent infringement of obligations by Käfer's executives, employees, representatives and vicarious agents.
- (2) If the Client is an entrepreneur, a legal person under public law, or a public law special fund, claims for damages, regardless of the type of obligation infringed, including tortious acts, are excluded, provided this has not resulted from an intentional act or omission, or gross negligence. Käfer's liability for the infringement of fundamental contractual obligations for negligence of any type is only limited to the amount of foreseeable losses. Claims for loss of profit, saved expenditure, third-party claims for damages and other indirect losses and consequential losses may not be asserted unless a characteristic guaranteed by Käfer is intended to protect the Client from such losses.
- (3) If Käfer's liability is excluded or limited pursuant to section 12 (2), this also applies to Käfer's executives, employees, representatives and vicarious agents.
- (4) Käfer's limitations and exclusions on liability pursuant to sections 12 (1), 12 (2) and 12 (3) do not apply to claims which have arisen as a result of Käfer's fraudulent behaviour, claims for guaranteed characteristics, claims arising from the Product Liability Act (*Produkthaftungsgesetz*) and losses resulting from injury to life, body or health.
- (5) The Client is liable within the scope of the statutory provisions for all losses caused by the Client, including contamination, such as replacing ruined inventory or paying increased cleaning expenses. This also applies to losses caused by guests of the Client.

13. Complaints

- (1) Complaints will only be considered if they are lodged immediately.
- (2) Complaints do not affect the Client's warranty claims.

14. Payment

Unless otherwise agreed, payment for the services is due in full within 10 days from receipt of the invoice.

15. Credit cards

Feinkost Käfer GmbH accepts payment by the following types of credit card:
MasterCard, Visa and American Express

16. Credit card data transmission security

Käfer is obligated to protect the Client's personal data. Käfer uses the industry-standard Secure Server Software (SSL), which is considered to be one of the best solutions for secure data transmission. This transmits all personal information, including credit card numbers, names and addresses in encrypted form, so that the information cannot be intercepted or read over the internet by unauthorised persons.

17 Publication rights

- (1) The Client hereby expressly agrees that Käfer may use the event for promotional purposes and use it in all media (such as print media, the internet and the Käfer newsletter), including the publication of photos, free of charge and without restriction.
- (2) Käfer shall, however, observe personality rights and the rights of third parties with respect to their own images.

18. Dispute resolution procedures before a consumer conciliation body

- (1) The EU Commission provides an Online Dispute Resolution platform which can be found at www.ec.europa.eu/consumers/odr/. This platform serves as a point of contact for consumers to resolve disputes regarding contractual obligations resulting from online purchases or service agreements out-of-court.
- (2) Käfer is not subject to a professional or statutory obligation to take part in dispute resolution procedures before a consumer conciliation body. Participation is voluntary. Käfer hereby declares that it is not prepared or obligated to take part in dispute resolution procedures before a consumer conciliation body.

19. Data protection and privacy

- (1) Käfer only uses the personal data of the Client without their separate consent to answer the Client's queries and to conclude, perform and fulfil its orders/contracts. The legal basis for the above-stated purpose of processing is Art. 6 (1) (b) of the General Data Protection Regulation (GDPR) (contract fulfilment). Personal data includes names, invoice address, delivery address, email address and telephone number, for example. Payment for the services is due in full within 10 days from receipt of the invoice.
- (2) The Client is entitled to request information at any time about the scope and purposes of processing, and about any additional recipients of the data. The Client is also entitled to request the correction, blocking and erasure of their data after the purpose of the contract has been completed.
- (3) Further data protection information can be found in Käfer's Privacy Policies on its website at feinkost-kaefer.de/datenschutz.

20. Final provisions

- (1) The Client may only offset claims which are undisputed or have been adjudicated and found to exist by res judicata court judgement. The Client is not permitted to assign their claims against Käfer.
- (2) All legal relationships between Käfer and the Client are governed by the laws of the Federal Republic of Germany. The provisions of the UN Convention on Contracts for the International Sale of Goods are excluded.
- (3) If the Client is an entrepreneur, a legal person under public law, or a public law special fund, sole jurisdiction is vested in the courts of Munich for all disputes arising directly or indirectly from the contractual relationship.
- (4) Any amendments and/or additions to the contract or these General Terms and Conditions require the written form (as defined by section 126 BGB). This also applies to any waiver of this written form clause itself.
- (5) If a provision in these General Terms and Conditions or a provision within the scope of other agreements is or becomes invalid, this does not affect the validity of all other provisions or agreements.
Käfer reserves the right to supplement or adapt these T&Cs in the event of changes to the law.

Last updated: 23 September 2023

