



*Restaurant
Käfer-Schänke*

18th September to 3rd October

Auf geht's!



2020 was going to be the 49th year that Käfer welcomed guests to its beer hall at the Oktoberfest. Although this unfortunately wasn't able to happen, we definitely can't let this year go by without a little Oktoberfest fun and traditional cuisine!

If we were to skip the Oktoberfest season completely, we would surely feel a great sense of disappointment and emptiness in our hearts.

As we don't want to miss out on the fun during our favourite time of year, we're delighted to announce that we will still be marking the occasion on a smaller scale with our

„Koa Wiesn 2020 - A bisserl was geht immer“

In other words, "The mini Oktoberfest 2020 – come what may!"

Let Oktoberfest begin at Käfer!



Aperitifs



Champagne - by the glass - 0.1 l / €

LAURENT-PERRIER BRUT 22.90

LAURENT-PERRIER BLANC DE BLANCS 24.90

LAURENT-PERRIER BRUT ROSÉ 24.90

Oktoberfest beers



Draught Paulaner Oktoberfest beer, served in an earthenware mug 0.5 l 7.50

Munich's Hopfenhacker beer, bottled specially for Käfer 0.25 l 3.90

Cocktails

0.1 l / €

OIS CHICAGO

17.90

Whiskey, lime juice, apricot jelly, salted pretzel

BAVARIAN SPRING BREAK

19.90

Tequila, Grand Marnier, lime juice
simple syrup, chilli powder

BUSSI BUSSI

22.90

Lillet Blanc, pineapple, strawberries, Champagne

MONACO SCHWIPSER

16.90

Gin, lychee juice, tonic



TIKI WATSCHN

16.90

Whiskey, Balis Tiki, Ähre

alcohol free:

WUIDER KÄFER

12.90

rhubarb juice, elderflower juice, lime juice, mint

SISSIS DRIVER

12.90

freshly squeezed orange juice, Jörg Geiger alcohol free Sekt

Champagne

from Laurent-Perrier, Tours-sur-Marne

Passion, creativity, free spirit and elegance are the four values behind the Laurent-Perrier philosophy. This Champagne house has been an unrivalled creator of style and emotions since 1812.

LAURENT-PERRIER LA CUVÉE BRUT		0.75 l	129.00
LAURENT-PERRIER LA CUVÉE BRUT	MAGNUM	1.5 l	269.00
LAURENT-PERRIER LA CUVÉE BRUT	JÉROBOAM	3.0 l	579.00
LAURENT-PERRIER LA CUVÉE BRUT	METHUSALEM	6.0 l	1.190.00
- 9.0 l SALMANAZAR and 12.0 l BALTHAZAR upon request -			
LAURENT-PERRIER CUVÉE ROSÉ		0.75 l	189.00
LAURENT-PERRIER CUVÉE ROSÉ	MAGNUM	1.5 l	390.00
LAURENT-PERRIER CUVÉE ROSÉ	JÉROBOAM	3.0 l	960.00
LAURENT-PERRIER BLANC DE BLANC		0.75 l	189.00
LAURENT-PERRIER BLANC DE BLANC	MAGNUM	1.5 l	390.00
* CUVÉE PRESTIGE *			
GRAND SIÈCLE N° 24		0.75 l	395.00
Cuvée blend of 2004, 2006, 2007			
GRAND SIÈCLE N° 22	MAGNUM	1.5 l	790.00
Cuvée blend of 1999, 2002, 2004			

All prices in euros
include VAT and service



Starters

Oktoberfest is a Bavarian tradition, and Bavaria champions regionality. Here at Käfer, however, we also source delicacies from other parts of the world – and we have been doing so since 1930. Our aim is to surprise and delight our guests with a signature selection of specialities and culinary creations. This is a matter we hold very close to our hearts.

**As standard, every guest is served an Oktoberfest appetiser.
This will be added to your bill automatically**

OKTOBERFEST APPETISER

Small Oktoberfest pretzel, alpine butter and crusty bread from Joseph bakery served with Bavarian Speck from Locking Farm's organic sows and Staud's gherkins
€4.90 per person

Oktoberfest classics



THE TRADITIONAL KÄFER BOARD	€24
Gammon ham from the Käfer delicatessen counter, air-dried mini salami truffles, goose rillettes, Oktoberfest liver pâté, smoked Regensburg sausage, Obazda, aged Tegernsee mountain cheese, radishes, white radish, cherry tomatoes, sour pickled Gäuboden gherkins, whipped barrel-churned butter and freshly baked bread from Joseph bakery	

SMOKED CHAR FROM THE SCHLIERSEE LAKE	€21
with cucumber, horseradish, pickled mustard seeds and wild herbs	

BEETROOT	€19
marinated beetroot slices with hazelnut tofu, marinated chanterelles, lamb's lettuce and linseed oil	

LAMB'S LETTUCE SALAD	€19
with potato dressing, South Tyrolean Speck from our display cabinet, and toasted bread from Joseph bakery	

BAVARIAN OX TARTARE	€24
with a quail egg, crisp, fresh wild herb salad and crunchy Munich potatoes	

add 10 g Käfer Selection caviar	€46
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KÄFER SEAFOOD SELECTION - min 2 people -	p.p. €45
North Sea brown shrimp, crayfish, octopus, oysters, mussels, king crab, smoked Schliersee trout, smoked salmon and marsh samphire, served with apple & horseradish sauce, cocktail sauce, honey, mustard & dill sauce and lemons	

add half a lobster	p.p. €79
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RICHES FROM THE SEA

KÄFER SELECTION CAVIAR

Käfer Selection Caviar is the finest hand-selected caviar from the entire Imperial Caviar range. Characterised by its firm, dry roe, Käfer Selection Caviar has a shimmering light-brown lustre, and a mild, nutty flavour.

30 g €69

50 g €115

OSSETRA SELECTION CAVIAR

The Ossetra sturgeon can be found in the Caspian Sea, the Black Sea and the Sea of Azov. This caviar has a golden shimmer and is prized for its distinctive, buttery and rich taste

30 g €85

50 g €135

125 g €340

We serve this caviar with the perfect accompaniments – blinis, crème fraîche, chives, egg white and egg yolk.

TREASURES FROM THE DEEP

OSTRA REGAL NO.2 OYSTERS

These extraordinary oysters are graded super spéciale and are the result of decades of tradition in the Boutrais family. Ostra Regal oysters spend 4 years growing in Ireland's coastal bays. They have firmer meat and are even more intense in flavour.

Feinkost Käfer are the exclusive provider of these treasures in southern Germany.

€6.90
per oyster

SPÉCIALE GILLARDEAU NO.3 OYSTERS

The Gillardeau family has been producing these exclusive delicacies on France's Atlantic coast for generations.

Graded Spécial de Claires – one level higher than Fine de Claires on the quality scale – these oysters are prized for their high meat ratio, firm flesh and unique taste

€6.90
per oyster

Our oysters are served on ice with lemon



Soups and intermediary courses

VEAL BROTH

with veal tongue, boiled beef,
root vegetables and chives



€17

LAKE CONSTANCE APPLE AND CELERIAC SOUP

with crayfish and linseed oil

€18

FINE RIBBON NOODLES WITH WHITE TRUFFLE

with truffle sauce and 2 g white truffle

- subject to availability -

€39

LAURENT-PERRIER CHAMPAGNE TRIPE

with pan-fried chanterelles and burnet saxifrage



€19

add 10 g of char caviar

€29

KÄFER LOBSTER STEW

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

€39



Main courses

Oktoberfest classics



KÄFER FARMHOUSE PAN

- for 2 or more people -

Prime pieces of succulent poussin, crispy Käfer duck and the finest pork from organic Locking Farm sows, served with red cabbage, mini potato and bread dumplings and a light meat jus

€39

per person

DANUBE WELS CATFISH EN PAPILLOTE

steamed in baking parchment and served with locally grown vegetables, mashed potatoes with smoked fish and crab velouté

€39

UNFILLETED BAKED TURBOT

- min. 2 people -

with wild broccoli and almonds, mashed potato and Laurent-Perrier Champagne butter sauce



€66

per person

WIENER SCHNITZEL

with hand-stirred wild cranberry sauce, sautéed Münchner Hörnchen potatoes, with red onions or potato and cucumber salad

€32

KÄFER FRESHLY ROAST FARMHOUSE DUCK

- for two people, served as two courses -

1st course: Duck breast, caramelised red cabbage, potato dumplings and apple sauce

2nd course: Duck leg, lamb's lettuce and caramelised walnuts

€39

per person

BÖFFLAMOTT

braised shoulder of Murnau-Werdenfelser beef with mashed potato, baked beans wrapped in bacon, pearl onions

€36

add pan-fried goose liver

€49

per person

Main courses



ORGANIC LOCKING FARM SOW - head to toe -
served with Laurent-Perrier Champagne sauerkraut,
baked potato dumplings and malt beer jus



€32

LOIN OF BAVARIAN ROE VENISON

cooked on the bone and carved at your table.
Coated in poppy seeds and peppercorns and served with
sweetheart cabbage, wild cranberries, butter spätzle and jus

€54
per person

ALLGÄU CHEESE SPÄTZLE - prepared at the table -
with crispy fried onions, melted Maître Affineure Waltmann
mountain cheese from Erlangen, chives, crisp salad leaves
and freshly milled pepper

€24

add white truffle €14/g

VEGAN PATTY



(plant-based, Greenforce)
with potato and cucumber salad, organic mustard
and pumpkin seed & apple vinaigrette

€24



Desserts



Cheese

SELECTION OF THREE CHEESES

€16.90

the finest cheeses from Maître Affineur Volker Waltman in Käfer's cheese box
– served with bread, stewed apricots and a traditional knife on top

Sweet Treats

STEAMED OKTOBERFEST DUMPLING SERVED IN THE PAN

€14

caramelised, with vanilla custard, poppyseeds and sugar

GRANDMA'S WARM CHOCOLATE CAKE

€16

with drunken berries and sweet whipped cream



*A bisserl
was geht
immer*

FRESH SEMOLINA DUMPLING

€16

with sweet brioche crumbs, vanilla custard
and stewed apricots

KAISERSCHMARRN - please allow approx. 20 minutes -

€19

chopped, thick pancake flambéed with rum and cane sugar,
served with stewed Damask plums and toasted slivered almonds

KÄFER ARTISAN ICE CREAM

€3.50

Passion fruit sorbet, raspberry sorbet, Mexican vanilla ice cream,
sour cream ice cream, vegan chocolate rice pudding ice cream

per scoop

THE KÄFER DESSERT TROLLEY

filled with Käfer-Schänke classic desserts, our dessert trolley
is wheeled to you at your table





Wine list

White wine

	0.75 l	1.5 l	3.0 l
2018 KÄFER RIESLING ELISABETH & LEOPOLD	39.90	89.50	
Qualitätswein - dry - Tesch, Nahe, Germany Wonderfully fresh with splendid notes of stone fruits and fine minerality			
2019 KÄFER GRAUBURGUNDER A BISSERL GEHT IMMER	44.90		
Qualitätswein - dry - Emil Bauer & Sons, Palatinate, Germany Perfectly balanced with unique harmony and exhilarating freshness			
2019 KÄFER GRÜNER VELTLINER ALTE REBEN	44.90	99.50	
Qualitätswein (DAC) - dry – Dürnberg, Weinviertel, Austria Old vines lend this classic Grüner Veltliner a fantastic concentration of flavour. Notes of grapefruit and white pepper combine with minerality			
2018 VERMENTINO GIOIA	44.90		
Villa Santo Stefano, Tuscany, Italy The vineyard's southern aspect and special microclimate lend this wine mineral, fruity notes and a wonderful, delicate acidity			
2018/19 CHARDONNAY RIBOLLA SHARIS	49.90	109.00	
Livio Felluga, Friuli, Italy Acidic Friulian Ribolla grapes are blended here with full-bodied Chardonnay to produce a wine brimming with charm and spirit			
2019 LUGANA I Frati	49.90	110.50	230.00
Cà dei Frati, Lombardy, Italy Fresh and straight-forward with subtle finesse and notes of white blossom, apricot, almond and a hint of spice			
2019 SANCERRE LES CAILLOTES	59.00		
Bernard Reverdy et Fils, Loire, France The heavenly fruitiness and complexity of this Sauvignon Blanc combines with a pronounced density on the palate			

Prices in euros, inclusive of VAT
Vintages are subject to change



Wine list

White wine

0.75 l 1.5 l 3.0 l

2017/18 SAUVIGNON BLANC Grassnitzberg

89.90 175.00

Erste STK Lage - dry -
Tement, Styria, Austria

An outstanding Sauvignon Blanc from a
leading vineyard that perfectly presents the whole spectrum
of flavours from this variety of grape

2019 GAVI DI GAVI Etichetta Nera

89.90

La Scolca, Piedmont, Italy

Delicious Cortese, clear and fresh on the
palate with notes of fresh peach on the nose

2017 CHARDONNAY LÖWENGANG

129.00 300.00

Alois Lageder, South Tyrol, Italy

An opulent and delightfully elegant Chardonnay from
Alois Lageder with a fresh, complex bouquet



Rosé

2019 AIX ROSÉ

49.90 119.00 230.00

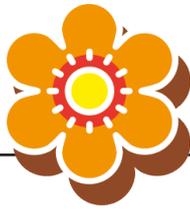
Maison Saint Aix, Provence, Frankreich
A fresh, delicate rosé with marvellous
berry aromas

2019 MIRAVAL ROSÉ

69.90 149.90

Jolie-Pitt & Perrin, Provence, France

Miraval Rosé is no lightweight celebrity wine but a
serious Provençal rosé packed with the invigorating
fruitiness and herb notes so typical of this region.



Wine list

Rotwein

0.75 l 1.5 l 3.0 l

2014/15 SEIGNEURS D'AIGUILHE

49.90 109.50

Comtes von Neipperg – Côtes de Castillon,
Bordeaux, France
Smooth Merlot blends with thick and complex
Cabernet Franc to reveal a powerful wine
that is full of finesse

2013 PRIMITIVO DI MANDURIA ETTAMIANO

59.90

Cantine Due Palme, Apulia, Italy
A powerful, rich Primitivo produced using the
Appassimento technique, which brings out
intense berries and soft tannins

2016/17 PANNOBILE

89.90 189.00

Qualitätswein - dry -
Gernot Heinrich, Burgenland, Austria
An exquisite cuvée blend of Blaufränkisch and
Zweigelt with an abundant bouquet of
dark berries and spice

2016 ROSSO DI MONTEPULCIANO AVIGNONESI

59.90 119.90

Avignonesi, Tuscany, Italy
The Avignonesi Rosso di Montepulciano DOC is a clear,
gleaming cherry-red colour. The bouquet brims with
sour cherries, cassis jam, plums, cedar and roasted
hazelnuts with notes of smokiness.

2017 RONCHEDONE VON CÀ DEI FRATI

59.90 129.90

Cà dei Frati, Lombardy, Italy
Cà dei Frati 'Ronchedone' is a wonderful cuvée blend of
Marzemino and Sangiovese with a little Cabernet Sauvignon.
In the glass, this wine is dense ruby with a crimson sheen.



Wine list

Red wine

0.75 l 1.5 l 3.,0 l

2017 LOTO

98.00

Villa Santo Stefano, Tuscany, Italy

A marvellous cuvée blend of Cabernet Sauvignon, Merlot and Petit Verdot with fascinating aromas of ripe forest fruits, smokiness and a hint of vanilla

2014/16 TIGNANELLO

290.00 490.00

Marchese Antinori, Tuscany, Italy

This iconic wine is a pioneering cuvée blend of Sangiovese and Cabernet that sparked a quality revolution among Tuscan winegrowers

2016 ORNELLAIA

430.00

Tenuta dell' Ornellaia, Tuscany, Italy

This prestigious blend of Cabernet Sauvignon, Merlot and Cabernet Franc sets a new benchmark for quality with every vintage

LAFITE, LATOUR, PETRUS, ANGELUS, MOUTON, HAUT BRION,
DRC, SCREAMING EAGLE, REALM ESTATE,
SINE QUA NON SASSICAIA, MASSETO, to name but a few.

Leading names, exquisite wines ... Please ask about
the other rarities that we have in our wine cabinet and cellar.
I would welcome the opportunity to advise you.



Alessandro Borioni
Head Sommelier