

Käfer



BANQUETTING





WE CREATE TASTE SENSATIONS

AND MOMENTS OF PURE ENJOYMENT



We achieve this by reinventing dishes, thinking outside the box, working with our hands and our hearts, and giving our imagination free rein – so that we can delight you with new creations every time you visit!

We – head chefs Michael Emmerz and André Wöhner – have put together some very special menus for spring season. They combine regional delicacies with exotic delights, and give your favourite dishes an intriguing edge.

Wherever possible, ingredients are sourced from local, artisan manufacturers who are passionate about their products and produce them sustainably. When we need to turn to globally-sourced ingredients, we work with carefully selected providers of exclusive, premium and rare products.

These ingredients and our craftsmanship allow our team to bring fresh inspiration into our cuisine and create moments of pure enjoyment for you.

APERITIFS – THE PERFECT START TO ANY EVENT

SPARKLING WINE

EXTRA BRUT RESERVE Loimer / Lower Austria / Austria	0.75 l	€55.00
VINO SPUMANTE ALMA GRAN CUVÉE BRUT Bellavista / Lombardy / Italy	0.75 l	€79.00
GUSBOURNE BRUT Kent / UK	0.75 l	€110.00



CHAMPAGNE

PERRIER JOUET GRAND BRUT	0.75 l	€110.00
TAITTINGER "LES FOLIES DE LA MARQUETTERIE"	0.75 l	€125.00
LAURENT PERRIER BRUT ROSÉ	0.75 l	€136.00

FRUITY MIXED DRINKS & NON-ALCOHOLIC

KÄFER'S VITAMIN BOOST fresh, seasonal fruit juice / mineral water	0.1 l	€8.90
HOMEMADE LEMONADE Käfer's fruit lemonade (mango, forest raspberry or lychee)	0.1 l	€8.90



COCKTAILS

GREEN GODESS-MOJITO coconut water / mint / lemon / cucumber / soda water	0.2 l	€11.90
BLOODY MARY "THE JANE" Vodka / tomato juice / celery / BBQ salt	0.2 l	€15.90
CRANBERRY SPRIZZ homemade cranberry-treacle / cranberries / lemonjuice / Prosecco / soda water	0.1 l	€14.90
BELLINI peach puree / Prosecco	0.1 l	€14.90

FINGERFOOD TO ACCOMPANY YOUR APERITIF

TARTLET

with goat's cheese cream and lavender honey

€4.90 each

YOUNG AVOCADO

pan-fried with sweet, tangy teardrop peppers and Taggiasca olives 

€4.90 per portion

BAVARIAN PAISTURE-RAISED OX TARTARE

with toasted, Munich-baked malted bread, garden cress and truffled cream

€5.50 per portion

DUCK LIVER PÂTÉ

with brioche and apricot

€5.50 per portion

MARINATED BÜSUM SHRIMPS

with herb quark on rye bread



€5.50 per portion

DELICIOUS TAPAS

SERVED ON KÄFER'S WOODEN BOARD

Assorted gourmet salads, truffle salami, San Daniele ham, Parmesan, buffalo mozzarella, focaccia, grissini, olives and pickled baby pumpkins from 'Zum Schwarzen Kameel'

€19.00 per person

APERITIF MINI BITES

Rosemary grissini, Kalamata olives and dried cherry tomatoes

€2.90 per person



MENU I « KÄFER GOES VEGAN »



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.

STARTER

SUPERFOOD SALAD

with Kale, lettuce, hemp seeds, blueberries,
Piedmont hazelnuts and camu camu vinaigrette
€23



INTERMEDIATE COURSE

ASPARAGUS PRIMAVERA

white and green asparagus with olive oil,
pine nuts yeast flakes and lemon
€24



MAIN COURSE

CAULIFLOWER

roasted whole, with chilli, turmeric, mint, pearl onions,
parsley, dill, pomegranate, pistachios, olives
and a tahini & miso emulsion
€27

DESSERT

APRICOT AND MACADAMIA CAKE

with chocolate rice pudding sorbet
€17



4-COURSE Menu €89

MENU II « ON AN ASPARAGUS THEME »



STARTER

MARINATED ASPARAGUS

with Parsdorf strawberries, green pepper
and pan-fried black tiger prawns

€29

INTERMEDIATE COURSE

CREAM OF ASPARAGUS SOUP

with our special soup insert, buttery croutons
and Büsum shrimps

€17

MAIN COURSE

PIEDMONT VEAL FILET MIGNON

herb-coated and served with asparagus spears,
Burgenland potatoes and hollandaise sauce

€52

DESSERT

ECLAIR

with peanut butter, crumble
and yuzu sorbet

€17

RECOMMENDED PAIRINGS

KÄFER SANCERRE

Sauvignon Blanc

Domaine de la Garenne

Loire / France

0.75 l €55

KIEDRICH GRÄFENBERG GG

Riesling

Robert Weil

Rheingau / Germany

0.75 l €129

LES GRANILITES ST. JOSEPH

Syrah

M. Chapoutier

Rhône / France

0.75 l €85

SAVIGNY-LES-BEAUNE

Pinot Noir

Louis Jadot

Burgundy / France

0.75 l €89

4-COURSE-MENU €109

MENU III « KÄFER CLASSICS »

STARTER

CARPACCIO CIPRIANI

wafer-thin slices of ox loin
with lemon mayonnaise, Parmesan and rocket
€19

to complement this we recommend
2 g preserved black Périgord truffle
€35

INTERMEDIATE COURSE

LOBSTER STEW

shelled lobster meat with cauliflower, carrots, mushrooms,
mangetout and shallots
in a Champagne stock
€39

MAIN COURSE

PIEDMONT VEAL LOIN

herb-coated and served with colourful vegetables,
celeriac mousseline and truffle jus
€46

DESSERT

MEXICAN VANILLA

creamy vanilla pudding with bittersweet chocolate
and whipped cream
€16

4-COURSE-MENU €115 / WITH TRUFFLE €129

RECOMMENDED PAIRINGS

ARINTO RESERVA

Caso do Pacos
Vinho Verde / Portugal
0.75 l €55

MACON VERZÉ

Chardonnay
Domaine Leflaive
Burgundy / France
0.75 l €89

CONTRADA MONTE SERRA

Nerello Mascalese
Benanti
Sicily / Italy
0.75 l €75

BRUNELLO DI MONTALCINO CASTELGIOCONDO

Sangiovese Grosso
Frescobaldi
Tuscany / Italy
0.75 l €155



MENU IV « FROM THE SEA »

STARTER

BUTTERHEAD LETTUCE HEARTS A LA ROMANA

with sardines, Kumato tomatoes
and toasted focaccia

€27



SOUP

BRITISH SCALLOPS

served in three ways with
radish, soy & yuzu // curry & green apple// tahini, miso & edamame

€21

MAIN COURSE

SEA BASS

with fregola sarda, saffron fennel and shellfish sauce

€49



DESSERT

ORLEYS CHOCOLATE PARFAIT

with rhubarb and woodruff

€18

RECOMMENDED PAIRINGS

SCALABRONE ROSATO

Cabernet Sauvignon, Merlot and Syrah

Guado al Tasso

Tuscany / Italy

0.75 l €56

LANGHE ARNEIS BLANGE

Ceretto

Piedmont / Italy

0.75 l €56

BLAUFRÄNKISCH MÖRBISCH

Schönberger

Burgenland / Austria

0.75 l €55

CHÂTEAU SOCIANDO-MALLET

*Cabernet Franc, Cabernet Sauvignon
and Merlot*

Château Sociando-Mallet

Bordeaux / France

0.75 l €129

4-COURSE-MENU €110

MENU V « GLOBAL & LOCAL »



STARTER TUNA

tartare with a white tomato stock, basil,
cherry tomatoes and artichoke salad
€29

SOUP ESSENCE OF GUINEA FOWL

with crepe-roulade, black morels
and burnet saxifrage
€19

MAIN COURSE US STRIPLOIN

Pan-fried whole
with asparagus ragout, cream, peas,
red mint, dauphinoise potatoes
and port jus
€49

DESSERT
PARSDORF STRAWBERRIES
with ginger, Thai basil,
buttermilk and lime ice cream
€17

4-COURSE-MENU €109

RECOMMENDED PAIRINGS

VINA ESMERALDA

Muscat d'Alexandria, Gewürztraminer
Miguel Torres
Catalonia / Spain
0.75 l €39

LA PALANCA

Chardonnay
La Montina
Lobardy / Italy
0.75 l €45

LES GRANILITES ST. JOSEPH

Syrah
M. Chapoutier
Rhône / France
0.75 l €85

RESERVE DE LA COMTESSE

*Cabernet Sauvignon, Merlot,
Petit Verdot und Cabernet Franc*
Chateau Pichon Longueville
Comtesse de Lalande
Bordeaux / France
0.75 l €169

MENU VI « EXCLUSIVE »

STARTER

SALMON TROUT FROM THE SCHLIERSEE LAKE

marinated, and served with peas and colourful radishes

€25

INTERMEDIATE COURSE

TALEGGIO RAVIOLI

with preserved rhubarb, purple curry
and sorrel sauce

€29

MAIN COURSE

LOIN OF SALT MARSH LAMB

pan-fried and served with fragrant couscous,
tamarind, green asparagus and pomegranate juice

€52

DESSERT

QUARK DUMPLING

with sweet breadcrumbs, apricots
and sour cream ice cream

€18

4-COURSE-MENU €119

RECOMMENDED PAIRINGS

GRÜNER VELTLINER "ALTE REBEN"

Dürnberg
Weinviertel / Austria
0.75 l €42

CHARDONNAY LOS VASCOS

Baron de Rothschild
Valle de Colchagua / Chile
0.75 l €45

CONTRADA MONTE SERRA

Nerello Mascalese
Benanti
Sicily / Italy
0.75 l €75

LE VOLTE DELL' ORNELLAIA

Merlot, Cabernet Sauvignon, Sangiovese
Ornellaia
Tuscany / Italy
0.75 l €79



EXCLUSIVE IN THE KÄFER-SCHÄNKE



DESSERT TROLLEY

Discover our sensational dessert trolley! We'll fill the trolley with an array of your favourite desserts, exclusively for your event.

Including mini raspberry tarts, crème brûlées, a range of different mousses and a selection of the finest berries, our trolley will have something for everyone!

for groups up to 10 people

€20 per person

for groups of 10+ we serve a selection of desserts
at the table

€25 per person

THE KÄFER WORLD OF WINE

WHITE WINE SELECTION

VINA ESMERALDA

Muscat d'Alexandria, Gewürztraminer

Miguel Torres

Catalonia / Spain

0.75 l €39

GRÜNER VELTLINER "ALTE REBEN"

Dürnberg

Weinviertel / Austria

0.75 l €42

LA PALANCA

Chardonnay

La Montina

Lombardy / Italy

0.75 l €45

CHARDONNAY LOS VASCOS

Baron de Rothschild

Valle de Colchagua / Chile

0.75 l €45

LANGHE ARNEIS BLANGE

Ceretto

Piedmont / Italy

0.75 l €56

ROSÉ WINE SELECTION

MINUTY

Grenache, Cinsault and Syrah

Chateau Minuty

Provence / France

0,75 l €49

SCALABRONE ROSATO

Cabernet Sauvignon, Merlot and Syrah

Guado al Tasso

Tuscany / Italy

0,75 l €56



Vintages may change,
we are pleased to inform you about
on demand.

Please let us know if you can't find
your favourite wine.

There is more choice available
in our wine cellar

WHITE WINE SELECTION

KÄFER SANCERRE

Sauvignon Blanc

Domaine de la Garenne

Loire / France

0.75 l €55

ARINTO RESERVA

Casa do Pacos

Vinho Verde / Portugal

0.75 l €55

MACON VERZÉ

Chardonnay

Domaine Leflaive

Burgundy / France

0.75 l €89

KIEDRICH GRÄFENBERG GG

Riesling

Robert Weil

Rheingau / Germany

0.75 l €129

THE KÄFER WORLD OF WINE

RED WINE SELECTION

BARBERA LAVIGNONE

Pico Maccario
Piedmont / Italy
0.75 l €49

BLAUFRÄNKISCH MÖRBISCH

Schönberger
Burgenland / Austria
0.75 l €55

CONTRADA MONTE SERRA

Nerello Mascalese
Benanti
Sicily / Italy
0.75 l €75

LE VOLTE DELL' ORNELLAIA

Merlot, Cabernet Sauvignon, Sangiovese
Ornellaia
Tuscany / Italy
0.75 l €79

LES GRANILITES ST. JOSEPH

Syrah
M. Chapoutier
Rhône / France
0.75 l €85



Vintages may change,
we are pleased to inform you about
on demand.

Please let us know if you can't find
your favourite wine.
There is more choice available
in our wine cellar.

SAVIGNY-LES-BEAUNE

Pinot Noir
Louis Jadot
Burgundy / France
0.75 l €89

CHÂTEAU SOCIANDO-MALLET

*Cabernet Franc, Cabernet Sauvignon
and Merlot*
Château Sociando-Mallet
Bordeaux / France
0.75 l €129

BRUNELLO DI MONTALCINO CASTELGIOCONDO

Sangiovese Grosso
Frescobaldi
Tuscany / Italy
0.75 l €155

RESERVE DE LA COMTESSE

*Cabernet Sauvignon, Merlot, Petit Verdot
and Cabernet Franc*
Château Pichon Longueville Comtesse de Lalande
Bordeaux / France
0.75 l €169

YOUR DEDICATED CONTACTS

WE'RE PASSIONATE ABOUT EVENTS

Turning your party into an enjoyable, unforgettable event is our utmost priority. Whether it's a birthday party, corporate celebration or wedding 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.



WHO TO CONTACT

DÖRTHE BREDENBRÖCKER

d.bredenbroecker@feinkost-kaefer.de

+49 89 41 68 258

ANNA MAIDHOF

a.maidhof@feinkost-kaefer.de

+49 89 41 68 250

Feinkost Käfer GmbH | Restaurant Käfer-Schänke | Prinzregentenstraße 73 | 81675 Munich

Fax +49 89 41 68 623 | kaeferschaenke@feinkost-kaefer.de

HOW CAN WE HELP YOU?



PRINTED MENUS

Not only do these menus tell guests what is being served, but your guests can also take them home as a souvenir of the enjoyable time spent at Käfer-Schänke. We will also be happy to customize your menus with a logo or personal text. from €4.90 each



PLACE CARDS

Is there a particular seating planned?
We will be pleased to hand-write place cards on your behalf. €1.50 each



EQUIPMENT

Please let our team know about your requirements and we will arrange for the equipment to be provided. For example:

Screen and projector

€180 flate rate

Flipchart

€50 flate rate



GUEST FAVOURS

For example, choose a surprise goody bag. Our beautiful gift ideas add to the festive atmosphere and can be seamlessly integrated into the decorations. And, of course, your guests can take their gift home after the event.



DECORATIONS

We are always happy to decorate the room to match the occasion. Whether it's something traditional, colourful, elegant or festive, we can cater to all desires. Please let us know your ideas and budget and we'll take care of the rest.



CHILDREN'S PARTIES

Celebrate in an unique setting with your little ones. Why not let us organize a scavenger hunt, a limbo dance, a cooking class, colourful balloon decorations, child care, or even a princess or unicorn cake?

YOUR KÄFER EVENT

Surname, first name _____

Company _____

Address _____

Postcode, town _____

Telephone _____ Email address _____

Reason for reservation _____

Event date _____ Time _____

Number of guests _____ (including ____ children)

Contact person for us on location _____

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 send us this confirmation within the next 3 days:

via post to Käfer-Schänke, Bankett, Prinzregentenstrasse 73, 81675 Munich

via email to kaeferschaenke@feinkost-kaefer.de

via fax on +49 89 4168-623

EVENT DETAILS

To ensure that everything runs smoothly and nothing detracts from the atmosphere of the event, 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.

APERITIF

Alcoholic _____

Alcohol free drinks _____

WINE

White _____

Red _____

Rosé _____

OTHER DRINKS

(coffees, digestifs, cocktails)

CANAPÉS

MENU

Starter _____

Soup _____

Intermediate course _____

Main course _____

Dessert _____

SPECIAL REQUESTS / FOOD INTOLERANCES

PRINTED MENUS from €4.90 each

Ja Nein

Quantity _____

Personal text _____

PLACECARDS €1.50 each

Yes No

Quantity _____

LIVE MUSIC (piano, zither, violin, etc.)

Yes No

Preferences _____

DECORATIONS

Preference of flowers _____

Budget _____

GUEST FAVOURS

Yes No

Quantity _____

Preferences _____

TECHNOLOGY

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

Yes No

Bedarf _____

KÄFER ROOMS & LOUNGES



OFENSTUBE

up to 12 people



OPERNSTUBE

up to 20 people



BÜROSTUBE

up to 6 people

Whatever the occasion and whatever the event, we will help you choose the right room and organise all peripheral arrangements. We are passionate about turning your event into a true celebration.



JAGDSTUBE

up to 12 people



TROGERSTUBE

up to 24 people



NYMPHEN-
BURGERSTUBE

up to 6 people



GERD KÄFER
ROOM

bis 24 Personen



SPEISEZIMMER

bis 10 Personen



SALON

bis 20 Personen



BESTECKSTUBE

up to 14 people



CHEFSTÜBERL

up to 24 people



TABAKSTUBE

up to 3 people



BAYERNSTUBE

up to 34 people



HOCHZEITS-
STUBE

up to 20 people



BIBLIOTHEK

up to 12 people



KRISTALL-
STUBE

up to 12 people



ATELIER

up to 50 people

GENERAL STANDARD TERMS AND CONDITIONS - RESTAURANT KÄFER-SCHÄNKE

1. VALIDITY

These General Terms and Conditions apply to deliveries, services and offerings from Feinkost Käfer GmbH at the Restaurant Käfer-Schänke, Prinzregentenstrasse 73, 81675 Munich.

2. CONCLUSION OF THE CONTRACT

Proposals from Feinkost Käfer GmbH remain non-binding until they have been accepted by the customer (hereinafter referred to as the 'Client'). The Client's acceptance must be confirmed in writing. The countersigning of the proposal constitutes a confirmation in writing. The proposal must be officially accepted within a period of three working days (Monday to Saturday) from receipt.

3. PRICES

All prices are quoted in euros and include VAT.

4. RESERVATIONS, LATE-NIGHT FEE

The Client commits to confirming to Feinkost Käfer GmbH in writing the exact time and date, the exact number of attendees and the chosen food and drink options a minimum of 7 working days before the event. These details will be considered as guaranteed contract terms, and the respective prices following agreement between both parties will be observed as the minimum fee in the final statement. Any additional food, drinks, equipment and services that are ordered will be invoiced separately according to Feinkost Käfer GmbH's current listed prices. The standard closing time for the Käfer-Schänke restaurant is 1.00 a.m. If the client would like the restaurant to remain open later on the day of the event, Feinkost Käfer GmbH is entitled to charge the Client a late-night fee of EUR 250.00 per hour for each additional hour of operation from 1.00 a.m. onwards in order to cover the increase in staffing costs. The Client is expressly permitted to prove that any cost to Feinkost Käfer GmbH is significantly lower or that no additional costs have been incurred.

5. CHANGES TO THE NUMBER OF ATTENDEES

The number of attendees stated when confirming the event will be used for calculation of the invoice. The Client may notify Feinkost Käfer GmbH of a reduction of up to 15% in the number of guests up to 24 hours before the event free of charge. Notification of a reduction in the number of attendees needs to be sent by the Client in writing and received by Feinkost Käfer at least 24 hours before the event. It can be sent
by post to: Feinkost Käfer GmbH, Prinzregentenstraße 73, 81675 Munich, Germany
by email to: kaeferschaenke@feinkost-kaefer.de
by fax to: +49 89 4168-623

6. GUARANTEEING A RESERVATION

A credit card is generally required to guarantee a reservation. This credit card serves as a guarantee of any costs incurred as a result of the event. A reservation needs to be reserved in this way, particularly during the period before Christmas, at Christmas and New year, as well as during local trade fairs (BAU, ISPO, Bauma, Transport Logistic, Intersolar, Expo Real and Heim & Handwerk).

7. RESERVATION OF RIGHT TO AMENDMENTS

Feinkost Käfer GmbH is authorised, considering the interests of the Client, to deviate from or make amendments to the agreed service in a manner deemed reasonable. Feinkost Käfer GmbH reserves the right to change the room of the event in order to optimise the venue's capacity. Feinkost Käfer GmbH will inform the Client about any amendment in a timely manner.

8. CANCELLATION TERMS – CANCELLATION BY THE CLIENT

The following cancellation terms apply to the Client in the event that they cancel a reservation: Cancellation from date of booking up to 14 working days before the event – no charge; Cancellation from 13 to 3 working days before the event – 30 % of the lost food revenue payable, as well as any other costs and expenses incurred to date; Cancellation 2 working days before the event or later – 80 % of the lost food revenue payable, as well as any other costs and expenses incurred to date. For reservations with an 'à la carte' menu, the average price for a 3-course menu (calculated at € 75.00) is taken as the basis for the lost food revenue. Otherwise, the lost food revenue will be calculated on the basis of the agreed menu and service proposal. The Client is expressly permitted to prove that any loss carried by Feinkost Käfer GmbH is significantly lower or that no loss has been incurred.

9. CANCELLATION TERMS – CANCELLATION BY FEINKOST KÄFER GMBH

Feinkost Käfer GmbH is entitled to withdraw from the contract for an objectively justified reason without being held liable, particularly in the event of force majeure or other barriers for which the restaurant cannot be held responsible and which cannot be overcome through reasonable expense to Feinkost Käfer GmbH, which make delivering the agreed service and fulfilling the contract impossible; or, despite Feinkost Käfer GmbH's existing agreements with suppliers, the delivery of the necessary materials is not possible. In such cases, Feinkost Käfer GmbH will immediately inform the Client and immediately reimburse all payments made by the Client to date.

10. FOOD & DRINKS BROUGHT ONTO THE PREMISES/THIRD-PARTY SUPPLIERS

The Client may not bring food or drinks from external sources/suppliers into the restaurant for consumption. By special request only, permission for wines to be brought into the venue may be granted through agreeing to a corkage fee. This must be agreed with Feinkost Käfer GmbH in advance of the event. Furthermore, the Client is not entitled to hire or work with third-party service providers for decorations or entertainment of any kind on the Feinkost Käfer GmbH premises without the prior consent of Feinkost Käfer GmbH.

11. LIABILITY

Other than in the case of any culpable loss of life, injury or adverse health effect on the part of the Client, Feinkost Käfer GmbH is liable only for grossly negligent or intentional breaches of duty, particularly in the event of loss of clothing or valuables, unless other special agreements have been made. The limitations of liability also apply to the liability of Feinkost Käfer GmbH to its employees, those contracted by Feinkost Käfer GmbH for the fulfilment of contractual obligations, and legal representatives.

12. COMPLAINTS

A complaint can only be considered if it is lodged immediately. Complaints do not affect a Client's warranty claims.

13. PAYMENT

Payment is due in full within 10 days from receipt of the invoice.

14. CREDIT/DEBIT CARDS

Feinkost Käfer GmbH accepts payment by the following types of credit/debit card: MasterCard / Visa / American Express.

15. CREDIT/DEBIT CARD DATA TRANSMISSION SECURITY

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

16. DATA PROTECTION & PRIVACY

All customer data, in particular its collection, use and processing, is handled in compliance with the 'Data Protection Guidelines for Processing Customer Data'. These guidelines are in accordance with Articles 13, 14 and 21 of GDPR and are available to view at <https://www.feinkost-kaefer.de/datenschutz>

17. PUBLICATION RIGHTS

17.1 The Client expressly agrees that Feinkost Käfer GmbH may use the event for promotional purposes and use it in all media (e.g. in print media, on the internet, in the Käfer newsletter), including the publication of photos, free of charge and without restriction.

17.2 Feinkost Käfer GmbH must, however, observe personal rights and the right of third parties with respect to their own images.

18. WRITTEN AGREEMENT CLAUSE

Subsidiary agreements or amendments to the contract must be confirmed in writing in order to be legally valid.

19. Final provisions

Legal relationships between Feinkost Käfer GmbH and the Client are subject to the law of the Federal Republic of Germany. In so far as the Client is a merchant, legal entity under public law, or special fund under public law, the exclusive place of jurisdiction is Munich for all disputes arising directly or indirectly from the contractual relationship. If a provision in these General Terms and Conditions or a provision in the context of other agreements is ineffective or becomes ineffective, this shall not affect the validity of all other provisions or agreements.

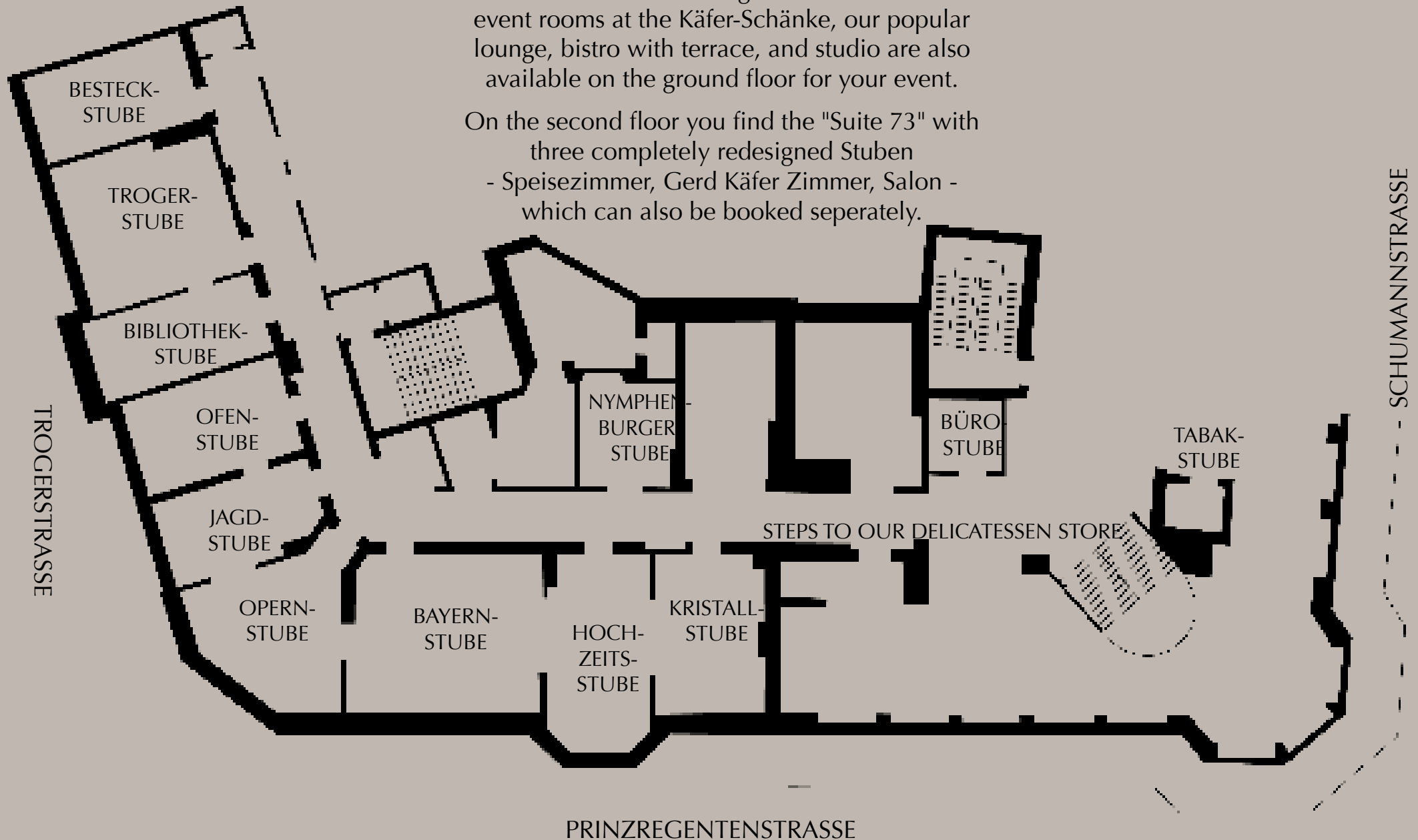
By signing these General Terms and Conditions, the Client confirms that they have read, understood and accept these terms and conditions in full as part of the contract.

Last updated: 17 May 2018

KÄFER ROOMS & LOUNGES AT A GLANCE

In addition to our 14 elegant and comfortable event rooms at the Käfer-Schänke, our popular lounge, bistro with terrace, and studio are also available on the ground floor for your event.

On the second floor you find the "Suite 73" with three completely redesigned Stuben -
- Speisezimmer, Gerd Käfer Zimmer, Salon -
which can also be booked seperately.





RESTAURANT KÄFER-SCHÄNKE
in the flagship Käfer establishment
Prinzregentenstrasse 73
81675 Munich