



Restaurant, Bier & Wein Bar

Organic slow food made fresh from scratch in our kitchen and bakery

Daily Specials

Vorspeise - Appetizer

Brezel & Weißwurst

Original Meica Weißwurst from Germany (Bavarian Bockwurst) with Munich Händelmeier sweet mustard and Gaumenkitzel Brezel

2 Weißwurst sausages with Brezel
9

6 Weißwürste sausages with 3 Brezel - nice for two or more
22

Hauptgericht - Entrée

Chef Salad Trout

mixed spring greens, buttermilk-aioli dressing
warm pulled filet of rainbow trout
fresh cracked black pepper

12.50

whole wheat bread with fresh butter added 13.5

Schweinelendenbraten, Wurzelgemüse und Kartoffelmus

Pork Loin Roast

slow oven roasted with fresh garden herbs and onion
carrot cubes and mashed potatoes

Marin Sun Farms meats are grassfed, pasture raised, and sourced from small California family ranches including MSF's own in the Point Reyes National Seashore.

22

Nachtisch - Dessert

Baiser

Almond Meringue *gluten free*
1.5 (with whipped cream 2)

Birnen-Streuselkuchen

Pear-Ginger Streusel

This is not a Strudel (originated in Austria) but a Streusel cake very popular and common in Germany.

4.50 (with whipped cream 5)

Schwarzwälder Kirschtorte

Black Forest Cake

chocolate Genoise, cherry filling, whipped cream
Kirschwasser (real German cherry brandy)

7

Guten Appetit!

Only for a short time!

mixed 6 pack for \$16 to go

Original Lager, Pilsener, Hefe Weizenbier,

Fest Bier, Vitus Weizenbock, Kristall Weizenbock



The World's Oldest Brewery

Weihenstephan Abbey was a Benedictine monastery in Weihenstephan in Bavaria, Germany.

Brewery Weihenstephan is located at the monastery site since at least 1040.

Wein Empfehlung des Monats

Monthly Wine Special

Riesling Kabinett

“Erdener Treppchen”, Meulenhof

sweet, Mosel (at the village Erden), 2014

Impressive vintage.

Very clean, crisp, slightly peachy.

Since 1337 the property at Meulenhof has shifted between royalty and Cistercian monks, following Napoleonic secularization.

The fruit is hand harvested
glass 9 | bottle 37



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Bier Empfehlung des Monats Monthly Beer Special

Cloister Reutberger Export

Since 1677 the nuns are brewing exceptional good beer in the cloister Reutberg, here are two of them.

Export with 5.3% is a stronger version of a lager.

.3L for 6.5 | .5L for 9 | 1L Stein for 17



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Erdinger Oktoberfest Weisse

lightly zesty and refreshing with 5.7%

Privately owned and operated, located in Erdingen, the only Oktoberfest Wheat beer.

This wheat beer has been brewed all-naturally, using traditional fermentation, never pasteurized and brewed only for Oktoberfest

.3L for 4 | .5L for 6.5 | 1L Stein for 12



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Hacker-Pschorr Oktoberfest

golden honey color
fruit and malt note

The brewery was founded in 1417.

With 5.8% this is the lightest beer on the Munich Oktoberfest.

100% natural, brewed with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain, Hallertau hops, and light-colored malt from two-row Bavarian summer barley.

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Hofbräu Oktoberfest

rich, full-bodied, deliciously bitter note

Duke Wilhelm V. of Bavaria founded the brewery in 1589.

One of three German state owned breweries.

(The other ones Weihenstephan, and Rothaus)

6.3% makes this the strongest beer on the Munich Oktoberfest.

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Paulaner Oktoberfest

golden color, smooth, lightly hopped flavor
with notes of sweet malt

Established in 1634 in cloister of the Paulaner Order in Munich.

This makes it the youngest beer among the Munich Oktoberfest beer.

This festive, hearty beer with 6% is brewed especially for the Oktoberfest.

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Spaten Oktoberfest

aromatic, gold-colored, malty with a
light sweetness, 5.9%

1397 was the founding year of Spaten.

A taste sensation for every beer connoisseur.

.3 liter bottle for 4 | 1L Stein for 12



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