

OKTOBERFEST
GAUMENKITZEL



SEPTEMBER 16th - OCTOBER 15th

OKTOBERFEST SCHMANKERL

“Schmankerl” is Bavarian dialect and means “regional special and delicacy”.

Brezel & Obatzter

Original Munich style Brezel, crunchy outside, soft inside

*Obatzter is an original Bavarian cheese specialty and not the American Oktoberfest beer cheese!
freshly made inhouse*

8

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

Gaumenkitzel Oktoberfest Strudel

Savory Strudel with Salad

filled with Leberkäse, Sauerkraut,
sweet Munich Händelmeier mustard, buttermilk-aioli sauce
mixed green salad, honey-orange dressing

Leberkäse a type of meat loaf popular in Germany and Austria.

16

Bayrisch Crème

Chocolate Bavarian Crème *gluten free*

whipped cream and chocolate covered espresso bean

8

Warm Apple Strudel

apple, raisins, walnuts, and original Strudel dough
real vanilla sauce

Strudel are traditionally from Austria and refers to the swirl you can see with swirling water.

9

Guten Appetit!



SEPTEMBER 16th - OCTOBER 15th

Oktoberfest is a Munich festival dating from 1810.

King Ludwig I (1786-1868) married Princess Therese on October 12, 1810.

The citizens of Munich were invited to attend the festivities to celebrate the royal event.

They liked it so much that the festival is being held every year ever since.

And because the wheatear is nicer in September they moved it from October to September.

The traditional Oktoberfestbier is being poured since 1818, and the breweries are Augustiner-Bräu,

Hacker-Pschorr, Hofbräu-München, Löwenbräu, Paulaner, and Spaten.

At Gaumenkitzel you can find all these Munich Oktoberfest breweries, except Löwenbräu but instead Erdinger Oktoberfest Weisse.

German beer is brewed according to the German Purity Law of 1516, the Reinheitsgebot.

No additives or preservatives added, never ever!

Ingredients are hops, malt, yeast, and water.



Augustiner

One of the oldest breweries in Munich established 1328.

They don't export their Oktoberfestbier, but we have Edelstoff (bright export beer, with 5.6% higher alcohol than lager) and Maximator (dark Doppelbock 7.5%).

.3 liter bottle for 6.50



Erdinger Oktoberfest Weisse

lightly zesty and refreshing with 5.7%

Privately owned and operated, located in Erdingen, near Munich, 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



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.

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



Hofbräu Oktoberfest

rich, full-bodied, deliciously bitter note

Duke Wilhelm V. of Bavaria founded the brewery in 15 89.

One of three German state owned breweries. (The other ones Weihenstephan, and Rothaus in Baden-Württemberg)

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

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



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.

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



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

Prost!