

SNACKS AND COLD APPETIZERS

On the 50th anniversary of the Käfer Wiesn-Schänke at the Oktoberfest smoked, lean bacon and venison brawn from Ale Jungmayer in Geiselhöring, Käfer home mountain cheese, hot-smoked salmon trout filet from Fisch Mayer in Straubing, salted white radish and red radishes, hard-boiled country eggs, pickled gherkins and manually whipped heart-shaped butter, served with oven-fresh Käfer home bread per person € 19,90

Käfer platter 4, 4, 4, 3, 6 💙 🔰 🛅 1, 3, 5, 6

Tradition-bound - committed to the future!

cured ham from Max's butchery, mini veal burger from Granerhof, Oktoberfest liver pâté, "Obazda" (Bavarian cheese spread), salted white radish and red radishes, hard-boiled country eggs, pickled gherkins, Munich mozzarella with mixed Eifel tomatoes, roasted eggplant tartar, Käfer home mountain cheese, hot-smoked salmon trout filet from Fisch Mayer in Straubing and manually whipped heart-shaped butter, served with oven-fresh Käfer home bread

— from 2 persons — per person € 24,90

"Vive la France" platter 🦸 1, 🦸 🥨 🔰 🎔 🖼 🛸 7 5 Käfer smoked salmon with fresh horseradish, Pâté en croûte, crayfish salad with green asparagus, goose rillettes, smoked duck breast with Cumberland sauce, venison boiled ham from the manufactory Wildfang in Untergrub, crudités with herbal crème fraiche, yellow cherry tomatoes and French flute with Breton salted butter

- from 2 persons - per person € 39,90

Venison brawn from Ale Jungmayer in Geiselhöring 🏶 🛅 Alfons Jungmayer from Geiselhöring, a passionate hunter, runs his butchery already in 5th generation and has created this brawn, together with our head chef Andi Schinharl, especially for the Oktoberfest 2023. with red cabbage salad, pickled red onions and pea sprouts

per person € 16,90

Homemade ox muzzle salad 🛂 1, 🥦 2, 🛂 3, 🦝 🛅 💙 2 of the Pinzgau beef

"From nose to tail made in Bavaria" - We would like to fully utilize our Pinzgau cattle. For this, the ox muzzle salad is a classic and traditional dish in Bavaria! pickled, with red onion rings and fresh parsley, served with pumpkin seed mayonnaise and brittle bread per person € 17,90

Bavarian steak tartare 4 1, 4 2, 4 3, 4 00 1 1, 2, 3, 6, 8, 9 gently roasted beef tartar of the Pinzgau ox with a fried organic egg, served with oven-fresh Käfer home bread per person € 37,90

🥻 1, 🗱 2, 🥻 3, 🗱 🤝

MEAT-LESS TREATS

Homemade "Obazda" (Bavarian cheese spread) – adapted from an old family recipe – with crunchy radishes and oven-fresh Käfer home bread

Käfer homemade cheese spaetzle 🥬 1, 🦸

with fresh fried onions and cucumber salad in dill sauce

€ 15,90 per person

Vacherin Mont-d'Or AOC 4 1, 2 2, 4 4, 4 1 Vacherin Mont-d'Or is a French soft cheese that is served tepidly out of the oven. It is produced between 15th August and 15th March and is only sold between 10th September and 10th May.

with Munich malt loaf and quince-chilli jam – from 2 persons – per person € 19,90

KÄFER HOME BREAD

Rosemary flatbread (for 2 people) 🐉 1, 🧩 💙 served with a tapenade of dried tomatoes and herbal sour cream in a jelly jar per piece 13,90 Käfer home bread 1, 2, 3, per slice € 2.90 Small pretzel 1, per piece € 3,60 Large pretzel 🥻 1, 🥻 per piece € In addition, a special childhood treat

MIDNIGHT SNACK

Leberkäse roll

manually whipped organic butter,

vellum-bound from Berlhof

in a pretzel braid with cucumber iam and Münchner Kindl organic mustard € 7,80 per person

per piece €

3,00

- WIESN-TREATS -

SALADS - GREEN - COLOURFUL - SUPERFOOD

Organic vegan alpine power 论 🛅 🥖

smoked organic tofu on young cress salad, with grains, asparagus and passionfruit-chilli dressing per person € 22,90 Greenforce bowl 🥬 🏶 🥬 1 Munich quinoa salad with marinated Edamame seeds. edible wild herbs and vegan mini burger from Greenforce per person € 19,90 Three kinds of our Käfer deli counter 🦝 鵴 🧡 classic shrimp cocktail, truffled chanterelle salad and per person € 22,50 Fried Pinzgau meat turnover 🐉 1, 🎎 2, 🎎 3, 🎎 🍪 💙 6 with marinated mixed Eifel tomatoes and Passe Pierre seaweed, served with oven-fresh Käfer home bread per person € 23,90

FROM OUR SOUP KITCHEN

Pancake soup – like grandma used to make – 🥬 1, 🚳 🦸 💙 🍿 🛅 with plenty of fresh parsley in the terrine per person € Hearty chicken soup of le bleu chicken 🥨 🛊

Florian Reiter's le bleu chicken live free-range on his Chiemgauhof in Locking. The longer life and the natural environment contribute a lot to the sustainability of this breed! typically done and served with chicken meat. soup vegetables and fresh herbs per person € 12,90

Vegan pea stew 📸 🥢 with small dumplings from Greenforce and root vegetables per person €

TREATS FROM OUR LAKES AND SEAS

Bouillabaisse de Marseille 🦸 1, 🦸 🥨 🔰 💙 🏫 🖽 🥣 In its original form the bouillabaisse was made by fishermen using small fish and leftover fish from the markets and was cooked with seawater. Today it is a delicacy of high quality Mediterranean fish and crustacean. of gurnard, angler-fish, sea bass and prawns served in a saffron-tomato liquor, with rouille sauce and crostini per pe per person € 45,90

Salmon trout from "Donaufischerin Mayer" in Straubing For generations the name "Mayer" in Straubing represents fish products of the highest quality. roasted salmon trout filet with wild broccoli and cauliflower, saffron potatoes and horseradish sauce per person € 22.90

BUTCHERY

French Merguez meets Lower Bavarian venison bratwurst Because of the so-called pied noir the Merguez, made of beef and lamb, became popular in France. With this we serve a venison bratwurst from the manufactory Wildfang in Untergrub. served with white beans with bacon and Münchner Kindl organic mustard 💙 🛅 5, 6

per person € 19,90

Ulis original Nuremberger rostbratwurst 👫 1, 👫 2, 🧩 3, 👫 📸 🛅 with medium strength or sweet organic mustard from Münchner Kindl, sauerkraut with bacon and Käfer home bread per pe per person €

Creamed premium mushrooms forcini, chanterelles, button mushroom and king oys with meadow herbs and Käfer pretzel-bread dumpli	ter mushroom in a cream sauce,
Bigoli pasta 41, 600 This slightly thicker type of pasta, similar to Spregion. Because of its abrasive surface it sops up with white truffle cream sauce, roasted porcini and	
freshly shaved truffle	per person € 29,50
French artichoke to pull ocoked, stuffed with eggplant-chickpea puree, served	

a vegan lemon cream and a tapenade of dried tomatoes per person € 29,90 Greenforce steak "Pojarski" 📸 The Pojarskisteak is traditionally made by veal forcemeat which is shaped

like a cutlet and breaded. We serve the vegan version! on braised red cabbage and yellow potatoes per person € 31,50

HOME CUISINE

COMMITTED TO OUR BAVARIAN TRADITION Best ducks and geese from the poultry farm Lugeder in Altötting

Half a freshly grilled Bavarian Lugeder duck 🦸 🐉 1, 🎉 2, 🗯 🛊 🛊 grilled breast and leg of the free-range duck from Lower Bavaria served with Käfer potato dumplings, red cabbage, apple per person € 39,80 compote with calvados and a rich duck gravy

Whole, freshly grilled Lugeder goose 🦸 🦸 1, 🐉 2, 📹 🛊 1 (free-range goose, grown up on maize fields) - served in a large saucepan with a rich goose gravy, red cabbage with apples, potato pancakes, Käfer potato dumplings and apple compote with calvados 1 goose serves approx. 4-5 people / per goose € 238,00

LUNCH MENU

*Pancake soup with plenty of parsley in the terrine 🦸 1. 🥨 🥬 💙 🏫 🛅 *Portion of duck with red cabbage, apple compote with 🦸 🥬 1, 🕬 2, 📹 🎓 1 calvados and Käfer potato dumplings with croutons Cup of coffee, served in the classic Käfer mug per person € 28,50 LUNCH MENU - VEGAN - VEGETARIAN

* Vegan pea stew 🏻 🇌 * Greenforce steak "Pojarski" on braised red cabbage and yellow potatoes 🔹 per person € * Cup of coffee, served in the classic Käfer mug valid from Monday to Friday (except on bank holidays) from 12 pm to 2.30 pm

Menu changes are unfortunately not possible. Pan-fried schnitzel Vienna-style 🚜 1, 👫 2, 🥻 🦝 🛅 🏫 of the sucking calf with lemon wedges, cranberries and potato-cucumber salad

Half a succulent roasted chicken 💙 🛅 🏫 - poultry from Lower Bavaria -

with plenty of fresh parsley grilled until crisp, served with homemade potato-cucumber salad per person € 19,80 "Bauernhofreindl" – the best from the farm 🦸 🥬 1, 🥬 2, 🚳 the best of succulent farm chicken, Käfer crispy roasted duck and Lockinger organic pork, served with red cabbage with apples,

Käfer potato and bread dumplings and a rich gravy - from 4 people - per person € 39,50 Crispy roasted organic pork 🥻 🥻 1, 🥻 2, 🥨 🤝 🙀 📸

from Chiemgauhof in Locking
The "Lockinger pork" originates from the long-standing country pig from
Schwäbisch Hall which is as regards taste uniquely refined by its own cross-breeding of Duroc, boar and woolly pig. It is fed homegrown corn, beans, potatoes and a lot of grass. with Bavarian cabbage and Käfer potato dumplings with croutons, per person € 33,80 in a rich dark beer gravy

Succulently roasted veal kidney roast 🐉 👫 1, 👫 2, 🊳 💙 🏫 The classic roast veal with kidneys is made of the rear part of the back to which the kidneys are inlying adjacent. They will be rolled up into this piece of the back and

with a rich herb sauce, carrots and homemade bread dumplings

per person € 35,50

EXCLUSIVELY BRED FOR KÄFER

Our free-range Pinzgau beef grows up in the Berchtesgaden Alps above the famous Königssee. A major part of our livestock program is the outstanding meat quality as well as the unique ability of this breed to evenly space out fat in its muscles. Käfer Pinzgau beef cutlet, served on a hot stone 💙 🧃

with homemade tarragon butter, baked root vegetables baked potato and a sour cream and chives dip - from 2 persons - per person € 49,50 Medium rare roasted Bavarian saddle of venison

- served in a large saucepan - with junipers cream sauce, red cabbage, fried mushrooms, 🦸 1, 1, 🚳 🥦 🧡 handmade buttered spaetzle and preserved cranberries - from 2 persons - per person € 58,50

Coq au vin of le bleu chicken 💙 🏶 The dual-purpose chicken "le bleu" originates from the French Bresse chicken. The chicken that we use grow up free-range at the Chiemgauhof in Locking and are as regards taste ideal for this dish! braised in red wine, with root vegetables and potatoes per person € 28,00

French-Bavarian surf & turf 🕨 💙 🏟 🖼 🛅 Bavarian saddle of veal meets lobster - beef curls stuffed with lobster, per person € 49,90 served with leeks and yellow potatoes

 $heart\hbox{-}shaped\ raspberry\ tart\ with\ fresh\ raspberries\ and\ raspberry\ sorbet$

Michael Käfer chocolate pudding

Käfer Wiesn Mug

with raisins, caramelised walnuts and pickled rum fruits

"Saure Leber" of Lockinger organic pork 👍 👝 👏 😁 (liver pickled in a sour sauce) with fluffy creamed potatoes and homemade fried onions per person € 26,50

per person

per person

€ 16.80

CURIOSITIES – ALMOST FORGOTTEN TRADITIONAL RECIPES

SWEET TREATS FROM OUR OKTOBERFEST BAKERY -Käfer raspberry heart 👫 1, 🧩 🍩 💙

Giant Bavarian doughnut 👫 1, 🥻 🧒 💙 ancient customs for parish fair from our Käfer bakery per piece **6** Freshly baked crispy Apfelstrudel 🐉 1, € 13,50 per person Cream strudel, following a Tyrolean recipe 🦸 1, 🥬 🧒 🤇 baked with fresh grapes, served with homemade per person vanilla sauce Original Bavarian Dampfnudel 🦸 🖟 🥬 💙 traditionally prepared, with homemade vanilla sauce Kaiserschmarrn froch baked sugared nancake scraps

Kaiserschmarrn – fresh-baked sugared pancake with homemade stewed plums, apple compote and	scraps 🎎	1, 18	6	* * *
rum-soaked raisins	per person		€	19,50
White wine				
Wine spritzer	0,	5 I	€	13,50
2022 Silvaner dry Castell, Franconia	0,	2 l	€	14,50
2022 Käfer Grauburgunder "Zünftig Fünfzig" <i>Emil Bauer, Palatinate</i>	1,	75 I 5 I 0 I	€	45,50 98,50 235,50
2022 Käfer Riesling dry Wiesn Qvinterrra (orga Kühling-Gillot, Rhenish Hesse		75 I 5 I	€	52,50 115,50
2022 Lugana I Frati <i>Cà dei Frati, Lombardy</i>	- ,	75 I 5 I	€	49,50 125,50
Rosé wine ** 2022 Miraval Rosé Jolie-Pitt/Perrin, Provence 3,0, 6,0 Ltr. with Käfer Branding available on request (1,	75 I 5 I	€	59,50 138,00
Red wine **** 2019 Seigneurs D'Aiguilhe Comtes von Neipperg – Côtes de Castillon, Bordeaux	- ,	75 I 5 I	€	58,50 118,50
Prosecco	xtra Dry 0,	75 I	€	66,50
Champagne "" Laurent-Perrier La Cuvée Brut Large bottles on request (limited)	1,	75 I 5 I	€	136,50 295,00
Laurent-Perrier Cuvée Rosé Brut 3,0 Ltr. bottle on request		75 l 5 l	€	195,00 430,00

Ice cream from the Käfer manufactory 🐉 1, 🦚 🚳 💙 7812 and Н wii Κä

Schnapps "Cheers to 50 years – Jubi-Nuss" 0,04 l 38% Vol. €

0.05 l

0,05 l

0,5 l

0,02 |

0,35 l

0,7 l

Paulaner Helles Wiesn beer (lager)

hazelnut schnapps with flashing LED Käfer mini fruit brandy from Ziegler

Freudenberger fruit schnapps

Käfer fruit brandy from Ziegler

Grev Goose Vodka Aurora Edition 1,5 l

Bombay Sapphire Premier Cru Gin 0,7 l

Mineral water medium

Cca Cola 3,4,5,7 Refreshing drink with plant extracts

Apple juice spritzer¹ (apple juice mixed with sparkling water) 0,5 l

Apple, orange, cherry or passion fruit juice

3,0 and 6,0 Ltr. available on request

GEROLSTEINER Mineral water medium

3,5,7 Orange flavored soft drink

Spezi 3,4,5,7 (orange soda mixed with coke)

Non-alcoholic beverages

Soda water (Paulaner)

Lemonade^{2,7}

pear, raspberry, old plum

hazelnut, pear raspberry, old plum

Jägermeister

Jägermeister

Grey Goose Vodka

Paulaner Münchner Hell - non alcoholic -

Paulaner Hefe-Weißbier (wheat beer)

- served in our classic Oktoberfest mug (to take with various types of ice cream, pulp, fresh fruits				
and a crispy waffle	per person	€	15,80	
Homemade plum cake 4, 4 60 with whipped cream	per person	€	5,90	
Agnes Bernauer cake 1, 1, 1, 3, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1,	ॐ ♥ ५ ५ 1 ५	2 👯 3		
almond-nut-merengue with mocha cream	per person	€	5,90	
Käfer chocolate molten lava cake with berry compote and vanilla ice cream	per person	3 €	17,80	
BEVERA	GES —			
Beer 5	GLJ			

€

€

€

€

€

40% Vol. € 199,50

40% Vol. € 450.00

47% Vol. € 199,50

€

€

€

€

14,50

14,50

19.80

23,50

98,50

6,50

5,80

3,90

10,50

4,50

4,90

4,90

5,90

5,90

5,90

54,50

8.40

1,0 l

1,0 l

0.5 |

43% Vol. €

43% Vol. €

35% Vol. €

0,2 l per €

0,25 I

0,75 l

0,5 1

0,2 |

0,2 |

0,5 I

0,5 |

43% Vol.

35% Vol.

"Hände zum Himmel"	"Cheers to 50 years"	,,[Orive me	crazy"
Almdudlee Kräuterlimor	nade ^{3,7} (herbal lemonade)	0,35 l	€	4,90
Red Bull ^{3,4}		0,25 l	€	6,50
Käfer Käfer Lemonade L	.emon-Verbena	0,33 l	€	5,80
William Milder Laurence de C	4	0.22.1	_	F 00

Käfer Käter Lemonade Strawberry-Elderflower	0,33 1	€	5,80
We offer a very special coffee, roasted and refined in the heart of Munich at emilo roast house.			
Coffee in our Käfer mug – all of the following mugs can also be taken away –			
Coffee in our classic Käfer mug	0,25 l	€	9,80
Coffee in "Cheers to 50 years" mug	0,3 l	€	11,80
Coffee in "Drive me crazy" mug	0,3 l	€	11,80
Coffee in "Hände zum Himmel" mug	0,3 l	€	11,80
Latte im "Cheers to 50 years" mug	0,3 l	€	11,80
Cream hot chocolate in "Cheers to 50 years" mug	0,3 l	€	11,80
Guests who do not wish to take their mug with them are offered the following:			
Coffee in a big cup	0,2	€	6,50
Latte in a big cup	0,2	€	6,50

Käfer Wiesn Stein

0.25 | € 21.50 1.0 | € 35.50 0,5 l € 25,50 1,0 | € 59,50 with pewter lid



Download our food and drink menus to your smartphone









0,75 l

1,5 l

0,75

1,5 l

€ 240,00

€ 530,00

€ 450,00

on request

Laurent-Perrier Blanc de Blancs Brut Nature

Laurent-Perrier Grand Siècle N°23 Magnum

Laurent-Perrier Grand Siècle N°26

(from the years 2007, 2008, 2012)

(from the years 2002, 2004, 2006)







1812



















Qualität aus Leidenschaft























ADDITIVES

- 1 = with antioxidants
- 2 = with emulsifiers
- 4 = with flavor enhancer
- BEVERAGES
- 2 = with antioxidants
- ADDITION TO TREE NUTS
- 1 = almonds
- 2 = hazelnuts

- 1 = wheat 🥬 2 = rye
- ADDITION TO GLUTEN
- 3 = spelt 4 = oats

- 5 = with preservatives / smoke 6 = with natrium pickling salt
- 8 = with acids
- 3 = with colorant
- 4 = with caffeine
- ¥ 3 = walnuts
- 5 = pecan nuts
- **4** = cashew
- 🗱 8 = macadamia / Queensland nuts

7 = with acids

9 = with sweeteners

10 = with thickener 11 = sulfurated

5 = with sweeteners

6 = containing quinine

- 6 = Brazil nuts 7 = pistachio nuts
- 5 = barley

ALLERGENS

- Contains gluten and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof, lactose
- Nuts and products thereof (almonds, hazelnuts, walnuts, cashew, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachio nuts, pine nuts)
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2)
- Molluscs and products thereof
- Lupin and products thereof