1867 **156 YEARS** 2023

AT OKTOBERFEST



SCHOTTENHAMEL FESTIVAL HALL

MENU

LIGHT MEALS

TRADITIONAL MUNICH SLICED SAUSAGE SALAD Al, A2, C, F, G, H, I, J, K, L, M

Regensburg sausage^{1,3,5,8} | Red organic onions |

Pickles | Farmhouse bread €14.50

SWISS SAUSAGE SALAD Al, A2, C, F, G, H, I, J, K, L, M

with Andechser Natur organic Swiss cheese €15.80

TRADITIONAL OBATZDA 1, A1, A2, C, F, G, H, I, K, M

SOFT CHEESE AND PAPRIKA SPREAD WITH

organic red radishes | Spring onions | Red organic onions | Farmhouse bread

€13.50

BIO

COLD CUTS PLATTER^{A1, A2, A3, C, F, G, I, J, K, L, M}

Organic white radish and organic red radish Obatzda cheese spread¹ with organic onions South Tyrolean farm-style bacon^{2,4,8} | veal patty^{4,8} | Munich-style meatloaf^{1, 2, 3, 4, 5, 6, 8}

Andechser Natur organic cheese

Bread with chives and red radish €19.80

REGIONAL CHEESE PLATTER

Al, A2, A3, C, F, G, J, L, M

a selection of Bavarian cheeses made by Andechser Natur Organic cheese | Ginger-pear chutney | Grapes | Farmhouse bread

€21.80

NOONTIME DELICACIES | MO-TH, 11 A.M. TO 3 P.M.

Al. A3. C. G. I. J. L

Assorted noontime specialties 1/4 rotisserie chicken | Pork roast | Potato dumpling 1

€15.90

SOUP

MUNICH-STYLE FESTIVAL SOUP AL, C, G, I, L

with organic beef and domestic organic brother roosters Homemade pancake strips | Root vegetables | Fresh chives

€8.50

MUNICH-STYLE LIVER DUMPLING SOUP AL, C, L, J, L

Strong broth of organic beef and organic brother roosters | Fresh chives €7.50



Organic white and red radish | Andechser Natur organic cheese | Obatzda cheese spread¹ | Course liver sausage | Raw loin ham | Snack cheese | Munich-style meat loaf^{1,2,3,4,5,6,8} | Veal patty^{4,8} | Spicy sausage | Meat salad^{1,2,3,4,5,8} | Bread with chives and red radish

Al. A2. A3. C. F. G. I. J. K. L. M

Platter for 5

€99.00

SERVED UNTIL 3 P.M. FRESH MUNICH-STYLE **VEAL SAUSAGES 4, 6, 8, I, J**

FROM THE BUTCHER SHOP METZGEREI GASSNER

per piece €4.50

SAUSAGE

8 NUREMBERG ROASTED BRATWURST^{3, 4, 5, 6, C, I, J, L}

Sauerkraut² | Mustard

£16.50

GRILLED CURRY SAUSAGE 1, 3, 4, 5, 6, 7, 8, A1, A2, C, E, F, G, H, I, J, K, L

Home-made curry dragon sauce | Potato bread roll

€16.50

SAUSAGE PLATTER WITH ROASTED BRATWURST. CHEESE-STUFFED SAUSAGE AND BRATWURST STUFFED WITH JALAPEÑOS 1,2,3,4,5,6,Al

Sauerkraut² | mashed organic potatoes^G

€16.50

CLASSICS

VIENNA-STYLE BAKED CHICKEN Al, A3, C, G, I, J, L

Potato-cucumber salad^{G,I,J,L} | Styrian pumpkin seed oil | Lemon-sour cream dip^{1.4} **£22.50**

VIENNA-STYLE PORK SCHNITZEL Al, A3, C, G, I, J, L

Potato-cucumber salad^{G,I,J,L} | Cranberries¹ **£25.50**

CORDON BLEU MADE FROM MUNICH-RAISED TRUFFLE PIGS ALA3, C. G.I. J. L. 1, 2, 3, 4, 5, 6

Juicy truffle ham | Mountain cheese |

Potato-cucumber salad^{G,I,J,L} | Cranberries^{1,4} **€28.00**

GRILLED PORK KNUCKLE Al, A2, C, G, I, J, L

Oktoberfest beer crust | Potato dumpling¹ | Bacon and sauerkraut salad^{2,L}

Half **€24.50** Whole for 2 **€44.00**

DEER SHOULDER AL, A3, C, G, I, J, L FROM GUTSHOF POLTING

Pumpkin dumpling | Red cabbage | Cranberries, Black Forest cherry brandy **€35.00**

BRAISED KNUCKLE OF LAMB A1, A2, C, G, I, L

Gremolata | Bacon dumpling^{1,4} |
Bean-Jerusalem artichoke puree^{2,L} €33.00

36H/65° BŒUF À LA MODE Al, A3, C, G, I, J, L

from beef shoulder | Potato dumpling¹ |
Melted apple-filled red cabbage **£28.50**

JUICY OX PATTIES Al, A2, C, I, J, L

in beefy onion sauce with roasted onions | Carrots | Mashed organic potatoes^G **€23.50**

MUNICH-STYLE MEATLOAF 1, 2, 3, 4, 5, 6, 8

from the traditional Gassner butcher shop | Grated horseradish⁴ | Potato-cucumber salad^{G,J,L}

€15.50

LARGE ORDER OF FRENCH FRIES AL, A3

with ketchup and mayonnaise^c

€8.50

1/2 grilled chicken

FROM A 1,200 g CHICKEN

Schottenhamel spice and herb mix^{G,I,J}

€15.40

with potato-cucumber salad^{G,I,J,L} or French fries ^{A1,A3}

€5.50

OVEN-FRESH PORK ROAST

A1, A3, C, G, I, J, L

with crust cut from the neck | Oktoberfest beer-roast jus | Potato dumpling¹

€20.90

VEGETARIAN

DUMPLING DUO MADE OF PUMPKIN AND SPINACH Al, A3, C, G

Tomato-oregano sauce

Andechser Natur organic hard cheese €16.80

ZURICH-STYLE STRIPS OF ORGANIC TOFU AL, A3, C, G, L, J, L

Primal Bavarian organic rice from Chiemsee €23.50

VEGAN GOULASH F, I

Nutmeg pumpkin | Sweet potatoes | Organic Lentils | Primal Bavarian organic rice from Chiemsee **£19.50**

VEGETARIAN GRÖSTL PAN DISH Al, A3, C, G

Roasted potato¹ and bread dumplings | Chanterelles | Champignons | Egerling mushrooms | Oyster mushrooms | Organic onions | Fresh herbs | Organic egg

DESSERT

FLUMMERY PUDDING FROM CAFE LUITPOLD AI, C, G, H2, L

Roasted apricots

Pistachio and almond crunch €10.90

MUNICH-STYLE MOCHA SLICES FROM CAFE LUITPOLD Al, C, G, H2, L

Berry ragout | Chocolate sauce €10.50

BAVARIAN DOUGHNUTS Al, C, G, H2, L

Powdered sugar | White chocolate ice cream

€15.80 with poppy seeds from Milchhof Miesbach

From our pastry chef Franz:

FRESH HOME-MADE KAISERSCHMARRN

WITH ORGANIC FLOUR FROM DIE WOLFMÜHLE AT FORSTINNING

A1, C, G, H2

Chopped pancakes with rum raisins | Apple sauce⁴ | Served in a cast-iron skillet

€16.80





ON THE SIDE

Small mixed salad €5.50 Potato dumpling¹ €5.50 Potato-cucumber salad^{G,I,J,L} €5.50 French friesA1,A3 €5.50 Sauerkraut² €5.50 Red cabbage €5.50 Mashed organic potatoes^G €5.50

SPARKLING WINE AND CHAMPAGNE

LUI sparkling wine | Sektkellerei Nymphenburg L 0.75 L €58.00 Moët & Chandon Impérial Brut L 0.75 l €145.00 1.5 L €330.00 Ruinart Blanc de Blancs L 0.75 l €179.00 Dom Pérignon | Vintage 2013 L 0.75 l €390.00 Moët & Chandon Rosé Impérial L 0.75 l €165.00 Ruinart Rosé L 0.75 l €189.00



Organic Pinot Blanc | Olinger ^L 0.75 l €38.00 Franconia, Bavaria

Organic Cuvée S/MT/BAC | wild wild white L Weingut Weigand, Bavaria 0.75 l €40.00 Grüner Veltliner | Junge Berge L 0.75 l €38.00 Weingut Heinzl-Gettinger, Lower Austria

Cuvée CH/WR/SB | TO L 0.75 L €60.00 Weingut Velich, Burgenland 1.5 L €120.00

Sauvignon Blanc | Jurassic Sands ^L 0.75 l **€45.00** Weingut Neverland, Rheinhessen

Organic Grüner Veltliner | Der Ott¹ 1.5 l €120.00 Bernhard Ott, Wagram

HARD LIQUOR

From our own distillery Werner Psenner, South Tyrol pear | apricot | hazelnut^{A3} 2 cl **€5.00**



 OKTOBERFEST BEERA3 1 l
 €14.50

 SHANDYA3,7
 1 l
 €14.50

 NON-ALCOHOLIC BEERA3 1 l
 €14.50



NON-ALCOHOLIC BEVERAGES

Schwip Schwap ^{7, 9}	0.5 l	€5.90
Organic blackcurrant juice mixed with sparkling water	0.5 l	€5.90
Organic apple juice mixed with sparkling water	0.5 l	€5.90
Lemonade ⁷	0.5 l	€5.90
Tap water	0.5 l	€4.90

ROSÉ AND RED WINE

Whispering Angel ^L Château d'Esclans Provence	0.75 l 1.5 l	€65.00 €130.00
The Pale L Château d'Esclans Provence	0.75 l	€42.00
Petit Laurence Château Laurence L Bordeaux 2nd Wine	0.75 l	€42.00

HOT BEVERAGES

Cup of organic coffee, Fair Trade Dallmayr Via Verde



€5.60

Cup of tea

black | green | herbal | fruit

€5.60

FROM OUR OWN DISTILLERY WERNER PSENNER

For the whole table:

Bottle 0.2 L

Pear

Apricot

Hazelnut^{A3}

£28.00

OUR ORGANIC PARTNERS:

By obtaining certification for the organic seal we have taken yet another step on our way to becoming a more organic company that stands for animal welfare and fairness. Whenever possible, we source regional, organic-quality food. We have marked this food green for you on the menu.

ANDECHSER MOLKEREI, ANDECHS

ORGANIC MILK AND ORGANIC CHEESE DELICACIES

DIE WOLFMÜHLE, FORSTINNING

REGIONAL ORGANIC FLOUR

REGENBOGEN ARBEIT GEMEINNÜTZIGE GMBH, PLIENING

FRESH ORGANIC VEGETABLES CLEANED AND CUT READY FOR COOKING FROM A COMPANY THAT IS DEDICATED TO INCLUSION AND SELF-DETERMINATION FOR PEOPLE WITH DISABILITIES



DE-ÖKO-001

















SafeNow

Cheers - to safety!

SafeNow is the emergency app that will help your friends and you stay safe. With the click of a button, you can organize the fastest-possible help if a threat arises.

The Festhalle Schottenhamel is a SafeNow partner and helps create a peaceful and safe Oktoberfest as a result.

You will find more information at: go.safenow.app/schottenhamel

Download the free SafeNow app:









WE ONLY RELY ON THE BEST.

With the "Geprüfte Qualität - Bayern" state seal of quality and origin, you can be certain as a consumer that you can rely on the regional origin and high quality of our products. Many of our products are made exclusively in Bavaria according to defined production and processing quality standards.



FOOD ADDITIVES

Preservatives

- Nitrite curing salt
- Flavor enhancer
- Antioxidants
- Stabilizer
- **Emulsifier**
- Phosphate Caffeine
- 10 Blackened

ALLERGENS

- Cereals containing gluten
- Wheat
- A2 Rye
- A3 Barley
- Shellfish
- Eggs
- E Peanuts
- Sovbeans

- Walnuts
- Celery
- Sulfur dioxide and sulfite
- G Milk (lactose)

- Almonds
- Mustard
- Sesame seeds
- M Lupines
- Mollusks



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schottenhamel_zelt

O.

#schottenhamelstimmung



CLIMATE-NEUTRAL FESTIVAL TENT FESTHALLE SCHOTTENHAMEL **OKTOBERFEST 2023**

CO, equivalents: 1,165,643 kg

Supported climate protection project: Carbon offset + regional tree planting

1 t CO₂ + 1 tree International + Germany

ClimatePartner ID: 20406-2208-1001

Please note that the information on allergens derives from the composition and specifications that our food suppliers provide. Because production facilities are not fully enclosed, the presence of minute traces of allergen-containing elements typical of the industry can neither be excluded by Festhalle Schottenhamel GmbH & Co. OHG nor by our suppliers.