

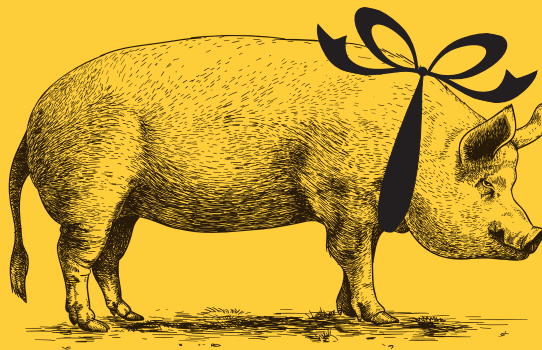


Münchner Stubn

WIRTSCHAUS & SPEISEMANUFAKTUR

It is our pleasure!

Celebrating at Münchner Stubn



**The Wickenhäuser & Egger family
is looking forward to your visit**

Joie de vivre, Bavarian-style.



We would like to cordially introduce ourselves by saying „Grüß Gott & Hello“: We are Kathrin Wickenhäuser-Egger and Alexander Egger, two true Munich natives, and we’ve always had a heart for the smaller and more extravagant delicacies of our unique city. We have realized a long-awaited dream by opening the Münchner Stubn.

Our idea was really rather simple: A place, where people from all over the world get in touch with Munich soil, some perhaps for the first time, this is precisely where we would like to welcome our guests and show them the genuine spirit of Bavarian hospitality. And wouldn’t that be most easily done with a crispy roast on a rustic wooden table, and a glass of beer straight from the barrel? Yes, ... and sometimes some really fresh Bavarian veal sausage is worth a thousand words.

The location of Münchner Stubn in the area around the southern train station is no coincidence: The family Wickenhäuser has been present as entrepreneurs here for more than 100 years, first with the sale of automobiles, and as a successful family in the car racing, with Hotel Cristal in Schwanthalerstrasse for 30 years, and with Hotel Dolomit in Goethestrasse for 10 years.

Let yourself be seduced by the charm of Munich under a white-blue sky. And our fine delicacies that make a visit worth-while time and again.

See you soon! Your Wickenhäuser & Egger family with the Münchner Stubn-team



It is our pleasure!



Beer
FROM A WOODEN
BARREL

Round birthday, corporate meetings, golden weddings, Christmas elves parties, regular's tables ... there are a thousand reasons to celebrate, and for each of them we have the right setting at Münchner Stubn. Whether you are celebrating in small groups or private functions: In our rooms, up to 300 people can enjoy cheerful and festive moments.

Schwemme: Up to 140 persons

Jagdstube: Up to 40 persons

Ludwigstube: bis 100 persons

Complete inn incl. bar: Up to 300 persons

Do you have special needs around catering, decoration or order of events?

We are looking forward to your inquiry:

Phone. +49 89 / 55 11 13 330 E-Mail: servus@muenchner-stubn.de



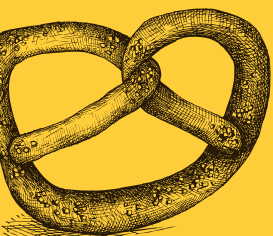
Bavarian delicacies



Rustic hospitality that is both traditional and contemporary



Paulaner Urtyp 1634 from a wooden barrel



The host family Wickenhäuser & Egger

SERVE EXQUISITE BAVARIAN CUISINE IN THE
'COSMOPOLITAN CITY WITH A HEART'



Complete inn incl. bar: up to 300 persons, Schwemme: up to 140 persons



Ludwigstüb: up to 100 persons



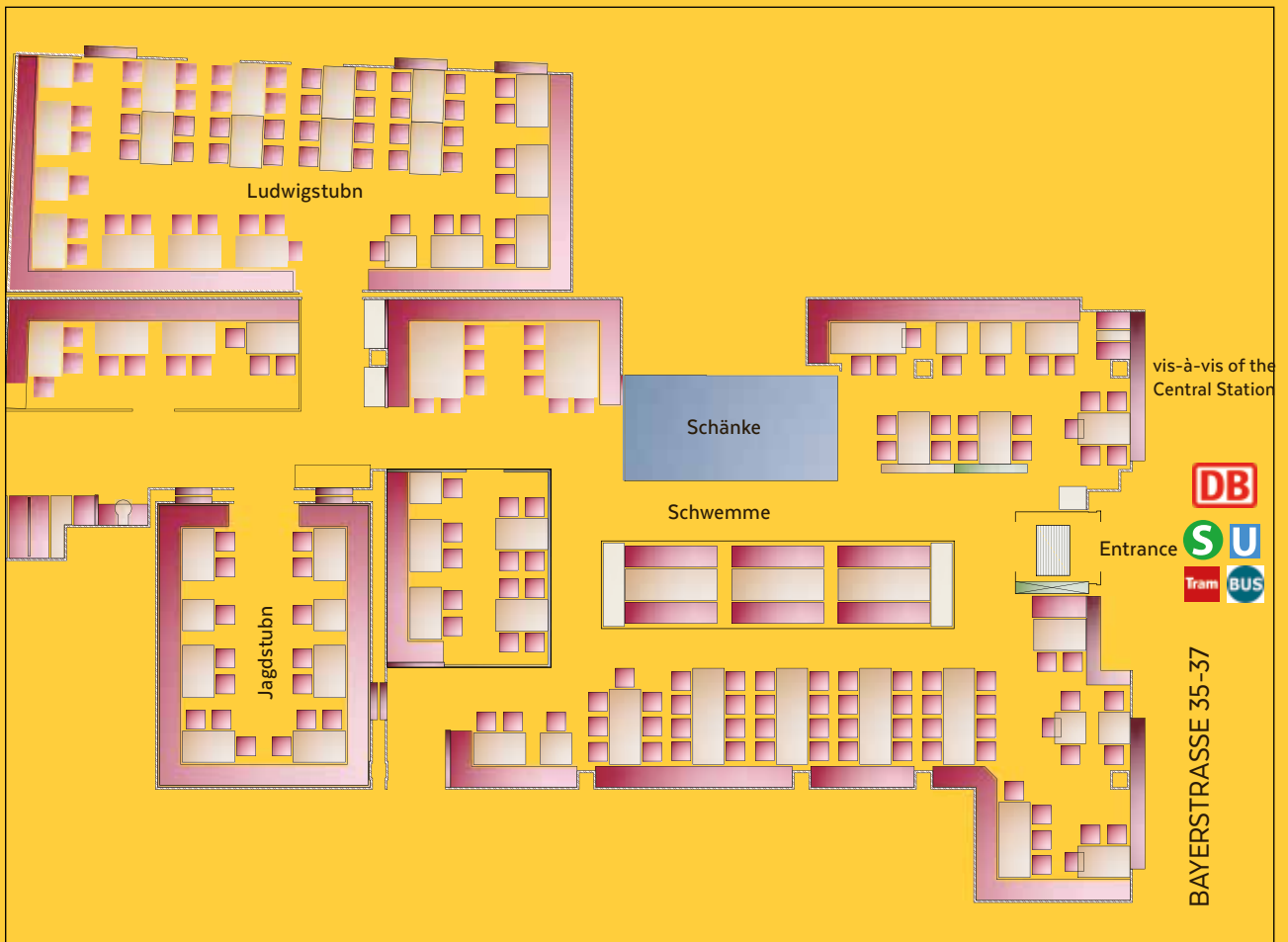
Jagdstüb: up to 40 persons



Münchner Stüb board

**You can order an
original Munich
wooden barrel for
your table.
Available in 20 l, 30
l and 50 l.**







Menüs

Bavarian Hias´l

26,90 €

Potato and horseradish soup with croutons ^{a, i, j}

Pork roast with crackling with bacon coleslaw, buttered potato dumplings and dark beer sauce ^{a, 2, 3}

Crème bavaroise with sour cherry sauce in a jar ^{c, g}



Hops & Malt

31,20 €

Bavarian Brez´n soup with chives ^a

Braised pasture-raised beef in a hearty malt beer sauce with golden root vegetables and bread dumplings ^{a, c, g}

Wheat beer tiramisu ^{a, c, g}



Monaco-Franze

33,50 €

Isar festival consommé with chives, pancake strips, semolina dumplings, liver and egg noodles ^{a, c, g}

Portion of grilled duck with apple red cabbage, buttered potato dumplings and duck sauce ^{a, 2, 3, 11}

Traditional cream cheese strudel with warm vanilla sauce ^{a, c, g, 9}



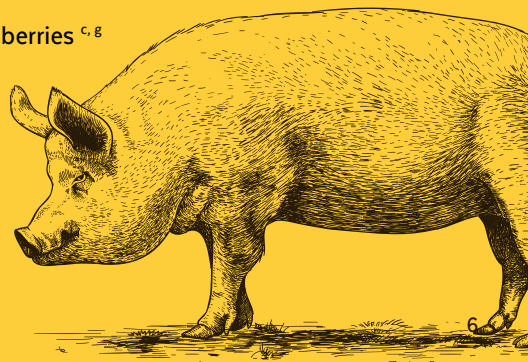
Munich Ferkelei

34,50 €

Fresh mixed green salad with homemade raspberry vinaigrette, pan-fried mushrooms and crisp diced bacon

Crispy hock of suckling pig with pointed cabbage and bread dumplings ^{a, c}

„Schokobatz“ - chocolate dessert with tipsy ragout of wild berries ^{c, g}



Reindlessen Traditional fine foods

36,80 €

Münchner Stubn Board a, c, g, i, j, l, 2, 3, 5, 14

with smoked kaminwürzen (semi-driedsausage), blackened smoked pork, cold roast, coarse liverwurst, Tegernsee mountain cheese, obazda, meatloaf and herbed cream cheese. Served with crunchy radishes and beer radish, pretzel stick with chives, assorted breads, a pretzel and fassbutter

Mixed Reind'l a, c, g, i, l, 2, 3, 14

Pork tenderloin, grilled Lugeder duck, suckling pig hock, bratwurst, bacon strips, mixed dumplings, calvados red cabbage, gravy and vat sauerkraut. All served family-style.

Mixed Dessert Plate a, c, g, h, j

Kaiserschmarrn, stewed plums, stewed apples, crème brûlée, fruit salad, vanilla ice cream



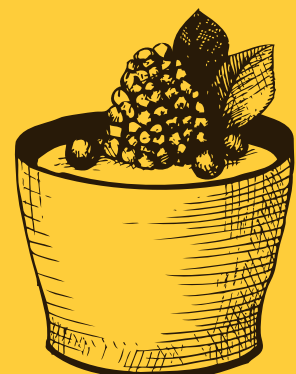
Bavarian calf

38,80€

Carpaccio of ox loin with lime vinaigrette, rocket and shaved parmesan g, i, j

Herbalised calf sirloin with stewed root vegetables and celery mash g, i

Crème brûlée with fresh berries c, g



Blissful beef

47,80 €

Small lime risotto with parmesan and grilled shrimp ^g

Beef fillet with horseradish jus sauteed market vegetables and thyme potatoes ^{g, i}

Dark mousse au chocolat with cognac cherries ^g



Meadow happiness

57,50 €

Lamb's lettuce with white beer dressing and bacon croutons ^{a**, i, 14}



Apple and celery soup with herb oil grilled brook trout ^{d, g, i}

Pink breast of Barberie duck fried stuffed with arugula, sour cherry jus and potato gratin ^{g, i}

Orange basil cream on fresh strawberries ^g



As vegetarian alternative we offer:

Starter: arugula salad with grilled vegetables

Main course: spinach dumplings on tomato sugo and Parmesan ^{a, c, g}



Our menus can be booked for at least 15 people.
Please choose one menu per group.

Münchner Stubn Buffet*

38,50 €

Tyrolean dry-cured ham with horseradish^j

Prime boiled veal marinated in herb vinaigrette

Smoked salmon with lemon and dill mousse^{d, g}

Fresh vegetable sticks served with sour cream with chives^{a, c, g}

Potato and horseradish soup with bread and diced bacon^{a, c, g, 14}

Mixed green salad with two kinds of dressing

Potato and cucumber salad^k

Carrot salad

Coleslaw²

Roast Lugeder duck with apple red cabbage, buttered potato dumplings

Fillet of pike-perch fried in herb butter served on creamy vegetable risotto^{a, 2, 3, 11, d, g}

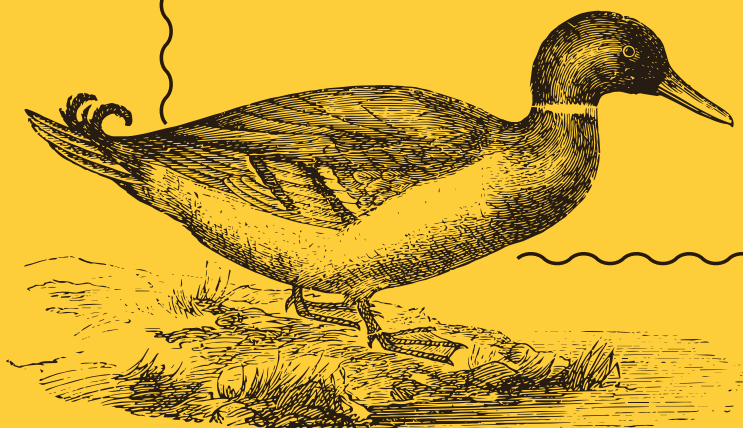
Spinach dumplings on tomato sugo and Parmesan^{a, c, g}

Homemade cream cheese strudel^{a, c, g}

Fresh fruit salad

Crème brûlée with white elderberry^{a, c, g}

„Schokobatz“ with sour cherry sauce^{c, g}



*Buffet available for 40 people or more

Priori Buffet*

43,80 €

House-made Obazda served with crunchy radishes, red onion rings ^{a, g, 2}

Herb cream cheese terrine with pumpernickel ^{a, g}

South Tyrolean dry-cured ham, winter radish

Smoked Ammersee whitefish with apple horseradish ^d

Crisp mixed green salad fresh from the Viktualienmarkt

Potato and cucumber salad, bacon coleslaw ^{k, 2}

Isar festival consommé with pancake strips, semolina dumplings,
liver and egg noodles ^{a, c, g, i}

Pork roast with crackling with buttered potato dumplings ^{a, 2, 3}

Swabian cheese dumpling served on creamy leaf spinach ^{a, c, g}

Fillet of trout served on courgette and paprika ragout with potato gratin ^{d, g}

Prime boiled beef in herb root vegetable stock with fresh horseradish ⁱ

Caramelised Kaiserschmarrn, stewed plums, stewed apples, wheat beer tiramisu,
white chocolate mousse with raspberry purée, Sachertorte in a glass ^{a, c, g, h, j}



Munich-Brenner-South Tyrol Buffet*

56,80 €

Cured smoked salmon with fresh horseradish ^d

King prawns marinated in garlic oil ^b

Glass noodle salad, penne with arugula and pesto ^{a, b, c, d, h}

Prawns in coconut Thai curry ^d

Prosciutto di San Daniele, tomatoes, mozzarella and basil, apple and celery salad,
carrot salad, mixed green salad fresh from the market with roasted pine kernels
and two kinds of dressing ^{g, h, i}

Tomato and pepperoni soup with sour cream and basil ^g

Fillet of sea bass served on tomato risotto ^{d, g}

Saddle of veal served medium-rare with sherry cream sauce, glazed vegetables
and rosemary potatoes ^{g, i}

Potato gnocchi in sage sauce ^a

Corn-fed spring chicken breast served on creamy mushrooms ^g

Selection of fine cheeses with barrel-churned butter and Grimminger wood-oven baked bread,
Peccorino Taleggio, Alpine Heuberg cheese, herb cream cheese, bavarian Obatzda ^{a, g, c}



*Buffet available for 40 people or more

Beverages

Non-alcoholic Drinks

Munich water sparkling/still	0,75 l	4,50 €	Schweppes Bitter Lemon ^{3, 10} / Tonic ^{3, 10} / Ginger Ale ^{3, 10}	0,2 l	3,60 €
Ice water	0,2 l	1,20 €	Red Bull ^{1, 9, 10, 11, 15}	0,25 l	4,50 €
Coca-Cola ^{1, 3, 9}	0,4 l	4,50 €	Apple / orange / cherry / cranberry / rhubarb / currant juice and passion fruit juice	0,2 l	3,10 €
Diet Coca-Cola ^{1, 3, 9, 12}	0,2 l	3,50 €	as a spritzer	0,5 l	4,80 €
Fanta ^{1, 3}	0,4 l	4,50 €			
Lemonade ³	0,4 l	3,50 €			
Spezi ^{1, 3, 9}	0,4 l	4,50 €			



Beer

TRADITIONAL BREWERY PAULANER

Helles ^{a*} / Radler ^{a*, 3}	0,5 l	4,90 €	Weißbier alcohol-free ^{a**}	0,5 l	5,10 €
Mass Helles ^{a*} / Radler ^{a*, 3}	1,0 l	9,80 €	Mass Weißbier ^{a**} / Russ ^{a**, 3}	1,0 l	10,20 €
Schnitt Helles ^{a*}	0,25 l	3,70 €	Dark beer ^{a*}	0,5 l	4,90 €
Zwickl ^{a*}	0,4 l	4,60 €	Salvator ^{a*}	0,5 l	4,90 €
Helles alcohol-free ^{a*}	0,5 l	4,90 €	Pils ^{a*}	0,3 l	4,10 €
Weißbier ^{a**} / Russ ^{a**, 3}	0,5 l	5,10 €	Helles ^{a*} from the wooden barrel	0,5 l	5,10 €
Weißbier light ^{a**}	0,5 l	5,10 €	Mass Helles ^{a*} from the wooden barrel	1,0 l	10,20 €
Weißbier dark ^{a**}	0,5 l	5,10 €	Schnitt Helles ^{a*} from the wooden barrel	0,25 l	3,90 €

Book a wooden beer barrel for your own drafts.

Sizes:

20 L 30 L 50 L

Liter 10,20 €



White wine glass

Grüner Veltliner I	0,1 l	3,80 €
Winery Pleil, Lower Austria	0,2 l	7,40 €
	0,75	Fl. 24,00 €
New World – Edition I	0,1 l	3,80 €
Winery Artur Steinmann, Franconia	0,2 l	7,40 €
	0,75	Fl. 24,00 €
Grauburgunder „Fass 17“ I	0,1 l	3,90 €
Winery Thörle, Rheinhessen	0,2 l	7,60 €
	0,75	Fl. 25,50 €

Red wine glass

Zweigelt	0,1 l	3,80 €
Winery Münzenrieder, Burgenland	0,2 l	7,40 €
Chianti Colli Senesi DOCG	0,1 l	3,80 €
Winery Bindi Sergardi, Tuscany	0,2 l	7,40 €
	0,75	Fl. 26,00 €
Pinot Noir “Fass XI”	0,1 l	4,20 €
Winery Mugler, Pfalz	0,2 l	7,90 €
	0,75	Fl. 27,00 €

White wine bottle

Chardonnay Altkirch DOC I	0,75 l	32,00 €	Lugana DOC Wighel I	0,75 l	36,00 €
Winery Schreckbichl, South Tyrol			Winery Tenuta Roveglia, Lombardy		
Grüner Veltliner Ried Neuberg I	0,75 l	35,00 €	Mugler Riesling Biengarten I	0,75 l	39,00 €
Winery Müller, Kremstal			Winery Mugler, Pfalz		
Sauvignon Blanc Klassik I	0,75 l	33,50 €			
Winery Schneeberger, South Styria					
Pinot Grigio DOC I	0,75 l	30,50 €			
Bottega Vinai, Trentino					



Red wine bottle

Rosso delle Dolomiti IGT “Il Secondo”	0,75 l	42,00 €	Cabernet Sauvignon	0,75 l	33,00 €
Vineyard - Winery Sölva, Kaltern			Bottega Vinai, Trentino		
Cabernet Sauvignon, Merlot, Lagrein			Cuvée “Ursprung”	0,75 l	39,00 €
Zweigelt Reserve Göttweiger Berg	0,75 l	42,00 €	Winery Markus Schneider, Pfalz		
Winery Müller, Kremstal			Cabernet Sauvignon, Merlot		
Primitivo Puglia IGT “Luce del Sole”	0,75 l	33,50 €			
Luce del Sole, Apulien					



Spritzers

White wine l - or red wine spritzer	0,3 l	4,80 €
Aperol spritzer l (Aperol, prosecco, soda)	0,2 l	7,50 €
Hugo l (prosecco, soda, elderberry syrup, lime)	0,2 l	7,50 €
Rosato Spritz l (ramazotti rosato, prosecco, soda)	0,2 l	7,50 €

Sparkling Wine & Champagne

Prosecco Spumante "Bertoldi" Brut l Le Contesse, Treviso	0,75 l	33,00 €
Moët & Chandon Brut Imperial AC l France	0,75 l	95,00 €
Prosecco l, glass	0,1 l	4,90 €



Longdrinks & Cocktails

Havana Cola ^{1,3,9}	12,00 €
Gin Tonic ^{3,10}	12,00 €
Vodka Lemon ^{3,10} / Red Bull ^{1,9,10,11,15}	12,00 €
Jack Daniel's Cola ^{1,3,9}	12,00 €
Cuba Libre ^{1,3,9} (Havana Club, cola, lime)	13,50 €
Mojito (Havana Club, white cane sugar, soda, mint)	13,50 €
Caipirinha (Cachaca, brown cane sugar, lime)	13,50 €

Bavarian Specialties

The Duke - Münchens Dry Gin	4 cl	8,50 €
Bavarka - Bavarian vodka	4 cl	8,50 €
Slyrs - Bavarian single malt	4 cl	10,50 €
Slyrs - whisky liqueur	2 cl	6,10 €



Digestif

Whiskey

Chivas Regal 12 J	4 cl	9,50 €
Johnny Walker Red Label	4 cl	8,50 €
Ballantine's	4 cl	8,50 €
Jack Daniel's	4 cl	8,50 €

Brandy

Asbach Uralt	2 cl	4,20 €
Remy Martin VSOP	2 cl	7,50 €
Hennessy VS	2 cl	7,50 €
Armagnac Cles de Ducs V.S.O.P.	2 cl	4,90 €

Specialties from around the world

Vodka Russian Standard	4 cl	8,50 €
Grappa Nonino Tradizionale	2 cl	6,50 €
Rum Havana Club 3 Jahre	4 cl	8,50 €

Bitter

Hirschkuss	4 cl	6,60 €
Jägermeister	4 cl	6,80 €
Ramazotti	4 cl	6,60 €
Averna	4 cl	5,60 €
Fernet Branca	4 cl	6,60 €

Fine Spirits

DESTILLERY LANTENHAMMER – SCHLIERSEE

Hazelnut	2 cl	6,20 €
Sour cherry, unfiltered	2 cl	6,20 €
Red Williams, unfiltered	2 cl	6,40 €
Chokeberry, unfiltered	2 cl	7,50 €
Wild cherry	2 cl	11,50 €

DESTILLERY LANTENHAMMER – SCHLIERSEE

FRUIT CUVEES 25 %

Wild raspberry	2 cl	6,60 €
Sour cherry	2 cl	6,60 €
Mirabelle	2 cl	6,60 €

SISSIS POSSENHOFEN FINE SPIRITS 34 %

Williams pear & honey	2 cl	6,50 €
Plum & cinnamon	2 cl	6,50 €
Strawberry	2 cl	6,50 €
Peach	2 cl	6,50 €

SISSIS POSSENHOFEN

EDELBRÄNDE AUS DEM HOLZFASS 41%

Cherry	2 cl	5,90 €
Wild raspberry	2 cl	5,90 €
Apricot	2 cl	5,90 €

ZIEGLER – FRANKEN

Old apple	2 cl	11,50 €
Old plum	2 cl	11,50 €
Sour cherry	2 cl	12,50 €

SCHLADERER – SCHWARZWÄLDER

Fruit brandy	2 cl	4,90 €
Plum brandy	2 cl	4,90 €
Sloe brandy	2 cl	5,10 €
Cherry brandy	2 cl	5,10 €
Williams pear	2 cl	5,10 €
Raspberry brandy	2 cl	5,20 €



Hot Drinks

Coffee, cup ⁹	3,10 €	Double Espresso ⁹	4,50 €
Coffee, mug ⁹	3,50 €	Cafe HAG	3,10 €
White coffee ^{8,9}	3,90 €	Hot chocolate ^{8,9}	4,20 €
Cappuccino ^{8,9}	3,90 €	Tea, mug	3,50 €
Latte Macchiato ^{8,9}	4,20 €	(Earl Grey, chamomile, rosehip, peppermint, herbal and green tea)	
Espresso ⁹	2,90 €		



SOME MORE IMPORTANT INFORMATION

You are welcome to put together your own menu from our standard menu
or from the individually listed dishes.

There is a charge of 2,00 € per person for bread and butter.

For cotton napkins there is a charge of 1,60 € per napkin.

All prices include a service charge and the statutory VAT.

Please note that it is not permitted to bring food and drinks into the restaurant.

Free Wi-Fi is available for all our guests.

Our menus can be booked for at least 15 people. Please choose one menu per group.

Buffet available for 40 people or more.

There is a power outlet under every bench which may be used to recharge
laptops, tablets and smartphones free of charge.

ADDITIVES

1.) with colourants, 2.) with preservatives, 3.) with antioxidants, 4.) with flavour enhancers, 5.) with sulphur dioxide, 6.) with blackening agent, 7.) with phosphate, 8.) with milk protein, 9.) contains caffeine, 10.) contains quinine, 11.) with sweetener, 12.) contains a source of phenylalanine, 13.) waxed, 14.) cured with sodium nitrite, 15.) taurine, 16.) tartrazine (may impact children's activity and concentration levels) +.) Table water

ALLERGENS

a.) Grains containing gluten, (a* barley, a** wheat) b.) crustaceans and crustacean-derived products, c.) eggs and egg products, d.) fish and fish products, e.) peanuts and peanut products, f.) soy beans and soy bean products, g.) milk and dairy products, h.) tree nuts and tree nut products (almonds, hazelnuts, cashew nuts, walnuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts and Queensland nuts), i.) celery and celery products, j.) mustard and mustard products, k.) sesame seeds and sesame products, l.) sulphur dioxide and sulphites, m.) lupins and lupin products, n.) molluscs and mollusc products



THE WICKENHÄUSER & EGGER FAMILY
IS LOOKING FORWARD TO YOUR VISIT!



Find us here



MÜNCHNER STUBN • BAYERSTRASSE 35-37 • 80335 MUNICH

Phone: +49 89 / 55 11 13 330, servus@muenchner-stubn.de, www.muenchner-stubn.de

Public transport

We are well-served by public transport: The underground station Hauptbahnhof directly next to exit Goethe-/ Senefelderstraße. Parking spaces are available at CarPark Cristal just around the corner at Schwanthalerstraße 36, 80336 Munich

Parking space paradise

In CarPark Cristal just around the corner at Schwanthalerstrasse 36, 80336 Munich

Overnight accommodation

We are happy to provide assistance with the reservation of hotel rooms nearby.

WE Gastronomie GmbH, Schwanthalerstr. 36, 80336 Munich, HRB 178318 (AG Munich),
Board of Directors: Dipl. Soz. (Univ.), MBA Kathrin Wickenhäuser-Egger, Dipl. Kaufm. (Univ.) Alexander Egger,
Chairman of the Supervisory Board: Prof. Dr. Fritz Wickenhäuser

WWW.MUENCHNER-STUBN.DE