

Beers from Paulaner

Munich Lager	0,5 5,80	Munich Lager	0,25 4,40
Munich Lager	1,0 11,00	Munich Dark Beer	0,5 5,80
Wheatbeer	0,5 5,90	Wheatbeer	0,3 4,90
Dark Wheatbeer	0,5 5,90	Russn Wheatbeer with lemonade	0,5 5,90
Radler Beer with lemonade	0,5 5,80	Radler non-alcoholic beer with lemonade	0,5 5,80
Cellar beer	0,5 5,80	Fürstenberg Pils	0,3 5,50
Wheatbeer non-alcoholic	0,5 5,90	Munich Lager non-alcoholic	0,5 5,80



Auer Kraftbier

Karl Valentin's favourite dark beer

The original beer from Wirtshaus in der Au with 12,6 % original wort and an alcohol strength of 5,5 % by vol. Made of the best natural ingredients. According to the purity requirement from 1516!

Brewed and originally filled by "Auer Bräu Rosenheim" - simply wonderful!

0,3l 4,90

Softdrinks

Coca-Cola	0,2 3,90	Tonic Monaco	0,2 4,50
Coca-Cola light	0,2 3,90	Ginger Monaco	0,2 4,50
Lemonade	0,5 5,20	Lemon Monaco	0,2 4,50
Spezi	0,5 5,40	Spezi Zero	0,5 5,40

„Wadlbeißer“

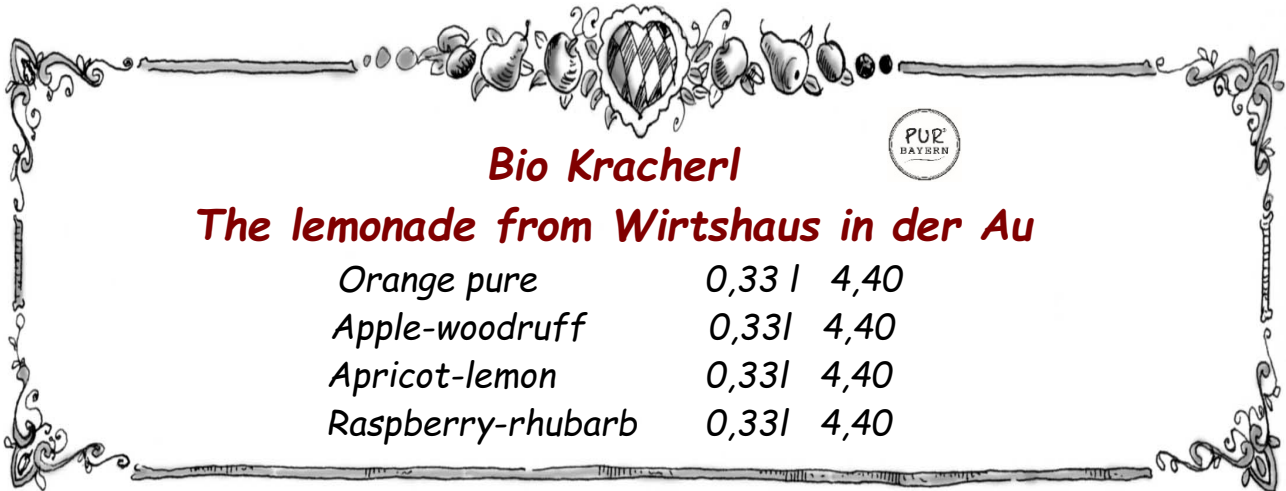
Bavarian organic Power-Drink

0,33l 3,80

Spritzer

Apple juice	0,5 5,40	Pineapple juice	0,5 5,50
Orange juice	0,5 5,50	Sour cherry juice	0,5 5,50
Blackcurrant juice	0,5 5,50	Passion fruit juice	0,5 5,50
Mango juice	0,5 5,50	Rhubarb juice	0,5 5,50

Apple juice	0,2 l	4,00	Pineapple juice	0,2 l	4,10
Orange juice	0,2 l	4,10	Sourcherry juice	0,2 l	4,10
Blackcurrant juice	0,2 l	4,10	Passionfruit juice	0,2 l	4,10
Mango juice	0,2 l	4,10	Rhubarb juice	0,2 l	4,10



Bio Kracherl

The lemonade from Wirtshaus in der Au

Orange pure	0,33 l	4,40
Apple-woodruff	0,33 l	4,40
Apricot-lemon	0,33 l	4,40
Raspberry-rhubarb	0,33 l	4,40

Sparkling water	0,2 l	2,80	Sparkling water	0,5 l	4,40
Adelholzener	0,25 l	3,80	Adelholzener	0,75 l	7,90
Adelholzener natural	0,25 l	3,80	Adelholzener natural	0,75 l	7,90

Hot drinks

„Münchner Mischung“ - roasted coffee from Wirtshaus in der Au!

The roasting house „Wiggerl“ in Traunstein is roasting their coffee beans for us.

The beans taste a lot like Munich itself: fresh, intensive and lively.

Cappuccino	4,00	Coffee crème	4,00
Coffee with hot milk	4,50	Latte macchiato	4,50
Espresso	3,30	Latte macchiato with caramel	5,00
Double espresso	4,50	Hot chocolate with milk	4,50

We could serve all hot drinks with oat milk - an additional charge of € 0,30

Affogato - Espresso with vanilla ice cream 5,80

***„Eilles“ - Former royal Bavarian court purveyor,
founded in 1873***

*Eilles Tee 4,20
English Breakfast Fairtrade /
Peppermint / Apple-Fruits/
Vervenia Herbs / Rooibos Vanilla / Lemon balm*



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Our online shop of heartmade products from Bavaria

www.purbayern.de

Zippy:

<i>Prosecco Frizzante</i>	0,1 l	5,50
<i>Sacchetto - Veneto</i>	0,75 l	41,00
<i>Marillensecco of burgundy grapes</i>	0,1 l	5,80
<i>-exclusively bottled for Wirtshaus in der Au-</i>	0,75 l	43,00
<i>Champagner Ruinart Blanc de blanc</i>	0,75 l	165,00
<i>Champagner Ruinart Rosé¹⁰</i>	0,75 l	165,00

White wine:

K White - Sauvignon, Chardonnay, Weißburgunder	0,2 l	6,80
<i>Winery Kaltern - South Tyrol</i>	0,75 l	25,00



„Valentin Burgunder“
Grauer Burgunder - German quality wine
winery Geisser - Palatinate

	0,2 l	6,80
<i>-bottled for the Wirtshaus in der Au-</i>	0,75 l	25,00

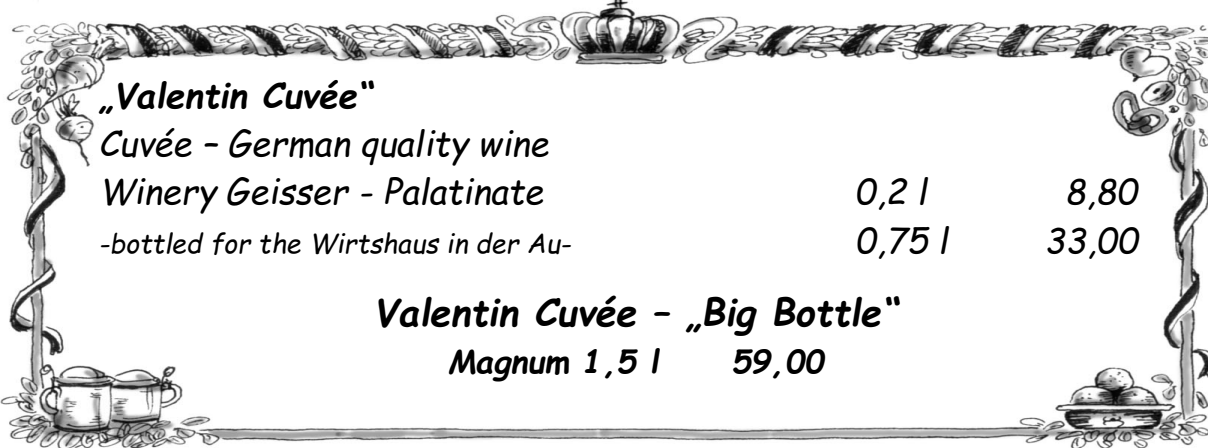
Valentin Burgunder - „Big Bottle“
Magnum 1,5 l 44,00

Sauvignon Blanc	0,2 l	7,50
<i>Winery Geisser - Palatinate, Germany</i>	0,75 l	28,00
Grüner Veltliner Federspiel, Terrassen	0,2 l	8,20
<i>Andreas Gattinger - Wachau, Austria</i>	0,75 l	30,00
Bacca Bianca	0,2 l	9,40
<i>Tenuta Ionis- Apulien, Italy</i>	0,75 l	35,00
Chardonnay Burgum Novum	0,2 l	10,80
<i>Winery Castelfelder - Kurtinig, Sout Tyroll</i>	0,75 l	40,00
Cason Hirschprunn	0,75 l	72,00
<i>Winery Alois Lageder - Magreid, South Tyroll</i>		
Beyond the Clouds		
<i>Winery Alois Lageder - Tramin, South Tyroll</i>	0,75 l	98,00

Rosé wine:

Gattinger Rosé	0,2 l	7,80
Winery Gattinger - Wachau, Austria	0,75 l	29,00

Red wine:



„Valentin Cuvée“		
Cuvée - German quality wine		
Winery Geisser - Palatinate	0,2 l	8,80
-bottled for the Wirtshaus in der Au-	0,75 l	33,00
Valentin Cuvée - „Big Bottle“		
Magnum 1,5 l		59,00

Zeder	0,2 l	9,20
Winery Kornell, South Tyrol	0,75 l	34,00
Syrah Achelo	0,2 l	9,50
Marchesi Antinori - Toskana, Italy	0,75 l	35,00
Pannoterra	0,2 l	10,20
Salzl Seewinkelhof - Burgenland, Austria	0,75 l	38,00
Cornelius - Merlot Cabernet	0,2 l	13,80
Winery Schreckbichl - Eppan, South Tyrol	0,75 l	51,00
Amarone Della Valpolicella		
Tenuta Fumanelli - Verona, Italy	0,75 l	95,00
Barolo Margheria		
Winery Massolino, Piemont, Italy	0,75 l	115,00
Tignanello		
Marchesi Antinori - Toscana, Italien	0,75 l	260,00
White wine or red wine with water	0,2 l	5,00
	0,5 l	9,50



Königlich bayrischer Knödelkochkurs

Ready, set...dumplings!

Do your dumplings regularly have the consistency of concrete or turn out to have all other forms except that of a classic dumpling? Our „Royal Bavarian Dumpling Cooking Course“ can help! Sign up for a course with friends or family on our homepage: info@wirtshausinderau.de



Alpenbrennereien

Exquisite spirits from Alpine regions in Germany,
Austria and South Tyrol, Italy

Guggenbichler

Bavarian premium spirits from the "Guggenbichler" distillery from the Chiemgau region.
Since 1829... On his beautiful farm in Oberachtertling master distiller Johann
Guggenbichler exclusively uses high-quality and carefully selected natural products.
With much enthusiasm and passion he turns these products into his
unique "Guggenbichler" spirits.

Obstbrand <i>fruits</i>	2cl	5,40	Williamsbirnenbrand <i>pears</i>	2cl	6,10
Himbeergeist <i>raspberry</i>	2cl	5,80	Kirschwasser <i>cherry</i>	2cl	6,10
Schlehenbrand <i>blackthorne</i>	2cl	6,80	Kräuterlikör <i>herbs</i>	2cl	5,40
Pfirsichbrand <i>peach</i>	2cl	6,80	Bierbrand <i>beer</i>	2cl	5,80

Parzmair

"Parzmair" is a distillery located inside the "Salzkammergut" in the Austrian village Staig.
"Parzmair" has won the "World Spirits Awards" as well as the "Vinaria" numerous times and
their success speaks for itself with spirits and brandies of highest and exquisite quality!
Enjoy fruits in their most intensive and delightful form!

Gebrannte Haselnuss <i>roasted hazelnut</i>	2cl	8,50	Zwetschgenbrand <i>plum</i>	2cl	9,20
Marillenbrand <i>apricot</i>	2cl	8,50	Beerenbrand <i>berries</i>	2cl	10,20

Unterthurner

Marling - a small village north of Merano...

The private distillery "Unterthurner" is a traditional family business run by their third
generation. "Unterthurner" has established itself as one of the best South Tyrolean
distilleries and has been well-known for its premium spirits-culture as well as its sense for
innovation and creativity for decades.

Enzian <i>gentian</i>	2cl	5,20	Vogelbeergeist <i>rowanberry</i>	2cl	6,50
Brombeergeist <i>blackberry</i>	2cl	6,50	Heidelbeergeist <i>blueberry</i>	2cl	6,50
Grappa Gewürztraminer	2cl	6,20	Grappa Barrique	2cl	6,20



Münchner Knödelei

The Oktoberfest-tent of Wirtshaus in der Au

From a mug Paulaner Oktoberfest-beer in our sunny beer garden up to a Spritz at
our Luis-bar... Our Münchner Knödelei tent right next to the Ferris wheel has been
an insider tip for Munich locals as well as Oktoberfest fans from around the world
for years. We are looking forward to welcome you in our Münchner Knödelei!
Until then, don't forget:

Dumplings are the best messengers of the Bavarian joy of living!

Sprizz

Valentin

Elderflower syrup, *Valentin Burgunder (white wine)*, lime, mint & soda 8,20

Lilly

Lillet Rose, infused with prosecco and refined with wildberry lemonade 8,50

Monaco

Bavarian limoncello from organic lemons, prosecco & soda 8,50

Marillo

Apricot puree and lime, with our *Marillo Prosecco* 8,80

Isarwasser

Strawberry, rhubarb juice, lemon und prosecco 8,80

Cortina (non-alcohol)

Beneventi aperitiv, tonic, lemon & soda 7,80

Cocktails

Believe it or not: Despite rumors to the contrary, the Cocktail does not originate from overseas or far away countries but naturally from Bavaria. Back in the days of our grand- grand-fathers, people already understood how to enjoy beer and other beverages best, namely in the most diverse variations - as in "Mixing gone wild", they simply mixed and matched different ingredients the way they wanted to. Of course, "Wirtshaus in der Au" offers all the classics: Whiskey Sour, Caipi or Gin Fizz but we are also convinced that the traditional "Cocktail-map" deserves a little upgrade, let's say a special, well... Bavarian touch! - So, Cheers, Salute and Prost!

Luis

Havana Club, mashed strawberry, coconut, pine apple juice and cream 10,20

Eisbach

Bavarese Gin, lemon juice, pomegranate syrup, cherry juice 9,80

Stenz

Absolut Raspberry, lime, mint, lemon juice, with our *Bio raspberry rhubarb lemonade* 10,80

Watzmann

Slyrs Bavarian Whisky Liqueur, lemon juice, honey and orange juice 11,50

Alpenmilch

Wild berries milk shake, milk, lemon juice and vanilla sugar 8,00

Bio-Zisch

Brown sugar, apple juice, lime juice and *Bio apple-woodruff lemonade* 7,50