



Buffet on table

“The Munich Tandem”

- Obazda (Bavarian style cream cheese) with delicious radish cream cheese, pretzel

(stocked at the table)

we serve a

“Münchner-Kindl”-soup

with Swabian ravioli, pancake strips and semolina dumpling

A journey through Bavarian cuisine:

A platter of the following Bavarian specialties:

Oven fresh pork knuckle,

roast "Schäufele" (pork from the shoulder with crust),

the best parts of the duck and original Nuremberg sausages,

accompanied by potato salad and potato dumplings,

fresh sauerkraut and red cabbage with apple

Alpine-style dessert variation

with baked apple fritters in cinnamon sugar,

Grandma's homemade apple strudel , vanilla-gourmet- ice cream and

whipped cream

*Appetizer, soup, main course and dessert are served at the table.
They have a large selection of different flavors of Bavarian cuisine.*

per person 39,90 €

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