

Augustiner

A M ♦ P L A T Z



FOOD & DRINKS

DRAUGHT BEER

AUGUSTINER HELL

Our light beer captivates with its bright straw-yellow color. You can expect a tangy taste experience that is well-rounded and harmonious, tempting you to drink more. We use specially cultivated pure yeasts for fermentation.

Schnitt / 0,5l / 1l » 3,60€ / 4,70€ / 8,50€

AUGUSTINER EDELSTOFF

The extra-long storage period gives Edelstoff its balanced sweetness, hoppy bitter nuances, and appealing liveliness. The special barley varieties used in our export beer are grown especially for us.

Schnitt / 0,5l / 1l » 3,90€ / 4,90€ / 8,90€

AUGUSTINER DUNKEL

Die kastanienbraune Farbe sowie die milden Röstaromen verleihen diesem dunklen Exportbier einen ganz besonderen Ausdruck. Auserlesene Malz- und Schokoladenaromen runden unser Dunkles harmonisch ab.

Schnitt / 0,5l / 1l » 3,90€ / 4,90€ / 8,90€

AUGUSTINER PILS

The chestnut brown color and mild roasted aromas give this dark export beer a very special character. Exquisite malt and chocolate aromas harmoniously round off our dark beer.

0,3l / 0,5l » 3,90€ / 4,90€

**OUR ORIGINAL
AUGUSTINER BEER GLASSES
ARE AVAILABLE
AS SOUVENIRS**

Please ask our team!

BOTTLED BEER

AUGUSTINER WEISSBIER

This amber-colored wheat beer is produced exclusively using traditional bottle fermentation. Our wheat beer is characterized by its distinctive fruit aromas of banana, pineapple, and mango.

0,5l » 4,90€

KÖNIG LUDWIG WEISSBIER NON-ALCOHOLIC

0,5l » 4,80€

AUGUSTINER HELLES ALKOHOLFREI

0,5l » 4,90€

RADLER

0,5l / 1l » 4,60€ / 7,90€

*All beers on
tap are also available
as a "Schnitt"
Typical Bavarian
size with lots of
foam,
min. 0.25l*



STARTERS

OBATZDA^V

served with radishes, red onions,
and oven-fresh pretzels

» 7,90€

BAYRISCH BRUSCHETTA

Toasted crusty bread with pulled pork
shoulder in BBQ marinade & coleslaw

small » 9,90€ *large* » 16,90€

VEGETARISCHES BAYRISCHES BRUSCHETTA^V

Toasted crusty bread with sweet potato
cream & grilled mushrooms

small » 9,90€ *large* » 16,90€

BADISCHER WURSTSALAT

Homemade Lyoner sausage salad with
red onions, cucumber, and parsley,
classically marinated, served with
crusty bread

» 11,90€

*Also available as Elsässer sausage
salad with cheese*

» 12,90€

WEISSWÜRSTE

A pair of white sausages with sweet
mustard & oven-fresh pretzels

» 9,90€

extra Pretzel » 1,50€

TATAR VOM RIND

Beef tartare refined with a spicy
marinade, capers, and shallots, served
with crusty bread

small » 13,90€ *large* » 23,90€

WIRTSHAUS-CARPACCIO

Thinly sliced veal, with fried mushrooms,
fried onion cream, lamb's lettuce,
and walnuts

» 14,90€

BAYRISCHES BROTZEITBRETTL

Platter with crackling fat, Obatzda cheese
spread, pepper sausage, fried veal patties,
mountain cheese wedges, country ham,
cold roast pork, served with crusty bread

» 1 Person 16,90€ » 2 Pers. 29,90€

» 4 Pers. 54,90€

SALADS

KLEINER BEILAGENSALAT^V

Small side salad

» 4,90€

GROSSER WIRTSHAUS SALAT^V

Large leaf salad with balsamic dressing,
cucumber salad, potato salad, and coleslaw,
served with crusty bread

» 11,90€

// with stripes of pasta pockets » 4,90€

// crunchy roast chicken » » 5,90€

// with pulled pork shoulder

in BBQ marinade » 4,90€

// with vegan schnitzel » 4,90€

MAIN COURSES

ANGEBRATENE MAULTASCHEN

Fried pasta pockets with potato and
cucumber salad, dark beer sauce
& caramelised onions

» 15,90€

BADISCHES DREIERLEI

Homemade Lyoner sausage salad,
with herb quark and fried potatoes

» 16,90€

KNUSPRIGE SCHWEINSHAXE

Pork knuckle with two potato
dumplings, dark beer sauce, and white
cabbage salad

» 21,90€

SCHWEINEKRUSTEN BRATEN

Pork roast with crackling, two potato
dumplings, dark beer sauce & coleslaw

» 17,90€

ZWIEBELROSTBRATEN VOM ROASTBEEF

Roast beef, buttered spaetzle, dark beer
sauce, and homemade fried onions

» 32,90€

with cheese spätzle » 34,90€

FLEISCHKÜCHLE PFÄNNCHEN

Meatballs with wine sauerkraut,
dark beer sauce, and tavern mustard,
with crusty bread

» 18,90€

KARTOFFEL-RÖSTI

Potato rösti with smoked salmon & salad,
served with herb sour cream

» 19,90€

WIRTSHAUS-SCHNITZEL VOM SCHWEIN

Pork schnitzel with french fries,
ketchup or mayonnaise

» 17,90€

// with dark beer sauce » 2,50€

// with mushroom cream sauce » 3,00€

// topped with mountain cheese
& caramelized onions » 5,90€

WIENER BACKHENDEL

Crispy fried chicken with
potato and cucumber salad & cranberries

» 18,90€

WIRTSHAUS-GRÖSTL

Crispy fried potato dumpling and pretzel
pieces with pulled pork shoulder, dark beer
sauce & fried onions

» 14,90€

WIRTSHAUS-PFÄNNCHEN

Skillet with pork roast with crackling,
meatballs, farmer's bratwurst,
potato dumplings, wine sauerkraut,
and dark beer sauce

» 21,90€

*Side Dishes
refill for only
2,00€**

**** REFILL, PLEASE! ****

NO ONE SHOULD GO HOME HUNGRY HERE.

*If you would like a refill of your side dish to
go with your main course, you are welcome to
have a **second portion for only 2€.***

Please ask the service staff!

VEGETARIAN & VEGAN

BRÄGELE & BIBBELESKÄS^V

Fried potatoes & herb quark

» 11,90€

VEGETARISCHES PFLANZERL-PFÄNNCHEN^V

Vegetarian meatballs with wine sauerkraut
& tavern mustard, served with crusty bread

» 19,90€

CHAMPIGNON-GRÖSTL^V

Crispy fried potato dumplings and pretzel
pieces fried, served with cream mushrooms
and fried onions

» 14,90€

ALLGÄUER KÄSESPÄTZLE^V

Spätzle with mountain cheese & fried onions

» 14,90€

VEGANES KNUSPER-SCHNITZEL^{VV}

Crispy vegan Schnitzel
with French fries & cranberries

» 17,90€

DREIERLEI KNÖDEL^V

Herb, cheese, and tomato dumplings
on a mushroom cream sauce,
with grated mountain cheese

» 17,90

*Side Dishes
refill for only
2,00€**

FOR THE KIDS

KLOSS MIT SOSS

Dumpling with sauce

» 4,50€

SCHLAWINER SCHNITZEL

Schnitzel, french fries & ketchup

» 8,90€

BUTTERSPÄTZLE^V

Buttered spaetzle

» 3,90€



DESSERT

TIROLER APFELSCHLUTZKRAPFEN

Pasta pockets with sweet apple filling,
with vanilla ice cream & caramelized
walnuts

» 9,90€

KAISERSCHMARRN

pancake dish with apple sauce

» 9,90€

// scoop of ice cream » 2,00€

BAYRISCH CREME

light vanilla cream with fruit sauce

» 6,90€

CAKES & PIES

BAKERY ARMBRUSTER

SCHWARZWÄLDER KIRSCHTORTE

Black Forest Cherry Cake

Slice » 6,50€

ROTATING CAKES & PASTRIES

in our display case
in the entrance area

Feel free to ask our team

Slice of pie » 6,50€

Slice of cake » 4,50€

COFFEE & TEA

ESPRESSO

solo / doppio

» 2,50€ / 3,50€

CAFE CREME

small / medium

» 3,20€ / 4,20€

CAPPUCCINO

small / medium

» 3,90€ / 4,50€

MILK COFFEE

» 4,50€

LATTE MACCHIATO

» 4,50€

HOT CHOCOLATE

» 4,50€

TEA

» 3,90€

with honey » 1,00€



NON-ALCOHOLIC DRINKS

PETERSTALER

classic water

0,75l » 6,90€

BLACK FOREST

silent water

0,75l » 6,90€

TAFELWASSER

silent / classic

0,4l / 1l » 3,90€ / 5,90€

SOFTDRINKS

Cola / Fanta / Sprite /
Cola Zero / Mezzo Mix

0,33l » 4,10€

SÄFTE & NEKTARE

Granini juices: Apple naturally cloudly /
Maracuja / Black currant / Rhubarb /
Orange / Peach

0,4l » 4,90€

as juice spritzer

0,4l » 4,60€

HOLUNDER- BLÜTENSCHORLE

Elderflower Spritzer, sugarfree

0,4l » 4,50€

HOMEMADES

HOMEMADE ICE TEA

Pfirsich / Zitrone

» 5,90€

HOMEMADE LEMONADE

Blueberry-Honey / Apple-Herbs /
Rhubarb-Mint

» 5,90€

APERITIF

HERBS-CASSIS SPRITZ

» 7,90€

RHUBARB-MINT SPRITZ

» 7,90€

BLUEBERRY-HONEY SPRITZ

» 7,90€

APEROL SPRITZ

» 7,90€

non-alcoholic » 6,90€

SARTI SPRITZ

» 7,90€

SECCO

0,1l » 3,90€

KESSLER SEKT

0,75l » 29,90€

WHITE WINE

WIRTSCHAUS CUVEÉ

Thomas Walz, Baden, dry, Alc. 12 % vol

Fruity cuvée made from Pinot Gris
and Sauvignier Gris

0,2l / 0,75l >> 6,90€ / 25,90€

WEISSER GUTEDDEL

HUBER & HUBER

Freiburg, Baden, Alc. 12 % vol.

Premium wine, dry

Delicate fruit aromas - fine, fresh
structure with subtle acidity on the finish

0,2l >> 5,90€

GRAUER BURGUNDER „ALTE REBEN“

HUBER & HUBER

Freiburg, Baden, Alc. 12,5 % vol.

Premium wine, dry

With aromas of tropical fruits and
local pears - lots of finesse with
a pleasant acidity structure

0,2l / 0,75l >> 6,90€ / 22,90€



ROSÉ WINE

PINOT ROSÉ

HUBER & HUBER

Freiburg, Baden, Alc. 12% vol.

Premium wine, dry

Delicate rosé color, refreshing lightness,
with berry aromas and subtle acidity
on the finish

0,2l / 0,75l >> 6,90€ / 22,90€

SPÄTBURGUNDER WEISSHERBST

HUBER & HUBER

Freiburg, Baden, Alc. 11,5% vol.

Premium wine, fruity

Fresh with aromas of red berries
with delicately integrated sweetness

0,2l >> 6,90€

RED WINE

PINOT NOIR „ALTE REBEN“

HUBER & HUBER

Freiburg, Baden, Alc. 14% vol.

Premium wine, dry

Aromas of sweet cherry, wild berries,
and plum, beautifully integrated tannins
and wood notes.

0,2l / 0,75l >> 6,90€ / 22,90€

WINE SPRITZER

GUTEDELSCHORLE

0,2l >> 4,90€

DIGESTIF

Or as we call it: Schnapps

GRASSL

Gebirgs Enzian

2 cl » 3,50€

PRINZ

Old Williams Pear

Old Hazelnut

Old Apricot

Old Wild Raspberry

Old Lake Constance Apple

Old House Plum

Old Cherry

2cl » 4,50€

SAURER JOSTER

regional

» 2,50€

JÄGERMEISTER

» 3,50€

BERLINER

LUFT

» 2,50€

SCHLADERER

Black Forest Cherry Liqueur

Mirabelle Plum Liqueur

Obstler: Fruit Liqueur

» 4,20€

We offer
VOUCHERS

GIVE THE GIFT OF TIME TOGETHER

AT AUGUSTINER AM PLATZ

*You can purchase our gift certificates directly at our restaurant
or conveniently print them at home from augustiner-am-platz.de.*

*The perfect last-minute gift for beer lovers
and fans of fine cuisine.*

Just ask our team!

TRADITIONAL BRANDIES

FROM THE BRENNER FOUNDATION, MUNICH - FREIHAM

The Augustiner Brewery in Munich is part of the Edith Haberland Wagner Foundation—as is the foundation's estate in Munich-Freiham, which has its own distillery. The estate has a tradition of distilling dating back to 1887; today, fine brandies made from regional fruits are crafted there by hand.

- All spirits in 2cl -

BEER BRANDY

1 3 2 8

The foundation's distillery distills authentic Augustiner beer into fine spirits—thus capturing the tradition of Munich's oldest brewery in a bottle.

1328 HELLES

- Beer brandy of Augustiner Hell, 41 %vol -

Smell malty, grainy, fresh, fruity, slightly hoppy

Taste Notes of grain and malt, fruity (apple & pear), pleasant hoppy notes

Finish creamy, medium-length

» 9,90€

1328 DUNKEL

- Beer brandy of Augustiner Dunkel, 41 %vol -

Smell Chocolate and cocoa, toasty, slightly nutty, with subtle fruity notes

Taste Chocolate and coffee, rich grain notes, pleasantly spicy

Finish warm & creamy

» 9,90€

1328 PILS

- Beer brandy of Augustiner Pils, 41 %vol -

Smell : Distinctly hoppy, with green and fruity notes; floral, malty

Taste floral, hoppy, fruity (citrus notes), malty, slightly spicy

Finish powerful, long-lasting

» 9,90€

FRUIT BRANDIES & SPIRITS

NOCCIOLA

Hazelnut spirit, Piemonteser Hazelnuts

- 41 %vol -

Nutty and creamy with hints of chocolate and nougat, very long-lasting.

» 8,90€

GOLDEN DELICIOUS

Apple brandy

- 43 %vol -

A spicy-sweet character reminiscent of pome fruit, with notes of green apple, vanilla, and a hint of citrus.

» 8,90€

WEIKI

Kiwi brandy

- 39 %vol -

Exotic and berry-like, a tropical fruit with hints of honey and a touch of eucalyptus.

» 10,90€

More fruit brandies & spirits on the following page

**DID YOU PARTICULARLY ENJOY ONE OF
OUR SPECIAL BRANDIES?**

All spirits are also available by the bottle!

Just ask our team.

**MÜNCHNER
KÜMMEL**

**Caraway schnapps,
unprocessed, naturally clouded when chilled**

- 40 %vol -

Dominant notes of caraway and herbs,
fresh with citrus, very long-lasting.

» 8,90€

**ALEXANDER
LUCAS**

Pear brandy

- 43 %vol -

Fresh pear with a spicy herbal note
and a hint of menthol.

» 8,90€

RUM

**SOPHIE
WHITE RUM**

- 40 %vol -

Tropical fruits, banana,
lime, and pineapple—fresh and
floral and spicy.

» 6,90€

**SOPHIE
BROWN RUM**

Aged in oak barrels

- 43 %vol -

Vanilla, caramel, and coconut, with fruity notes of
banana and plum, and chocolate.

» 7,90€

